

WETHERSPOONNEWS



**BANANA,
TOFFEE & SPICE**



CHERRY



**MANGO
& PINEAPPLE**



PINEAPPLE



RASPBERRY



**BLACKBERRY
& RASPBERRY**



RASPBERRY



STRAWBERRY

NEW *and* FRUITY



**STRAWBERRY
& LIME**



ORANGE



LEMON



MARSHMALLOW



**PASSION FRUIT
& ELDERFLOWER**



APPLE



SWEET VIOLET



**RHUBARB
& GINGER**

BEAUTIFYING HIGH STREETS

For decades, we have been breathing new life into old buildings

SHARING OUR FARE

Why we've teamed up with charity FareShare

SQUEAKY-CLEAN PUBS

Sweep to top of food hygiene charts

BURGERS OF DISTINCTION

Ensuring traceability all the way



Char-grilled chicken

Lemon and herb
Char-grilled in a lemon & herb glaze



Hot and spicy
Char-grilled in a Naga chilli & citrus glaze

INCLUDES ANY (almost) DRINK*



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Freedom, democracy and prosperity depend on ideas and debate

Yet political correctness is a quasi religion which is trying to shut people up

One of the most absurd propositions in recent times, encouraged by the government, when it suits it, is that Joe Public shouldn't speak out on important issues and should defer, instead, to 'experts'.

During the pandemic, the highest-profile experts have been the members of SAGE (the body advising government) – mainly a group of academics from prestigious universities.

For the government, 'following the science' had the additional benefit of a chance to dodge blame for unpopular measures, especially if those measures didn't work.

Deferring to experts is often good advice in areas where there is overwhelming evidence that a particular course of action is best.

However, in many areas of life, including economics, science and medicine, experts often violently disagree on the best course.

Famous writer George Bernard Shaw, for example, summed up the difficulty of relying on expert financial advice when he said that you could lay a thousand economists end to end, without reaching a conclusion.

Dangerous

Joking aside, in the real world, it can be even more dangerous if economists have actually reached a conclusion.

A cosy consensus among economists (remember "we've cured boom and bust"?) often means that they're talking cobbles and that trouble is around the corner.

Just imagine how it would sound if successful companies or individuals, accused of a dodgy tax scheme, were to defend themselves in court by saying that they were 'just following

the expert advice', as the government said when it was following SAGE's advice.

Try it, if you don't believe me, and see how the judge reacts...

Controversial tax schemes are devised invariably by experts – yet it's the responsibility of the individual taxpayer to decide whether advice is followed.

In the end, an individual, a company or a government has to take responsibility – and can rarely hide behind a wall of advisers.

The comedian Spike Milligan invented an extreme version of the 'it's not my fault' defence, when accused of desertion in the war. During his court martial, his argument was that he was trying to advance – it was only his legs which were retreating.

So, to quote the Rolling Stones, what can a poor boy do?



Fear of being criticised, threatened, vilified or cancelled on social media is causing many people to withhold their genuinely held opinions



Or, indeed, what can any of us do when confronted with difficult decisions on which experts disagree?

The answer, my friends, is to ensure that there is proper debate, among a wide group of people from differing backgrounds, in which everyone is encouraged to speak out.

Chances

Debate doesn't guarantee the right answer, but it dramatically improves the chances.

On tricky issues, a raging debate in newspapers, in pubs, at work and in your home is why democracy, for all of its faults, works.

If you Google any list of the world's most prosperous countries, apart from a few oil states, they're all democracies.

If you investigate those countries with the highest level of human rights and personal freedoms, democracies win again.

Prosperity

However, in order for countries, businesses, schools, hospitals or any other types of organisation to make the good decisions on which prosperity and freedom depend, ideas and debate must continue to be encouraged.

However, today, fear of being criticised, threatened, vilified or cancelled on social media is causing many people to withhold their genuinely held opinions.

The result is that people feel under pressure, in public, to say what is 'politically correct', even if they don't believe it.

In effect, a climate of fear is creating a new set of scriptures and commandments – which commentators question at their peril.

Rebel

Those who rebel against the new orthodoxy risk being subjected to severe online punishment – of which there are many examples.

Oddly enough, modern Internet warriors, having found a medium which lends itself to censorship and anonymous intimidation, have succeeded in creating a quasi religion, with its own secular version of sacred beliefs – which cannot be questioned.

For many people, probably most people, it's not worth upsetting the social media orthodoxy – better to keep your head down, so that Sauron's eye, as in The Lord of the Rings, looks elsewhere.

Even our own government, to its shame, has tried to weaponise social media, encouraging online vilification of eminent medics who questioned SAGE's lockdown approach.

Of course, there is nothing new in the tribal belief that 'people like me know best'.

As Sir Humphrey said in the famous TV sketch from Yes, Prime Minister: "The only way to understand the press is to remember that they pander to their readers' prejudices."

A bit harsh, Sir Humphrey. Journalists often question the status quo, but there's some truth in what you say...

Debate

Reverting to the important issue of the pandemic and in the spirit of debate, Wetherspoon News presents two superbly written and diametrically opposed views about what governments should do now (see following pages).

Daniel Hannan, writing in The Daily Telegraph, referring to the UK, says that lockdowns and restrictions should not be reimposed.

Eric Topol, writing in The Guardian, referring mainly to the US, makes the opposite case.

I'm with Daniel on this issue, but so what?

In the end, in a democracy, you, dear reader, will decide...

Tim Martin
Chairman

Editor's note: Please see articles on pages 56–59, by former Supreme Court judge Lord Sumption and others, about the government's COVID-19 policy.

Tim says: “Nearly two years after the first reports of COVID-19, there is a complete absence of consensus. Daniel Hannan, writing in *The Daily Telegraph*, says that the epidemic “has been over since at least April” and warns of the risk of lockdown requests due to flu, or even climate change, in the future. In contrast, Eric Topol, writing in *The Guardian*, says that the pandemic is far from over. Referring to America, he calls for far more vaccination, “medical-quality masks” and other stringent measures. Of course, not both commentators can be right. So... which one is?”

DANIEL HANNAN

Author and columnist

ERIC TOPOL

Physician-scientist, author and editor

IT WILL TAKE MORE THAN THE RETREAT OF COVID TO CURE OUR SOCIETY'S LOCKDOWN OBSESSION

The numbers are hugely positive. So why is there still so much doom and gloom?

What will it take to convince you that the Covid epidemic is finished? We have now been out of lockdown for four months. When the final restrictions were lifted on July 19, the seven-day average rate of new infections in the UK was 45,462, according to figures compiled by Johns Hopkins University. The most recent statistics show that number having fallen to 35,055, even in spite of a slight uptick in recent days.

Nor is it just the raw figures that show a decline. King's College London runs a project where people self-report symptoms on an app. It shows an 18 per cent reduction from last week. The ONS tests a random cross-section of the public. It, too, reports a significant drop on the previous figures.

While there are some variations caused by differing methodologies, the overall picture is clear enough. The lifting of restrictions did not lead to a surge in cases. Yes, there was an increase among children and young people – almost all of whom, thankfully, experienced the symptoms either mildly or not at all. But this localised increase did not in any meaningful sense spill over into the older, and largely vaccinated, population. Now, even the increase among the young has been reversed.

The coronavirus itself is still with us, of course, as is the 1918 Spanish 'flu virus. But the coronavirus crisis – in the sense of a disease that might overwhelm our hospitals unless checked – has been over since at least April. And the coronavirus epidemic, in the sense of an infection tearing through the population, is now over, too.

That statement might surprise you. After all, we keep being told by the BBC that new restrictions are bound to be brought in because of “spiralling” cases. Nor, in fairness, is it only the BBC. Sky News tells us that “the UK's coronavirus epidemic is escalating by the day”. CNN's Christiane Amanpour thinks

that “case numbers are spiking”. Labour says it is time for “Plan B” – in other words, more restrictions.

On Monday, no less a personage than the Chief Executive of NHS England, Amanda Pritchard, solemnly assured us that “we have had 14 times the number of people in hospital with Covid than we saw this time last year”.

These claims are incredible in every sense – unbelievable in themselves and astonishing in what they tell us about the people who make them. The infection rates are easy to check. Google “daily Covid cases” and the first thing you will see is a user-friendly graph that shows a steep decline since October 23 – from 47,209 cases (again, seven-day average) to 35,055. “Spiking”, Ms Amanpour? Seriously?

As for the assertion that there were 14 times as many people in hospital as the previous year, it would, in less serious circumstances, be hilarious. Far from being 14 times higher, the number had in fact fallen by around a third when Ms Pritchard made that claim.

The head of the country's largest bureaucracy later explained that she had been counting from August 2020 to August 2021. Hmmm. Imagine any other public figure trotting out an excuse like that. “When I said that there were 171 commissioned vessels in the Royal Navy, Mr Speaker, I was of course quoting the 1990 figure. Technically, as some nit-picking pedants on the benches opposite have pointed out, the number is now 75 ...”

What is going on? Why are so many people – including journalists, politicians and, not least, health officials – determined to cling to their pessimism? I have been cudgelling by brains for an explanation, and I have managed to come up with six possibilities.

First, human beings are drawn to ugly and frightening stories. They stick in our minds in a way that happy stories do not.



continued on page 6

COVID CASES ARE SURGING IN EUROPE. AMERICA IS IN DENIAL ABOUT WHAT LIES IN STORE FOR IT

The US thinks it will be ‘immune’ to what is happening in Europe. That’s wishful thinking

It's deja vu, yet again. The pandemic first hit Europe in March 2020, and Americans were in denial, thinking it wouldn't happen here. Then, later in the year, the Alpha variant wave took hold in the United Kingdom and the United States was unprepared. This recurred with Delta in the summer of 2021. Now, in the fall of 2021, Europe is the outlier continent on the rise with Covid, with approximately 350 cases per 100,000 people and many countries are soaring to new records. This not only involves eastern and central Europe, where there are some countries with low vaccination rates (such as Georgia, only 24% fully vaccinated) and caseloads as high as 160/100,000 (Slovenia), but also western Europe, such as Austria, Belgium, Ireland and several others. Indeed, in Germany, leading virologist Christian Drosten recently warned their death toll could be doubled if more aggressive mitigation and vaccination strategies were not quickly adopted.

Why is this happening again in Europe after the Delta wave passed through and high rates of vaccination were achieved? There are a few important reasons. First, there are a large proportion of unvaccinated individuals in each country, and only countries such as Spain at 80% and Portugal at 88% that fully vaccinated their total populations have set a high bar and have thus far withstood the continental trend of rise in cases. Noteworthy is Belgium with 74% fully vaccinated and one of the hardest-hit countries in the world, now at 79/100,000, currently 10th highest caseload globally. That alone tells us 74% isn't enough, and that prior Covid (without vaccination, what some refer to as “natural immunity”) is unreliable for representing a solid immunity wall against the Delta variant. In fact, it has been projected for Delta that

any country needs to achieve 90-95% of its total population fully vaccinated (or with recent Covid) in order to have population-level immunity that covers, providing relative protection, for the others.

Key among the unvaccinated are teenagers and children. For European countries, the UK was slower in starting their vaccination program for teens and that has been suggested as one of the reasons their cases started rising again. There is compelling data from both the UK and United States that children and teens have been a key driver of spread in recent months.

It is noteworthy that we are not dealing with just cases or a “casedemic”. For example, Greece's cases have now quickly soared to 650/100,000 people and so has their death rate increased. While many countries have “uncoupled” their rise in cases from hospitalizations and deaths, that is incomplete at best, and many infected individuals are getting seriously ill, no less the risk of long Covid which remains under-recognized as to its importance and potential of durable disabling effects.

Second, there is evidence of waning of immunity on top of the hyper-contagious Delta strain. Even though much of Europe got a later start in vaccination, a recent study showed that with the AstraZeneca vaccine the decline in anti-spike antibody occurred quite early and there was a clear relationship between antibody levels and breakthrough infections. Decline below the anti-spike antibody threshold of 500 U/ml was reached at 96 days for AstraZeneca's vaccine compared with 257 days for Pfizer's. The impact of waning, and the opportunity to restore very high (~95%) effectiveness of mRNA vaccines (specifically Pfizer/BioNtech) with booster (third) shots has been unequivocally proven from the Israeli data.



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IT WILL TAKE MORE THAN THE RETREAT OF COVID TO CURE OUR SOCIETY'S LOCKDOWN OBSESSION

For example, if someone is scrupulously truthful for many years, and then tells us a lie, it is the lie that we remember. Psychologists call the phenomenon "negativity bias", and it explains why, when infection rates fluctuate, we tend to dwell on the upswings and ignore the downswings.

Second, this tendency has always been recognised by news editors. As the old Fleet Street adage goes, "if it bleeds, it leads". You'll never hear a news anchor announce that there have been a couple of weeks of steadily falling infections; but a couple of days the other way and it's a big story. The casual viewer, hearing only the rising numbers, naturally assumes that they must by now have added up to a tsunami of cases.

Third, people are slow to change their minds. When "freedom day" was decreed, public health officials predicted disaster. Modellers at Warwick University forecast at least 1,000 deaths a day (in the event, the highest daily toll was 188). Sage told us that daily hospital admissions would be between 2,000 and 7,000 (the highest daily total was 1,086). Neil Ferguson predicted 100,000 infections a day (they peaked at 56,688). Scientists, like the rest of us, are subject to confirmation bias. When new facts challenge their beliefs, they question the facts before their beliefs.

This bias is especially strong when people have extra reasons to cling to their prejudices, which brings us to the fourth explanation.

Plenty of commentators desperately want Boris Johnson to be wrong. Various Labour types feebly tried to get #JohnsonVariant trending. As with Brexit, they couldn't bring themselves to believe good news, and kept insisting that disaster was around the corner. Like every doomsday cult, they were adept at postponing the date of the supposed apocalypse.

Fifth, there is an element of special pleading. When the BMA or the NHS Confederation warn against being overwhelmed by an imagined surge, they are not disinterested observers. Even they dimly sense that, following the record sums dedicated to healthcare in recent budgets, they can't make a general claim of poverty. So they demand more money as a supposed one-off. Finally, and most depressingly, there is a chunk of the population that likes being told what to do. Lockdown nostalgia is about much more than wanting to be paid to stay home. Many people also miss the sense of common national purpose and solidarity. Levels of stress and anxiety have soared since the end of the lockdown as office workers struggle to readjust to normal life.

We are a tribal species, and personal freedom has always tended to be a minority obsession.

When the epidemic hit, there was a brief argument about whether Covid was "just 'flu". The "just" always made me wonder whether the people using that phrase had ever had 'flu. But, be that as it may, a combination of acquired immunity and vaccination have now reduced the infection fatality rate of the coronavirus to a level not far from that of seasonal influenza.

Covid, in short, has become one more endemic disease, sometimes nasty, and very occasionally lethal. Infection rates will rise and fall just as with any other cold or 'flu virus. But will we, after the past two years, be able to treat it as we do them? After all, we don't require people to test for 'flu before entering crowded events or arriving from overseas. We don't oblige them to wear masks. We don't worry about rising or falling rates. We offer a vaccine, and we try to make sure it is up to date with the latest strains. But, other than that, we assume that people will catch seasonal bugs and, unless they are frail or unlucky, recover.

My concern is that, for all six reasons I gave above, we won't be able to assess public health risks in the way we did before 2020. Our tolerance of risk has been permanently and irrationally altered. Far from treating Covid like 'flu, I fear we shall start treating 'flu like Covid, with demands for lockdowns when cases rise. Listen to the way NHS spokesmen demand restrictive measures, not just because of a putative Covid surge, but because they are expecting a severe 'flu season. How long before "Protect the NHS" is trotted out as a catch-all reason for closing schools and businesses?

And if we're going to consider lockdowns in a bad 'flu year, why not lockdowns to combat, say, climate change? Two years ago, government advisers believed that the public would not accept house arrest for more than three weeks. Now, we know that people's appetite for authoritarianism is almost unlimited.

That may turn out to be the lasting legacy of Covid. The virus itself is on its way to becoming just another bug, one of the thousand natural shocks that flesh is heir to. But the scar tissue where our civil liberties used to be may never fully heal.

By Daniel Hannan
The Daily Telegraph
13 November 2021

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COVID CASES ARE SURGING IN EUROPE. AMERICA IS IN DENIAL ABOUT WHAT LIES IN STORE FOR IT

Yet the adoption of boosters, even in the highest-risk groups such as age 60 plus, has been very slow.

Third, there has been relaxation or abandonment of mitigation measures. Countries such as Denmark and Norway completely reopened and have seen resurgence of cases since that occurred. Throughout the world, the profound pandemic fatigue has led to the irresistible notion that the pandemic end is nigh, that masks, distancing, and other measures have run their course, essentially that enough is enough. It is hard to imagine fighting a foe as formidable as Delta that a vaccine-only strategy can be effective. We've seen a dramatic improvement in Japan, with full return to baseline after their worst outbreak, by the combination of high level of vaccination and the continued use of masks and mitigation measures.

That brings us to the United States, sitting in the zone of denial for the fourth time during the pandemic, thinking that in some way we will be "immune" to what is happening in Europe. That somehow the magical combination of mRNA vaccines with only 58% of the population fully vaccinated, a relatively low proportion of booster shot uptake, a start to vaccinating teens and children, and a lot of prior Covid, and little in the way of mitigation, will spare us. That's no magic. Add to that the complete lack of availability of cheap, rapid home tests to screen for infectiousness. Unlike Europe, the US was not capable of uncoupling cases from hospitalizations and deaths during its initial Delta wave – fully 75% of hospitalizations and 66% of deaths occurred compared to its third wave peak before vaccinations were available.

We are already seeing signs that the US is destined to succumb to more Covid spread, with more than three weeks sitting at a plateau of ~75,000 new cases per day, now there's been a 10% rise in the past week. We are miles from any semblance of Covid containment, facing winter and the increased reliance of being indoors with inadequate ventilation and air filtration, along with the imminent holiday gatherings.

Now is the time for the US to heed the European signal for the first time, to pull out all the stops. Promote primary vaccination and boosters like there's no tomorrow. Aggressively counter the pervasive misinformation and disinformation. Accelerate and expand the vaccine mandates that unfortunately became necessary and have been proven effective, and mass distribute medical quality masks and rapid home testing kits at no cost.

Soon enough potent pills (Molnupiravar and Paxlovid) that take down the Sars-CoV-2 virus will get authorized and should also be made widely available to help prevent hospitalizations and deaths. Otherwise, we will probably face a fifth wave. Now is not the time for happy talk, but to instead show we can persevere, run this marathon, make it to the finish line. We can acknowledge and accept endemicity – that a low level of Covid will remain in the background, but that is not >75,000 new cases a day. Instead of succumbing to yet another major rise in cases and their sequelae, this is a chance for America to finally rise to the occasion, showing an ability to lead and execute.

• Eric Topol is the founder and director of the Scripps Research Translational Institute, professor of molecular medicine, and executive vice-president of Scripps Research

By Eric Topol
The Guardian
12 November 2021

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YOUR SAY

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Should you have any specific feedback, to which you wish to receive a reply, please write to the customer services team at the postal address above or use the customer feedback form on our website.

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

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

Write to us

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

Thank you

wetherspoon



FOOD & DRINKS GIFT CARD

PUB BROUGHT VILLAGE TOGETHER AGAIN



Dear editor

I am writing concerning your Wetherspoon pub in Whickham, Tyne and Wear – The Harry Clasper – and to thank you for acquiring the old Whickham UDC offices.

It has created more fulfilment to the old village and brought the community together again, in that it caters for all walks of life, not just drinkers, but also families who can enjoy the excellent food menu and variety of drinks available.

On behalf of the families and patrons who support this first-class establishment, which has become our village hub, we will always be grateful to your organisation for its investment and commitment.

I must stress that helping towards the success of this first-class establishment is your choice of pub manager, a lady named Tyler [Hudson] who runs a very friendly,

respectful and well-organised ship, with a zero-tolerance attitude, which has created a community pub where all families and visitors feel comfortable and relaxed.

While I am aware of the many establishments you have, up and down the country, you always try to incorporate them all, from time to time, in your magazine and you have featured The Harry Clasper before.

However, I would like, at some time in a future publication, for you to consider a column in recognition of this super pub and the management team which runs it.

Thank you and very best wishes – I hope that your organisation continues its success and further expansion in the coming years.

Yours faithfully

Malcolm Pears

Whickham, Tyne and Wear

Tim replies: Very many thanks for your comments, which are sincerely appreciated. Your letter succinctly describes the 'X factor' which a pub can bring to a community – a melting pot outside of the sometimes-oppressive four walls of your own home, even more important in an era dominated by social media. So pleased to hear also of the fantastic contribution of Tyler and the groovy team.

OH WAFFLES, WHERE ART THOU?

Dear editor

A friend went with me for a meal at your pub in Grimsby, The Yarborough Hotel, and looked on your menu in vain for waffles, as she had enjoyed them so much previously.

Could they be reintroduced or have our politicians the monopoly on waffles?

Kind regards

Clr Tim Mickleburgh

Grimsby, North East Lincolnshire

Tim replies: After my last appearance on BBC's Question Time, many customers strongly recommended the removal of waffles from the menu – unkind, I thought, but c'est la vie.

However, fortified by your support, I shall fearlessly bring your request to our catering team's attention.

TIME TO BREW YOUR OWN?

Dear Tim

I really like the way you support small microbreweries and local brewers.

It is always nice to try something new and unusual. Over the years, I have tasted some real gems in your pubs.

So, here's an idea. Why not start a microbrewery in some of your pubs?

I'm sure that it would go down a storm and be very popular, bringing back really local brews.

What do you think?

Yours sincerely

Richard J Parsons

Okehampton, Devon

Tim replies: After an unsuccessful attempt at homebrewing in my own bedroom in pre-Wetherspoon days, I realised that my talents were more limited than I had imagined.

Since then, many amazing brewers have set up stall around the UK and Ireland.

I think that it's probably best if we stick with them, rather than tempt fate for a second time.

FAIRTRADE SUGAR – HOW SWEET IT IS

Dear Tim

As a big supporter of the Fairtrade movement and its benefits, I was delighted to read in Wetherspoon News that your pubs are now serving Fairtrade sugar only – this will definitely add some extra enjoyment to my coffee.

I am not aware of any other Fairtrade products used in Wetherspoon pubs and apologise if I am in error, but coffee, tea and fruit are also readily available Fairtrade products which could also be considered.

Mr N Smith

London, SW16

Tim replies: Many thanks for your compliments. As well as Fairtrade sugar, we also serve Rainforest-Alliance-certified coffee, tea, hot chocolate and bananas. Our eggs are free range and our steaks are from the UK and Ireland... among other important factors.

OUT TO LUNCH - WE ARE THE BEST OF THE BUNCH

Wetherspoon offers the healthiest children's food – it's official.

The company came top in a league table of some of the UK's best-known food and drinks outlets, aimed at highlighting the healthiest and unhealthiest children's food on offer.

The Out to Lunch league table, compiled by the Soil Association, surveyed 20 top family restaurant chains and recruited more than 100 secret diner children and parents to sample children's menus.

The Soil Association is the UK's leading membership charity campaigning for healthy, humane and sustainable food, farming and land use.

The secret diners scored the children's menus on family friendliness, healthy options, the food's quality, value, sustainability and their ingredients' provenance.

Wetherspoon topped the Out to Lunch league table with four out of a possible five stars and scored highly for its family-friendly atmosphere.

The Soil Association stated: "At £4.65 for a meal, drink and piece of fruit, this relatively affordable menu had a good choice of meals which would suit lots of kids' taste – and all come with a portion of fruit and veg."

Wetherspoon was ahead of numerous high-street restaurant and pub chains, including Brewers Fayre, Harvester, Leon, McDonald's, Nando's, Wagamama and Wahaca.

The report showed that, in response to the climate and nature crises, Wetherspoon was among those surveyed offering vegan and flexitarian options on the menu.

The company has also backed the Soil Association's 'stop deforestation pledge' – pledging to work with supply chains to ensure that, by 2023, all soya used as animal feed is from certified sustainable sources.

And Wetherspoon is also offering organic ingredients on its menu.

Wetherspoon's food development manager, Sarah Shaw, said: "We are pleased to be at the top of the Out to Lunch league table, having also achieved first place in 2019.

"The company is passionate about serving tasty, nutritious meals to children dining in our pubs.

"We use the best-possible ingredients to ensure that the meals are of the highest standard, which is good news for the children and those adults with them at the pub."

Now in its eighth year, the Soil Association's Out to Lunch campaign is calling on all restaurant and pub chains to take simple steps to improve the service and food they offer children.

These include using quality ingredients, serving two portions of vegetables with every child's meal, ensuring that desserts don't exceed the recommended sugar intake and offering more healthy plant proteins in vegetarian and vegan dishes to ensure that they are healthy and nutritionally balanced.



Spaghetti Bolognese

Tomato & mascarpone pasta



LEAGUE TABLE

	RESTAURANT	TOTAL SCORE /100	
1	JD WETHERSPOON	73	★ ★ ★ ★ ☆
2	WAHACA	67	★ ★ ★ ★ ☆
3	ZIZZI	66	★ ★ ★ ☆ ☆
4	WAGAMAMA	64	★ ★ ★ ☆ ☆
5	HARVESTER	63	★ ★ ★ ☆ ☆
6	NANDO'S	62	★ ★ ★ ☆ ☆
6	CHIQUITO	62	★ ★ ★ ☆ ☆
8	GIRAFFE	61	★ ★ ★ ☆ ☆
9	TGI FRIDAYS	60	★ ★ ★ ☆ ☆
10	BREWERS FAYRE	59	★ ★ ★ ☆ ☆
11	PREZZO	57	★ ★ ★ ☆ ☆
12	FRANKIE & BENNY'S	57	★ ★ ★ ☆ ☆
13	LEON	55	★ ★ ★ ☆ ☆
14	PIZZAEXPRESS	54	★ ★ ☆ ☆ ☆
15	BELLA ITALIA	52	★ ★ ☆ ☆ ☆
16	LAS IGUANAS	51	★ ★ ☆ ☆ ☆
17	IKEA	51	★ ★ ☆ ☆ ☆
18	MCDONALD'S	50	★ ★ ☆ ☆ ☆
19	HUNGRY HORSE	46	★ ★ ☆ ☆ ☆
20	PIZZA HUT	43	★ ★ ☆ ☆ ☆

SHARING OUR FARE – THAT'S ONLY FAIR

Good food should not be thrown away - which is why we've teamed up with charity FareShare to redistribute our surpluses to feed people at risk of hunger

Since 2017, Wetherspoon has been supporting the nationwide charity FareShare, helping to tackle food waste and fight hunger.

For the past four years, we have been working with FareShare, which supports vulnerable families and individuals, to redistribute some of our food stock to those at risk of hunger.

FareShare saves thousands of tonnes of the food industry's food from going to waste every year – taking good-quality surplus food and delivering it to more than 10,500 frontline charities and community groups.



Meals

During January 2020–June 2021, Wetherspoon provided 24 tonnes of food; this equates to 54,143 meals for 1,118 charities – for people across various communities.

Wetherspoon believes strongly that good-quality edible food, which may have previously been destined for food waste recycling or landfill, should be used for its intended purpose – to feed people.

Charities which have benefited from our donations include 531 charities for people on low or no income (ie food bank services), 120 clubs serving school children, 128 homeless charities, 52 groups serving older people and 24 organisations supporting refugees, asylum-seekers and others.

Wetherspoon provides the food, yet that is just the beginning of its journey.

Volunteers

An ever-growing network of volunteers, experts in picking and packing products for charities, has to be organised and maintained.

The delivery drivers, who also give their time generously, then continue the onward chain via the distribution network.

The charity volunteers and people who run the organisations receiving the food at the frontline then provide the day-to-day service for their communities.

The nationwide network is vast – and working with FareShare enables companies like Wetherspoon to reduce food waste and easily redistribute surplus stock, thanks to this successful supply chain.



Food

Sophie Finn, Wetherspoon's quality assurance manager, explained: "Without FareShare, we would have potentially wasted 24 tonnes of our good food."

"FareShare is always thanking us for our donations, but we should be thanking the nationwide charity."

"Thank you to everyone involved at FareShare for the hard work they put in, receiving the donations and continuing the onward chain to ensure that those who need it most do receive our donations."

FareShare's commercial manager (foodservice & wholesale), Emma Brown, said: "Since the partnership began, Wetherspoon has donated the equivalent of 82,000 meals to FareShare."

"We are grateful for the wide range of food received from Wetherspoon which we have redistributed to charities across the UK."

"We look forward to seeing the partnership continue to grow."



AWARDS

PUBLIC VOTES SAY WE ARE 'PUB BRAND OF THE YEAR'



Wetherspoon has been named 'pub brand of the year' in the National Pub & Bar Awards 2021.

The award was voted for by the public, using a consumer-led brand tracker from research specialist Savanta.

Its project, Top 100 Most Loved Eating Out Brands, has a 'pub and bar' category.

It tracks the live opinions of 100,000 consumers throughout the year and, at the time of the awards, Wetherspoon was number-one.

Wetherspoon's chief executive, John Hutson, said: "We are delighted to have won the 'pub brand of the year' award.

"It is especially pleasing, as pub-goers themselves voted for Wetherspoon as their favourite pub brand.

"We are always grateful to the wonderful efforts of our staff and loyal customers."

The national awards are organised by Pub & Bar magazine.

Pub & Bar magazine's editor, Tristan O' Hana, said: "Congratulations to J D Wetherspoon on winning the 'pub brand of the year' title at this year's National Pub & Bar Awards.

"As this award is based directly on consumers' feedback, it goes to show how valued the business is by pub-goers all around the UK."

Wetherspoon's head of marketing, Jon Yates, is pictured (centre right) with restaurant critic Grace Dent, Pub & Bar's Tristan O'Hana (left) and Pat Humphries (centre left) from award sponsors Coca-Cola Europacific Partners.

RUTHIN

CASTLE DENIZENS THRILLED AS FLORAL DISPLAYS WIN TROPHY



The Castle Hotel (Ruthin) has won first prize for its beautiful blooms.

Duty manager Clair Price is pictured with the winning trophy, presented by Mayor Councillor Heather Williams (right).

Our pub was voted the winner in the licensed premises category, in Ruthin Town Council's 'floral display competition' 2021.

Pub manager Ian Hughes said: "The garden looked fantastic throughout the summer, with the colourful flowers and plants very much appreciated by our regulars and visitors alike.

"It was lovely to be recognised for the display in the town council's annual competition. The team at The Castle Hotel was thrilled."

Councillor Williams told the Denbighshire Free Press newspaper: "We were impressed with the effort and standard of entries for the competition. There were some excellent displays."

The Castle Hotel was awarded for 'its striking display of flowers in the seating area at the rear of the pub, with its stunning views towards the Clwydian Range' (pictured).

Ruthin Town Council arranges the annual floral display competition for local businesses and licensed premises, as well as organising the display of colourful flowers throughout the town on the lighting columns.

Councillors judge the displays, and the prizes are usually presented at the annual Ruthin Show, held in August, although ongoing restrictions prevented the 2021 show from going ahead.



THE REPURPOSED WRECKS WHICH BRING ABOUT BOUTS OF REJOICING

For decades, we have been beautifying British and Irish high streets by breathing new life into old buildings

Wetherspoon is renowned for, as well as proud of, its reputation for transforming old and often derelict buildings into beautiful and vibrant pubs, breathing new life into former landmark properties and unused premises.

Our design, restoration and conservation of old buildings, during new pub projects over the years, have gained recognition, as well as numerous titles and praise, from conservation societies and design award competitions, locally, nationally and internationally. Here, we catalogue our awards and accolades since 1996.

2020

The Picture Playhouse (Bexhill-on-Sea) 'Highly commended' in the 'building demonstrating civic pride through its restoration' category at Bexhill Heritage's annual Civic Pride Awards as a 'distinct favourite' and 'showing respect for this iconic building'.



The Picture Playhouse (Bexhill-on-Sea)



The Picture Playhouse (Bexhill-on-Sea)

2018

Royal Victoria Pavilion (Ramsgate) Joint winner of the Campaign for Real Ale (CAMRA) National Pub Design Award for 'conversion to pub use'. Judging said: "The pub has an extremely majestic look ... project would have seemed too daunting for most ... yet Wetherspoon has literally picked a winner here."

Also recognised at the Ramsgate Society Design Awards, commenting: "The acquisition of properties like this one, with high historical and architectural interest, is matched by restoration and maintenance to a high order."

The Old Swanne Inne (Evesham) Received 'commendation for a sympathetic refurbishment' from Vale of Evesham Civic Society, for this new pub renovation.



Royal Victoria Pavilion (Ramsgate)



The Old Swanne Inne (Evesham)

2017

The Greenwood Hotel (Northolt) Winner of 'conservation award' at Campaign for Real Ale (CAMRA) National Pub Design Awards and praised for the 'fine, sympathetic conservation work executed at the pub which shows how subtlety and respect can often achieve more than big-budget transformation'.

The Caley Picture House (Edinburgh) 'Highly commended' in the 'conversion award' category at Campaign for Real Ale (CAMRA) National Pub Design Awards, in conjunction with English Heritage.

The Golden Hope (Sittingbourne) Received the Rose Bowl award from the Sittingbourne Society, a local civic society, for the 'sensitive redevelopment of a highly regarded town building, the sympathetic conversion of the old magistrates' court'.

The Man in the Moon (Newport, Isle of Wight) Awarded 'certificate of merit' at the annual design and conservation awards, organised by the Isle of Wight Society and the Royal Institute of British Architects, for 'sensitive renovation of the former Congregational chapel'.

The Iron Duke (Wellington) Winner of the 'best designed casual pub' category at the Casual Dining Restaurant and Pub Awards.

The Velvet Coaster (Blackpool) Winner of the 'best public house design project' in BUILD magazine's Architecture Awards.

The Caley Picture House (Edinburgh)



The Man in the Moon (Newport, Isle of Wight)



2016

The Windmill (Stansted Airport) Winner of 'airport bar of the year' in the FAB (Food and Beverage) awards, recognising the best and most innovative projects in travel-related food and beverage.

Wetherspoon (Birmingham International Airport) 'Highly commended' in the airport category at the FAB (Food and Beverage) awards.

The North Western (Liverpool Lime Street station) 'Highly commended' in the railway category at the FAB (Food and Beverage) awards. Selected for the Restaurant & Bar Design Awards, in the 'UK categories'.

The Twelve Tellers (Preston) Selected for the Restaurant & Bar Design Awards, in the 'UK categories'.

The Mossy Well (Muswell Hill) Selected for the Restaurant & Bar Design Awards, in the 'UK categories'.

The Great Wood (Blanchardstown) Selected for the Restaurant & Bar Design Awards, in the 'Republic of Ireland category'.

The Linen Weaver (Cork) Selected for the Restaurant & Bar Design Awards, in the 'Republic of Ireland category'.

The Star (Hoddesdon) Received Stuart Hamilton Award from conservation group The Hoddesdon Society, for 'design & restoration', in recognition of its preservation work of historical art at the site.

The Windmill (Stansted Airport)



The Linen Weaver (Cork)



2015

The Chief Justice of the Common Pleas (Keswick)

Winner of 'best conversion to pub use' at Campaign for Real Ale (CAMRA) National Pub Design Awards, commenting "handled with real care and restraint and is a worthy example of how to do it well".

The Admiral Collingwood (Ilfracombe)

Named 'the new build' winner at Campaign for Real Ale (CAMRA) National Pub Design Awards, 'rarely given, such is the mediocrity of most new pubs', stating: "Judges have no hesitation in bestowing the rare accolade on this striking building."

The Wallaw (Blyth)

Winner of 'highly commended' award in the 'conversion of pub use category' at the Campaign for Real Ale (CAMRA) Pub Design Awards, in conjunction with English Heritage.

The North Western (Liverpool Lime Street station)

Voted winner at the Northern Design Awards 'commercial/restaurant & bar category' for the interior design of the pub, which complements the heritage and history of Liverpool Lime Street.

The Court Leet (Ormskirk)

Winner of 'renovation/conversion category' in the West Lancashire Design Awards, commenting "conversion into a public house had provided a significant uplift to the area".

The Ivy House (Alton)

Winner of the John Ambrose Award from the Alton Society, 'acknowledging excellence relating to building, conservation, landscaping or other environmental improvements'.

Rose & Crown (Maldon)

Received the Townscape Regeneration Prize 'for the refurbishment of the ancient pub' at the Maldon District Conservation and Design Awards.

The Velvet Coaster (Blackpool)

Winner of 'best night-time economy' Blackpool Civic Trust award, 'aimed at setting the standards for new developments, while safeguarding the resort's rich heritage'.

The Man in the Moon (Newport, Isle of Wight)

Recognised in annual design awards with 'special conservation award' by Newport Parish Council Planning Committee for 'overall quality of the work and contribution to the character and appearance of the area'.

The Chief Justice of the Common Pleas (Keswick)



The North Western (Liverpool Lime Street station)



2014

The Kings Head Hotel (Beccles)

Honoured by Beccles Society with the Dr Nicholson Award, named after a former chairman, recognising 'good design of a new development or quality building refurbishment'.



The Kings Head Hotel (Beccles)

2013

The Red Lion (Gatwick Airport) Named 'best worldwide airport bar' in the Airport FAB (Food and Beverage) awards, recognising its range of food and drinks, as well as its contemporary design.

The Trent Bridge Inn (West Bridgford, Nottingham) 'Highly commended' in the 'best pub refurbishment' category at the Campaign for Real Ale (CAMRA) National Pub Design Awards, 'celebrating British pubs with truly memorable designs'.

The Silk Kite (Tamworth) Nominated for a blue plaque by Tamworth Heritage Trust, in recognition of the town's 'most treasured historical sites and key buildings'.

The Smithy Fold (Glossop) Shortlisted for the Northern Design Awards in 'best restaurant/bar design' category.

The Master Mariner (New Brighton) Shortlisted for the Northern Design Awards in 'best restaurant/bar design' category.



The Trent Bridge Inn (West Bridgford, Nottingham)

2012

The Castle Hotel (Ruthin) Winner of the Quayle award, given by Ruthin and District Civic Association, in recognition of the 'excellent quality of development work undertaken'.

The William Peveler (Bulwell, Nottingham) Nominated for an award in the pub category at the UK and International Restaurant & Bar Design Awards, 'recognising and rewarding design excellence'.

The Joseph Bramah (Barnsley) Winner of Barnsley Civic Trust shop award, in the 'public house' category, recognising business skills, innovation, architectural design and the impact of window displays on the street scene.



The Castle Hotel (Ruthin)

2011

The Foley Arms Hotel (Great Malvern) Winner of Malvern Civic Society's award, 'recognising a new or renovated building which the judges consider has added something outstanding to Malvern's environment'.

2010

The Broken Bridge (Pontefract) Winner of 'design award' at Pontefract Civic Society Heritage Awards for 'recognition of the way in which the former building has been transformed into a vibrant pub, also highlighting Pontefract's rich history'.

2009

The Bank House (Cheltenham) Received Cheltenham Civic Awards' commendation of 'pub's restored façade, considered among the best structure and renovation in the town in the previous 12 months'.

The Kings Head (Monmouth) Awarded a Monmouth Heritage blue plaque from Monmouth Civic Society for 'a building of great historic and architectural interest'.

2003

The Kings Fee (Hereford) Commended in the 'best conversion to pub use' at the Campaign for Real Ale (CAMRA) Pub Design Awards, in conjunction with English Heritage.

2002

The Gatekeeper (Cardiff) Winner of 'best conversion to pub use' at Campaign for Real Ale (CAMRA) National Pub Design Awards.

2000

The Sedge Lynn (Chorlton-cum-Hardy) Winner of 'best conversion to pub use' at Campaign for Real Ale (CAMRA) National Pub Design Awards.

1999

The Billiard Hall (West Bromwich) Joint winner of 'best pub refurbishment' category at Campaign for Real Ale (CAMRA) National Pub Design Awards, commenting "Wetherspoon is now becoming an expert in sensitive conversions of problematic, but rewarding, historic buildings".

The Half Moon (Mile End, London) Joint winner of 'best pub refurbishment' category at Campaign for Real Ale (CAMRA) National Pub Design Awards – 'an unprecedented double victory for independent pub chain J D Wetherspoon'.

1996

The Commercial Rooms (Bristol) Winner of 'best conversion to pub use' and 'conservation award' at the Campaign for Real Ale (CAMRA) Pub Design Awards, in conjunction with English Heritage.

CUMBERNAULD

REAL WIN, BUT A VIRTUAL CEREMONY FOR CARRICK STONE - 'BEST PUB/BAR' IN SCOTLAND

The national award ceremony 2019/20 for Best Bar None Scotland may have been 'virtual', but the awards themselves are very real.

Just ask pub manager Kirsty Johnston and her team at The Carrick Stone (Cumbernauld), award-winner of the 'best pub/bar' in Scotland.

Kirsty (pictured) reported: "The awards were due to take place last March, then September, but, because of COVID-19, the dates were delayed more and more.

"As time went on, the organisers decided to just present the winners with the awards, instead of waiting for an award ceremony.

"We got a telephone call to say that we had actually won the 'best pub/bar' category and received the trophy at the pub."

Kirsty continued: "This is a massive achievement for us, beating all of the pubs and bars in Scotland to win this award for 2020.

"We are absolutely over the moon to win."

The Carrick Stone was one of five venues among the shortlisted finalists for the 2019/20 'best pub/bar' award.

The others were Brewhemia (Edinburgh), McNabbs (Glasgow), The Auctioneers (Inverness) and Molly Malones (Stirling).

Other categories included best hotel bar, nightclub, specialist entertainment venue and newcomer.

The Best Bar None Scotland national awards honour the very best venues in Scotland which have gone 'over and above' in terms of promoting safety and social responsibility.

Best Bar None Scotland is now operational in more than 50 towns and cities across Scotland, many of which reported record numbers of venues taking part in the scheme for the past year.



NOBLE PUBWATCH EFFORTS ARE HONOURRED AT HOUSE OF LORDS



The 'best of the best' have been rewarded for their dedication and commitment to the licensed trade by National Pubwatch at an event at the House of Lords.

The event was sponsored by J D Wetherspoon – a supporter of pubwatch schemes across the UK.

National Pubwatch was set up in 1997 as a voluntary organisation. Its key aim is to help to achieve a safe, secure and social drinking environment in all licensed premises throughout the UK.

National Pubwatch now supports more than 800 pubwatch schemes across the UK.

Wetherspoon's head of legal, Nigel Connor, said: "We are proud to sponsor the awards.

"We believe that pubwatch schemes contribute to a decrease in the amount of alcohol-related violence in their premises and local area.

"Wetherspoon's pub managers play an important role in their respective pubwatch, with many managers running their local scheme.

"All of the award-winners have played an important part in ensuring that pubs are enjoyable and safe places to visit.

"The awards rightly recognise individuals who, and groups which, have gone 'above and beyond' to help to ensure a safe licensed trade at all times."

The awards, judged by members of the National Pubwatch committee, commended the social responsibility of the Bedsafe scheme, whose members work closely with local police and the council to target and reduce alcohol-related disorder in towns.

Bedsafe Pubwatch's chairman, Mark Judd, manager at The Pilgrim's Progress (Bedford), said that the scheme has been well supported and very positively received by the community.

He added that its success was due to the fact that everyone had bought into the scheme and strong working partnership.

National Pubwatch's chairman, Steve Baker OBE, said: "It has been a privilege, after such a difficult couple of years, to be able to recognise those in the licensed trade for all of their good work and commitment."

Pictured (left to right) are Wetherspoon's head of legal, Nigel Connor, chairman of Bedsafe Pubwatch (and pub manager of The Pilgrim's Progress, Bedford) Mark Judd, Lord Kennedy and National Pubwatch's chairman Steve Baker OBE.

OUR PEOPLE

THE BEATEN DOCKET • CRICKLEWOOD

NICK AND RIOGHNA RETIRING TO IRELAND AFTER 32 YEARS



Long-serving pub managers Nick Hand and Rioghna Mulkerrins retired at the end of August, after an incredible 32 years with the company.

Only Josie Kennedy, pub manager at The Moon and Sixpence (Hatch End), can boast a longer Wetherspoon career, joining the company just two months earlier than Nick and Rioghna.

The couple first started with Wetherspoon in May 1989 at The Moon Under Water (High Barnet) – it's no longer our pub, but back then was one of eight in the estate.

They spent an initial six-month spell there, before taking on The Elbow Room (Tottenham) between 1989 and 1993, also since sold.

In 1993, Nick and Rioghna moved to The Beaten Docket (Cricklewood), where they then remained until leaving this summer, returning home to Ireland to spend their well-earned retirement with their family.

Rioghna revealed: "At one stage, in 1996, we thought about a move to Gloucester, but changed our mind in the end. One of the reasons was a petition organised by the customers, asking us not to leave, so we stayed."

Nick, who hails from County Meath, and Galway-born Rioghna met in 1987 and were already living in London when they started with Wetherspoon.

Rioghna said: "Nick was already working in hospitality. He encouraged me to change career. When we had a successful interview in 1989, I didn't dream for one minute that we would spend the next 32 years running pubs."

Nick added: "We are really looking forward to our retirement, with no plans to do anything else, at the moment."

"We took a year out during the lockdown and built a house near where I come from, in County Meath, on the east coast – which is like stepping back 50 years."

"I am looking forward to relaxing country living and a calmer way of life."

"I will miss the business, but I'm sure it will survive without us."

Nick concluded: "I've loved every minute of it and wouldn't change a thing."

"I will treasure it all: the team, the customers, the company and the craic."

Wetherspoon's area manager, Colin Kiddie, said: "Nick and Rioghna will be missed greatly by their team and the people of Cricklewood."

"Through their years of service, for many who have come to know them, they have been much more than pub managers – they have become almost like family."

"Nick and Rioghna have been the heartbeat of The Beaten Docket for 28 years."

"They have instilled passion and dedication into the team, and this will be their legacy for many years to come."

"While they will be missed greatly, I personally would like to thank them for everything they have achieved – and wish them all the very best for their retirement."

DAN OPTS FOR TATTOO TO SHOW HIS LOVE OF 'SPOONS



Wetherspoon fan and former employee Dan Muir has taken his love of his favourite pub company to another level.

Portsmouth-born Dan has added to his collection of tattoos with one for Wetherspoon.

Dan reported: "Before the lockdown in 2020, I had a tattoo every month for four years. Now, I am back into that monthly routine and wanted to show my appreciation of Wetherspoon by getting inked.

"I love Spoons, it is a great place to catch up and ideal to see your buddies for a few beers."

Dan's association with Wetherspoon began at the age of 18, when he worked as a bar associate and later kitchen associate, in a five-year spell at The Isambard Kingdom Brunel (Portsmouth).

Now a data analyst, Dan has added to his collection, with his 'Spoons tribute, of more than 100 tattoos.

The inked design, which includes a foaming pint of beer, a love heart and a scroll bearing the company name, is located in the pit behind Dan's left knee.

He admitted: "That is probably one of the most painful areas I've had a tattoo, but my arms and chest are now covered, so I'm working my way up my legs now."

Describing his collection as a hobby, Dan's regular tattoo artist Gemma (@gemmadenisetattoo) is based at Fortunata Thirteen Tattoo Studio, just 100 metres from his local Wetherspoon – The Sir John Baker (Portsmouth) – ideal for an 'after-ink' pint to help with the pain relief!

Dan, 39, said: "Gemma has done all of my tattoos, which include all the things I love, among them being the names of my three children, table tennis, retro gaming brands and places I've visited.

"I have so many that it is hard to pick a favourite, but they all remind me of something which means a lot to me.

"Some of them are also just for fun, because life is too short to take yourself too seriously."

KIRSTIE AND JODIE GET IN THE SPIRIT FOR GIN NIGHT

Shift manager Kirstie Wilkinson (right) and team leader Jodie Thirkell are pictured preparing for their monthly gin night at The Hat and Feathers (Seaham).

The regular event offers a selection of up to 30 gins, with customers encouraged to select their own mixers and garnishes to accompany their gin choice.

Advance booking for the extremely popular night, which takes place on the last Tuesday of the month, is highly recommended, with the spaces for up to 50 customers often 'selling out'.

The gin-night ticket fee, along with a charity gin hamper raffle on the night, also helps to raise funds for Young Lives vs Cancer.

Jodie said: "We set up a separate gin bar and allocate a section of the pub, with table service and complimentary nibbles.

"It is very popular with regulars, as well as attracting some new customers, and anyone can reserve a place by asking at the bar."





Pub manager Amanda Fretwell

ALE FANS VOTE WITH THEIR FEET AS AMANDA KEEPS IT REAL

There's been no holding back The Sweyn Forkbeard, named after the father of King Canute, since Amanda took over eight years ago

Wetherspoon is proud of the quality of the real ale served in its pubs.

Its staff work hard to offer first-class beers at all times.

This is evident in the high number of Wetherspoon pubs listed, over many years, in the Campaign for Real Ale's (CAMRA) Good Beer Guide.

Wetherspoon continues to have more pubs listed, as a proportion of its estate, than any other pub company.

Listed

In the current guide (2022, the 49th edition), there are 213 Wetherspoon pubs listed.

In this regular feature, we highlight the pubs and staff who serve an excellent range of real ales from brewers across the UK.

The Sweyn Forkbeard (Gainsborough) has been managed by Amanda Fretwell for the past eight years.

The pub, which first opened in December 2000, has been listed in the guide for eight consecutive years.

Amanda said: "We are delighted to have been included in the Good Beer Guide for the past eight years and would really like to thank the Gainsborough CAMRA branch and all of our customers for their support."

Ritz

For Amanda, November marked eight years at the helm. Previously at Ritz (Lincoln), her first pub as manager, where she spent two years, Amanda first joined Wetherspoon in 2000.

An overseas posting in Gibraltar, for her military husband, meant a two-year spell away before she returned to the UK and rejoined the company in 2004.

Amanda recalled: "When I went to Ritz, the pub's big focus was on real ale, so I was keen to bring that knowledge to The Sweyn Forkbeard when I arrived.

"Within six months, we had built up a great relationship with our local Gainsborough CAMRA branch and started to gain our reputation as a good real-ale pub – with very little competition in the area at that time.

"Our success is a real team effort at the pub – and the support we enjoy from the CAMRA guys is a two-way thing. We sponsor its annual beer festival, and the group regularly meets at the pub."

Hand-pumps

The Sweyn Forkbeard has 10 hand-pumps serving Sharp's Doom Bar, Greene King Abbot Ale and Ruddles, as well as three ever-changing guest ales.

Amanda continued: "We have always encouraged our customers to suggest those ales which they would like us to stock, either from local suppliers or East-West Ales.

"Now, as soon as I receive the quarterly listing of ales, I give it to the regular real-ale drinkers and CAMRA members and ask them: 'What do you want me to order?'"

"Thornbridge Brewery's Jaipur always flies out and anything from Pheasantry Brewery is always very popular, particularly its Dancing Dragonfly golden ale.

"We also have a great relationship with Milestone Brewing Co. They are great guys, and their beers are also well received."

Amanda concluded: "We have experienced and shared the difficulties of the past two years, through the pandemic, with our loyal customers and CAMRA members.

"They have stuck with us, and we thank them all for their continued support and understanding."

What The Good Beer Guide 2022 says: **THE SWEYN FORKBEARD**

This town-centre Wetherspoon, the local CAMRA branch's pub of the year 2019, is one of the must-visit pubs in town.

Three rotating guest beers often include some oddities for this part of the country.

Customers can ask for their favourite beer and it frequently appears.

The pub is named after the Danish King of England (1013), whose son Canute is rumoured to have tried to stop the tidal bore on the River Trent – the Ægir.

Great-value tasty food is available until 10pm.

● 22-24 Silver Street, Gainsborough, Lincolnshire, DN21 2DP

What CAMRA says:

In 2020, The Sweyn Forkbeard, for the second successive year, was voted 'pub of the year' by branch members of Gainsborough Campaign for Real Ale (CAMRA).

Scott Young, branch chairman, said: "It is a really big achievement to win the 'pub of the year' award two years in a row.

"The real ales are always in decent condition, thanks to Amanda and her team.

"They are always welcoming and friendly and like to interact with customers, as well as with the local CAMRA branch. Especially when it comes to selecting their guest ales, the staff are always happy to hear our suggestions.

"The pub has proven a popular mainstay for real ale among the vast majority of the Gainsborough branch of CAMRA.

"There's always a good selection of rotating guest ales."

Editor's note: "The Daily Telegraph and The Guardian, in different ways, published highly misleading articles about Wetherspoon, for which they have both apologised.

The Daily Telegraph reported that Wetherspoon had staff shortages and that chairman Tim Martin had 'urged Boris Johnson to introduce a visa scheme for EU workers' – which was completely untrue.

The Guardian reported that Wetherspoon 'planned to buy up smaller pubs on the cheap' – this is also, as we explain, cobblers.

Fair play to The Daily Telegraph and The Guardian for publishing quick apologies and corrections, but this sort of misinformation is extremely harmful."

The Daily Telegraph

4 June 2021

Apology and correction published by The Daily Telegraph, Friday 4 June 2021:

“**Correction:** [The Daily Telegraph] article may have given the impression that Wetherspoons, in common with other companies in the hospitality sector, was struggling to recruit staff. In fact, Wetherspoons is not facing staff shortages or recruitment issues. We apologise for any confusion and are happy to correct the record.”

Following the inaccurate Daily Telegraph article, Wetherspoon issued the press release below, which was published by the London Stock Exchange:

“ JD WETHERSPOON PLC NEWS RELEASE - CORRECTION

Released : 02 Jun 2021 13:20

The Telegraph newspaper published an article online yesterday ("Wetherspoons boss calls for more EU migration as bars and restaurants tackle staff shortage" - 1 June 2021), which misrepresented Wetherspoon's position.

The Telegraph journalist contacted Tim Martin, the Wetherspoon chairman, and requested comments regarding reports of staff shortages in the hospitality industry generally.

Following the press query, Mr Martin personally made enquiries within the company and, in subsequent texts to the journalist, said "anecdotal feedback from ... pubs since reopening [is that there are] lots of people applying generally."

Mr Martin's texts also said that for a "new pub opening last week (in a town in North Yorkshire), for example, [there were] 160 applications for 70 jobs."

Mr Martin's texts added that "there were 20 applications for four vacancies" in a Bedfordshire pub and there was "a good volume of applications for vacancies in Bletchley and Milton Keynes".

Mr Martin concluded that it was "a reasonably good position for JDW in the country" and that "recruitment is more challenging in some seaside towns- but that's no different to what we experience in any year."

The anecdotal evidence provided by Mr Martin was not reported by the journalist, who instead said that "British pubs and restaurants struggle to recruit staff in the post-pandemic labour market squeeze".

The journalist also said "pub and restaurant bosses warned they were being forced to shut sites during the crucial lunchtime trade due to a shortage of workers", which the article implied was a problem for Wetherspoon- and which is clearly not true from the evidence provided by Mr Martin to the journalist.

The article also said that Mr Martin "urged Boris Johnson to introduce a visa scheme for EU workers".

In fact, Mr Martin has had no contact whatsoever with Mr Johnson since he became Prime Minister.

Mr Martin, as with many Brexit supporters, has, however, supported an Australia-style immigration points system, with the possibility of preferential visas for countries in close proximity to the UK, as Australia operates with New Zealand, for example.

Tim Martin said: "I was trying to be helpful to the journalist by providing up-to-date anecdotal information on staffing, which clearly demonstrated a very positive situation for Wetherspoon.

"However, my comments were misreported.

The false story, expressed in the headline "Wetherspoons boss calls for more EU migration as bars and restaurants tackle staff shortage" and expressed or implied elsewhere in the article, was that Wetherspoon was suffering staff shortages, which clearly isn't true, and that I had subsequently been moved to change my stance on immigration, which, as my evidence to parliament several years ago clearly shows, isn't true either. ”

Editor's note: "The inaccurate Telegraph comments were repeated by Yahoo, Metro, The London Economic and many other media organisations.

So far, Yahoo, Metro and The London Economic have issued corrections."



2 June 2021

Metro agreed to publish the following correction:

“**Correction:** This article may have given the impression that Wetherspoon was having problems recruiting staff.

In fact, Wetherspoon has not experienced any atypical recruitment issues and is not facing staff shortages.

We apologise for any confusion and are happy to correct the record.”

”

The London Economic, an online publication, agreed to publish a correction covering a number of points.

The publication retracted the suggestion that Wetherspoon was struggling to recruit staff.

It also retracted the suggestion that Mr Martin said there would be “no further payments until the government furlough scheme was put in place” and that Mr Martin “suggested they [staff] get jobs at Tesco...”.

“**Correction:** This article is based on UK Daily Telegraph reporting that has since been found to be misleading.

The article may have given the impression that Wetherspoons in common with other companies in the hospitality sector was struggling to recruit staff.

In fact, Wetherspoons is not facing staff shortages or recruitment issues. We apologise for any confusion and are happy to correct the record.”

In addition, The London Economic deleted all of the following offending material from the article:

- 1) Employee pay: “Martin announced to staff at the time that he will pay them until the pubs last opened, but there would be no further payments until the Government furlough scheme was put in place”
- 2) Jobs at Tesco: “He suggested they [staff] get jobs at Tesco until the pandemic passes”
- 3) Non-payment of suppliers: “the pub chain said it did not intend to pay its suppliers until pubs reopen”

The Times agreed to print a correction (see opposite), following an article dated 12 November 2020.

The Times agreed to remove the suggestion that Wetherspoon’s chairman, Tim Martin, said to employees “go work at Tesco,” which was completely untrue.

The correction appeared in The Times on 12 February 2021.

“**Correction:** On November 12 we reported on comments by Tim Martin, of J D Wetherspoon, and said ‘Go work at Tesco’ was his employee-friendly cry” (Bitter Truth, Nov 12).

In fact Mr Martin told employees that supermarkets needed staff in the pandemic.

Staff offered that work could take it and that they would be given priority at J D Wetherspoon should they return.

We are happy to make that clear.”

Following the inaccurate Daily Telegraph report, a considerable number of other publications repeated the same story and agreed to publish corrections.

“**Correction:** In an article dated 2 June 2021 titled, “Brexit-supporting Wetherspoon boss calls for more immigration to plug staff shortages” it was suggested that Wetherspoon was having problems recruiting staff.

In fact, as it has been acknowledged by the UK Telegraph newspaper who first published the incorrect story on 1 June 2021, Wetherspoon has not experienced any atypical recruitment issues and was in “a reasonably good position”.

It is accepted that Wetherspoon is not facing staff shortages or recruitment issues.

We apologise for any confusion and are happy to correct the record.”

Following an announcement by the company, in which it raised some money on the London Stock Market (a ‘share placing’) in January 2021, The Guardian newspaper made some highly inaccurate comments, which it has agreed to correct.

In an article dated 19 January 2021, The Guardian said that Wetherspoon planned to “buy up smaller pubs on the cheap” and that it planned to buy “pubs driven to financial ruin”.

The company issued a press release (see 1 below) which corrected The Guardian’s article.

The Guardian issued an apology and correction (see 2 below).

“1. Wetherspoon’s press release:

Released by J D Wetherspoon on 22 January 2021

A Guardian newspaper article (19 January), following the announcement of an equity placing by Wetherspoon on the same day, said that “Wetherspoon moves to buy smaller pubs on the cheap amid Covid crisis” and that “it is targeting pubs in central London.”

These statements are completely untrue. Wetherspoon operates pubs which are three or four times larger than average and rarely “targets” existing pubs.

Wetherspoon’s press release on 19 January said that the company is “considering... a number of properties in central London, the freehold reversion of pubs of which it is the tenant, and properties adjacent to successful pubs”.

All the company’s pubs in central London had other uses before Wetherspoon’s occupation - for example, the headquarters of the Hong Kong and Shanghai Bank, the former Marquee Club and the former ballroom of the Great Eastern Hotel.

Wetherspoon chairman Tim Martin said: “The downfall of the master spy Karla in John Le Carré’s epic novel was precipitated by creating a fictitious “legend for a girl”.

The Guardian should avoid legends and stick to the truth, lest it suffers the same fate as Karla.”

“2. Correction and apology by The Guardian newspaper, dated 22 January 2021:

This article was amended on 22 January 2021, Wetherspoon has not stated that it intends to buy up “smaller pubs” as the headline of the earlier version said.

This was an error based on reported plans by the Redcat Pub Company.

Neither did Wetherspoon’s recent statement to investors say it planned to buy pubs in general as the article said. Rather the company announced that it is, “considering the acquisition of a number of properties in central London, the freehold reversions of pubs of which it is currently the tenant, and properties adjacent to successful pubs”.

We apologise to J D Wetherspoon for these errors.”

CHRISTMAS IS COMING – SO GIVE YOURSELF A PRESENT

Our festive menu is packed to bursting with established favourites and new offerings

Our ever-popular Christmas menu makes a welcome return, with some firm festive favourites and some new additions for pub-goers to enjoy.

Running through to Christmas Eve, a great range of festive meals and deli deals, all including a soft or alcoholic drink*, is being offered at your local Wetherspoon.

We are also serving some seasonal small plates, as part of our 'any 3 for' deal, together with a children's meal (including a children's drink and fruit^), as well as a festive dessert and treat.

Burger

NEW for 2021, for that ultimate indulgent festive cheese fest, made with three cheeses, is – the big cheese burger.

You can choose our breaded vegetable patty, Beyond Meat® plant-based patty, 6oz beef patty, fried buttermilk chicken or grilled chicken breast, which is then served with two slices of creamy Brie cheese, slightly melted on top of your burger, finished with two halloumi fries, with blue cheese dip on the side, together with chips.

O Christmas cheese, O Christmas cheese... this is the cheesiest burger we have ever offered.

Our returning festive meals also include Brie & bacon burger and chicken & stuffing burger, as well as an 11" chicken, stuffing, bacon & Brie pizza.

Pizza

Also NEW this year and suitable for vegetarians is our 11" Brie & garlic mushroom pizza, made with sliced mushroom, garlic, Brie cheese and rocket.

A classic combo of garlic and mushroom, together with creamy Brie cheese slices, this festive pizza is also available as an 8" small-plate version, along with our chicken, stuffing, bacon & Brie pizza.

Christmas isn't Christmas without pigs-in-blankets – and 2021 is no exception.

Enjoy a portion of seven pork chipolata sausages wrapped in streaky bacon, served with cranberry sauce, as part of our small plates 'any 3 for' deal, which can be mixed and matched with all of our small-plate choices – for the perfect festive sharing occasion.

Fruit

Our children's meal of pigs-in-blankets is part of our children's menu 'bigger appetites' range – this includes your choice of one vegetable portion and one potato type, as well as a children's drink and a fruit choice^.

Chicken, stuffing, bacon & cranberry panini and our Brie & cranberry panini (you can add maple-cured bacon to this option) are both back in the festive Deli Deals® range.

You can also add chips, salad or tomato & basil soup to your choice – and the price includes a drink* (soft or alcoholic).

Don't forget a festive dessert or treat – and we have two NEW Christmas crackers this year.

Our NEW rocky road Belgian chocolate bar, with cherries, marshmallows and sultanas, can be enjoyed on its own or as part of our snowy road dessert, served with vanilla ice cream, Belgian chocolate sauce and toffee sauce.

[^]See children's menu for details about drinks and fruit choices.

Celebrate
Christmas
at
Wetherspoon



Pigs-in-blankets



Brie & bacon burger



BEER GARDEN BLOOMS AFTER SKIPPING A SEASON



After an almost two-year wait, celebrations to relaunch the refurbished beer garden at The Livery Rooms (Keighley) were marked in style.

The team at the pub in West Yorkshire hosted a two-day family fun-day charity fundraiser, with activities for everyone.

Pictured (left to right) with some of the tombola prizes on offer are shift manager Jess McGrattan, shift leader Holly McFadyen, pub manager Sophie Turner and shift leader Emma Williamson-Paul.

Wetherspoon's area manager, Dave Ritchie, is pictured with his daughter Isla, who baked biscuits and made lollies for the cake stall, part of the farmers' market event.

Other stalls included handmade crafts and gifts, glassware and face-painting, as well as the men's mental health group – Time to Talk.

There was a local ale festival, with a selection of beers from Goose Eye Brewery in Bingley and Keighley-based Bridgehouse Brewery, as well as a gin festival with gins by northwest England's Bloom and Scotland's Boë distilleries.

Holly said: "The event was Sophie's idea, but was a big team effort.

"It was so lovely to see everyone enjoying the activities and celebrating together.

"The weather was kind – and a local kids' dancing group also performed to finish off a brilliant event which raised more than £500 for Young Lives vs Cancer."

Wetherspoon purchased the premises next door to the pub. It was then demolished to extend the ground-floor beer garden at the front of the building and add an elevated outside area at the rear of the premises.

New furniture, in the enlarged paved front garden, offers accommodation at dining table and chairs, as well as at picnic benches, with gazebos for shelter with outdoor heaters. The upstairs outdoor space features four large booths for customer dining.

Festoon lighting, together with plants and shrubs in pots and planters, decorate both spaces throughout.



THE MOON AND SPOON • SLOUGH

QUEST FOR DRIVING LESSONS STEERS MENSAH TO THE TOP



When Mensah Richardson joined the team at The Moon and Spoon (Slough), as a part-time floor associate, aged 19, he could never have imagined that he would one day become the pub manager.

That was just nine years ago, when Mensah was looking for a temporary job, while studying ICT (information and communications technology) at Langley College.

He recalled: "My brother's friend was the manager of the pub and she got me an interview and I was successful.

"I wanted the part-time work to pay for driving lessons, because a friend and I were planning a road trip across Europe."

Mensah added: "I passed my test first time and got my driving licence in November 2012, but the road trip never happened."

Born in the British Overseas Territory of Anguilla, in the Caribbean, Mensah moved to the UK at the age of 16.

His English-born mum Joan Richardson was originally from Slough and that is where he settled and has stayed.

Mensah explained: "We moved to the UK to live near my older brother Ehlihu – and Slough has been my home ever since.

"I attended Langley Academy for a couple of years from 2009, which was a very different experience for me, before going to college and then starting work with Wetherspoon."

After joining the company in 2012, Mensah's progress has been swift.

He became a team leader in 2013, shift leader in 2015 and a duty manager by 2017.

He then took over as pub manager at The Moon and Spoon in May 2018.

Mensah said: "I am self-motivated to an extent, but have had great support and encouragement from my pub manager Sean O'Farrell (now at The Falcon (High Wycombe))."

Under Mensah's stewardship, The Moon and Spoon has also been included in the Campaign for Real Ale (CAMRA) Good Beer Guide for four successive years.

He said: "That is a massive achievement for me personally and also the pub. We have a great relationship with our local CAMRA members, so our inclusion in the guide is something of which I am proud.

"Our continued partnership with Slough Town Football Club, as part of the Slough Town Supporters Trust, is also a great achievement for me as pub manager at The Moon and Spoon."

Mensah concluded: "Wetherspoon is a really good company to work for, progressing you if it sees potential and showing faith in you.

"I feel totally supported in every way."

DEDICATED PARTNERS PROVIDE US WITH BURGERS OF DISTINCTION

UK firm Dunbia sources its meat from its own suppliers only, ensuring traceability all the way



Wetherspoon has forged many long-standing partnerships throughout the years with numerous suppliers – and we take great pride in those successful relationships.

Among our ever-popular menu choices is a vast range of tasty burgers – and Dunbia, a division of Dawn Meats, has been supplying those beef burgers to us since 2007.

Unique

Did you know that the burgers served at our pubs are made to a bespoke recipe, unique to Wetherspoon and cannot be enjoyed anywhere else?

Dunbia is a leader in burger production, with a closed-loop supply chain.

British

That means that all of the British beef used in our burgers comes from its dedicated farmer suppliers.

It is then processed through its own facilities and delivered directly to us.

Marc Murphy, Dunbia's group commercial manager, explained: "We have been producing the Wetherspoon burger for around 14 years – to a unique recipe, containing salt and black pepper seasoning.

"We use internal supply from our own primary sites, and I work closely with Wetherspoon to ensure that we provide the best-possible product."

Butcher

And Marc should know, as he is also an accredited master butcher with the Institute of Meat.

Our burgers are gently pressed to give a loose open texture, with a meaty bite, and are lightly seasoned with salt and black pepper to that unique recipe.

Every one of our 100-per-cent British beef patties is always fresh, never frozen.

Wetherspoon's senior food development manager, Matt Elsdon, said: "We take great pride in our long-standing partnership with Dunbia.

"It provides us with a quality product, with complete traceability, which is paramount to our company's high standards in food.

"Our burgers continue to be a firm favourite with our customers."

HERITAGE AND HISTORY

In 1976, brothers Jim and Jack Dobson established Dungannon Meats, a premium butcher's shop in Moygashel, County Tyrone.

Expansion followed their success, with new facilities added at various stages of the company's growth, as well as the acquisition of several other food companies, culminating in the group's 2006 rebranding and renaming – to Dunbia.

Dunbia is now one of Europe's leading food companies, specialising in the production of quality beef, as well as other award-winning meat products. It uses internal supply, from its own primary sites, processing approximately one million cattle each year.

Following a joint venture in 2017, Dunbia is now the UK division of Dawn Meats, employing 5,000 people across 12 sites in the UK.

THE RANGE

As part of the price, all of our burger and gourmet burger choices include a drink* (soft or alcoholic) and are served with chips (gourmet burgers come with six onion rings also).

Choose our classic 6oz beef burger, which can then be topped (for a small added cost) with a choice of ingredients, including maple-cured bacon with Cheddar cheese, BBQ sauce and American-style cheese. You can also double your burger for an extra charge.

Alternatively, select from our gourmet burger range, a choice of four tempting options.

Enjoy our Tennessee burger, a 6oz beef patty with maple-cured bacon and Jack Daniel's® Tennessee Honey glaze; our ultimate burger, a 6oz beef patty, maple-cured bacon, Cheddar cheese, signature burger sauce and gherkin; our BBQ burger, a 6oz beef patty, maple-cured bacon, Cheddar cheese and BBQ sauce.

How about our Empire State burger? Enjoy two 6oz beef patties, American-style cheese and maple-cured bacon, served with chips and six onion rings.

Bon appétit!

BOOKS WHICH CELEBRATE OUR CARPETS: THEY'RE ON A ROLL

Hot on the heels of Spoon's Carpets, by author Kit Caless, comes a new to me - Colour Your Own Spoons Carpet



The Spinning Mule (Bolton)



The Regal (Cambridge)



The Wagon Works (Eastleigh)



The Counting House (Glasgow)

Wetherspoon's carpets have once again been celebrated in print. Following the success of Spoon's Carpets, by author Kit Caless, a new book, Colour Your Own Spoons Carpet, is the brainchild of Wetherspoon carpet enthusiast Louie Hancock.

The softback Colour Your Own Spoons Carpet is a selection of colouring patterns inspired by some of the best Wetherspoon carpets from across the UK.

Pattern

The book features 50 carpets with a colour-your-own version of the same pattern, as well as a full-colour, full-page homage to each featured carpet. Local trivia, giving the history of the pub and its name, are also included.

Among the carpets featured are those in The Regal (Cambridge) The Wagon Works (Eastleigh), The Spinning Mule (Bolton), The Counting House (Glasgow) and Yr Hen Orsaf (Aberystwyth).

Louie, who lives in Manchester where the city's featured pub, The Ford Madox Brown, is located, said: "During the pandemic, I found myself with a vast amount of time to indulge in ridiculous projects."

Lockdown

"It was hard not to notice during lockdown that the sudden popularity of colouring-in books coincided with the tragic inability to visit Wetherspoon's carpets in person.

"As a result, I founded The Colouring Inn, the world's best (and only) purveyor of pub carpet-based colouring-in books.

"All of the patterns for colouring-in are created using inspiration from pubs only and are therefore not a perfect replica."

Complex

Louie explained: "The choice of Spoons stems from a highly complex process of having wandered around many different cities measuring carpets.

"Owing to reasons beyond our control, this became an increasingly boozy mission throughout the day.

"Therefore, we stuck to choosing those carpets which were the optimum blend of centrally located, interesting looking and good for colouring."

Louie concluded: "It is worth stressing that neither I nor the publication is affiliated to any pub chain or company, regardless of how amazing they might be."

Colour Your Own Spoons Carpet is available to buy, priced at £15, by visiting: www.thecolouringinn.co.uk

● Efforts are also continuing to review and colour every Wetherspoon carpet via Twitter (@ColouringInn) and the quest to enjoy every colouring pattern inside the correct pub continues at: www.thecolouringinn.co.uk/gallery

CELEBRATE BURNS' WEEK

FRI 14 – WED 26 JAN
BURNS' NIGHT, TUE 25 JAN



SCOTTISH HAGGIS, NEEPS AND TATTIES

Haggis, swede, mashed potato.

INCLUDES A DRINK*

CALEDONIAN BURGER

6oz beef patty, haggis, whisky sauce,
served with chips, six onion rings.

INCLUDES A DRINK*



A SELECTION FROM OUR RANGE OF SCOTTISH DRINKS

NOW OPEN



Dublin

KEAVAN'S PORT

Our newest pub in Dublin, together with an 89-bedroom hotel, has opened. The company purchased various properties in Camden Street Upper and Lower to develop the site, creating a total of 200 full- and part-time jobs at the new pub and hotel – Keavan's Port.

Keavan's Port is managed by Filip Mordak (pictured with colleagues), who has worked for Wetherspoon since 2005 and previously managed two Wetherspoon pubs in the Republic of Ireland – The Forty Foot (Dún Laoghaire) and The Silver Penny (Dublin).

Wetherspoon has redeveloped a series of eight Georgian townhouses (seven of which are protected) and a former chapel, then added a substantial modern extension featuring a 12-metre-high glazed atrium.

The chapel, former convent of the Little Sisters of the Assumption and later a venue for Beau Jacks Boxing Gym, has been preserved and restored, forming part of the pub's dining area.

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.

The pub offers 836m² of customer space over two floors, plus a 353m² garden across two enclosed courtyards. The garden reflects the original individual properties, designed to evoke the once-linked residential gardens.

The 89 bedrooms all feature an en suite bathroom. There are also accessible bedrooms designed for guests with disabilities, including wet-room facilities.

The pub's manager, Filip, said: "The pub and hotel have proven extremely popular since opening.

"Visitors love the way in which the buildings have been transformed and given a new lease of life."



1 CAMDEN STREET UPPER, DUBLIN, D02 TC61



NOW OPEN

Dublin

THE SOUTH STRAND

Wetherspoon has opened its third pub in Dublin's centre (Tuesday 7 December).

The South Strand has been built on the site of a former bar in Hanover Quay, at the heart of the Grand Canal Docks district.

It is managed by Luke Mannion.

The pub, which includes an open-gantry kitchen, occupies a ground-floor and basement area in South Dock House – a contemporary glass-and-concrete building, typical of the architecture which dominates the redeveloped dock area known as Hanover Quay.

It also has an extensive pavement café-style seating area at the front and side of the premises, overlooking the former docks and Grand Canal.

The pub's name refers to the history of its location on the south dock, once a large area of 'marshland, sprinkled with an occasional apple tree'.

On a 1673 Bernard de Gomme map of Dublin, there were no buildings marked on the south side of the River Liffey, just a marshy riverside area which de Gomme marked as South Strand.

The history of the area's industrial past is echoed in the interior design of the pub.

The bar incorporates sand cast-iron panels, as well as an overbar design which recalls the steam-grab cranes which once unloaded coal ships.

Heavy-grained-panelling finishes refer to the constant charring and burning of the coal and foundries.

A feature reclaimed panelled ceiling, suspended above the main ground-floor customer area, also provides some Victorian grandeur.

The pub's manager, Luke Mannion, said: "I am confident that The South Strand will prove popular with a wide range of customers. "I am proud of the fact that 100 new jobs have been created at the pub."

1 HANOVER QUAY, DUBLIN, D02 E295

Beighton

THE SCARSDALE HUNDRED

Wetherspoon has opened its new pub in Beighton (Sheffield) (Tuesday 14 December) – with the creation of 100 new jobs.

The company has spent £2.19 million developing the outlet in Sevenairs Road, on the site of the former Damon's American Diner restaurant.

The new pub, The Scarsdale Hundred, is managed by Emma Walker.

The building is situated on the west side of Beighton, six miles southeast of Sheffield city centre. This centuries-old once-rural village is now one of Sheffield's 28 electoral wards.

For hundreds of years, Beighton had historically been in Derbyshire, in the administrative area known as the Hundred of Scarsdale.

In the Domesday Book, from 1086, it was one of the 71 places recorded in the Scarsdale Hundred.

The new pub's name remembers this history.

Historical photographs 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.

A map showing the settlements which made up the Scarsdale Hundred, as listed in the Domesday Book, is on display prominently, with illustrations and information. The ceiling rafters' design also includes shields and banners, depicting the settlements and individual townships.

Other features include three fireplaces, a bespoke carpet and booth seating. Bi-folding summer doors provide access to the garden area, which boasts mature fir trees, new landscaping and a pergola, as well as festoon lighting. A new ramped footpath, dividing the garden space, allows accessibility for all.

The pub's manager, Emma Walker, said: "My team and I are confident that the pub will be a great addition to the Beighton community and social scene."

2 SEVENAIRS ROAD, BEIGHTON, SHEFFIELD, SOUTH YORKSHIRE, S20 1NZ

King's Norton

THE NAVIGATION INN

Wetherspoon has opened its new pub in King's Norton (Birmingham) (Tuesday 14 December).

It has invested more than £2.5 million in developing the outlet on the site of the former Navigation Inn, in Wharf Road.

The new pub, which has retained the name The Navigation Inn, is managed by Nikki Rumney.

The inn is recorded on the 1840 tithe map of King's Norton, when it had its own malthouse, yard and stables.

It was in 1906 that it was rebuilt in its present form.

Before its closure, in 2018, this two-storey detached building survived several planning applications proposing its demolition.

Its name indicates its origin in the canal era of the 18th and early 19th century, when numerous inns of this name were built.

These were frequented by navigators who worked on the canals, such as the Worcester and Birmingham Canal further along Wharf Road.

The Navigation Inn has been a community pub for a very long time.

Our extensive and sympathetic renovation work has stripped the building back to its original part-Victorian interior and exterior.

A low-level subtle link extension to the stable block outbuildings has been added, providing plenty of daylight.

Two separate gardens have also been created, one at the rear and one at the front of the building.

The new-look pub sits within its original car-parking area and has been completely upgraded to modern standards, with the interior design and features paying homage to its long history.

The pub's manager, Nikki Rumney, said: "It is a new era for The Navigation Inn – a pub which is part of the town's history."

1 WHARF ROAD, KING'S NORTON, BIRMINGHAM, B30 3LS

Reading

THE BACK OF BEYOND

Customers can now enjoy a larger and upgraded garden at The Back of Beyond (Reading).

The beer garden at the pub which opened 25 years ago (November 1996) has been extended to increase the outside customer area to double its original size.

The garden, which overlooks the Kennet and Avon Canal, can accommodate seated customers at free-standing garden dining tables and chairs, as well as bench seating and canopies.

Inspiration from the canal, which runs alongside the pub, has been included in the pub's garden perimeter fencing mural, painted by a local barge artist.

The outside space is decorated with hanging baskets, together with potted trees, climbing plants, flowers and shrubs, as well as festoon lighting.

As part of the pub project, in which we invested more than £800,000, new staff facilities have been included and a kitchen upgrade has taken place, including a pizza oven installation.

The pub's manager, Rachel Lord (who runs The Back of Beyond with Jason Lord), said: "We are thrilled with the pub's new facilities, particularly the new-look garden which provides a lovely outdoor space for customers."

104-108 KINGS ROAD, READING, BERKSHIRE, RG1 3BY

Carmarthen

YR HEN DDERWEN

A £2-million redevelopment project at Yr Hen Dderwen (Carmarthen) has resulted in a new indoor customer area, as well as a new roof-top terrace (Tuesday 7 December).

More than 278m² of customer space has been added to the pub, resulting in space for an extra 220 customers.

In addition, the pub has undergone a complete redecoration, with new furniture, fixtures and fittings.

New stairs and an access lift to the first-floor customer pub dining area and roof-top terrace have been installed.

The seating area has been extended inside the pub, with new booths added.

Enlarged rear windows provide excellent views over the valley, with sliding bi-fold doors linking the internal and new external areas.

A glass balustrade around the perimeter of the new roof-top terrace enhances the stunning views.

A real fire has been installed in the pub, with new toilets added to serve customers using the first floor and roof terrace.

Behind the scenes, the cellar has been upgraded and new kitchen facilities added.

The pub's manager, Sarah Hooper, said: "Yr Hen Dderwen has been part of the community since opening in July 2002.

"This investment highlights Wetherspoon's commitment to the pub and town."

47-48 KING STREET, CARMARTHEN, CARMARTHENSHIRE, SA31 1BH

Sunderland

THE COOPER ROSE

A new roof terrace has been added to The Cooper Rose (Sunderland) – following a redevelopment project (Tuesday 14 December).

The pub has also been refurbished and upgraded as part of the £2.2-million investment.

The pub, which first opened in March 2011, had been closed since June 2021 for the work to take place.

The roof terrace is accessed via a curved staircase and housed in a fully glazed enclosure.

It offers a series of different spaces, each with a different feel, as well as roof-top views across the city.

Inspired by late 1800s garden design, the roof-garden terrace reflects the original building's period, offering a series of 'outdoor rooms' to explore, with a passenger lift providing access.

The refurbishment and redecoration design of the new-look pub explores the history of Sunderland, as a port town, and the fact that Sunderland, at one time, was the largest ship-building centre of the world.

The new design concept of the pub also refers to the time period when the original building was created, with a lighter colour palette throughout, inspired by the Arts and Crafts movement – which had gained popularity in England from the 1880s onwards.

The ground-floor bar has been enlarged and summer doors added to the front of the building.

The pub's manager, Nick Chapman, said: "We are thrilled with our new-look pub and all of our upgraded facilities, particularly the new roof-terrace garden – a superb asset for both the pub and its customers."

2-4 ALBION PLACE, SUNDERLAND, TYNE AND WEAR, SR1 3NG

NEW

WETHERSPOON IS OPENING

An Geata Arundel

9 Arundel Square
Waterford, X91 RD35

1 FEBRUARY 2022

The Raymond Mays

44-48 North Street, Bourne
Lincolnshire, PE10 9AB

26 APRIL 2022

The Exchange Bar

5 The Mount
Heswall, Merseyside
CH60 4RE

17 MAY 2022

We will feature photographs of the new and new-look pubs in the next edition of

WETHERSPOON NEWS

OUR CESAR FINDS FAME ON THE BBC



On the same day that the BBC News website was reporting on emergency evacuations from Afghanistan, Team GB medal success at the Tokyo Paralympics and the death of legendary Rolling Stones drummer Charlie Watts, our very own Cesar Kimbirima was among the top-10 most-read stories.

When our pub manager at The Brockley Barge (Brockley) was featured in Wetherspoon News (spring 2021), Owen Amos, senior journalist at the BBC News website, spotted the article and wanted to follow up Cesar's story.

Owen explained: "I was reading the spring edition of the Wetherspoon magazine and was fascinated by the piece about Cesar Kimbirima from The Brockley Barge.

"I wanted to speak to him about his incredible life story – particularly about being shot in Angola four separate times... then five months in a coma and then his escape to the UK.

"He seems like an 'extraordinary ordinary' person, who people love reading about."

Cesar agreed to be interviewed again – and Owen's story, inspired by the piece in our magazine, proved a popular read: <https://www.bbc.co.uk/news/uk-58266180>

Replying to one reaction on Twitter, Owen wrote: "One of the most heartening things to come out of this was the outpouring of affection for him [Cesar] on one of the Brockley Facebook groups. He's clearly highly respected and great at his job. A top man."

Owen said: "Massive thanks to Wetherspoon for helping to arrange my interview with Cesar – hugely appreciated – thanks for uncovering such a great story.

"Big thanks also to Cesar for speaking to me for the piece. Amazing story."

That Wetherspoon News story told of Cesar's career with the company, starting as a kitchen associate in October 2004 and working his way up to become pub manager at The Brockley Barge in January 2014.

However, it was the details of Cesar's early life, before his arrival in the UK from his home in Angola, which really captured Owen's, as well as his readers', attention.

Headlined 'Shot in the head in Angola, left for dead, now a Wetherspoons star', Owen's article, which included a credit for Wetherspoon News, opens with the lines:

'After the bullet burst through his mouth and neck, Cesar Kimbirima lay in the long grass, thought of his family, and waited to die.

'He had been shot before, of course. Three times in fact – leg, leg and arm. But this was the worst.

'And so, as the sky started spinning, and his consciousness faded to black, he thought it was over. His life would end in the long grass, while his blood poured into the dry Angolan earth.

'More than 20 years later, that dying soldier pours pints at the pub he manages in south London. As he chats to punters, and waves to babies in prams, there is no hint of Cesar Kimbirima's former life.

'No hint, that is, unless you look closely at his neck. Because there, just above his collar, is the scar: a reminder of the bullet, the coma, and the escape.'

Cesar's area manager, Rob Tokarski, added: "After speaking to the guys at The Brockley Barge, who were on shift when the BBC article went live, it was clear that they had definitely developed an entirely new level of respect for their pub manager. Great article."

BISHOP BLAIZE IN STRETFORD IN FIRST XI OF FOOTBALL BARS

As the 2021/22 Premier League football season got under way and fans were able to return to their favourite team stadia, The Bishop Blaize (Stretford) was featured in a 'best football bars' article.

Listed among 11 of the best bars for footie fans, in and around Manchester, Manchester World's Michael Plant included our pub – near to Manchester United's Old Trafford Stadium and a favourite match-day venue for United fans.

He writes: 'Every Old Trafford regular knows this spot, with it located on Chester Road, just a stone's throw from United's stadium.'

'The bar is adorned with Red Devils merchandise and memorabilia, so it's an ideal place to soak up the atmosphere ahead of the game.'

'With the Wetherspoon table order app, you won't even need to get up off your seat to order a drink.'

Pub manager Ben Plunkett, who has managed the pub since February 2010, is a big football fan himself (supporting Stockport County) and welcomes United supporters to his pub before and after matches.

He has, in the past, also organised football-themed fundraising events, including hosting the Premier League trophy and sportsman dinner events, featuring former Manchester United players.

Ben (pictured) said: "On match days, we have a great regular crowd of supporters at The Bishop Blaize and it is brilliant to be able to welcome them back."

"It is also lovely to be featured among the best footie bars, which will hopefully encourage a few new customers to visit."

● See Manchester World for Michael Plant's full article at: <https://tinyurl.com/6yd6h6ne>



SOMETHING WOOLLEN IN STATE OF DENMARK HILL

Anonymous crafters have struck again, this time in Denmark Hill, southeast London.

The crocheted 'hats for post boxes' national craze has another animal-themed edition, seemingly inspired by our nearby pub – The Fox on the Hill.

The cute, handcrafted topper features a fabulous red fox sitting proudly on a gorgeous green 'hill'.

Pub manager Ryan Way, who took the snap, reported: "The post box next to the pub has been artistically transformed into what appears to be themed as The Fox on the Hill."

"It's an obvious nod to the pub – and I love it."

"We are delighted that someone chose our pub's name as their inspiration – many thanks for their time and efforts and for providing this unique artwork for the local community to enjoy."

This crafty craze, which began during lockdown, was initially themed with rainbows in support of the NHS during the pandemic, delighting local communities around the country.

The creations have gradually become more elaborate, with Christmas, Valentine's Day, Easter and special occasions being celebrated in crochet, from Cornwall to Cumbria, including various creatures and characters.

The artist behind this Wetherspoon-pub-inspired woolly wonder is a mystery, but the installation is a great addition to the area.



FOOTBALL FAN ERIC FINDS HE'LL NEVER WALK ALONE



Football fan and charity fundraiser Eric Fulham took part in a marathon challenge in support of his friend undergoing cancer treatment.

Despite his name, kitchen manager Eric supports Manchester United, not the team from Craven Cottage. However, United's arch-rivals Liverpool Football Club's Anfield Stadium was the destination for his 26-mile walk.

Eric (pictured) took part in Jeff Stelling's March for Men 2021, with 400 fans taking part in four marathons, in four days, all for one cause – Prostate Cancer UK.

It was the fourth multi-marathon walking challenge organised by television's Soccer Saturday host, in aid of Prostate Cancer UK, to help in beating the disease taking the lives of his friends.

Eric was among the 100-strong walkers on day three of the event, on Merseyside, starting at

Tranmere Rovers FC and taking in Marine FC, Aintree Racecourse, Everton FC and Liverpool FC.

The other three events were in the northeast, Yorkshire and London.

Eric, who works at The Society Rooms (Macclesfield), said: "When my friend was diagnosed with cancer, I wanted to do something to support him – and this event came up."

"It wasn't as tough as I thought it would be. Even though I didn't know anyone, I soon got chatting to others. I would definitely do it again."

Eric raised £480 through sponsorship and donations by family, friends and work colleagues on his fundraising page: <https://marchthemoth.prostatecanceruk.org/fundraising/Eric-Fulham>



Shift leader Natalie Robson at The Harry Clasper (Whickham)

Note from the editor: Wetherspoon has been named as a top employer by the Top Employers Institute for the last 17 years in a row (as featured on The Guardian newspaper's website).

The article below outlines Wetherspoon's bonus and free shares scheme. No company is perfect, but Wetherspoon believes that it pays a higher percentage of its profits in this way than most, or possibly any, large companies.

£428 MILLION IN FREE SHARES AND BONUSES PAID TO EMPLOYEES SINCE 2006

83 per cent paid to pub staff

Since the early 1980s, Wetherspoon has awarded bonuses, free shares and 'share options' to pub employees.

The current scheme of paying monthly bonuses to all pub employees, subject to certain criteria, started in 1998, with a government-approved free share scheme introduced in 2003.

Bonuses and share schemes provide an extra incentive for people to stay with the company: there are 10 employees who have worked for the company for over 30 years, 326 for over 20 years, 3,049 for over 10 years and 8,827 for over five years.

Since 2006, the company has paid £428 million to its employees in respect of bonuses and free shares.

BONUSES AND SHARES

Of the recipients, approximately 96 per cent were employees below board level, with around 83 per cent paid to employees working in pubs.

Employees are eligible for bonuses from the commencement of their employment and are eligible for free shares after 18 months.

In the financial year ended July 2020, when pubs were closed for a substantial period and the company made a loss of £29.9 million, bonuses and free shares of £33 million were awarded (see table[^] below), with 97 per cent of employees receiving a bonus and/or shares in that period.

In previous financial years, when pubs were open for the entire time, substantially higher payments were made.

For example, £46 million was awarded in 2019, when 97 per cent of staff also received a bonus and/or free shares.

At the current time, 15,032 of our 37,582 employees have been awarded free shares in the company.

It's probably true to say that no one earns a vast fortune from these schemes. However, as far as the company is aware, Wetherspoon consistently pays a bigger percentage of its profits to its employees, by way of bonuses and free shares, than any other large pub/restaurant company or retailer – more even, in the last five years, than John Lewis – a company owned by its employees.

Since the share scheme was introduced, Wetherspoon has awarded 20.6 million shares to employees – approximately 16 per cent of all shares in existence today.

Wetherspoon's chief executive, John Hutson, said: "People are vital to the success of the business.

"Our bonus and share schemes are a good way to share in the company's success.

"A small number of pub employees, who have never sold any of the shares given to them, each have shares worth more than £350,000."

Wetherspoon: Bonuses and free shares v profits, 2006–20

Financial year	Bonuses and free shares	Profit after tax	Bonus etc as % of profit
	£m	£m	
2020	33	-30	-
2019	46	80	58
2018	43	84	51
2017	44	77	57
2016	33	57	58
2015	31	57	53
2014	29	59	50
2013	29	65	44
2012	24	57	42
2011	23	52	43
2010	23	51	44
2009	21	45	45
2008	16	36	45
2007	19	47	41
2006	17	40	41
Total	428	777	55

[^]Source: J D Wetherspoon plc's annual reports and accounts 2006–20

BLUE PLAQUE TELLS ALL ABOUT THE BLUECOAT'S BEGINNINGS

A blue plaque has been unveiled at The Bluecoat (Rotherham) by Rotherham District Civic Society to commemorate the history of the premises which houses our pub.

The Bluecoat, which opened as a Wetherspoon pub in October 2000, occupies the historic local landmark building which was once the Charity School.

The pub's name remembers the school uniform worn by the pupils.

Wetherspoon donated £350 towards the project to install the blue plaque at the site.

The plaque reads: 'Built by the Feoffees of the Common Lands of Rotherham in 1776 to house the Charity School originally founded in 1708.

'The building had various uses until it was sensitively restored as a public house in the late 20th century.'

Pub manager Adam Gill, pictured centre with Tony Grice, Greave of the Feoffees (left) and Bernard Fletcher (Rotherham District Civic Society), said:

"As the current custodian of the building, we are delighted that the plaque has been placed here celebrating its history."

A blue plaque is a permanent sign installed in a public place to commemorate a link between that location and a famous person, event or a former building on the site, serving as an historical marker.

This is the 23rd blue plaque which the Rotherham Civic District Society (established in 1968) has placed within the borough and is included in its booklet – Discovering Rotherham.

Wetherspoon's general manager, Alistair Broome, added: "The company is proud to have the plaque at the pub, honouring the town's Feoffees charity.

"The pub is popular and busy at all times, so the plaque is guaranteed to get plenty of attention from customers."



FROM BROCKET ARMS TO ROCKET LEGS IN WIGAN

Shift Leader Andrew Ferguson supported a local charity by taking part in the 2021 HW Moon Wigan 10k run.

Andrew, who has worked at The Brocket Arms (Wigan) for the past two years, was one of 2,000 competitors taking part in the annual fundraiser.

He said: "I was hoping to complete the run in under an hour, but didn't do much training, so finished in one hour and 11 minutes.

"I like running. It is great for fitness and weight-loss – and it was a great chance to support a local charity."

Supporting the charity Joining Jack, Andrew's participation helped to collectively raise £21,000 in the fight to find a cure for Duchenne muscular dystrophy, a fatal genetic muscle-wasting disease in children.



THE JOLLY TARS • CLEVELEYS

JOLLY GOOD SHOW AS WE SAY TAR VERY MUCH TO JULIE AND JOANNE



There was a double celebration this summer at The Jolly Tars (Cleveleys) for pub manager Julie Greaves and shift manager Joanne McKeon.

Each marked 20 years' service with Wetherspoon.

Julie is pictured (front) with Joanne (left), together with area manager Craig Coombes and duty manager Tanya O'Rooney.

Joanne was 21 when she started as a bar associate at The Thomas Drummond (Fleetwood) in August 2001. She was recruited at the newly opened pub by Julie.

Having originally applied as a shift manager, following previous supervisor experience in other pubs, Joanne progressed quickly and became a shift manager in October 2001.

Joanne recalled: "I spent 10 years at Fleetwood, including maternity leave during 2010. When I returned to work, after having my son Noah, it was at the newly opened pub The Jolly Tars – and Julie was my pub manager again.

"I have been here ever since and can't believe that it has been 20 years since I started. It has flown by."

Not surprisingly, Julie and Joanne have become great friends during the two decades as colleagues.

Joanne said: "Julie's daughter was 10 when I first met her; she is now 30 and having a baby of her own."

She added: "I now work only part time and am responsible for ordering stock every other Monday. For the rest of the time, I'm front of house.

"I love chatting to all the people. You meet so many from all walks of life, and there are always a million things to do, so the job is never boring.

"It has also always offered a good work-home balance, so you can accommodate your family responsibilities alongside."

In between her pub management roles at The Thomas Drummond and The Jolly Tars, Julie also had a spell at The Trawl Boat Inn (Lytham St Annes).

Julie said: "The past 20 years have gone by very quickly and, although there have been challenges along the way (none more so than recent restrictions and closures), I really enjoy my work."

Rather a Wetherspoon rarity, Julie joined the company as a pub manager, having previously spent 10 years working for Whitbread.

Born and bred in Blackpool, Julie said: "I ran a pub called The Washington, in Blackpool's town centre, before Whitbread sold it. "Some customers still remember me from there, all these years on."

Julie admitted: "Wetherspoon was an up-and-coming company then, and I had heard of it, but only just.

"It was opening a brand-new pub in Fleetwood, near to my home, and I successfully applied.

"It was very different from what I had known previously, and things have subsequently changed so much during the past 20 years."

Julie, 58, continued: "I have never wanted to progress further than pub manager.

"I am a people person and enjoy the face-to-face contact with colleagues and chatting with customers, a real hands-on role.

"I love my job and it has given me a great life and flexibility, for a great lifestyle."

A LOT OF HISTORY AT HAMILTON HALL



Our pub at London's Liverpool Street station, which first opened in 1991, was the starting point for several staff who have gone on to fly high in Wetherspoon

Hamilton Hall recently celebrated 30 years since it first opened its doors (29 November 1991).

The opening of that new pub at Liverpool Street station marked two 'firsts' for Wetherspoon.

It was the company's first pub in the city of London and also the first to be opened at a railway station. Of course, in subsequent years, more were to follow in the city, as well as at numerous travel hubs across the UK.

Beautiful

Located at the UK's third-busiest train station, Hamilton Hall is one of Wetherspoon's busiest and most beautiful venues and is definitely not your average pub.

It is housed in the former high-ceilinged ballroom of the old Great Eastern Hotel, retaining many of its original decorative features.

The highly embellished ballroom's interior design was copied directly from the Palais Soubise, in Paris, in 1901. The smaller (but still good-sized) mezzanine floor, in one corner, which now boasts an upstairs bar, is where the orchestra was once situated.

Rococo

Golden chandeliers, inspired by the building's original design, and Rococo flourishes adorn the vast space. Decorated in gold, white and pale blue, it is full of mirrors, marble, paintings and plasterwork figures.

The flamboyant Victorian baroque décor is mixed with contemporary design, including a large mirror bar counter in the main customer area, designed to represent the station building, as well as modern tables and chairs.

The pub also has a pavement-style outdoor area at the front of the premises.

Victorian

Early in 2019, essential repairs and meticulous restoration work were carried out, in order to maintain the stunning Victorian beauty, as well as the safety, of the pub.

The grade II listed décor – especially the ceiling, built from cinder block, a concrete-type substance popular in the 19th century – was in need of some desperate TLC, to rejuvenate and preserve it for future generations.

With the help of City of London Conservation Team and Locker & Riley, the UK's world-leading fibrous plaster expert, Wetherspoon maintained and restored all elements of the property to the highest standards possible – from the cornices to the colour scheme.

The chandeliers will hang securely for at least another century, before any further work needs to be done... and the cherubs will continue to rest on the ceiling, watching over the city workers and travellers pausing for refreshment in this spectacular pub.

Hotel history

The Great Eastern Hotel, built close to Liverpool Street station and finished in 1884, was designed by Charles Barry.

In 1901, a further building was added, designed by Colonel Robert Edis and built mainly in red brick, with white stone decoration.

Now grade I listed, the hotel was renovated in 1998 and reopened under new ownership, as London's five-star Hyatt Andaz Hotel.

Hamilton Hall, with its large and ornate interior, is located on the Bishopsgate side of the premises in part of this Victorian railway hotel building.

Historic England reported: 'Hamilton Hall, in sumptuous Rococo plasterwork and panelling, including painted scenes set in Rococo frames, is modelled on an apartment in the Palais Soubise in Paris.'

What's in a name?

Hamilton Hall is named after Lord Claud Hamilton, chairman (1893-1923) of the Great Eastern Railway Company, the concern which originally built Liverpool Street station.

Lord Hamilton, born 1843, held the offices of a member of parliament for Londonderry (1865 and 1868), Lord of the Treasury in 1868, MP for King's Lynn (1869-80), MP for Liverpool (1880-88), Aide-de-Camp to HM Queen Victoria (1887-97) and MP for South Kensington (1910-18).

He was invested as a privy councillor in 1917 and as Knight of Justice, Order of St John of Jerusalem and held the office of High Steward of the Borough of Great Yarmouth and of Harwich.

However, his principal contribution to British public life was as a director of the Great Eastern Railway Company from 1872, becoming vice-chairman in 1874 and chairman during 1893-1923.

It is reported that 'he devoted the main energies of his life to the company, constantly travelling over the system, observing its conduct and operation'.

In 1900, Great Eastern Railway named the first of its new class of 4-4-0 express passenger locomotives (designed by James Holden) after its chairman... and the whole class came to be known as the Claud Hamilton type.



Pictured (left to right) are John Hutson, Su Cacioppo and Kwame Tefe

30 years ago

Su Cacioppo: In 1991, the pub manager of the newly opened Hamilton Hall was Su Beacham (now Su Cacioppo, personnel and legal director) who joined the company earlier that year from Courage Ltd. Su was appointed to Wetherspoon's board of directors in 2008.

John Hutson: Wetherspoon's chief executive officer, John Hutson, also joined the company in 1991, having previously worked for Allied Domecq.

Initially employed as an area manager, John was responsible for around a dozen pubs across London, at that time, including Hamilton Hall. John was appointed to Wetherspoon's board of directors in 1996.

Kwame Tefe: Pub manager at The Moon Under Water (Watford) for more than a dozen years now, Kwame's Wetherspoon career also began in 1991 at... Hamilton Hall.

He had arrived in the UK from Ghana that year to compete in the World Student Games in Sheffield, as a marathon runner, and decided to stay longer and look for work.

Kwame remembered: "I planned to work hard in the UK for two years and then study for a master's degree. I went for my first job interview as a part-time cleaner at a new Liverpool Street station pub called Hamilton Hall."

He recalled: "I was asked to come in at 7am to clean for a couple of hours, after the builders had finished, before the brand-new pub opened.

"When the builders eventually finished and the pub opened, it was so busy that Su Beacham asked whether I could stay on and help to collect glasses.

I was given a uniform... and what started as a two-hour cleaning shift turned into a full day and evening.

"Su was impressed by my hard work, meaning that, as well as cleaner, I continued as glass-collector.

"The pub got so busy that she took on three more cleaners and four more floor workers – and I was put in charge of the team."

Kwame spent two years at Hamilton Hall, moving from cleaner to bar and learning the ropes in the kitchen too.

His area manager, John Hutson, was very impressed and offered Kwame a role at Wetherspoon's original pub at Heathrow Airport's terminal four.

Kwame later moved to The Barking Dog (Barking) and The New Crown (Southgate), his first pub as manager.

A spell as area manager followed, then pub manager at The King James (Cheshunt) and then The Alfred Herring (Palmer's Green), before taking over, in June 2009, at The Moon Under Water (Watford).





Pub manager Daniel Litherland at The Sir Henry Segrave (Southport)

CUSTOMER AREAS GROW AS COUNCILS EASE OUTDOOR SEATING RULES

Wetherspoon has praised local councils across the UK for allowing many of its pubs, in light of the pandemic, to extend their outside space.

It has allowed Wetherspoon to offer larger outside eating and drinking areas than normal, which has been welcomed by customers.

Among the pubs to benefit from the council rulings are The Sir Henry Segrave (Southport), The Bankers Draft (Sheffield), The Counting House (Glasgow), Y Dic Penderyn (Merthyr Tydfil) and The Bridge House (Belfast).

Customers at The Sir Henry Segrave are enjoying the outdoor space thanks to permission having been granted to utilise a previously unused grass area at the front of the pub.

John Chapman, with Wetherspoon's acquisitions and disposals team, reported: "Sefton Council acted quickly to grant an annual renewable licence and has been extremely helpful and accommodating with our external area request."

"The town-centre manager worked closely with the operations team to grant the use – and we have installed 18 benches and parasols, all appreciated by shoppers, regulars and tourists in the town."

The pub's manager, Daniel Litherland, said: "We originally had only a small area, right in front of the pub, able to accommodate around 30 or so customers."

"The additional space has resulted in an extra 108 covers."

"It has been a real boost for the pub and welcomed by our regular and new customers."



The Counting House (Glasgow)



Team leader Jade Williams at The Bankers Draft (Sheffield)

In Merthyr Tydfil, the council granted Y Dic Penderyn an increased pavement seating area in the square at the front of the pub and also allowed a relaxation of the permitted hours, meaning that the pub can use the area for more hours than it previously could.

The pub's manager, Jane Merralls, said: "We previously had seven four-seater tables (room for 28 customers), but the larger area is now licensed to accommodate a dozen bigger picnic tables, with umbrellas.

"It is a nice big space, with a barrier around and planters, and it is proving very popular. We've had really positive feedback from customers."

At The Counting House, the council introduced a one-stop shop to streamline and expedite outside drinking requests and, in addition, closed the road at the side of the pub.

As a result, the pub has increased its outside seating area by approximately 85 per cent.

And at The Bridge House, the council expedited a street café policy to enable applications to be submitted, resulting in the

pub securing a pavement seating area – something it had tried unsuccessfully to obtain for many years.

Other examples include The Bankers Draft (Sheffield), where the company has tried for 15 years, unsuccessfully, to secure seating at the rear of the pub.

However, the council granted permission for benches after the first lockdown and has since granted permission for more benches for customers to enjoy outside drinking and dining.

And in Portsmouth, The Lord Palmerston benefited from the council's shutting of the road at the front of the pub, allowing the pub to use a portion of the road for seating.

Wetherspoon's chairman, Tim Martin, said: "We are grateful to the many councils across the UK which have allowed our pubs to have extended and, in some cases, completely new outside areas.

"We would, in particular, point to Sheffield and Portsmouth councils which have been outstanding in their support for pubs.

"The pandemic has hit pubs hard – and we are grateful that so many local councils have assisted us."



The Bridge House (Belfast)



Y Dic Penderyn (Merthyr Tydfil)

HYGIENE – HOW WE'RE HITTING THE HEIGHTS

Our industry-leading ratings are not an accident, but are the result of our unrelenting pursuit of excellence

Wetherspoon's pubs consistently top the charts in the Food Hygiene Rating Scheme (FHRS), among the biggest pub chains.

The FHRS is run by local authorities and is the only independent government scheme assessing the level of hygiene standards in pubs, restaurants, take-aways, clubs and cafés.

It scores outlets 0–5, with the highest-possible rating of five meaning 'very good' hygiene practices and safety systems in place, fully complying with the law.

Outlets with a rating of four are deemed to have 'good' hygiene standards, while three is 'generally satisfactory', two needs 'some improvement', a rating of one requires 'major improvement' and 0 requires 'urgent improvement'.

Wetherspoon had the highest average FHRS rating, per premises, of any large pub company.

It was ahead of pub companies including Slug & Lettuce and Walkabout and was also rated higher than restaurant and sandwich chains, including, PizzaExpress, Browns, Pret a Manger and Greggs – although all of those companies also scored highly.

Of our pubs, 786 currently have an FHRS rating, with 98.98 per cent of those achieving the highest-possible rating of five.

Scotland operates the Food Hygiene Information Scheme (FHIS). This scheme has a pass/fail rating – with 65 Wetherspoon pubs in Scotland gaining a 'pass' score – a 100-per-cent success rate.

The ratings for both FHRS and FHIS follow an independent assessment of food hygiene at premises, determined by local authority environmental health officers visiting outlets to assess hygiene levels.

Environmental health officers assess three areas: food hygiene and safety procedures; structural compliance; confidence in management.

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

Wetherspoon's audit director, James Ullman, said:

"We are proud of our pubs' hygiene ratings. However, we also take it extremely seriously when a pub does not achieve the maximum rating in either scheme.

"Where a maximum score is not achieved, we work hard with each pub's team and local authority to ensure, as quickly as possible, that standards are returned to expected levels."

To achieve the highest-possible rating of five, our pubs' 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:

- checking fridge temperatures
- hand-washing facilities and practices
- equipment used for raw and cooked foods being kept separately
- 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 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 fridges' temperatures and cleaning
- safety procedure records

Did you know?

As well as the independent assessments by the FHRS across England, Wales and Northern Ireland, and the FHIS in Scotland, Wetherspoon also monitors its own pub hygiene standards.

Every pub receives at least five quality-assurance visits each month from a combination of its area manager, Wetherspoon's own audit department, an external 'mystery shopper' company and other head-office managers.

The only independent government scheme assessing food hygiene standards

FOOD HYGIENE RATING



	Total premises scored	Average premises score out of 5
Aldi	789	4.99
Nando's	408	4.99
TGI Fridays	76	4.99
Wetherspoon	786	4.98
Waitrose	357	4.98
GBK	56	4.98
McDonald's	1,152	4.96
ASK	60	4.96
Sainsbury's	945	4.95
Las Iguanas	46	4.95
Walkabout	21	4.95
Browns	21	4.95
Greggs	1,370	4.94
Giraffe	18	4.94
Lidl	672	4.93
Pret a Manger	377	4.93
PizzaExpress	324	4.93
Starbucks	796	4.92
Miller & Carter	105	4.92
Slug & Lettuce	79	4.92
Costa Coffee	2,164	4.91
Tesco	1,768	4.91
O'Neill's	35	4.91
Burger King	417	4.9
Morrisons	390	4.9
Be At One	33	4.9
Asda	525	4.89
Bill's	76	4.89
Yates	37	4.89
Hungry Horse	243	4.88
Café Rouge	50	4.88
Turtle Bay	42	4.88
Oakman	27	4.88
Sizzling Pub Co	177	4.87
Prezzo	167	4.87
Vintage Inns	152	4.87
KFC	846	4.86
Zizzi	115	4.86
Table Table	44	4.86
Chef & Brewer	146	4.85
Harvester	158	4.83
Beefeater	128	4.83
Bella Italia	92	4.83
Toby Carvery	142	4.82
Nicholson's	65	4.82
All Bar One	51	4.82
Coffee#1	95	4.81
Brewers Fayre	126	4.8
Côte	87	4.8
Subway	1,444	4.77
Carluccio's	48	4.77
Caffè Nero	564	4.76
YO! Sushi	56	4.76
Young's	130	4.75
Geronimo	35	4.74
Loungers	175	4.69
Pitcher & Piano	16	4.63
BrewDog	29	4.38
Brains	76	4.3

Information in this table was sourced from www.scoresonthedoors.org.uk on 26/10/21, listing 786 Wetherspoon pubs in England, Wales and Northern Ireland, with an average food hygiene rating of 4.98. Please note that, where councils are yet to assess or submit their pub inspection, there may be a slight gap in the number of pubs, compared with that in our records. Businesses are rated from 0 to 5 which is displayed at their premises and online. The top score is 5.



BOOT PAIR DELIVERS AMAZING FEAT

Across seven, eight and even nine successive annual inspections, many of our pubs (in England, Northern Ireland and Wales) have achieved the highest-possible food hygiene rating of five.

To gain a maximum score is difficult enough; however, to then maintain that highly coveted rating of five requires consistently high standards.

Among our pubs achieving a continuous maximum rating of five for the last eight inspections is The Boot Inn (Burnley), managed for the past two years by Tom Lomax (pictured right).

Kitchen manager Sam Dixon (left) is now in her second spell in charge of the kitchen team at the pub, having started in 2006 originally as a floor associate.

Sam has spent the majority of her 15 years' service at The Boot Inn in the kitchen and is proud of the pub's five-star rating.

Sam said: "For us, the five-star rating is essential to achieve and maintain. Customers are very aware of its importance, with social media a driving force for this information.

"Businesses without a high food hygiene rating can often suffer a backlash."

Sam continued: "Everything is set up at Wetherspoon to be able to achieve a top rating. The training and procedures are in place and, if you follow the process, there is no way that you can fail to attain excellent hygiene standards.

"There are certain criteria in the hygiene rating standards which need to be met, but, through Wetherspoon's own quality-assurance checks, we meet all of the legal requirements.

"At The Boot Inn, we lead by example – and good practice needs to start from the top... from management down.

"We have regular staff meetings – and the training programme, via our own app and online, is also a great learning tool.

"The company apprenticeships really help with knowledge and understanding too. Three years ago, I studied for my senior chef production level three certificate and will often encourage my team to consider a Wetherspoon apprenticeship course."

WETHERSPOON, ITS CUSTOMERS AND EMPLOYEES HAVE PAID £6.1 BILLION OF TAX TO THE GOVERNMENT IN THE LAST 10 YEARS

The government needs taxes, but there should be tax equality between supermarkets and pubs, says Wetherspoon

In Wetherspoon's 2019 financial year (12 months to July 2019), before COVID-19, it generated £764.4 million in tax – about £1 in every £1,000 of ALL UK government taxes. The average tax generated per pub in 2019 was £871,000.

In the financial year ended July 2020, when pubs were closed for a long period, and the company made a substantial loss, £436.7 million of taxes were generated, net of furlough payments.

The table[^] below shows the tax generated by the company in its financial years 2011–20.

During this period, taxes amounted to about 42 per cent of every pound which went 'over the bar', net of VAT – about 11 times the company's profit.

Wetherspoon's finance director, Ben Whitley, said: "Pub companies pay enormous amounts of tax, but that is not always well understood by the companies themselves or by commentators, since most taxes are hidden in a financial fog."

"Wetherspoon has provided a table which illustrates the exact amounts of tax which the company, its customers and employees have generated, highlighting the importance of the hospitality sector to the nation's finances."

"Wetherspoon understands the need for taxes, yet, like the hospitality industry generally, believes that there should be tax equality among supermarkets, pubs, restaurants and similar businesses."

"Until recently, supermarkets have paid zero VAT on food sales, whereas pubs, restaurants and hotels, for example, have paid 20 per cent."

"The chancellor, Rishi Sunak, announced a temporary reduction last summer to five per cent VAT for pub and restaurant food sales, but the government intends to revert to 20 per cent."

"Pubs also pay about 20p a pint in business rates, whereas supermarkets pay only about 2p."

"It's quite wrong that dinner parties in Chelsea, for example, pay zero VAT for food bought from supermarkets, when pub customers normally pay 20 per cent VAT for fish and chips."

"Equality and fairness are important principles of efficient tax régimes, and we urge the government to introduce equality in this area – sensible tax policies will increase investment and government revenues."

Wetherspoon's tax payments in financial years 2011–20	2020	2019	2018	2017	2016	2015	2014	2013	2012	2011
	£m	£m	£m	£m	£m	£m	£m	£m	£m	£m
VAT	244.3	357.9	332.8	323.4	311.7	294.4	275.1	253.0	241.2	204.8
Alcohol duty	124.2	174.4	175.9	167.2	164.4	161.4	157	144.4	136.8	120.2
PAYE and NIC	106.6	121.4	109.2	96.2	95.1	84.8	78.4	70.2	67.1	65.2
Business rates	39.5	57.3	55.6	53.0	50.2	48.7	44.9	46.4	43.9	39.8
Corporation tax	21.5	19.9	26.1	20.7	19.9	15.3	18.1	18.4	18.2	21.2
Corporation tax credit (historic capital allowances)	0	0	0	0	0	-2.0	0	0	0	0
Fruit/slot machine duty	9.0	11.6	10.5	10.5	11.0	11.2	11.3	7.2	3.3	2.9
Climate change levies	6.1	10.4	9.2	9.7	8.7	6.4	6.3	4.3	1.9	1.6
Stamp duty	4.9	3.7	1.2	5.1	2.6	1.8	2.1	1.0	0.8	1.1
Sugar tax	2.0	2.9	0.8	0	0	0	0	0	0	0
Fuel duty	1.7	2.2	2.1	2.1	2.1	2.9	2.1	2.0	1.9	1.9
Carbon tax	0	1.9	3.0	3.4	3.6	3.7	2.7	2.6	2.4	0.8
Premise licence and TV licences	1.1	0.8	0.7	0.8	0.8	1.6	0.7	0.7	0.5	0.4
Landfill tax	0	0	1.7	2.5	2.2	2.2	1.5	1.3	1.3	1.1
Furlough tax rebate	-124.1	0	0	0	0	0	0	0	0	0
TOTAL TAX	436.7	764.4	728.8	694.6	672.3	632.4	600.2	551.5	519.3	461.0
TAX PER PUB (£000)	528	871	825	768	705	673	662	632	617	560
TAX AS % OF NET SALES	34.6	42.0	43.0	41.8	42.1	41.8	42.6	43.1	43.4	43.0

[^]Source: J D Wetherspoon plc's annual reports and accounts 2012–20

LIBERTY FENDS OFF 400 FOES TO BOUND TO FOOTBALL VICTORY



Goals (Wembley) Kick for Young Lives vs Cancer 2021 finalists

Almost 400 teams, comprising approximately 3,000 staff members, participated in the Kick for Young Live vs Cancer five-a-side football tournament.

The tournament, now in its 18th year, raised £270,000 for Wetherspoon's chosen charity.

Fifteen regional heats took place in total, with 12 finalists competing for the trophy at Goals, in Wembley, northwest London.

The Liberty Bounds (Tower Hill, London) was victorious, beating the team from The Furze Wren (Bexleyheath) on penalties, after the teams drew 1-1 in the final.

The other finalists were teams from The Queen of Icenis (Norwich), The Union Rooms (Plymouth), The Mary Shelley (Bournemouth), The Rodboro Buildings (Guildford), The Standing Order (Edinburgh), The Last Post (Paisley), Beckett's Bank (Leeds), The Sir Henry Tate (Chorley), The Francis Newton (Sheffield) and The Queens Hotel (Maltby).

The battle for third place was won by The Francis Newton (Sheffield).

The team from The Queens Hotel cemented its place in the final as a wild-card entry as the team raising the most money for charity.

The Queens Hotel team raised £3,825 over a three-month period through several fundraising activities, including head-shaves, quizzes, raffles and bake sales.

Wetherspoon's regional manager, Richard Marriner, involved with organising the tournament, said: "We are so pleased to have raised so much money for Young Lives vs Cancer.

"The football tournament is one of the highlights of the fundraising year – and it was great to be back after last year's tournament was cancelled.

"We are looking forward to raising even more money next year."



Goals (Wembley) Action from the finals



Goals (Wembley) Action from the finals



Goals (Wembley) Kick for Young Lives vs Cancer 2021 winning team from The Liberty Bounds (Tower Hill)



Goals (Wembley) Kick for Young Lives vs Cancer 2021 runner-up team from The Furze Wren (Bexleyheath)

OUR CHARITY



Goals (Manchester) Action from the regional heats



Goals (Birmingham) Regional heats' winning team from The Soloman Cutler (Birmingham)



Goals (Dartford) Fundraising at the regional heats



Goals (Glasgow) Action from the regional heats



Goals (Tolworth) Regional heats' winning team from The Rodboro Buildings (Guildford)



Goals (Sheffield) Action from the regional heats



Goals (Sunderland) Action from the regional heats



Goals (Wembley) Action from the regional heats



Goals (Dartford) Regional heats' competing teams



Goals (Manchester) Regional heats' competing teams



Goals (Sunderland) Regional heats' competing teams



Goals (Glasgow) Regional heats' competing teams



Goals (Wembley) Regional heats' competing teams



Goals (Birmingham) Regional heats' competing teams



Goals (Sheffield) Regional heats' competing teams

Alternative views

Lord Sumption, writing in *The Mail on Sunday*, is deeply critical of SAGE and of government policy. Fiona Fox, writing in *The Guardian*, makes the case for the defence. In the end, of course, the public will decide.

JONATHAN SUMPTION

Ex-Supreme Court judge and historian

Tim says: “Former Supreme Court judge Jonathan Sumption says that SAGE member Professor Sir Jeremy Farrar is “the most hawkish of lockdown hawks”, but is “self-obsessed” and “represents most of what has gone wrong”—and is also someone who “speaks well of Chinese methods of disease control”.

Farrar is at the other end of the spectrum from the Swedish approach because, as Sumption says, “he believes in coercion” and “brushes aside ... the appalling collateral consequences of lockdown”.

Farrar is also at the opposite end of the spectrum from the approach which Wetherspoon uses to run pubs, which emphasises the intelligence of the public.

Unfortunately, Farrar and SAGE, coming from hierarchical academic backgrounds, underestimate the public’s intelligence and mistakenly believe that coercion and propaganda are legitimate management techniques.

“ TYRANNY OF THE COVID EXPERTS: FINGER-WAGGING SAGE SCIENTIST JEREMY FARRAR PENNED A BOOK ABOUT HOW HE’S THE ONLY PERSON BORIS JOHNSON SHOULD EVER HAVE LISTENED TO, WRITES EX-SUPREME COURT JUDGE JONATHAN SUMPTION

Professor Sir Jeremy Farrar is a distinguished epidemiologist, a member of the Sage scientific committee, the director of the Wellcome Trust health research charity and an influential government adviser. He is also the most hawkish of lockdown hawks, and he has written a book with journalist Anjana Ahuja, called Spike. It is a revealing read.

Spike is basically about Farrar himself: how he saw it all coming, how he personally forced the Chinese government to release the genetic sequence of the Covid-19 virus that allowed scientists to develop a vaccine, how he warned the world of imminent doom, how the Government could have saved lives by treasuring his words more, and how he risked assassination by the Chinese (‘If anything happens to me, this is what you need to know’, he told friends).

The talk is all of wars, battle plans, and people heading for precipices. All this is a bit melodramatic and self-obsessed for my taste, but Farrar is a distinguished scientist who means well. He is terrifyingly sincere and really does have the interest of mankind at heart. Therein lies the problem.

There are few more obsessive fanatics than the technocrat who is convinced that he is reordering an imperfect world for its own good.

If Spike is largely about its author, it also tells us much about those who have been in charge of our lives through Covid-19.

Farrar represents most of what has gone wrong. His main target is the British Government. But he actually agrees with nearly everything they have done.

Farrar’s complaint is that they did not do it quickly or brutally enough when he suggested it, and stopped doing it before he gave them the all-clear.

His views about how governments should deal with public health crises are broadly the same as those of Dominic Cummings. Both men are frustrated autocrats who believed that from Day One we needed ‘a command-and-control structure’. He speaks well of Chinese methods of disease control.

‘Panic was called for,’ in March 2020, he says at one point. At another, he tells us that at a time when governments were panicking all over Europe, there was not enough panic in Britain.

This is all very odd. It does not seem to have occurred to Farrar that the jerky, ill-considered and inconsistent improvisations that passed for policy-making in the Johnson Government, and which he rightly criticises, were the direct result of the panic that he recommends.

The great object is of course to ensure that ‘the science’ is applied. No ifs, no buts and no delay. In Farrar’s world, this is easy as there is only one science, namely his own.

He is convinced he’s right and the Government should listen to no one else. Challenge from other scientists is normally regarded as fundamental to scientific advance. But for Farrar disagreement is a ‘hurdle’. It just gets in his way.

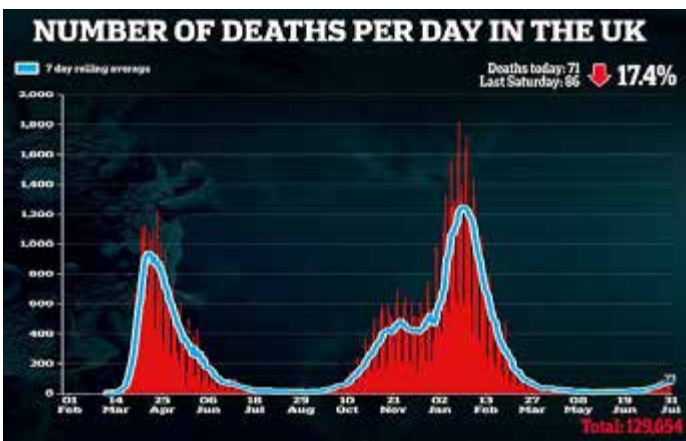
So, serious scientists such as Professors Carl Heneghan, Karol Sikora and Sunetra Gupta, who have had the temerity to offer opinions differing from his own, are dismissed as being ‘responsible for a number of unnecessary deaths’, although Farrar has had a great deal of influence on Government policy and they have had almost none.

This kind of attitude to colleagues is, frankly, unworthy of a scientist of Sir Jeremy’s eminence.

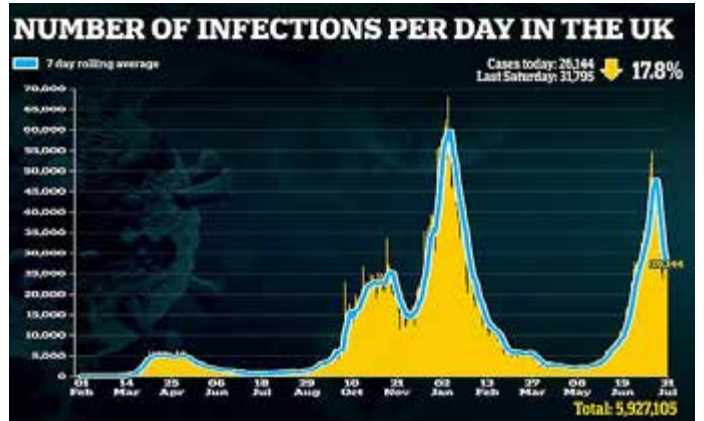
Anders Tegnell, the Swedish state epidemiologist, is dismissed in a brief footnote, although Sweden is a standing repudiation of much that Farrar stands for. Sweden has avoided a lockdown, yet has done much better than the UK.

Like many technocrats, Farrar believes in coercion. Otherwise, people might not do what he wants. ‘You cannot tell people to stay at home only if they feel like it,’ he says.

This is an obtuse misunderstanding of the argument against coercion. The point is that people differ widely in their vulnerability to Covid-19. It causes serious illness among the old and those with severe underlying conditions, but the symptoms are mild for nearly everyone else.



Farrar regards all this as a regrettable but unavoidable result of desirable measures, and not as reasons for questioning whether they were ever desirable in the first place.



In keeping with this blinkered approach, he refers to the collateral disasters as consequences of Covid-19. They are not. They are man-made consequences of the policy responses he has been advocating.

I shall resist the temptation to apply to him the criticism he gratuitously and unfairly applied to Messrs Sikora, Heneghan and Gupta.

Entirely missing from Farrar's worldview is any conception of the complexity of the moral judgments involved. Of course public health matters, but it is not all that matters.

Interaction with other human beings is a fundamental human need. Criminalising it is a sustained assault on our humanity. Doing so without assessing the wider consequences is irresponsible folly.

Sir Jeremy Farrar adopts the current habit of using 'libertarian' as a word of abuse.

But I am proud to be a libertarian. Personal autonomy is a basic condition of human happiness and creativity. I am a libertarian because the opposite of liberty is despotism.



We therefore have to be able to make our own risk assessments. It is simply untrue that the vulnerable would ignore advice 'if they felt like it'. People have a basic sense of self-preservation.

This was Sage's consistent advice right up to the first lockdown. Farrar denies it, but the record speaks for itself.

On March 10 and 13, the minutes record that Sage advised guidance on isolation, selectively directed to the old and vulnerable.

On March 13, they said that the public should be treated as 'rational actors, capable of taking decisions for themselves and managing personal risk.' Farrar participated in both meetings.

Of course, selective coercion would be impractical, as he points out. But universal coercion is pointless, inefficient and wasteful.

It treats people as if all were vulnerable, when only some are. Instead of spending several times the cost of the NHS on paying young, healthy people who were at negligible risk not to work, we should have been pouring resources into protecting the vulnerable.

Interestingly, Farrar accepts that lockdowns only push infections and associated deaths into a future period after they are lifted.

He also appears to accept it would have been intolerable to lock down the whole population until a vaccine was developed and everyone had received it, which would have taken at least 18 months and possibly never happen.

His preferred course seems to be a series of lockdowns starting each time that we look like approaching the intensive care capacity of the NHS. In other words, very much what we have had. However, Farrar has wagged his finger every time that restriction has been lifted.

In theory, we can switch lockdown on and off like a malfunctioning internet router, but in practice it seems that the time is never ripe. We only have to look around us to see that lockdowns have failed to halt the virus, either here or anywhere else in the world. The problem is in the concept, not the application.

This brings me to the most remarkable feature of this book, which is Farrar's brushing aside of the appalling collateral consequences of lockdowns: other illnesses which go untreated such as cancer or accelerate like dementia, impacts on education, equality and public debt, not to speak of the worst recession in 300 years.

By Jonathan Sumption
The Mail On Sunday / 31 July 2021

Print credit: Text available by Jonathan Sumption, Ex-Supreme Court Judge.
©The Mail on Sunday

Tim says: “Fiona Fox, battling on behalf of Imperial College, defends Neil Ferguson and says that the attacks on him “betray a fundamental misunderstanding of scientific modelling”.

Professor Johan Giesecke, whose forecasts have proven extremely accurate, says that Ferguson’s initial modelling, which “changed the policy of the world”, was flawed, since it wasn’t published, it wasn’t peer-reviewed and it overestimated the severity of the disease.

It was also grossly inaccurate in estimating the outcome in Sweden, in the absence of a lockdown.”

BRITAIN’S COVID EXPERTS ARE UNDER ATTACK, BUT THEY ARE JUST DOING THEIR JOBS

Those who attack Neil Ferguson and Sage’s pandemic predictions only expose their ignorance about science

It feels like open season on Professor Neil Ferguson right now. Sections of the media and several columnists delight in castigating the epidemiologist, or “Professor Lockdown”, for being “doomster in chief”, constantly predicting catastrophe and then back-peddalling when the worst numbers don’t materialise.

Opponents of Covid restrictions blame Ferguson and his team at Imperial College London for persuading Boris Johnson to shake off his libertarian instincts and take us into lockdown. One presenter on new channel GB News described Ferguson as a “numpty” on air, and the very mention of his name attracts groans in some circles.

But the attacks on Ferguson often betray a fundamental misunderstanding of scientific modelling and, indeed, the way science works. Lambasting epidemiologists for changing their minds is not the insult it may seem. “All models are wrong but some are useful” is a favoured saying of modellers. But it doesn’t follow that a modeller’s guess is no better than anyone else’s. They are not sitting gazing into a crystal ball; they are looking at numbers and using them to work out possible scenarios.

If you want to understand the relative impacts of a three-week lockdown now compared with a five-week lockdown in a month’s time, there is only one way of doing it. You cannot do an experiment; you can only model. It would be reckless for policymakers to take that decision without the best scientific estimates as to which choice results in more deaths.

The real world of course is much more complex than can be represented in a model, and the biggest challenge is second-guessing how humans will behave. Chance will always play a key role but studies like this can still highlight threats and help government and health systems work through potential risk-mitigation strategies.

Critics of modelling often compare a big

number from one model with the real-world outcome. They declare the models wrong when these two numbers look different. But if people look at the large number of models that have informed our response, they would see that the scientists have always cited a wide range of possible outcomes and emphasised the uncertainty.

Demanding a single message from these models is dangerous because it is asking experts to pretend we have certainty. Including the uncertainties and the range of possible outcomes is critical. If models show a range of between 40 and 4,000 deaths a day, the truth will probably be somewhere in the middle but it’s better to show the range than say “2,320” or only highlight the 4,000, which the media has a tendency to do. That was the kind of range of numbers members of the Scientific Advisory Group for Emergencies (Sage) provided in November. Early in January 2021 we saw almost 2,000 deaths a day – in line with Sage modelling.

The Covid pandemic has taught us not to underestimate the public’s ability to grasp this kind of complexity. Spi-M, the modelling subgroup of Sage, had its first meeting at the end of January 2020. At a time when not a single person had died of Covid in the UK, these scientists had to advise policymakers about what might happen. In early March 2020, the emerging consensus among the scientists was that Sars-CoV-2 was circulating widely in the UK, could cause substantial hospitalisations and fatalities, and in the absence of drastic social distancing measures, the healthcare system would rapidly become overwhelmed, as we saw in northern Italy at the time. Although new studies and data have since emerged, this consensus has not changed.

Critics often remind us that the worst-case scenarios in some of those early models suggested that there could be up to 500,000 deaths. But those numbers were reasonable with no vaccines or lockdown. In the end the

number of deaths was thankfully lower than that – not because the modellers were winging it or the virus was less virulent than initially thought, but because the public generally accepted the need for restrictions, which bought the time to develop vaccines.

These critics are less likely to remember numbers such as that quoted by the government’s chief scientific adviser, Sir Patrick Vallance, before the first lockdown, suggesting there might be 20,000 deaths. Tragically, that turned out to be a gross underestimate.

The other myth perpetuated by those who don’t like Ferguson is that he was the “architect of the lockdown”. While he is undoubtedly an influential scientist and much loved by BBC Radio 4’s Today programme, the reality of how science has informed decision-making is quite different. Any scientific advice to the government, including that which preceded the lockdown, was a result of hundreds of researchers throughout the UK working collaboratively to constantly reassess data, refine methodology, challenge assumptions, and compare and debate results to reach a scientifically sound consensus.

The whole point of Sage and the Spi-M-O advisory group is that we don’t rely on individual models or views but develop a consensus of what the science is telling us which can be useful to policymakers.

It is right that scientists and evidence are scrutinised. The scientific endeavour is based on testing ideas and self-correction, and external challenges make science better. But calling scientists rude names and encouraging the public not to trust experts who revise their data and correct themselves is anti-science and anti-intellectual.

By Fiona Fox

The Guardian / 8 August 2021

Print credit: ©Guardian News & Media Ltd 2021

WETHERSPOON HIGHLIGHTS FLAWS IN IMPERIAL COLLEGE RESEARCH

Tim says: “Professor Neil Ferguson and Imperial have been key parts of the government’s decision-making process.

Wetherspoon pointed out THE FACT that the Imperial ‘model’ was deeply flawed, as evidenced by its application to Sweden.

However, Imperial denied that it had used its model to calculate the outcome for Sweden – and demanded an apology from Wetherspoon.

This was a bizarre request, since it was clear that the Imperial College model, in fact, had been used by several universities to calculate an outcome for Sweden.

It is very odd if a pub company like Wetherspoon can point out an incontrovertible flaw in a ‘model’ used by the UK government – and that Imperial College tried to silence Wetherspoon.”

Press release from Wetherspoon, in response to a dispute with Imperial College (31 December 2020)

Wetherspoon has been asked by Imperial College to correct a press release (Sunday 27 December) in which it said that: “..the Imperial College model forecast around 88,000 fatalities for Sweden if it did not lock down, but the outcome has been less than 10% of that number.”

Imperial College deny that their model created these inaccurate predictions.

However, Wetherspoon points out that Viscount Ridley, in the House of Lords, said: “Uppsala University took the Imperial College model.... and adapted it to Sweden and forecasted 90,000 deaths by the end of May (in Sweden) if there was no lockdown and 40,000 if a full lockdown was imposed.”

Uppsala University itself said: “We employed an individual agent-based model based on work by (Neil) Ferguson et al” of Imperial College.

Paul Franks, an academic from Lund University in Sweden, told Swedish Radio that “the Imperial College simulation” would give rise to about 85,000 deaths in Sweden and “if you intervene very aggressively”, by introducing a lockdown, about 40,000 deaths.

Philip Magness, senior research fellow at the American Institute of Economic Research, said that the “Imperial College model, applied to Sweden, yields preposterous results”.

Professor Johan Giesecke, adviser to the World Health Organisation, has said that the Imperial College research is deeply flawed since it wasn’t published “which is normal scientific behaviour”, it wasn’t peer-reviewed, “which is also normal” and that it greatly underestimated “the proportion of very mild cases”.

Tim Martin, chairman of Wetherspoon, said: “Rarely can any advice to governments have been as inaccurate as that of Neil Ferguson, Imperial College and SAGE.

“The flawed Imperial College model has been dismissed by scientists, academics and doctors throughout the world.

“The fact that Imperial has contacted Wetherspoon to ask for a correction illustrates the unreal world in which they operate.

“The great tragedy is that the UK government, which lacks anyone with experience of running a business, is in thrall to these inaccurate predictions.

“No country is immune to the virus, but Sweden is achieving better health outcomes than the UK by adhering to scientifically proven social distancing and hygiene policies, while avoiding the lockdowns which have already resulted in 800,000 job losses in the UK, with many more to come this winter.

“Many studies have shown that lockdowns are counterproductive.

“As David Nabarro of the World Health Organization has recently said: “We appeal to all world leaders to stop using lockdowns as your primary method of control.”

“As someone running a business, I, and others doing similar jobs, am used to the offer of expert advice from very highly qualified people.

“Some of the advice is very good, but it’s often terrible. Unfortunately, the government appears unable to tell the difference – and it has chosen to follow the advice of those who have the least credible record.

“As the Sage of Omaha, Warren Buffett, has said, forecasts tell you a lot about the forecaster, but nothing about the future.”

OUR PEOPLE

THE SIR THOMAS GERARD • ASHTON-IN-MAKERFIELD

PLEASANT SURPRISE FOR CHRIS AFTER 25 YEARS



A surprise presentation at The Sir Thomas Gerard (Ashton-in-Makerfield) marked a special occasion for pub manager Christine Krasocky.

Christine, known by her team and customers as Chris, was recognised for her 25 years' service for Wetherspoon.

She was presented with a certificate and flowers by area manager Mike Morrissey (left) and regional manager Will Fotheringham (pictured).

Chris admitted: "It was a complete and massive shock, but a nice surprise.

"The actual anniversary was during lockdown, and I had already received flowers and phone calls, so didn't dream that they would do anything more about it."

At the beginning of December 2021, The Sir Thomas Gerard itself also marks 23 years since first opening, and Chris has been running the place since day one.

Born in Stoke, Chris first joined the company on 1 April 1996 as a kitchen associate.

She worked at The Moon Under Water (Deansgate, Manchester) for a few months, before she and her partner Andy were successfully interviewed as shift managers.

Chris recalled: "We moved around a bit, working at various pubs, before we agreed on a move to London. We wanted to get on with the company and thought that it would be a good career move.

"A few days before we moved, an opportunity came up to stay in Manchester, so we took that instead."

As shift managers, the pair spent a few months at The Moon Under Water, then six months at The Postal Order (Blackburn), before a move to Scotland.

Chris and Andy were offered a job at the newly opened pub

The Archibald Simpson (Aberdeen), where they spent a short time, followed by a brief spell in Dundee, before applying for the new opening in Ashton-in-Makerfield.

Andy moved on after 18 months, staying with the company for a short while, but Chris has remained at The Sir Thomas Gerard as pub manager ever since.

Chris continued: "I remember my first day at Deansgate and also clearly remember the first day we opened at The Sir Thomas Gerard. Time has flown by; it has gone like a whirlwind.

"There have been an awful lot of changes over the years, and everyone has been through a lot during the past 18 months, but we are all still here.

"I am grateful to have those around me that I do, including Mike and Will, as well as general manager Ged Murphy, and especially my team."

Chris revealed: "I am now looking to stand back and hand the reins to someone else, although still work at the pub in a full-time capacity. I don't want to go anywhere else; I just want to slow down a little.

"Although my replacement isn't my decision, I have made recommendations and am looking forward to working alongside whoever gets the job."

Wetherspoon's area manager (Merseyside, Cheshire and Lancashire), Mike Morrissey, said: "Christine is such a massive part of both the local community in Ashton-in-Makerfield and Wetherspoon.

"She has done a fantastic job over the last 25 years, and I want to say thank you and congratulations on such a huge achievement."

Wetherspoon's regional manager, Will Fotheringham, added: "Christine is a much-loved member of the local community and one of the longest-serving managers in the company."

PUB JOB NO BAR TO OLYMPICS JUDO JOY



Wetherspoon has its very own Olympian among our employees. Lucy Renshall travelled with Team GB, as an Olympic débutant, to compete in Tokyo 2020 this summer, as part of a six-fighter judo team.

Lucy joined the company four years ago as a part-time bar associate, enjoying her shifts at St. Matthew's Hall (Walsall) as a break from her intensive training régime.

Born in St Helens, Lucy first took up judo at just eight years old and, by the age of 17, had successfully applied for a place at the British Judo Centre of Excellence, based in Walsall.

Lucy, 25, revealed: "I started working at the pub to take my mind off judo. I work a couple of nights a week, just to have some normality and so that my whole focus isn't on just judo."

However, that focus was completely necessary to achieve qualification for Tokyo 2020, when she was one of four fighters all vying for just one 63kg qualification spot.

She secured her ticket to the games with a gold medal at the Antalya Grand Slam, following a fifth-place finish at the Tbilisi Grand Slam.

Lucy continued: "My priority is my judo, and my programme can change at very short notice, so everyone at the pub has been really supportive and understanding since day one."

"When I told them that I was going to the Olympics, they were absolutely over the moon."

"For me, my childhood dream to be an Olympian had come true."

Lucy was handed a tough draw for her Olympic début, in her 63kg category opening round eliminator, against a home favourite.

Japan's Miku Tashiro, a former Youth Olympic gold medallist who came fifth in the Rio Olympics, won the contest, courtesy of a Waza-Ari on 2.24 minutes.

Lucy said: "I am so grateful to have had the opportunity to fight in the biggest world event for judo, yet losing never feels good."

"Heartbroken doesn't even describe how I felt."

Lucy concluded: "One thing I do know, though, with only three years until the 2024 Olympics in Paris, I have the motivation to train harder than ever because I want that Olympic medal more than anything."

Pub manager Mike O'Callaghan added: "We're all super proud of Lucy."

OUR PEOPLE

THE HEDGEFORD LODGE • HEDNESFORD

CLARE TAKES THE CAKE WITH TEMP JOB WHICH LASTS 20 YEARS



A part-time temporary job, while studying for A levels, has been a 20-year career for Clare Reece.

Clare, kitchen manager at The Hedgeford Lodge (Hednesford), is pictured with a gorgeous celebration cake which pub manager Kat Prince had made for her, by local cakemaker Ann Hall, to mark her two decades with Wetherspoon in May 2021.

As a 17-year-old student, Clare joined the company as a kitchen associate at the now-closed pub The Moon Under Water (Wolverhampton), near to her family home in Fallings Park.

She recalled: "It was supposed to be only a part-time temporary job, while I was studying for a final year at school, but I got used to the work life and the money.

"I always assumed that I would go on to university, although I didn't know what I wanted to do, but I was happy at the pub and thought that there was no point in changing."

Clare had spells at The Clifton (Sedgley) and The Sir Henry Newbolt (Bilston), progressing to kitchen team leader.

Clare remembered: "In the summer of 2006, when I was working at Bilston, I spent a few weeks camping in Cornwall and working at The Towan Blystra (Newquay).

"The summer season at the pub was so busy – and they had a big kitchen team. It was a massive operation, compared with the one at Bilston, and a great experience for me.

"After that, I really wanted to progress further and was promoted to shift leader and then kitchen manager at the now-sold pub The Imperial (Walsall)."

In April 2015, Clare joined the team at the newly opened pub The Hedgeford Lodge, where she has remained ever since.

She heads up a team of 20 in the kitchen, the place which she describes as her 'comfort zone'.

Among the team are kitchen shift leader Tara Wilson and kitchen team leader Tasha Knight, who have also been at the pub since it first opened.

Clare admitted: "I like having my own team – and I love them.

"We have a great mix of people: some students and older employees. They all work very well together and form a lovely team."

Clare concluded: "It is quite a big pub, with a huge beer garden, so we are always very busy."

DRONE FAN ANDY TAKES TO THE SKY TO ESCAPE LOCKDOWN

Different people coped with lockdown in various ways, with some using the unexpected free time to discover new hobbies and activities.

Pub manager Andy Swords, who took over at The Dee Hotel (West Kirby) in May 2021, further explored his love of photography and technology.

Andy (pictured) explained: "I have always liked photography and anything techie and thought that I would take up drone photography.

"I already had cheap drones, but decided to upgrade and had the time, during lockdown, to read up on photography and editing.

"I spent hours and hours watching online tuition and mastered the flying first, having taken an online theory test to gain my drone operator licence."

Andy has also joined social media group chats with like-minded people, sharing ideas and info about places to fly and trouble-shooting technical problems.

He added: "I love taking photographs of the local scenery and landscapes on the Sefton and Wirral coasts, near to my home at Maghull – particularly sunsets.

"During lockdown restrictions, it was all about making the most of what was around me, on my doorstep, and this hobby is great for that.

"It was also brilliant to learn some new skills."

Following the refurbishment of The Dee Hotel, the new illuminated signage is now in place – and Andy plans to take an aerial night-time shot to show the pub at its best.

He concluded: "The pub looks absolutely fantastic, and I want to capture that from the air."

● See some of Andy's drone photography on Instagram: [@andy_tmc83](#)



REGULARS REMEMBER PAUL, WITH AUCTION

Regular customer Paul Taylor's life was celebrated and remembered with a charity auction at his favourite local pub The Wagon & Horses (Chapelton, Sheffield).

The event, which raised an incredible £4,517, was organised by Paul's son Joe Taylor, also a regular customer at the pub, together with his friend and pub shift manager Jake Hartley and shift manager Abi Wilson.

Joe is pictured with his mum, Samantha, preparing for the auction, with many of the items, including signed football shirts and memorabilia, generously donated by Sheffield United Football Club.

Also pictured are shift leader Charlotte Barlow and shift manager Kieran Porter.

Paul's best friend, Martin Swift, hosted the live auction, with staff members helping on the night, including shift manager Hannah Young, shift leader Elliot Couldwell and bar associates Caitlin Tynan, India Buckley and Charlie Radford. Harriet Massey also took photos on the night.

In accordance with Paul's wishes, the funds were split equally among Bluebell Wood Children's Hospice, British Heart Foundation and Headway – the brain injury association which supported him and his family before he died.



OUR PEOPLE

THE MOON ON THE SQUARE • FELTHAM

HOW BARBARA'S MOON MISSION BECAME TRIP INTO THE UNKNOWN



When Barbara Tubb's son Daniel asked his mum to help out at the pub where he was working, little did she know how long she would be there.

The pub was The Moon on the Square (Feltham) and the request for help was 25 years ago.

Barbara recalled: "They were short staffed at the time, and I had said: 'If you ever needed a hand, just ask.'

"Daniel's manager said to him: 'Tell your mum to come down and I'll give her a job.' I walked in, got a job and have stayed ever since."

Barbara was already familiar with working behind a bar: as a member of various associated clubs, she had gained experience in their shared bar responsibilities.

In her 25 years at The Moon on the Square (first opened in April 1995), Barbara has 'done it all' and has taken on almost every role, including behind the bar and in the kitchen, as well as managing the pub for a spell.

Her son Daniel has since moved on and become a teacher, while her eldest daughter Emma-Louise and one of her twin girls Laura (three of Barbara's six children) have all worked at the pub.

Barbara, herself, now works three shifts a week and keeps threatening to retire.

Barbara, 66, said: "I could have retired in July, but, after all these years, I would really miss it, especially the people.

"Many of my colleagues and a lot of the regular customers are like an extended family to me.

Kwame (shift leader) and Robert (shift manager) are like my sons, while Jodie (team leader) and Emma (shift leader) are like daughters to me.

"I also know the customers either by name or by drink.

"I have got to know so many people and their own families, as well as what they have all been through over the years – engagements, weddings, babies (I had my youngest, Amy, now 21, in my time at the pub), illnesses and bereavement.

"The team members here are all so young – and I keep an eye out for them all.

"It is all about the people – and I would miss that so much."

Daniel Rapa, who has been pub manager since December 2015, said: "Barbara is a fantastic ambassador to the pub and has been a great team player for many years... and, hopefully, many more to come."

Pictured (left to right) are area manager James Cobley, shift manager Robert Owen, Barbara, team leader Jodie Barlow, shift leader James Coleman and pub manager Daniel Rapa.

OUR JOSEPH MORTON HOSTS THE RAVING LOONY PARTY CONFERENCE



"Of course, The Joseph Morton played a big part in our three-day event, serving us curry and steak meals, and the beer was up to its usual high standard. What more can you ask?"

"The staff were well aware of our visit and made us all very welcome, which all resulted in a great weekend."

As well as 'party conference business', Alan, now the longest-serving (22 years) party political leader in British history, also took the opportunity to add to his 'collection', by visiting a few more Wetherspoon pubs.

He revealed: "I did manage a day out to visit four Wetherspoon establishments: The Red Lion (Skegness), The Sweyn Forkbeard (Gainsborough), The White Horse (Brigg) and The Blue Bell Inn (Scunthorpe).

"That now brings my total to 715.

"I love that sense of achievement (and smugness!) when you have completed a whole county in the Wetherspoon directory. Lincolnshire all done, until 'Sir Tim' decides to open another one there.

"If he does, that only adds another pub to visit, while revisiting some of the other great venues – all good fun."

Back to 'party business', Alan concluded: "Just as a matter of interest, the party can now boast six sitting members in various town councils up and down the country.

"In the words of a famous song – 'The Times They Are a Changing.'"

Wetherspoon superfan and leader of the Official Monster Raving Loony Party, Alan 'Howling Laud' Hope, together with party fans, enjoyed the 37th official party conference in Louth, Lincolnshire.

The fun-loving group (pictured) used the local Wetherspoon pub – The Joseph Morton – as its unofficial HQ for the duration.

Alan is also pictured (front centre) outside The Joseph Morton with his deputy leaders (left to right) A Gent Chinnners (Twitter master), Baron Von Thunderclap (membership secretary), Mr RU Seerius (web master) and Sir Knigel Knapp (Christmas pudding-maker extraordinaire).

Alan reported: "This should have been our 38th event, but it was cancelled last year, for all the usual reasons. However, we kept our promise to our Lincolnshire members that we would return this year.

"Thanks to the autumn edition of Wetherspoon News, which gave it some great publicity, the conference was well attended."

Alan continued: "All went well, the town was waiting for us and joined in the fun at a drop of a hat... or at least those wearing of one.



ARTIST ADAM PUTS OUR BLUE BELL INN ON PAPER

Shift manager Paula Buck is pictured with regular customer Adam Garlick at The Blue Bell Inn (Scunthorpe).

Adam gifted a pencil drawing of the pub, his favourite local, which is now on display near the community board at the pub.

Paula explained: "Adam comes to the pub once or twice a week with his carer – and everyone knows him and chats to him.

"He had seen my name in Wetherspoon News, and we got talking one day. Adam mentioned that he was an artist and asked whether he could draw a picture of the pub."

Adam, who has more artwork on display at the nearby lottery-funded Café INDIE (a café, music venue and social project in Scunthorpe's High Street), presented his completed work to Paula.

Paula concluded: "We're so pleased to have Adam's picture on display."



BEARS, BOARS, MONKEYS AND MORE – ANIMALS INSPIRE OUR PUBS' NAMES

Creatures great and small provide titles found above the door in Wetherspoon's pubs across the land

Many Wetherspoon pub names celebrate and remember people with connections to the local area.

War heroes, literary giants, movie stars, entertainers, inventors, kings, queens, dukes, earls and lords are all among those recognised.

However, a menagerie of creatures, great and small, also features among our pubs' names, with lions, tigers and bears (oh my!), as well as a collection of bulls, dogs, horses, deer and boar, a couple of monkeys and even an elephant – to name but a few.

Here, we uncover the history of some of the more unusual pub names and the reason behind the animal aliases.

THE BEAR

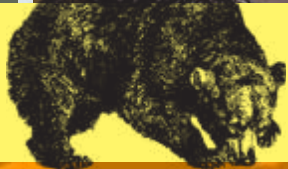
3 BATH ROAD, MELKSHAM
WILTSHIRE, SN12 6LL

Opened as a Wetherspoon in May 2012, this pub is a long-time feature of Bath Road and believed to date from the second half of the 18th century.

A former coaching inn, it was also a posting house until the late 19th century. In the Post Office Directory of 1855, the premises is listed as the Bear Inn, although it is referred to in later directories as the Bear Hotel.

A well-known coaching stop on the road from Bath to Melksham, the premises once had its own stables and a brewing house.

Later, with the progression from horse-drawn to motorised vehicles, the site became the first place in town for car hire and petrol sales.



Other bears include:

The Bear (**Maidenhead**), The Bear and Ragged Staff (**Bedworth**), The Bears Head (**Penarth**)

THE RED LION

37-38 MARKET PLACE, DONCASTER
SOUTH YORKSHIRE, DN1 1NH

Probably the most popular pub name in the UK (more than 650), our pub and hotel in Doncaster is one of 10 Wetherspoon pubs which include 'Red Lion' in their title.

However, it is a four-legged animal of a different kind which is woven into the history of the building which opened as a Wetherspoon pub in May 2002.

The Red Lion is one of Doncaster's most historic inns. The earliest record of the Red Lion Inn is from 1742.

The Red Lion was also the venue for the famous dinner party, held in The Duke of York Room in 1776, at which the St Leger Stakes was given its name.

A plaque commemorating the bi-century of the naming of the world's oldest classic horse race was unveiled in 1978 at The Red Lion and is still on display at the pub, together with historical artwork about the race.



THE LEYLAND LION

60 HOUGH LANE, LEYLAND
LANCASHIRE, PR25 2SA

This pub's name recalls a successful mode of transport, manufactured locally, and not a caged king of the jungle who may once have resided in the Lancashire town's long-forgotten zoo (unlike our Blackpool pub - The Albert and the Lion)!

The Leyland Lion opened in October 2011, on the site of a former Spar supermarket for many years.

The building was originally the town's main post office, opening in May 1929.

At that time, single-decker Leyland Lions would have been a common sight, tirelessly transporting passengers around the area.

Leyland is very well known for its buses and trucks, with its main works once located near to the former post office site.

The 'Lion' proved to be a winning design for the company and, by 1928, around 2,500 Leyland Lion buses had been sold and were in use worldwide.



Other lions include:

The Albert and the Lion (**Blackpool**), The Golden Lion (**in each of Newmarket and Rochester**),
The Red Lion (**in each of Bedlington, Gatwick, Petersfield, Ripley, Skegness, Southampton and Thetford**),
The Red Lion Inn (**Morrison**), The Red Lion & Pineapple (**Acton**), The Belle and Lion (**Sheerness**)



THE ROYAL TIGER

41-43 THE HIGH STREET,
WEDNESFIELD, WEST MIDLANDS
WV11 1ST

The Royal Tiger opened in April 2000 in a former bakery originally established in 1867 by BF Done and passed down through several generations of the family.

Our pub is named after the former Royal Tiger public house which once occupied the premises next door during 1875-1993.

The unusual name is thought to be connected with the manufacture of animal traps during the 19th century, for which Wednesfield was once well known.

The trap-makers worked in small unmechanised workshops, with the traps (roughly 23-75cm long) intended mainly for fur-bearing animals, such as mink, sable and beaver, as well as those regarded as vermin, including rats, rabbits and foxes.

However, larger traps were made (up to two metres long) to catch bears, lions, tigers and even humans.



THE POWDER MONKEY

2-2A THE PARADE, EXMOUTH
DEVON, EX8 1RJ

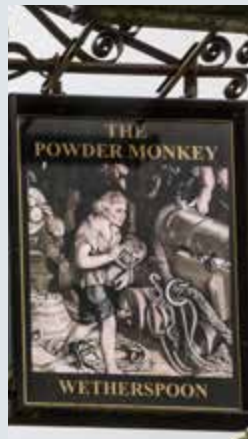
A 'powder monkey' was naval slang for the young boys who filled shells and cartridges with gunpowder.

Our Exmouth pub, which opened in October 2000, recalls Nancy Perriam, who lived in nearby Tower Street until 1865, when she died aged 98.

She was a powder monkey.

While female sailors were not unknown, they usually initially went to sea in male disguise. However, it was Nancy's sewing skills which earned her a berth in the navy, alongside her sailor husband.

As well as sewing shirts and sails, Nancy acted as a powder monkey, working alongside the gunners on board the Crescent and the Orion.



Another monkey:
The Monkey Walk (Coalville)

THE POULTON ELK

22 HARDHORN ROAD, POULTON-LE-FYLDE
LANCASHIRE, FY6 7SR

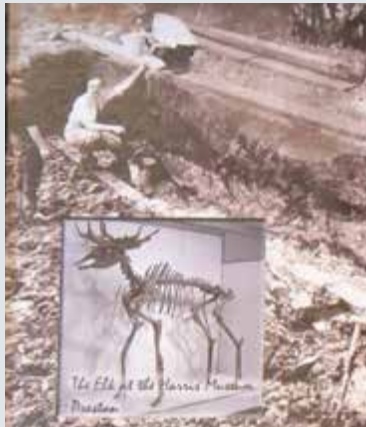
In July 1970, the almost-complete skeleton of a Stone Age elk was found during building work on a new house on Blackpool Old Road, giving Poulton-le-Fylde international fame.

The skeleton is around 13,500 years old and particularly important, as barbs were found embedded in its bones – the earliest evidence of hunters living in an area this far north, around 10,000 BC.

The site of the famous discovery was the edge of a lake, where the elk is thought to have drowned.

The elk is now on display in the Harris Museum, in nearby Preston.

Our pub, which opened in December 2013, on the site of a previous pub, The Wheatsheaf, and later the first telephone exchange, remembers this significant archaeological find.



THE SPINNING MULE

UNIT 2, NELSON SQUARE, BOLTON
GREATER MANCHESTER, BL1 1JT

Not the offspring of a male donkey and a female horse, enjoying a playground roundabout ride, but an invention which revolutionised the cotton industry.

Our Bolton pub, which opened in May 1998, celebrates the local textile-manufacturing history and Samuel Crompton's invention which helped to vastly increase the amount of cotton which could be spun at any one time.

Born in Bolton, Crompton (1753–1827) developed the spinning mule in 1779, enabling one operator to use a machine to spin hundreds of spindles at once, by combining moving carriages and frame rollers.

Crompton did not patent his design, which was soon produced and adapted by others and used on a massive industrial scale. He received just £50 for his invention. By 1812, between four and five million mule spindles were in use.

Unfortunately, it was so efficient that it threatened the livelihoods of skilled cottage industry workers, leaving whole families destitute.



THE MECHANICAL ELEPHANT

28–30 MARINE TERRACE, MARGATE
KENT, CT9 1XJ

Not made of flesh and bone and roaming the African plains, but constructed of steel, The Mechanical Elephant recalls a popular attraction at the seaside resort of Margate during the 1950s.

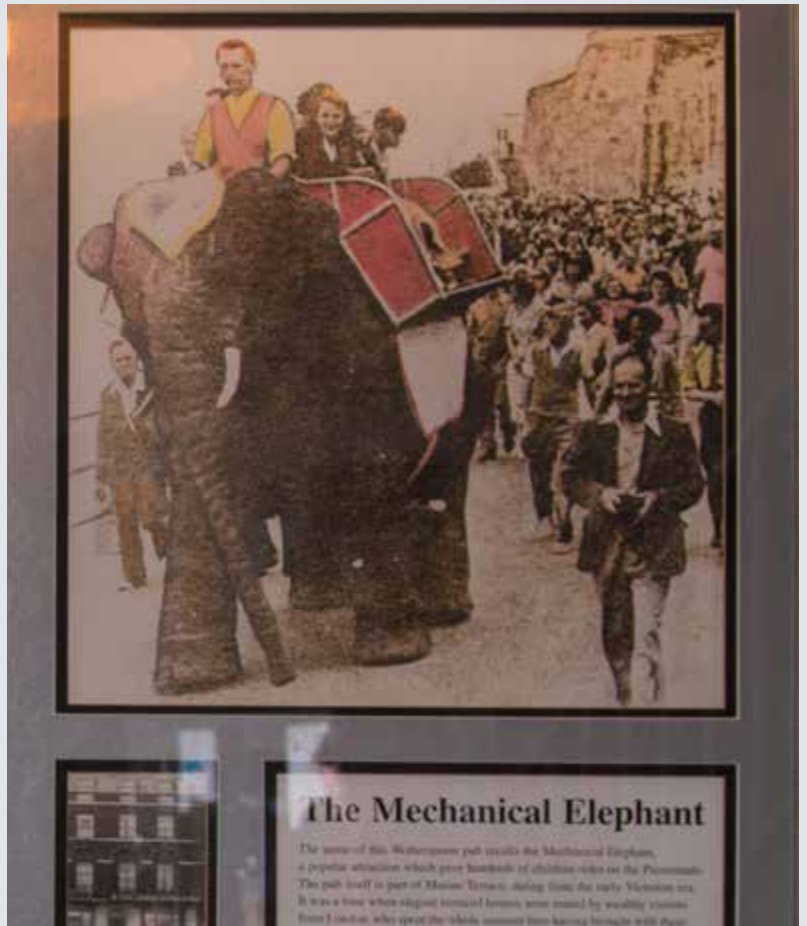
Our pub, which opened on Marine Terrace in May 2001, remembers the full-size manmade walking robot 'Jumbo', which gave hundreds of children rides on the promenade.

The brainchild of Frank Stuart, a theatrical mask-maker and scenic artist, the idea came to him while watching donkeys on the sands at the seaside.

He built a steel skeleton the size of a full-grown elephant and mounted a 10hp petrol engine within – to operate the feet.

The mechanical beast, constructed of more than 9,000 parts and weighing over a tonne, could attain a speed of 27mph and needed a special licence to be used on roads.

Covered in a half-inch thick specially toughened paper, for its 'hide', with a life-like modelled head, trunk (used as the exhaust pipe) and convincing tusks, it cost £1,200 to build – in the small village of Thaxted, in Essex.



The Mechanical Elephant

The name of this Wetherspoon pub recalls the Mechanical Elephant, a popular attraction which gave hundreds of children rides on the Promenade. The pub itself is part of Marine Terrace, dating from the early Victorian era. It was a time when original licensed houses were named by wealthy visitors from London, who spent the whole summer here before heading back home.

Other animals include:

The Barking Dog (Barking), The Black Bull Inn (Bangor), The Black Horse (Northfield), The Blue Boar (Billericay), The Bull and Stirrup Hotel (Chester), The Bull's Head Hotel (Walkden), The Dolphin & Anchor (Chichester), The Flying Horse (Gatwick), The Fox on the Hill (Denmark Hill), The Greyhound (in each of Bridport and Bromley), The Horseshoe (Wombwell), The Horse Shoe Inn (Crook), Moon and Starfish (Clacton-on-Sea), The Oyster Rooms (Fulham), The Packhorse Inn (Sleaford), The Roebuck (Rayleigh),

The Roebuck Inn (Nottingham), The Running Horse (Doncaster Airport), The Running Horses (St Helens), The Stag & Pheasant (Mansfield), The White Horse (Brigg), The Three Fishes (Worthing), Waggon and Horses (Alfreton), The Wagon & Horses (Sheffield), The White Hart (in each of Aylesbury and Todmorden), The White Hart Hotel (Okehampton), The Wild Boar (Houghton-le-Spring).

THE SEVEN STARS • MANCHESTER

ANNA SHINES BRIGHT AMID THE SEVEN STARS



The Seven Stars (Manchester) marked 20 years since opening in March 2021, and floor associate Anna Thompson has been welcoming customers to the pub for almost all of that time.

Anna, pictured celebrating 25 years' service with the company, alongside her regional manager Will Fotheringham, is a well-known and much-loved character at the pub.

A self-confessed 'chatter-box', Anna loves nothing more than chatting to the regulars while working front of house three days a week.

When asked about the prospect of retirement, Anna laughed: "I love my job so much. I don't want to stop working. Anyway, I am only 21!"

She confirmed: "I love chatting to the customers all day and know them all!"

Anna started in the kitchen at Wetherspoons (Piccadilly, Manchester), then had a spell at The Bishop Blaize (Stretford) before moving to The Seven Stars, not long after it first opened.

She recalled: "The Moon Under Water (Manchester) had opened a couple of months before Piccadilly and I asked John, my husband: 'What is Wetherspoons?'"

"I had been a restaurant supervisor at the old Piccadilly Hotel (now the Mercure), but was made redundant and so looking for a job.

"I remember Ged Murphy working at that time at Manchester's Wetherspoons (Piccadilly)... and he is now general manager."

Manchester-born Anna has four children, two boys and two girls, together with eight grandchildren and loves to travel, with Portugal a particularly favourite destination.

She continued: "John died about 10 years back. We had been married since I was 18.

"I was going to give up the job then, but, with the kids all grown up, I didn't know what else I would do, so I stuck at it. I'm so glad I did.

"I love people – and I am definitely not retiring yet."

Meet the brewer

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

BEAUTIFUL BREWS FROM THE HIGHLANDS OF SCOTLAND

Cairngorm Brewery in Aviemore has been supplying us with its ales throughout its 20 years' existence

Brewery's name: Cairngorm Brewery Company, Aviemore, Highlands



Celebrating 20 years' brewing, Cairngorm Brewery Company is situated in the village of Aviemore in the heart of the Cairngorms National Park, in the Highlands of Scotland.

Head brewer Liam Anderson (pictured) joined the small team 10 years ago, heading up the 20-barrel brewhouse, capable of producing 6,500 litres of ale each day.

Sales director Merlin Sandbach has been with the craft brewery since its inception and has been supplying Wetherspoon with Cairngorm ales, both locally and nationally through the team at East-West Ales, for two decades.

Favourite

Merlin said: "I have dealt with so many different pub groups over the years – and Wetherspoon is my number-one favourite. I don't look at any others now."

"I like the set-up and what the company does. I like the whole ethos at Wetherspoon, and it is a personal liking, as well as a business preference."

That appreciation works both ways and is highlighted by a long-standing partnership which sees our pubs in Scotland, as well as nationally, serve Cairngorm Brewery's multiaward-winning and highly popular ales.

Wetherspoon's customers across the UK may have enjoyed a pint (or two) of Cairngorm IPA (5.0% ABV) during the summer, a brew featured for the first time on our national listing.

Wildcat

Merlin continued: "As well as featuring regularly on Wetherspoon's national seasonal list, with our amber Scottish ale Wildcat (5.1% ABV) a popular autumn/winter beer, we deliver directly to Wetherspoon's pubs in Scotland, in the central belt and north."

"Inverness is just half an hour away from the brewery, with Elgin and Inverurie not far, while we have a lot of loyal customers in Edinburgh (especially in the pubs The Foot of the Walk and The Standing Order) and in Glasgow at The Counting House."

"We have a very good working relationship with many of the pubs – and the pub managers are always nice to deal with."

Merlin added: "Wetherspoon has brought real ale to the general marketplace and there is always a great choice, in every pub, of five or 10, sometimes even 15, ales available."

Best

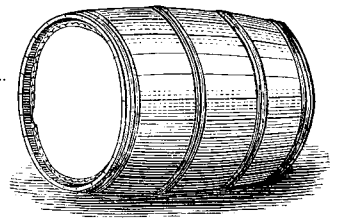
"The pubs also serve a quality pint, with the vast majority being Cask Marque accredited, and all know how to keep and serve our beer in the best condition."

"Wetherspoon's pubs are a great shop window for our products."

Merlin concluded: "When I am away visiting family in England and on holiday, I will always go to a Wetherspoon pub for a good-value and great-quality pint."

"Wetherspoon has supported me over the past two decades and, in return, I support it."

SARA THE BREWSTER MAKES A BIG SPLASH



Women were at the forefront of beer-brewing until the male-dominated Industrial Age, but now the comeback is under way - led by women like Sara Barton

Brewery's name: Brewster's Brewery, Grantham, Lincolnshire



Sara Barton set up Brewster's Brewery in 1996, with the first beers flowing two years later.

Viewed by many as a pioneer for female brewers, 25 years on, Sara is one of a growing number of women now enjoying success in what was, historically, a woman's profession.

They are following in the footsteps of thousands of women who have brewed throughout the centuries, before the male-dominated Industrial Age.

Degree

Brewster is the old English word for a female brewer and one which Sara adopted for her newly founded brewery, having gained a masters degree in brewing and distilling, in 1989, from Heriot-Watt University, Edinburgh.

Soon after Brewster's Brewery began production, Sara was supplying her real ales to local Wetherspoon pubs, dealing directly with pub managers and delivering small quantities of real ale.

Sara (pictured) recalled: "I was soon in contact with David Aucutt at East-West Ales, speaking about supplying Wetherspoon's pubs further afield, via its monthly listings.

"Then, a couple of years later, the opportunity to brew for one of the real-ale festivals came along."

Favourite

Brewster's has since been a regular and favourite supplier among our real-ale customers, Hop a Doodle Doo (4.3% ABV) and the award-winning Aromantica (4.2% ABV) among the most popular brews, as well as its bestseller Hophead (3.6% ABV).

It was a stronger version of the brewery's multiaward-winning Hophead, an exclusive ale called Persephone (5.0% ABV), which Sara was hoping to showcase in our spring 2020 festival, celebrating female brewers, until COVID-19 struck.

Sara remembered: "We had 450 casks ready to go and then lockdown happened. We managed to decant some into five-litre mini casks, which we sold directly to the public, but much of it was thrown away. It was a really lovely beer as well."

Future

No doubt, Persephone, named after the Greek goddess of agriculture (especially grain), will feature in a future festival.

Meanwhile, Wetherspoon's customers can enjoy Brewster's brews in our quarterly guest ale list.

Sara, who, in 2012, was the first female winner of The British Guild of Beer Writers' 'brewer of the year' award, has always been keen to champion fellow female brewers.

A decade ago, she set up Project Venus to collaborate on new brews and showcase the best of female brewing in the UK and Ireland.

She said: "When I started out, women weren't being included in collaborative projects, but things have thankfully moved on.

Project Venus has since been superseded by a global initiative – International Women's Collaboration Brew Day – a worldwide annual event on International Women's Day (8 March)... a great network."

Brewster and businesswoman Sara is happy that her brewery is showing signs of recovery and that pubs, including Wetherspoon, are thriving again too.

She concluded: "Right from the start, I have found Wetherspoon to be a straightforward and fair company to work with.

"The pubs all know how to look after and serve my beers well."



EXPERTS ENSURE THAT THE BEST ALES FLOW FROM OUR TAPS

Beers don't appear at our pubs or festivals by magic - they need to be found and assessed by specialists, before making their débuts

Since day one, Wetherspoon's pubs have been synonymous with the excellent quality and choice of their real ale.

Beer is the lifeblood of our business – and, for the past 31 years (in October 2021), the team responsible for making sure the best real-ale products are available to serve in our pubs is East-West Ales.

David Aucutt and his team have been sourcing ales for Wetherspoon for more than three decades, through the company set up by David's father Brian, a publican, in the 1980s.

David (pictured front with colleagues) recalled: "Dad used to travel to the West Country looking for new beers for his pub in Kent.

"He made regular trips to the then-new microbreweries of Exmoor, Butcombe and Cotleigh, also dropping off supplies to others on his return home... and so East-West Ales was born."

David, along with Janet Cheesman, took over his dad's company in 1991 and was first approached by a Wetherspoon pub manager from our pub The Drum (Leyton) to provide a price list for a planned beer festival, supplying half a dozen ales to some pubs.

First

That very first order, for six beers at 23 pubs, was for a total of just 138 casks.

The small team, which also includes Janet's daughter Lucy Smith, as well as Simon Jupp, Bill Phillips and Craig Weller, now manages the whole Wetherspoon ale-sourcing and -ordering system.

East-West Ales stopped its wholesale business in 2005, devoting all of its efforts to sourcing beers exclusively for Wetherspoon, a partnership which continues to develop and flourish.

As well as organising all of the ales for national guest ale lists, bi-annual real-ale festivals and regional ale festivals, East-West Ales' role also includes managing the direct delivery system.

This enables smaller brewers to supply their local Wetherspoon pubs directly, an initiative which started in the early 1990s and has proven a great success, providing Wetherspoon's ale-drinkers with a wider range of local ales.

David's reputation as the real-ale 'man in the know' is renowned – and his encyclopaedic knowledge of the industry is extensive, yet he relies on the small East-West team to provide the range of ales.

That is no surprise really, given that, during the course of a calendar year, he will work with more than 120 brewers for our seasonal guest ale national listings, as well as more than 300 brewers and several small cider-makers for our local direct-delivery supplies.

David recalls, from the early 1990s, a Wetherspoon festival with a huge range of 80 ales, but more regularly and definitely more manageable is the now-twice-yearly 12-day event, offering a choice of 30 brews, although the 40th anniversary festival in 2019 included 40 ales.

But what is the secret to finding out and choosing what people want to drink?

Choice

David said: "Real ale at Wetherspoon is all about providing variety and good-tasting beer, but there isn't a right or wrong option. The important thing is a choice of good-quality and popular beers, something which the company recognised very early on.

"Choice sparks interest and, therefore, growth.

"Wetherspoon fully deserves credit for its early vision in promoting cask beers, in which we are proud to have helped to play a part. It invests time and effort, as well as investment and staff training, in ensuring cask beers' quality in the pubs."

He continued: "We are always listening to feedback from across the industry, including from other brewers and consumers, as well as Wetherspoon's pub staff and customers.

"If there is a good buzz about a particular brewery, it generally works out.

"For the brewers, we need to make sure that they are able to produce and supply what we need, with the ability to do so comfortably, so there are no problems with quality and supply. We also need to be sure that the listing will be beneficial to the brewer.

Quality

"We work with brewers who have a recognised quality accreditation, to guarantee the quality of their product."

Butcombe and Exmoor have been supplying Wetherspoon since day one, with Exmoor Gold served as a full-time guest ale at Wetherspoon's pubs for more than two decades.

David revealed: "Exmoor Gold has probably, consistently, been the most popular guest ale over the years."

David was also responsible for the idea of our international brewers initiative which (before the pandemic) was an integral part of expanding the choice available to customers, especially during our real-ale festival events.

He reported: "About 20 years ago, Wetherspoon was bringing tankers of beer across from Europe, which worked well. However, when the same idea was mooted about bringing in American beer, I suggested the idea of bringing the brewer over instead.

"At the time, there were a few collaborations among brewers, but it was still quite rare, whereas it is now very popular. We had heard of a collaboration between an English brewery and a US brewery, with the brewer from each travelling to the other to collaborate on a brew.

"I thought that it would be far more interesting for ale-drinkers and the brewers themselves, would give more support to the British brewing industry and would be more environmentally friendly than shipping thousands of gallons of beer half way around the world."

Typically understated, David and the team have a deep understanding of what Wetherspoon requires, what is good for our pubs and what our customers want. That professional trust is completely mutual.

MATT'S 51-PUB CRAWL STARTS AND ENDS AT WETHERSPOON

A new Guinness World Record for visiting the most pubs by an individual in 24 hours started and finished in a Wetherspoon.

Matt Ellis (pictured top) claimed the Guinness World Record after visiting 51 pubs in a day, starting at The Regal (Cambridge) and finishing at The Weeping Ash in his home town of St Neots (pictured at both pubs).

Under Guinness World Record rules, he had to consume 125ml of any drink at each stop and visit a minimum of 51 pubs.

He had to be monitored by witnesses and have each visit verified by pub staff.

As well as achieving the record, Matt wanted to raise awareness of the pub sector's problems resulting from the pandemic.

Matt told the BBC News website: "It was all about the joy of pubs and the people you meet.

"Over the last 18 months, pubs have had a very difficult time."

He told Wetherspoon News: "We chose a Wetherspoon pub to start and finish the challenge because they are an important part of their respective communities, have a good range of beers and offer excellent value.

"They also always seem to be jam-packed with happy customers.

"Also, The Regal is in a central part of Cambridge, where there are many bars and pubs within easy reach for the world record attempt.

"We tried to have breakfast there, but it ended up being a liquid one.

"The Weeping Ash, in St Neots, where we finished, is also near several other pubs.

"We received a great reception there – and the town mayor was also there to greet us.

"During the world record challenge, I had approximately five pints of beer and the rest was soft drinks.

"Our next challenge is to take a team of 20 to topple the record of visiting 250 bars in 24 hours."

Matt, who runs a wine merchant's, also owns Smiling Grape Adventure Tours, which puts together a range of unusual tours for travellers.

In 2019, he led a group of travellers on a two-week 25,000-mile around-the-world pub crawl, covering eight countries and four continents.

The adventure started at The Flying Chariot (Heathrow Airport), now closed, and ended at The Beehive (Gatwick Airport), each a Wetherspoon pub.



POPPIES ON PARADE AS OUR PUBS LOOK OUT FOR VETERANS

Wetherspoon's pubs once again supported the Royal British Legion's poppy appeal.

Each of the company's pubs in England, Scotland and Wales displayed poppies and a collection box on its bar.

Each year, during the November period of remembrance, poppies are sold in support of the Royal British Legion's biggest fundraising campaign.

Remembrance has long been part of the fabric of our shared history and it continues to unite people across all backgrounds and generations.

This year, the Royal British Legion celebrates its centenary – and support, 100 years on, is as vital as ever to raise funds for the armed forces community.

Every person, every donation and every poppy count.

The Royal British Legion is there to help members of the Royal Navy, British Army, Royal Air Force, veterans and their families – all year round.

Wetherspoon's head of marketing, Jon Yates, said: "We are extremely proud to support the poppy appeal.

"The money raised helps the Royal British Legion to support the armed forces community, helping serving and ex-serving personnel and their families."

The Royal British Legion's head of corporate partnerships, Ben France, said: "We're incredibly grateful for the continuing support of everyone at Wetherspoon for this year's poppy appeal.

"With poppies available in Wetherspoon's pubs and our volunteer collectors returning to local communities after the pandemic, people across the nation can once again wear their poppy with pride and show the armed forces community that they care.

"The money which Wetherspoon's staff and customers help us to raise ensures that we can be there for veterans, service personnel and their families – whenever they need us.

"That's why every poppy counts."



The Queens Hotel (Maltby) Shift manager Ricky Brown (left) with customer Dennis Pinkos, supporting the poppy appeal



The Last Post (Loughton) Customer Sharon Morgan buys a poppy from bar associate Chloe Walters as her mum and dad, Wendy and Frederick Simson, look on



Tafarn Y Porth (Caernarfon) Shift leader Kieran Evans serves customer Steven Bohana with a poppy



The Kirky Puffer (Kirkintilloch) Regular customer David Forrester makes his donation, helped by bar associate Katy-Lee Brown

LINDSEY MAKES A SPLASH AT THE NEW FAIRLOP OAK



The New Fairlop Oak (Fairlop) is marking 30 years since December 1991, when it first opened.

The longest-serving staff member, kitchen associate Lindsey Wood, has been working at the pub since March 1993, not far short of 30 years with the company herself.

A member of kitchen manager Gabby Merlut's team, Lindsey works part time, mostly evenings and weekends, and is responsible for keeping the kitchen clean and tidy with her washing-up duties.

Despite her learning difficulties, Lindsey, 57, has been a valued member of The New Fairlop Oak's kitchen team for almost three decades.

She lives locally and often rides her push bike to work; however, after some late shifts, she sometimes gets a lift home from colleagues.

Pub manager Karen Burdett (left), who has been running the Essex pub for the past 14 years, said: "Lindsey plays an important role in the success of the pub.

"She is always very helpful and willing, always trying to help wherever she can and often reluctant to leave at the end of her shift.

"She can be a real chatterbox and is extremely protective of her job and role in the kitchen.

"Lindsey is a fantastic member of staff and I look forward to working with her for many years to come."

HEATHER'S HAIR CUT SHORT AS CASH PILE SWELLS IN SIZE

Shift leader Heather Thornton well and truly smashed her fundraising target, thanks to the generosity of family, friends, colleagues and customers.

Heather, who works at The Lady Chatterley (Eastwood), took part in the Macmillan Cancer Support 'brave the shave' challenge, with a £300 target in her sights.

As well as online sponsorship, further cash donations, a bake sale and charity raffle on 'shave day', she collected a hair-raising £1,285.

Heather is pictured with her colleague, shift manager Kim Downs, who trained as a hairdresser before joining Wetherspoon nine years ago, so was the best candidate to cut her once-shoulder-length hair.

A cancer survivor herself, Heather said: "A massive thankyou to everyone for their support and generosity, helping to raise an amazing amount for a great cause."





VICTORIAN PAINTER LEAVES HIS MARK AT THE GOLDEN BEAM

Headingley pub named after work of art by Leeds-born John Atkinson Grimshaw

The former Elinor Lupton Centre in Headingley, Leeds, was transformed into a new Wetherspoon pub, at a cost of £3.2 million, which opened in June 2021.

The Golden Beam is named after a painting by local artist John Atkinson Grimshaw (1836–93), regarded as ‘one of the greatest painters of the Victorian era’ and famous for his moonlit and colourful urban landscapes.

Born in Back Park Street, Leeds, a narrow lane of cottages and warehouses, he was the first of the six children of David and Mary Grimshaw.

After spells in Sheffield and Norwich, before returning to Leeds, his mother ran a corner shop while his father found work with the newly arrived Midland Railway.

John, at the age of 14, also worked there as a railway clerk and began to paint in his spare time, despite his parents’ disapproval – they threw his paints in the fire.

He persevered and, after marrying in 1857 and supported by his wife, his paintings began to sell.

Success

In 1861, he gave up his office job and took up painting full time, devoting himself to his art. Success enabled the young artist and his wife to move to Headingley, where he remained until his death at only 57.

The well-to-do suburb inspired him to paint the moonlit view titled ‘A Lane in Headingley, Leeds’, as well as ‘A Golden Beam’, which depicts a grand house and a leafy suburban lane in the last of the evening light.

The grade II listed building which houses the pub was originally designed by Piet de Jong for the First Church of Christ Scientist, then by local architect William Peel Scofield (1894–1926) as a Sunday school in c1912–14 and subsequently extended in the 1930s with a church building.

Completed in 1934, the church was the only building in England designed by Piet de Jong, later internationally known as an archaeological artist.

Just over 50 years later, the building was purchased by Leeds Girls’ High School, in 1986, when it was renamed the Elinor Lupton Centre, with the church auditorium being used as a theatre and concert hall until the school vacated in 2010.

The Lupton family, an old Yorkshire clan, owned a large number of grand houses in the Headingley area.

In the 16th century, Dr Roger Lupton was Provost of Eton College and Chaplain to Henry VIII. Many of the Luptons were mayors and, later, lord mayors of the city of Leeds. Several were ‘close to members of the royal family’.

Nurse

Elinor Lupton was born in 1886 – and her father, Arthur, ran the family woollen business. In 1905, Elinor read classics at Newnham College, Cambridge, then trained as a nurse at the beginning of World War I, working in the military hospitals of France and Belgium.

Elinor, former Lady Mayoress of Leeds, and her sister ‘Bessie’ each donated land for the expansion of the Leeds University campus – ‘Lupton Residences’. She joined the governing body of Leeds Girls’ High School in 1915 and eventually retired, as a governor, in 1969.



With 64 years' service and many bequests to the High School, she was remembered in the Elinor Lupton Centre, when it was the school theatre and music centre.

The two-storey building was grade II listed in 1976 as a building of special architectural or historic interest.

A well-known landmark, where Headingley Lane reaches the summit of Headingley Hill, it is constructed in white Portland stone, in a mixed style of Egyptian Revival and Art Deco.

The Egyptian influences include the papyrus-based capitals topping its pilasters and the entrances, including the large central doorway, with moulded stone architraves and amphorae (large stone urn) above.

Many original features and fittings still survive, including the entrance foyer, two staircases and a glazed lantern in the auditorium roof.

Church

The pub has retained the original auditorium as the main ground-floor bar area. The hall – the former church space – had raked seating for 650 people, with a stage and an organ at one end.

The main bar area has an 8.5-metre-high glass panel ceiling, with illumination coming from the lantern above.

There is also a first-floor dining area, with lift access, and the existing church organ façade has been repurposed as a feature fireplace.

The soft colour palette of heritage green and cream paintwork and walls, used throughout, complements the areas of dark wooden panelling and features, together with the dark wood dining furniture and blue and gold bespoke carpeting, as well as wooden flooring in the bar area.

Large windows, as well as skylights, flood the main bar area with natural light.

There is also an outdoor terrace, with seating screened from the road, at the front of the building.

Commissioned artwork is on display from four artists: David Questa, Richard Locket, Martyn Hayes and Terry Chipp.

Questa has two commissioned large views over the city of Leeds on display, facing the main bar, while Locket produced architectural limited-edition prints of the site and Leeds University.

Hayes created drawings of the Headingley area, including the site during its construction work, while Chipp (the only non-local artist, based in Doncaster), painted Headingley Cricket Stadium, with well-known Yorkshire cricket characters Fred Trueman and Dickie Bird in the foreground.

Also, unsurprisingly, there are several prints of paintings by John Atkinson Grimshaw, displayed in the entrance area, as well as a room (off the entrance area) devoted to the Lupton family.

● **Richmond Road, Headingley, Leeds, West Yorkshire, LS6 1BX**





POSTE DELIVERS GREAT ALES AS FESTIVAL RETURNS

The annual Stone Food & Drink Festival made a welcome return to the Staffordshire town, in October, following last year's cancellation. The Poste of Stone (Stone) joined in, once again, with the three-day-long festivities by showcasing eight local ales from two nearby breweries.

Pub manager Neil Ridgway (standing back right) and shift manager Andrew Best (standing front right) organised and hosted a meet-the-brewer evening, with guest brewers Ian 'Brad' Bradford (front left), from Limestone Brewery, and Tom Abbott of Uttoxeter Brewing Company (front right).

Also pictured are shift leader Becky Waldron and Heart of Staffordshire Campaign for Real Ale (CAMRA) branch area organiser Phil Vickers (back left).

The four real ales being served from the Uttoxeter Brewing Company bar (pictured) were Bartley Bitter (4.1% ABV), Question Mark (4.5% ABV), Paddock Porter (4.8% ABV) and American IPA (5.2% ABV).

Limestone Brewery, located just 20 metres from the pub, showcased Ein Stein (5.0% ABV), Cherry Stone (5.2% ABV), Stone the Crows (5.4% ABV) and Abdominal Stoneman (7.0% ABV).

The 'big charity food & drink pub quiz', hosted by festival compère and quiz master Collin Taylor, also raised £100 for Young Lives vs Cancer. Collin is pictured with team leader Alanah Spilsbury.



ILKLEY BECOMES MUNICH - BUT FOR ONE NIGHT ONLY

The spirit of Munich's annual Oktoberfest was brought to The Lister Arms (Ilkley) during the pub's own beer festival.

Customers, including Jolyon Knowles-Fitton (pictured), enjoyed the pub's nod to the famous German beer festival.

The pub's manager, Nic Hill (pictured second left, with area manager Dave Ritchie, bar associate Ellis Thompson and shift manager Conor McGinty), said: "We thought that, for one night of the 12-day festival, it would be fun to theme our own beer festival around Munich's Oktoberfest."

"It was great fun – staff and customers thoroughly enjoyed it – and we also raised funds for Young Lives vs Cancer."

During the festival, beers on offer included Hog's Back Pale Ale and Over and Stout from Goose Eye Brewery, based in nearby Bingley, West Yorkshire.



NEVER ON THE BLACK LIST...

Pursuit of excellence from our staff, accredited by Guinness experts, means that there are no doubts about our stout

Wetherspoon is always proud to provide the best quality and service possible to our customers.

Our reputation and commitment to serving the perfect pint of beer are second to none – and our partnership with one drinks supplier continues to ensure that our dedication for perfection is rigorously tested.

Our friends at Diageo, supplier of Guinness to Wetherspoon, have been working with our pubs' teams for more than a decade, making sure that our staff have everything they need to provide the perfect pint of their product.

Quest

Wetherspoon and the Guinness quality team are on a continuing joint quest to serve customers a great pint of 'the black stuff'.

Guinness's quality manager, Jeff Lockett, confirmed: "For more than a decade, the Guinness quality team has worked tirelessly with each individual Wetherspoon pub to ensure that it has the skill, dedication and equipment to give its loyal customers a great-looking and great-tasting pint of Guinness."

That path to Guinness perfection begins with a mystery shop to ensure that our pub staff can craft a perfect pint – flawlessly.

Quality

Jeff revealed: "Care is taken to observe the condition of glassware, the pour and presentation – only then will the Guinness representative make him or herself known and report back on the quality just witnessed.

"The finished pint will then be tested for temperature, head size and taste."

However, the quality checks do not stop at the bar.

All aspects of the dispense, from keg storage and age rotation through the daily and weekly cleaning processes to the condition of keg coupler, lines and tap, will be thoroughly checked, as well as adherence to Wetherspoon's own internal quality standards.

Perfect

Jeff concluded: "Only when all aspects are perfect will the Wetherspoon pub be awarded the coveted Guinness Quality Accreditation award."

A final maintenance step, for any equipment requiring a service or staff training needed to keep the consistent quality, is carried out before the Guinness 'mystery shopper' representative travels to the next venue.

Wetherspoon's head of retail audit, Mark Latham, added: "The Guinness quality accreditation initiative is a welcome addition to our own regular high-standard quality checks.

"We have a team of auditors visiting every Wetherspoon pub cellar, at least once a month, to ensure that standard operating procedures are being adhered to and that high standards of quality and hygiene are being achieved and maintained."

Guinness – a brief history

Born in 1725, in County Kildare, Ireland, Arthur Guinness inherited £100 from his godfather, Archbishop Price, and used the money to set up his own ale brewery in his neighbouring town, Leixlip.

At 34, Arthur decided to try his luck in the capital, signing a 9,000-year lease on a small, disused property at St James' Gate, Dublin, from which to start his brewing journey.

The original lease is still available to view at the Dublin archive.

A failing brewing industry in Ireland led Arthur to begin exporting, sending just six and a half barrels of Guinness beer on a ship bound for England.

The rapid growth of a new beer, 'porter', in London resulted in Arthur's halting ale production and concentrating on perfecting a bold, black beer, the West Indian porter (a precursor to Guinness Foreign Extra Stout) which remains part of Guinness's range to this day.

Over the next 200 years, Guinness quickly became part of the world's cultural fabric.

Today, it is brewed in more than 60 locations worldwide, with Nigeria opening the first brewery outside of the UK and Ireland – in 1963.

With more than 8,000 years remaining on the original St James' Gate lease, Guinness has a lot more beer to make.



Bar associate Amber Gora is pictured with the pub's Guinness award at Castle in the Air (Manchester)

CLICK, CLICK, SLIDE – TO TELL US YOUR DIETARY NEEDS

Digital customer information screens allow you to customise your meal and drinks selection

Selecting the perfect meal or drink at your local Wetherspoon is at your fingertips, whatever your dietary requirements.

As well as our website and easy-to-use app, every Wetherspoon pub has a digital customer information screen (CIS) to help you with guidance on many areas of dietary need – and not just essential allergen information.

Using our CIS, you can customise your meal and drinks selection, using the digital technology to filter information and highlight the exact choice for you.

Nutritional

Whether you are seeking low-calorie, low-carbohydrate, vegan or vegetarian food or drinks, the nutritional/ingredient information of the CIS can digitally filter to display those drinks and meals matching your specific criteria.

Our CIS will provide you with extensive information on dietary details (vegetarian, vegan or light choices) and allergens, as well as full ingredient lists by dish and by individual menu item. Nutritional information about calories, carbohydrates, salt, sugar, fat, fibre and protein content is available for every dish.

Choices

If you require non-gluten-containing ingredients or dairy-free products, the CIS can inform you of those menu choices available to you.

The filter screen option also allows you to tailor your selection by excluding up to 14 allergens, specified by the Food Standards Agency, including egg, milk, nuts and mustard.

It allows you to set your calorie and carbohydrate count too, to search for your perfect choice.

Each CIS is for customers to use at their leisure and helps to provide easy access to full nutritional and allergen information.

Specific

Although staff will not be able to advise you on any specific dietary choices, they will be able to direct customers to the CIS to get you started.

Wetherspoon's allergen, nutritional and dietary information is also available on our website and app.

In addition, our menu highlights dishes which are five per cent fat or less.

As well as food menu items, information on allergens in all of Wetherspoon's drinks, including thousands of guest ales found across our estate, is also available on the CIS.

Once you have identified your preferred dish or drink, using our CIS, you can order at the bar or using the app – in the usual way.

● **All information can also be found on our website: jdwetherspoon.com**



Quorn™ nuggets small plate

Quorn™ nuggets wrap

How to create individual dietary menus, using the digital customer information screen:

- Step 1:** Click on the box – ‘view full allergen and nutritional information’.
- Step 2:** Enter the pub's name or location for the pub-specific information.
- Step 3:** Click on required pub and then select ‘view menus’.
- Step 4:** Click on the filter line to create your own dietary menu.
- Step 5:** Use the sliders to customise your menu.

MISS NOTTINGHAM STARS AT THE BAR, AS WELL AS IN BEAUTY PAGEANTS

Part-time bar associate Lacey Coleman had the experience of a lifetime when she took part in the Miss Great Britain 2021 pageant.

Theatre student Lacey, who also works at The Sir John Arderne (Newark), was crowned Miss Nottingham 2021 to gain a place in the national final of the competition to find the country's most glamorous 18- to 27-year-old.

In September, the judging panel of five professionals from various industries, among them former winners of the title, named Belfast's Eden McAllister the 2021 winner at Leicester Athena.

Despite not enjoying title-winning success this time, Lacey, who also won Miss Newark in 2019, shortly after starting her journey into the world of pageantry, relished the whole experience and the chance to meet new people.

Lacey said: "Pageantry is a great way to gain confidence and a passion for something you love, as well as to create something in your life."

"It's more than just makeup, looking pretty and getting a sash.

"You also gain a sister-ship that I didn't think I would have... and that's beautiful to hold on to."

Lacey continued: "Together, we raise money for charities, become a positive influencer and representative to our region.

"We work hard to become the best we can be. It's something worth earning and a proud achievement to own."

The collective fundraising efforts of the grand finalists amassed £45,000 for two chosen charities: Cancer Research UK and Alex's Wish (Duchenne muscular dystrophy).

Lacey, who took part in various fundraising activities and was supported by her family and friends, as well as colleagues and customers at The Sir John Arderne, added: "They're both incredible charities of further research development to raise money for."

Lacey's pub manager, Mark Froggatt, said: "We are all very proud of Lacey and her achievements and wish her every success in the future."



SPOON-SEEKERS PLAN THEIR HOLIDAYS AROUND OUR PUBS



Steve and Gemma Burnell used to visit Wetherspoon pubs while on holiday – but now they holiday in order to visit as many Wetherspoon pubs as they can.

The couple, living near Worksop, usually visit the pubs on their own, but sometimes take their children Aimée (14) and Freddie (10) too.

So far, they have visited 300 Wetherspoon pubs, including The Commercial Rooms (Bristol) where they met pub manager Ben Grainger.

Ben said: "The family was holidaying nearby and decided to visit the pub.

"They are lovely – and it was great to chat with them."

Steve and Gemma's journey started at The Liquorice Gardens (Worksop), which is their local. They are pictured outside another local, The Pillar of Rock (Bolsover).

The routes for their visits are devised by Steve, who is a lorry driver. They once visited 13 of the company's pubs in a single day (in and around Birmingham) and have visited all Wetherspoon pubs in Derbyshire, Nottinghamshire, South Yorkshire and West Yorkshire.

Gemma said: "We enjoy visiting Wetherspoon pubs. We don't always have an alcoholic drink or a meal; sometimes, it's just a soft drink and a snack.

"But when we do eat, the children are usually with us – and Freddie likes the scampi. Aimée's favourite is the chicken tikka curry.

"Our next target of pubs to visit is those in Cornwall and Devon."

NOT THE USUAL: TRY A D

It's not too hard to get your fruity fix with drinks which feature bananas, berries, cherries, pineapples, lemon and lime

Whether it's spirits, shots or bombs, with bananas, berries or cherries – we've gone fruity.

Newly added to our ever-expanding drinks range are a pineapple rum and a cherry rum, as well as a rum with hints of banana, a raspberry vodka and an apple whiskey liqueur, together with a helping of peanut butter.

We have four NEW rums to choose from in the Wetherspoon rum shack.

Rum

Dead Man's Fingers pineapple rum is an original spiced rum from The Rum & Crab Shack, in St Ives, Cornwall, blended with roasted and candied pineapple. It is great served with lemonade, Gunna lemonade (with a hint of mint) or orange juice.

Kopparberg cherry rum, with caramel and ginger aromas, is a spiced rum paired with the sour and sweet notes of cherry, from the Swedish fruit cider-famed company Kopparberg. Its latest drinks offering is perfect with Pepsi or Old Jamaica ginger beer.

Bumbu Rum Company The Original is blended from fine Barbados rum and hand-selected spices, with hints of toffee, spice and banana, evoking the rich and colourful history of the West Indies.

Lamb's Genuine Navy Rum is a traditional drink of 'true British character' and popular with all.

Established in 1849, it is made by blending no fewer than 18 superior rums from Barbados, Guyana, Jamaica and Trinidad.

Fab

The NEW fab four join our rum shack menu's other rums: Captain Morgan Tiki, Captain Morgan Spiced, Captain Morgan White, The Kraken Black Spiced Rum and Bacardi.

NEW to our vodka range is Smirnoff Raspberry Crush, a raspberry-flavoured vodka with the natural flavours of pink raspberries.

It has all the strength of smooth triple-distilled Smirnoff No.21 vodka, infused with sweet, juicy raspberries.

Served with a lime wheel garnish, it is great with lemonade or R White's raspberry lemonade – for that extra-fruity punch.

This new vodka choice joins our range of Smirnoff No.21 Vodka, Absolut, Absolut Vanilia and Grey Goose.

Apple

We have also added two NEW whiskey drinks to our liqueur line-up.

NEW Jack Daniel's Original Recipe Tennessee Apple is a finely crafted apple liqueur, from the makers of Jack Daniel's Tennessee Whiskey.



Dead Man's Fingers
pineapple rum



Kopparberg
cherry rum



Bumbu Rum Company
The Original



Lamb's
Genuine Navy Rum



Smirnoff
Raspberry Crush

DRINK LESS ORDINARY...

The unique character of Jack Daniel's is coupled with real crisp green apples for a bold, fresh taste.

Great over ice, with Pepsi or Old Jamaica ginger beer.

It may sound a little nutty, but we are now also serving NEW Sheep Dog Peanut Butter whiskey liqueur.

Created by blending peanut butter with whiskey, it is a smooth, nutty and butterscotch sweet whiskey liqueur, great on its own or served over ice with your favourite mixer.

Why not try it mixed with Chambord Black Raspberry Liqueur for a shot serve of the American favourite – PB&J (peanut butter and jelly)?

Speaking of mixing, we have added a new cocktail to our range.

Our NEW zombie cocktail is available as a pitcher, and served by the glass – part of our 'two for' cocktail pitcher deal.

Try a combination of The Kraken Black Spiced Rum, Captain Morgan White, pineapple juice, orange juice, lemon juice and lime.

Aperol spritz is also NEW to our drinks menu, combining 100ml Aperol, 200ml Teresa Rizzi Prosecco and 50ml soda, served with an orange wheel.

New double-size brew

Also NEW to the drinks menu is a 660ml bottle of Brooklyn Lager. Switching from a 330ml bottle, our ever-popular craft beer is now double the size.

It is Brooklyn Lager's flagship 'hometown' beer, brewed to a pre-Prohibition recipe which dates from the days when Brooklyn was the brewing capital of the USA's east coast.

Tasting more like an IPA than a lager, with a malty and sweet aroma, it is clean, crisp and refreshing.



Jack Daniel's
Original Recipe
Tennessee Apple

Sheep Dog
Peanut Butter whiskey liqueur

Aperol

NEW Zombie cocktail

Brooklyn Lager (660ml)

OUR PEOPLE

THE SQUARE PEG • BIRMINGHAM

SQUARE PEG, SQUARE HOLE – JOB FITS DALE PERFECTLY



At the end of September 2021, pub manager Dale Edwards celebrated 20 years' work with Wetherspoon.

His two-decade association began with a Sunday-afternoon chance conversation, having met up with friends in a local pub – The Bellwether (Wednesbury).

Dale recalled: "At that time, I was a self-employed trainee electrician and had just been laid off from a job.

"I got talking to one of the bar staff that Sunday afternoon and, the very next day, started working at the pub."

He added: "Initially, I wouldn't have ever dreamed that I would go on to have a 20-year career with the company, but, within six to eight weeks of starting, I fell in love with the job. I felt that I had a knack for it and really enjoyed it."

Within 12 months, Dale had progressed to shift manager, before starting to help as a relief manager at pubs in and around Birmingham's city centre, including the now-closed Wetherspoons at Paradise Place and The Square Peg.

Further spells back at Wednesbury, a deputy manager role at The Briar Rose (Bennetts Hill) and a stint as kitchen manager at The Square Peg all preceded his promotion to pub manager – his first pub as such being The Royal Tiger (Wednesfield).

After a 15-month spell there, a further 12 months at The Clifton (Sedgley) and almost five years at The Chequers Inn (Stourbridge), having newly opened that pub, Dale returned to The Square Peg in April 2014.

He said: "I am very happy here at the minute, although I do still have the bug to progress to become an area manager.

"There is still so much yet to achieve here, in terms of the business and the people.

"It is a big pub, with almost 100 staff members, and there are always opportunities to improve operations and organisation."

Born in Aldershot, where his army personnel father was based, Dale moved to Darlaston, near Walsall, at an early age.

He spent all of his school life in that area, before going on to study leisure management at university.

Dale, 41, said: "That uni course has certainly fitted in with my career, as it has panned out, and I have since passed my hospitality diploma, with Wetherspoon, in 2016."

He continued: "I still really enjoy the job and working with people. The environment and atmosphere of a pub give me a buzz and you can't have that without the people – staff and customers.

"The customers add to the whole enjoyment of it, seeing people happy brings me happiness in my job.

"Also, watching staff progress and become successful is a great aspect of my work as manager.

"Quite a few of my team members, over the years, have gone on to become a pub manager, which is brilliant.

"However, also seeing associates exceeding expectations and being happy in their work is great.

"It makes it all worthwhile."



TOP THAT! YOU JUST CAN'T BEAT OUR PIZZAS

Our pizzas have rolled relentlessly on since their 2016 launch

Since launching our pizza menu, more than five years ago at The Windmill (Stansted Airport), the popularity of the range has really, like Stansted's planes, taken off.

After installing dedicated pizza ovens in every pub and training our kitchen staff to produce the perfect Wetherspoon pizza, you have been enjoying our 11" and 8" freshly baked offerings and toppings ever since.

But what is the secret of the perfect Wetherspoon pizza?

Dough

Let's start at the bottom... with our pizza bases. The freshly baked base, made using sour dough, is pressed by us in the kitchen (not premade).

Having gained in popularity in recent years, sour dough has transformed the humble pizza from its origins as simple street food in Naples.

Using all the same ingredients as a traditional pizza base (yeast, water, flour and salt), as well as a small amount of sugar – it is the method of making the sour dough which varies, resulting in a different texture and flavour.

Sauce

Our light and crispy freshly baked sour dough bases are first topped with a thick, creamy sauce.

We source our sauce – tomato of course – from Italy, where else? It is made using 100 per cent Italian tomato to provide an authentic taste and high-quality pizza topping.

Made by experts Cirio, with more than 160 years' Italian tomato-growing expertise in the Emilia-Romagna region, our pizza tomato sauce is enriched with a blend of Mediterranean herbs for an authentic taste of traditional Italian pizza.

Next, the cheese – and our blended, grated cheese is a perfect mix of mozzarella and Cheddar.

Why a mix? As well as a great taste, it ensures a beautiful 'browning in the baking' for that perfect pizza every time.

Bespoke

We offer seven choices of pizza topping, although every topping

is available separately for you to combine for your very own bespoke pizza choice or to add to our menu options as an extra topping.

Our pizzas are: Margherita (mozzarella, basil); pepperoni (mozzarella, pepperoni); ham and mushroom (mozzarella, ham, mushroom, rocket); BBQ chicken (mozzarella, BBQ sauce, chicken breast, red onion, rocket); roasted vegetable (mozzarella, mushroom, roasted pepper, courgette, onion, basil); vegan roasted vegetable (mushroom, roasted pepper, courgette, onion, basil); spicy meat feast (mozzarella, ham, pepperoni, chicken breast, sliced chillies, rocket).

Extra toppings include red onion, sliced chillies, maple-cured bacon, chicken breast, pepperoni or roasted vegetables.

We also offer an 11" and 8" garlic pizza bread, with or without cheese.

Our 8" pizza range is available as part of our small-plates deal, in which three small plates can be purchased for a discounted price, while our 11" pizzas include, as part of the meal price, a soft or alcoholic drink*.

How is sour dough made?

Many of you may have experimented during lockdown days with homemade bread-making.

If so, you will know that sour dough is made with a 'starter', using 'wild' yeast, as opposed to the active dry yeast used in regular pizza bases and bread.

The 'starter' is made from a combination of yeast and naturally occurring lactobacilli.

The lactobacilli produce lactic acid; this ferments the dough and contributes to the 'sour' taste associated with sour dough.

The fermentation process is much longer, taking an average of five days for a sour dough 'starter' to be ready, while regular pizza dough can be made in a few hours.

Sour dough may have become a relatively recent popular food stuff, however, it is probably one of the oldest methods of fermentation, with its origins traced back to ancient Egypt.

OUR PEOPLE

HEATHROW AIRPORT

ENGINEER PETE RETIRES AFTER A 28-YEAR CAREER DETOUR



One of Wetherspoon's longest-serving employees, Pete Spinner, retired in July, after almost 28 years' service with the company.

That's not a bad achievement considering that he was planning on his initial part-time role being only a temporary position.

A fully qualified engineer, specialising in press tool-making, Pete successfully applied for a bar associate job at Heathrow Airport in September 1993 and remained there until this summer.

Pete revealed: "It was going to be for just a couple of weeks, between engineering jobs with my friend John Wigmore.

"I was a member of a 'job club' at the time – and they told me about the bar work, knowing that I lived near the airport and also had some experience.

"Even though I was already 38 then, a lot older than most of the bar staff, I had some experience and was told: 'If you can do the job, it doesn't matter about your age.'"

Pete's friend John then sadly passed away – and the engineering jobs to which Pete was expecting to return went with him.

Pete went on to enjoy more than a quarter of century working in our various pubs, at Heathrow Airport and had returned to a part-time position at The Flying Chariot (T2 landside) before his retirement.

He said: "There have been a lot of changes over the years in the pubs, as well as at the airport itself, but I have really enjoyed my work and have been happy doing my job.

"I never wanted to step up to management level, as I didn't want to move around, but I must have been doing something right to be here so long.

"Like any job, there have been some ups and downs over the years, but I have had a good time."

Pete concluded: "After 28 years at Heathrow Airport, working for Wetherspoon, I've decided to call it a day.

"I would like to thank everyone I have worked with, especially my first two managers Jon and Wendy for giving me the chance."

Graham Farr, pub manager at The Crown Rivers (Heathrow), said: "Congratulations to Pete on his nearly 28 years' service with the company – a fantastic achievement.

"We have known Pete for more than 15 years, since Jenny and I came to Heathrow, although it's only in the last five or six years that he has worked for us directly.

"In our own 23 years' service, we've not met too many people with Pete's length of service.

"He has always been a dependable and reliable employee, liked by all of the team.

"Jenny, the wider team at Heathrow and I wish Pete a long and relaxing retirement.

"Pete has been a season ticket-holder at Tottenham Hotspur FC for many years and, as Spurs fans ourselves, we hope that he gets to spend his retirement watching Spurs win many many games!"

MANSFIELD

PREVILL'S IN THE DETAIL AS JOHN PROMOTES HIS PUB AND TOWN



Pub manager John Preville was in the spotlight once again to help to promote his pub, his town and his local business community.

John has been pub manager at The Stag & Pheasant (Mansfield) for the past 11 years and a member of the local business improvement district (BID) team for almost eight years.

During 2020, he took part in a filming project, organised and promoted by BID, to highlight COVID-19 safety measures on behalf of the licensed trade and town, encouraging people to socialise and shop again safely.

The 'Keep Mansfield Safe' initiative reached 20,000 views via social media.

After the most recent stage of lockdown-easing, John was called on again to promote a 'Mansfield Is Open' message, with another short film for the 'I Love Mansfield' Facebook page, specifically about the night-time economy.

John said: "It's a great idea to carry on promoting that we are open for business and trying to get back to normality, albeit safely.

"The Stag & Pheasant is a popular late-evening venue for a lot of local people, particularly for our cocktails.

"This film, part of BID's continued support for the local business community, will hopefully benefit everyone as we aim to encourage people to get out and about again in Mansfield."

WALLSEND

ARTHUR INSPIRES PAIR TO PUT BEST FEET FORWARD FOR HEEL & TOE

Little Arthur McCabe suffers from a rare disease affecting around one in 20,000 children.

Staff from The Ritz (Wallsend) launched themselves into action to raise money for three-year-old Arthur's recovery from Prader-Willi syndrome, which affects child development.

Friends Hannah Wood and Nicola McDougal approached staff before completing the Great North Run to ask for help.

Pub customers sponsored the pair, while raffle prizes of a food hamper and a bottle of vodka were donated by the pub.

In total, £2,285 was raised for the Heel & Toe charity – which has said that the money will go to Arthur's treatment.

Nicola is the sister of Lynsey McDougal, also a shift manager at the pub.

Lynsey said: "Hannah and my sister Nicola used to work with Arthur's grandmother at Gateshead Council, so we were only too happy to help."

Set up in 2008, Heel & Toe Children's Charity is a northeast charity providing assessment and therapy, supporting children with cerebral palsy and other physical disabilities.

CREDITON

CREDITON TEAM ON TOP OF THE WORLD, AFTER CLIMBING AS HIGH AS EVEREST



Staff at The General Sir Redvers Buller (Crediton) embarked on an ambitious and unusual charity challenge, organised by shift leader Tabbi Arcscott, supporting a local cause.

The team set out to 'climb Mount Everest', or the equivalent in height (8,849m) of the world's highest mountain above sea level, using the pub's steps to the beer garden.

To complete the challenge, they needed to climb the stairs 725 times.

Among the climbers, pictured at the foot of the steps, keeping a tally of the progress and collecting cash donations, were (left to right) kitchen associate David Harling, bar associate Peggy Morgan, shift manager Jacob Westrip and bar associate Louise Jones.

The event raised funds in aid of Devon Air Ambulance.



The Playhouse (Colchester)

FIXING THE ROOF WHILE THE SUN IS SHINING...

Company spends millions ensuring integrity of original ceilings at historic buildings which have been converted into a pub

Wetherspoon's reputation for breathing new life into often derelict and unloved, yet once beautiful, old buildings is well known.

The company spends millions of pounds on restoration and renovation projects to build new pubs in some iconic historic premises.

Custodian

However, the responsibility for conservation does not end there. It is a continual commitment and, as current custodian of some historically important properties, we continue to invest heavily in their upkeep and preservation for future generations.

Two restoration projects, at Opera House (Tunbridge Wells) and The Playhouse (Colchester), have been carried out during 2021 to ensure that the dome ceilings in both listed buildings will endure and be enjoyed for at least another 100 years.

The ceiling restoration work at The Playhouse cost the company £500,000, while the project at Opera House came in at £700,000.

Restored

Similarly constructed fibrous ceilings at The Art Picture House (Bury) in 2019 and The Picture House (Stafford) in 2020 have both been restored, while The Richard Oastler (Brighouse) is next to receive some much-needed TLC.

Wetherspoon's property manager, Craig Beardmore, responsible for overseeing the projects, said: "Wetherspoon invests heavily in its historic buildings for future generations, almost providing a civic service and duty to ensure the upkeep of some incredible landmark premises.

"Each project is site specific, ie no two pubs are the same, with the timescale and cost of the work dependent on the condition and exact requirements needed to repair and restore.

Essential

"These works are being undertaken not because the ceilings are in a poor or dangerous condition, but, as with all historical buildings, essential improvements are required to ensure that they never reach that critical stage."

Wetherspoon ensures that periodic safety checks and inspections are carried out on all fibrous ceilings, in accordance with health and safety guidance which was reviewed following the fibrous ceiling collapse at the Apollo Theatre, London, in 2013.

What is a fibrous ceiling?

Fibrous ceilings fall into two categories:

FIBROUS PLASTER

Construction: Plaster ties made up of hessian (scrim) wadding ties and mixed with plaster of Paris, sometimes reinforced with wire, are used as mechanical fixings to hang a suspended ceiling.

Usage and period: Commonly found in historic theatres, cinemas, picture houses of around 1860-1940s.

LATH AND PLASTER

Construction: Laths are thin strips of timber which are fixed to the structure, with wet plaster applied, usually in several layers. The plaster forms a key, as it is forced between the laths.

Once dry, this plaster is given further coats and often a paint finish. In early examples of this type of ceiling, horsehair was also used to provide strength to the plaster or lime putty.

Usage and period: Used throughout the building industry from the Georgian period up to around the 1940s.

How the damage was done...

Historical damage to the ceiling at Opera House was caused by a World War II German incendiary bomb.

To conserve limited fuel for their return flight during their journey back from bombing raids over London, German Luftwaffe pilots would reduce aircraft weight by randomly dropping unreleased bombs.

One such discarded bomb fell through the roof at this opera house, now our pub, and was caught on one of the proscenium arch stanchions, but, thankfully, did not explode.

Luckily, it just burned itself out – and the only damage was the hole in the roof and a few clearly visible scorch marks.

Restoration project – step by step

1. Working with local listed building officers, the first stage of a project is to gain planning approval for the necessary maintenance work to be carried out on a listed building.
2. Specialist scaffolding, called a structural crash deck, must be installed under the ceiling to allow access. The equipment is designed and engineered to take the weight of the ceiling, should it fall.
3. Access and safety equipment are then put in place.
4. Building contractors are next in, cleaning the back of the ceiling, removing dust and débris, while an asbestos test is also carried out.
5. Plaster specialists can then inspect the ceiling below (what we see) and above (behind) to check the condition, assess what needs to be repaired and make their recommendations.
6. Once the restoration job has been quoted for, the refurbishment work can then begin. Redecoration of the ceiling, as well as of the pub itself, is then completed.



Opera House (Tunbridge Wells)



The Plaza (Rugeley) Team leader Mat Ford, pub manager Sian Siddall and shift manager Jordan Holmes (left to right) enjoy the Halloween fancy-dress fun; the team collected £223 with a bake sale and Halloween activities, including pumpkin-carving and decorating chocolate apples and fairy cakes, as well as selling sweetie cones and Halloween bracelets

WETHER-SPOOKS

STAFF DRESS UP FOR HALLOWEEN

Wetherspoon's pubs across the UK and the Republic of Ireland hosted Halloween activities.

Here, we feature some of the events at our pubs, with most of the teams using the opportunity to raise charity funds for Young Lives vs Cancer, as part of the spooky celebrations.



The Hedgeford Lodge (Hednesford) A huge Halloween team effort collected £478 in charity donations for crafts, cakes and games, as well as raffle ticket sales; pictured enjoying the fun fancy-dress fundraiser are (standing, left to right) Gray Reece (aged 14), kitchen associate Carla Jeyes, team leader Stephanie Crozier, shift leader and organiser Olivia Keane, Katie Clay (14) and team leader Natalie Clay; front are kitchen manager and organiser Clare Reece and Maisey Jeyes (10)



The Gold Cape (Mold) Pictured enjoying the spooky fun are (left to right) shift leader Carys Iball, customer Alan Roberts and bar associate Charley Wiles; a charity raffle, with a Halloween hamper of drinks and goodies up for grabs, raised £175



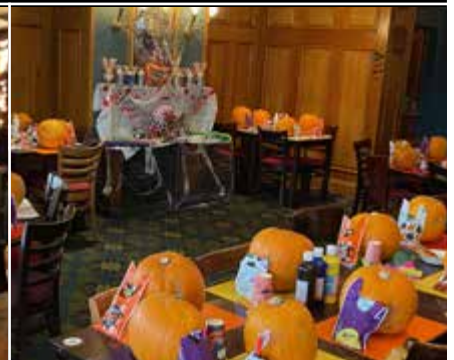
The Hat and Feathers (Seaham) Shift manager Daniel Lowther and duty manager Cara Ruddock are pictured at the Halloween bake sale event, which raised £135



The Bradley Green (Biddulph) The pub team joined forces with staff from Little Rockets Nursery to collect £232 for the local childcare group, fundraising for a Forestry School, in their fancy-dress Halloween event; a bake sale, 'guess the number of sweets in a jar' and name the Teddy, as well as pumpkin-carving, generated cash towards their £5,000 goal; among those pictured are shift manager Samantha Parry (front centre), shift leader Stacey White (back left) and bar associates Imogen Cartlidge (back second right) and Katie Tideswell (back right)



The William Owen (Haverfordwest) A fundraising extravaganza, organised by shift leader Nicola Hayton (in red wig), collected £928 throughout the week, culminating in a fancy-dress Halloween party. Activities included a bake sale, quiz, crafts and a charity head-shave event; pub manager Jon Blayney (back left, in pumpkin suit) is pictured with his team Kyran Oliver, John Luke Wray, Ruby Pulley, Tim Watson, Ian Morris, Amanda Holbrook-West, Benjamin Walton, Kyle Millar, Alex Mills, Stacey Thomas, Kyle Jones, Sophie Burns and Michael Butler



The Thomas Frost (Liverpool) A week-long fundraising effort by the team collected £562; organised by shift manager Abigail Charlton, activities included staff dressing in Halloween costume, as well as 40 youngsters (aged 1-15) enjoying four hours' entertainment, prizes and games, together with pumpkin-carving (pictured before the fun started)



The Carrick Stone (Cumbernauld) Bar associate Bethany Sneddon

REAL-ALE FESTIVAL
Round-up

HOPPING FROM ALE TO ALE AT OUR 12-DAY BEER FESTIVAL

Customers across the UK and Ireland enjoyed a selection of beers during Wetherspoon's 12-day real-ale festival.

The beers included Black Sheep Monty Python's Dead Parrot, Wolf Lazy Dog, Rooster's Long Shadow, Thornbridge Shelby, Exmoor Wicked Wolf, Salopian Hop Twister, Bath Queen of Hearts, Brú Brown Ale and Wadworth Sweet Molly.

Among the beers were those suitable for vegetarians and vegans, as well as two gluten-free beers. There were also several beers not previously served in the pubs.

The flavours included blackberry, coffee and juniper berries.

Tasting notes on all of the beers were available in the pubs and on the Wetherspoon app.

Customers were able to sample three beers (one-third of a pint each) in third-of-a-pint glasses – for the price of a festival pint.

Real-ale festival organiser Jen Swindells said: "Our pubs showcased an excellent choice of great value-for-money beers.

"The festival was a great celebration of British and Irish ales."



The John Fairweather (Cambuslang) Bar associate Eoin Calum McKinnie serves customer Robert Moore with a festival pint



The Furness Railway (Barrow-in-Furness) Shift manager Marie Dwyer



The Corn Exchange (Bury St Edmunds) Customers Chris Sneaton, Steven Ratcliffe and Malcom Doner with shift manager David Kennedy and shift leader Alex Blake (left to right)



The Gold Cape (Mold) Bar associate Charley Wiles serves customer Ange Berry



The Cross Inn (Kingswinford) Bar associate Shoni Blair with customer Tracy Neale (left)



Cabot Court Hotel (Weston-super-Mare) Shift manager Brandon Dixon and bar associate Kornelia Harasimink with customers Joan Scanlon (left) and Maria Cooper



The Green Dragon (Leek) Shift leader Matt Dean serves customers Peter Schubert (left) and James Grant



The Moon and Cross (Waltham Cross) Enjoying the festival together are staff and customers (left to right) Amanda Kiyer, Ray Spencer, shift leader Nathan King, Mick Noone, shift manager Ali Celik, Adrian Dooley and team leader Elena Stefania Manghivc. Shift manager Matt Stainton looks on from behind the bar



The Spirit Merchant (Newtownards) Customers Ashley Waterworth, Bruce Fitzsimons and John Quinn (left to right) enjoy the festival



The Blue Bell Inn (Scunthorpe) Team leader Peter Cale pours a festival pint



The Coliseum (Abergavenny) Pub manager Christopher Went with customers Robert Richardson (left) and Mike Davies



The Wye Bridge House (Buxton) Shift leader Kelsey Arnold

LOTS OF BIRTHDAYS GOING ON, SO GIVE US YOUR PRESENCE

During September and October, 20 Wetherspoon pubs celebrated a birthday of 20 years or more.

The milestone anniversaries marked an incredible combined total of 468 years serving their respective communities across the UK.

Three pubs, The New Moon (Harrow), The Moon and Sixpence (Hatch End) and The Beaten Docket (Cricklewood), all marked 30 years since first opening their doors to customers.

The Barking Dog (Barking) and J.J. Moon's (Hornchurch) both celebrated 28 years in business, while, just a year behind at 27, The Last Post (Southend) also celebrated.

Silver anniversaries (25 years) were recognised at The King's Ford (Chingford), The George (Staines-upon-Thames) and The Three Magnets (Letchworth), while 11 pubs celebrated their 20th anniversary.

In September, The Bradley Green (Biddulph), The Queen of Icen (Norwich) and The Fire Station (Whitley Bay) all marked two decades since opening.

Throughout October, 20-year celebrations were held at The Sir Richard Owen (Lancaster), The Thomas Frost (Liverpool), The Dee Hotel (West Kirby), The John Russell Fox (Andover), The King's Highway (Inverness), The Woodseats Palace (Sheffield), The Cherry Tree (Huddersfield) and The Widow Frost (Mansfield).

The New Moon (Harrow) opened 11 September 1991

The Moon and Sixpence (Hatch End) opened 12 September 1991

The Beaten Docket (Cricklewood) opened 15 October 1991

The Barking Dog (Barking) opened 20 October 1993

J.J. Moon's (Hornchurch) opened 28 October 1993

The Last Post (Southend) opened 29 September 1994

The King's Ford (Chingford) opened 4 September 1996

The George (Staines-upon-Thames) opened 11 September 1996

The Three Magnets (Letchworth) opened 30 October 1996

The Bradley Green (Biddulph) opened 3 September 2001

The Queen of Icen (Norwich) opened 18 September 2001

The Fire Station (Whitley Bay) opened 24 September 2001

The Sir Richard Owen (Lancaster) opened 1 October 2001

The Thomas Frost (Liverpool) opened 8 October 2001

The Dee Hotel (West Kirby) opened 15 October 2001

The John Russell Fox (Andover) opened 15 October 2001

The King's Highway (Inverness) opened 15 October 2001

The Woodseats Palace (Sheffield) opened 15 October 2001

The Cherry Tree (Huddersfield) opened 22 October 2001

The Widow Frost (Mansfield) opened 22 October 2001

The Moon and Sixpence

Hatch End

Pub manager Josie Kennedy took over at the pub in June 2009. In March 2022, she will celebrate 33 years' service with the company, making her the longest-serving Wetherspoon employee.

Josie said: "The Moon and Sixpence is a lovely little pub, and many team members have been here a long time – we have great stability."

Several Wetherspoon pubs have 'moon' in their name, linking them with the ideal pub described by George Orwell. The 'sixpence' aspect of this pub's name refers to the building's former use.

The pub was once a branch of Barclays Bank, built in the 1920s on farmland in the suburb of Hatch End. The bank remained a feature of Uxbridge Road until its closure in 1989.

A collection of old coins and bank notes is among the items on display at the pub.

Pictured (left to right) marking the 30-year anniversary are bar associates Niamh Horgan and Hannah Guerin, customer Kim Foley and shift leader Roisin O'Donnell.

Bar associate Simon Mowle is, after Josie, the longest-serving staff member, having joined the company in July 2002.



J.J. Moon's Hornchurch

Like several of the company's earliest pubs which adopted the 'Moon Under Water' theme, this pub is named after the fictional character in George Orwell's work.

Artwork on display at the pub also refers to the 'moon' name, with framed copies of Wills' cigarette cards from 1928, including those entitled Lunar Corona, Mock Moons and Earth as seen from Moon.

Photographs of Hornchurch in the past are also on display, together with details of the ancient history of the area.

Pictured marking the pub's birthday are bar associate Christine Allen (second left) and kitchen associate Mark Hayes (right) with husband-and-wife regular customers Mick (left) and Lin Spencer.

Among pub manager Nuno Rego's long-serving staff members are deputy manager Vicky Snowden, who started working for Wetherspoon in April 1999, and team leader Elaine Butler, who has worked for the company since February 2009.



The King's Ford Chingford

The name 'Chingford' is said to derive from the Old England word 'ching', meaning 'king', and 'ford' – referring to the ford over the nearby River Lea, thought to be associated with Alfred the Great. These historic references are behind this pub's name.

King Alfred the Great had strong local connections and the River Lea was once known as the 'king's stream', with the surrounding meadows known as the 'king's meads'.

The river crossing or ford at this point of the Lea's course was probably known as the 'king's ford'.

Pictured marking the pub's silver anniversary are (left to right) cleaner Gerry Feehan, kitchen team leader Sibel Hussein, pub manager Katie Beresford and shift leader Holly Burke.

Katie has been running the pub for the past year, while Holly, together with kitchen team leader Paulette Taylor, are the longest-serving staff members, each with five years' service at the pub.

The Bradley Green Biddulph

Shift manager Phil Proctor, pub manager James Morrissey and bar associate Tzatia (Tash) Heritage are pictured (left to right) celebrating the pub's 20th birthday.

James has been at the helm for almost two years, and among his team are long-serving staff members kitchen team leader Amy Dodds (15 years), shift leader Michelle White (14 years) and bar associate Nicci Pass (13 years).

In the days of coal and iron, Biddulph was called Bradley Green, an historical fact remembered in our pub's name. It was not until 1930 that the town was marked on Ordnance Survey maps as Biddulph.

The pub is housed in one of several premises once owned by the local Congleton Co-operative Society.

Between 1871 and 1897, Biddulph had its own Co-op, run by John Frost, a Primitive Methodist preacher. However, this over-extended its finances and was taken over by the Congleton Society.



MILESTONE BIRTHDAYS

The Sir Richard Owen

Lancaster

This former fruit warehouse building, as well as short-lived nightclub, opened as a Wetherspoon pub two decades ago. It is named after the celebrated Victorian anatomist and natural historian who was born in Lancaster in 1804. Richard Owen first coined the word 'dinosaur' to describe the extinct animals whose huge bones were being found in excavations in southern England.

Having studied medicine with local surgeons, and later in Edinburgh and London, he left his medical practice and took charge of the British Museum's Natural History departments in 1856, developing them over his 30-year tenure. He was knighted in 1884.

Pictured (left to right) marking 20 years since the pub opened are bar associate Aidan Clement, shift leader Ebony Harrison and shift manager Chad Hodkinson.

Pub manager Tracy Harrison has worked for the company for 12 years and has managed the pub since 2014. Among her longest-serving team members are kitchen associate Enrique Mensa (15 years) and Chad Hodkinson (10 years).



The King's Highway

Inverness

Shift managers, as well as engaged couple, Liam Gallon and Robyn Morrison are pictured marking The King's Highway's birthday with a celebration cake.

Pub manager Evie Emmerson has been manager at the pub for one year, having worked for the company since 2011.

Among her long-serving staff members are hotel manager Lorraine McDonald (13 years), bar associate Christian Sinclair (10 years) and kitchen team leader Brian Little (nine years).

Built in c1840, the now Wetherspoon pub and hotel building was the Northern Hotel in 1890, becoming the Queen's Hotel in the 1880s/90s and later the Cummings Hotel, after the family which owned it in the first half of the 20th century.

Church Street, where the pub is located, was known in old charters as The King's Highway to the North, first referred to by that name in 1240.

The Cherry Tree

Huddersfield

Pictured (left to right) celebrating the 20th birthday of The Cherry Tree are shift leader Amy Norman, bar associate John Burgess, shift manager Donna Chambers, team leader Amanda Naylor and bar associate Dylan Barker.

Pub manager Catherine Ball has been at the helm for the past four and a half years, while Amanda Naylor has worked at the pub for five. In May 2022, Amanda also celebrates 20 years with the company.

John Burgess is the longest-serving staff member, having been at the pub for 17 years.

The Cherry Tree Inn was a popular pub in Huddersfield, demolished in 1868, along with other buildings on Westgate, to make way for the Ramsden Estate offices of landowner John William Ramsden, MP for the area during 1859-65.

A new Cherry Tree was built opposite, yet that too was pulled down. However, its site at the junction of Westgate and Railway Street became known as Cherry Tree Corner.

Our pub preserves the name of the old inn which once stood on that site.



PLYMPTON

OUR WEEKLY GET-TOGETHER IN PLYMPTON TAKES THE BISCUIT



An idea conceived during a Zoom lockdown staff meeting is now coming to fruition at The Stannary Court (Plympton).

Launched at the end of July, The Stannary Court community mornings are having a positive impact on many local people.

The weekly get-together, every Tuesday during 9-11am, is 'the perfect excuse for a cuppa and a snack, while making new friends at the same time'.

Shift manager Sophie Davies (pictured second right), one of the team members who helps to organise the event, said: "The past 18 months or so have been a difficult time for everyone and a very lonely time for many people.

"We wanted to help the community – and this idea, together with its planning, came about during the lockdown period."

Sophie, bar associate Laura Jones (pictured far right), team leader Heather Halcrow and shift leaders Lewis Short and Ewan Fairbairn have all contributed, with planning and promoting, to help in making the event a success.

Sophie continued: "Our pub manager, Nico Williams, has been a massive help, as we all wanted to do something for the community.

"The hot drinks are free to anyone attending – and staff have even baked cakes and biscuits.

"We set out the tables in the middle of the pub the night before and encourage people, of all ages and backgrounds, many unknown to one another at the start, to sit and chat together.

"It is making a real difference in some people's lives and they can't thank us enough for the opportunity to meet people. Some of them have no other contact from day to day."

Nico added: "It has been a real team effort, with all of the team talking to our customers, sharing with family and friends on social media and taking posters to the local community centres and spaces.

"Several local businesses have become involved, as well as the library, to help to promote the event and display our wonderful poster, designed by Laura."

HAWICK

BOURTREE BAR STAFF A SAFE BET IN THE BORDERS

The community of Hawick, in the Scottish Borders, enjoyed a night at the races in the comfort of their local Wetherspoon.

The charity race night at our pub The Bourtree was organised by bar associate and event organiser Jamie Gent (left).

Jamie, definitely looking the part, is pictured with shift manager Nick Theurer at the event which raised £878 for Young Lives vs Cancer. Bar associates Cheryl Gillies and Angie Turvey helped on the night with bets and ticket sales.

Local businesses bought and sponsored each race, ahead of the event, with their own staff naming and also sponsoring each horse. Betting throughout the evening also added to the charity pot.

Pub manager Richard Conway said: "It was a great evening – and everyone enjoyed the atmosphere.

"A huge thankyou to the generous community and local businesses of Hawick for their amazing support, helping us to raise a lot of money for a great charity."

Jamie's charity activities continue, with bingo nights, quizzes and competitions, as well as a raffle to win a 32" television, with £1,000 raised (so far).



CLOSE TO YOU: CARPENTERS FAN MEETS OUR CHAIRMAN

Wetherspoon's chairman and founder, Tim Martin, is pictured with customer Mick Mason at The Chief Justice of the Common Pleas (Keswick).

Mick is a musician and band manager for The Carpenters Experience touring show, which formed in 2016 as tribute act to the talents of pop music sibling legends Richard and Karen Carpenter.

Mick plays bass guitar in the eight-piece supporting band, with lead singer Maggie Nestor as Karen Carpenter, performing their greatest hits, including Close to You, We've only Just Begun, Top of the World, Rainy Days and Mondays, Solitaire, Goodbye to Love, Please Mr Postman and Only Yesterday.

While on the road, touring the UK, Mick likes to visit Wetherspoon pubs for two main reasons – the lack of music and the all-day food!



JOSIE-CHANELLE CHANGES THE CHANNEL TO ZOOM TO SUCCESS



Lockdown during 2020 might have seen our pubs closed for periods of time, however, behind the scenes, staff training was continuing, thanks to online classes.

One Zoom student embarking on the next stage of her management career was shift manager Josie-Chanelle Smith.

Josie, born and bred in Holloway, north London, where she still lives and works at The Coronet (Holloway), was delighted to be able to attend classes via the comfort of her own home.

Josie, 30, said: "Classrooms are not for everybody, and I was definitely more relaxed and focused learning from home.

"The training via Zoom was excellent and much easier. You can see everybody, the trainer can provide the information just as easily, if not more easily – and, for me, it makes more sense.

"I didn't have to get up at 6am to catch the 7am train, have the potential problems of travel delays and then have to sit in a classroom all day.

"I totally understand that exams need to be taken at an outside venue. Hopefully, mine will be in December, in Birmingham, but the online classes are so much better."

Josie started with the company nine years ago as a kitchen associate, initially a temporary job. However, she switched to front of house and quickly progressed to shift leader at The Angel (Islington).

Josie, who moved to The Coronet in October 2020, revealed: "It was at shift leader level that I set my mind on a Wetherspoon career and aiming to be a pub manager.

"I have received great encouragement, especially from my then area manager, and hope to make the step-up next year."

NAVAL GAZING IN GREENWICH AS SHIP'S OFFICERS CLOCK IN

Pub manager Philip Parkins is pictured outside his pub proudly welcoming some rather distinguished visitors.

Philip, who runs The Gate Clock (Greenwich), hosted two lieutenants, two vice commanders and the ship's chaplain from HMS Albion, the UK's 'high-readiness amphibious assault ship'.

Usually based at Plymouth, the 18,500-tonne landing platform dock (LPD) HMS Albion was moored off Greenwich during a rare visit to London – as part of London's International Shipping Week.

It is the only Royal Navy Capital ship which can make the transit upstream along the River Thames. During the six-day stay, the ship's company also participated in the Ceremony of the Constable's Dues at the Tower of London.

The Ceremony of the Constable's Dues originated in the 14th century when Richard II decreed that any large naval vessel travelling up the River Thames must pay a levy to the Constable of the Tower of London. Today, the levy takes the form of a barrel of wine presented by the ship's commanding officer.

Philip said: "We were honoured to host members of the crew from HMS Albion during their visit to Greenwich.

"They enjoyed a couple of pints at The Gate Clock, and the pub's staff and customers were delighted to see them."



THE SIR JOHN ARDERNE • NEWARK

AREA MANAGER ABBY GOES FAR TO TAME THE MONSTER



Abby Herdman, an area manager, has followed the career path she wanted for herself and marked 20 years with the company this summer.

Abby is pictured, with flowers and Champagne, as well as cake and balloons, celebrating outside The Sir John Arderne (Newark), one of her pubs located across six counties in the heart of England.

Also pictured (left to right) joining in the fun are pub manager Mark Froggatt, who runs The Sir John Arderne, together with regional manager Paul Draper and general manager Alistair Broome.

Abby was promoted to her area manager role in 2017 and is responsible for a dozen pubs across Leicestershire, Lincolnshire, Northamptonshire and Nottinghamshire, as well as one in each of Rutland and Stamford near Peterborough (Cambridgeshire).

She admitted: "Geographically, my area is a monster and I do spend a lot of time travelling.

"However, I have a really fab job and what I love the most about it is the people.

"I now work with pub managers and kitchen managers, some of whom I took on as an associate, who have worked their way up.

"To watch and see their progression and development has been a real joy."

Abby's own Wetherspoon career began in August 2001 as an external shift manager at The Tollemache Inn (Grantham), where she stayed for six to eight months.

She moved on to The Moon Under Water (Boston), where she worked for several years, taking over as pub manager in 2010, as well as becoming a mum and raising her son (now 18 years old) and daughter (now 14).

Abby then spent three years as pub manager at The Packhorse Inn (Sleaford), when she also gained her professional diploma in leisure retail management.

Abby said: "I was promoted to area manager in 2017 – something I had been gearing up to for several years and which was always the path I wanted to follow.

"There were elements of the pub manager job which I absolutely loved: the people, the teams and the customers. However, I still have that involvement, which is key to my role, only on a bigger scale, for 14 pubs, instead of just one."

Abby concluded: "My Wetherspoon career, to date, has afforded me so many opportunities and so much experience.

"It has also offered flexibility around my personal life, meaning that I have been able to raise my family, alongside pursuing a successful career."



Harpsfield Hall (Hatfield) Customers Barry and Lynsey Ward, Lauren Easton and Scott Grimmond (left to right)

ONE-DAY PRICE-CUT GIVES A TANTALISING TASTE OF EQUALITY

Tax Equality Day comes but once a year at Wetherspoon, yet the chancellor could give us the same benefits every day, if he were to agree to put pubs and supermarkets on a level playing field

Customers enjoyed a 7.5-per-cent cut on the price of all food and drinks on Tax Equality Day (Thursday 23 September) – to highlight the benefit of a permanent VAT reduction in the hospitality industry.

At the time of Tax Equality Day, all food and drinks in pubs was subject to five per cent VAT, as a result of the chancellor's July 2020 temporary cut.

However, this changed on Friday 1 October, when the VAT rate was raised to 12.5 per cent, with the government's aim of returning VAT, in stages, to 20 per cent in 2022.

By comparison, supermarkets pay zero VAT on food and are able to use that saving to sell alcohol to its customers at a discounted price.

Wetherspoon's chairman, Tim Martin, said: "Taxes should be fair and equitable.

"However, it is unfair that supermarkets pay zero VAT on food, but pubs and restaurants, in normal circumstances, pay 20 per cent.

"Pubs have been under fantastic pressure for decades, owing to the tax disadvantages which they have with supermarkets.

"We urge the chancellor to create tax equality between pubs and supermarkets by making permanent VAT at five per cent for pubs.

"He should note that the main impact of tax inequality is on high streets and town and city centres, which heavily depend on a diversity of prosperous hospitality businesses for economic, social and employment success."

In Scotland, prices were reduced on meals and non-alcoholic drinks only, owing to licensing restrictions.



The William Shenstone (Halesowen) Customers Kevin Plant, Jenny Fumagalli and Dan Williams (left to right)



The Market Cross (Holywell) Customers Maureen Williams, Gloria Owen and Sheila Robinson (left to right)



The Carrick Stone (Cumbernauld) Customers Evelyn and George McAllister enjoy breakfast together



The Harry Clasper (Whickham) Customers Alex Fiddes, Luke Palmer, Paul Johnson and James Stanley (left to right)



The Crowborough Cross (Crowborough) Breakfast for customer Nigel Lee



The Bull and Stirrup Hotel (Chester) Bar associate Tom Sinclair serves breakfast to customer Barbara Joannides



The Bell Hanger (Chepstow) Bar associate Naomi Hilder serves dessert to Ruth Singleton and Sue Lomax (left)



The Crossed Peels (Stirling) Breakfast for customers Craig Smith (left) and Gary Miller



The Spirit Merchant (Newtownards) Jordin Kinkead and Chloe Faulkner, with their two little girls, enjoy a meal



The Staple Hill Oak (Staple Hill, Bristol) Robert and Pauline Cutts tuck in to lunch together



The Sussex (Rhyl) Team leader Gemma Cunningham serves customers Paul and Michelle Smith



The Wagon & Horses (Chapelton, Sheffield) Customers Beverley Stokes (left) and Joanne Stanger

Yr Ieuan Ap Iago (Aberdare)



Well Done Folks!
£1,040
RAISED FOR OUR CHOSEN CHARITY

More than £1,000 was raised for Young Lives vs Cancer by the energetic team at Yr Ieuan Ap Iago, thanks to a 10-mile sponsored walk.

The team, led by charity champions Lucy Mooney and Louise Jones, started its trek at Rhigos Rugby Club, heading back through the town of Aberdare and finishing at the pub.

A total of £1,040 was raised from sponsorship and from bucket collections on the day.

The pub's manager, Stef Prosser, said: "Our charity champions are back in the groove – and the amount raised was incredible."

Bar associate Louise is pictured far left, crouching, with shift leader Lucy standing, centre, wearing a baseball cap.

Thorn's Farm (Yate)



Well Done Folks!
£626
RAISED FOR OUR CHOSEN CHARITY

Staff at Thorn's Farm, Yate, raised £626 for Young Lives vs Cancer by cycling for a total of 15 hours and completing 168 miles.

Staff at the Gloucestershire pub took turns for an hour each on a Peloton exercise bike as customers cheered them on.

Charity cash was also raised through raffles for prizes, including a special cake made by kitchen manager Tracy Hendry and a meal for two at the pub.

Kitchen associate Andy Brown was the star of the show, starting the day off at 8am with an hour's cycling before working his shift, going home and returning to round the day off with another hour on the bike during 10-11pm.

The pub's manager, Paul Hendry (pictured), said: "Everyone did superbly well – and customers were tremendously supportive, in terms of both donations and spurring on the team."

The Glass House (St Helens)



Well Done Folks!
£803
RAISED FOR OUR CHOSEN CHARITY

The team at The Glass House (St Helens) embarked on an 'enlightening' charity sponsored walk and absolutely smashed the fundraising target.

Organiser and shift manager Chantelle Briscoe-Williams, together with a dozen colleagues, donned colourful costumes and glow-stick accessories in their quest to light up St Helens and collect funds for Young Lives vs Cancer.

Sponsored by friends, family and customers, as well as a cash collection on the night, the group raised £803, more than surpassing its £500 target.

They all started at The Glass House and visited The Running Horses, also in St Helens, before ending their eight-mile 'glow walk' at The Sir Thomas Gerard (Ashton-in-Makerfield).

Pub manager Ashleigh Briscoe-Williams said: "We all looked great walking along, glowing in the dark. We received beeps from passing cars and a couple even pulled over to put money in our bucket.

"The whole team was really enthusiastic about the event, with everyone putting in a lot of effort to make it a success.

"We were absolutely made up with the final total and are all looking forward to the next event."

Pictured, before departure, are (back row, left to right) kitchen team leader Chloe Tracey and shift leader Ellie Callaghan; (middle, left to right) team leader Natasha Close, pub manager Ashleigh Briscoe-Williams, shift manager Chantelle Briscoe-Williams, shift leaders India Wenham and Rebecca Wright and kitchen team leader Graeme Warwick; (front, left to right) bar associates El Chew, Tia Harris, Scott Wharton, Lauren Parkinson and Molly Woods.

The Wheatsheaf Inn (Wisbech)

A colourful Hawaiian night at The Wheatsheaf Inn (Wisbech) raised more than £170 for Young Lives vs Cancer.

Staff dressed up in grass skirts and flowery tops and sold floral garlands to customers for £1 each.

The summery theme raised a total of £171.34 for the charity as customers chipped in with donations throughout the fun evening.

The event was organised by shift leader and the pub's charity champion Alicia Langstone, who said: "It was a fantastic night, very busy and we are so grateful to the customers for being so generous."

Pictured are bar associates Harrison Newell with (left) Chloe Lee and Olivia Rumbelow.



Well Done Folks!
£171
RAISED FOR OUR CHOSEN CHARITY

The Court Leet (Ormskirk)

Well Done Folks!
£1,600
RAISED FOR OUR
CHOSEN CHARITY



Intrepid fundraisers from The Court Leet (Ormskirk) completed a charity hike to the top of the UK's highest mountain, collectively raising £1,600.

Shift leader Anna Guy (pictured front, far right) organised the event (although has now left the company), which saw 19 staff members from the pub successfully tackle the 1,345-metre Ben Nevis ascent.

Shift leader Katie Bridges (front, second right) said: "It was a real team effort, in terms of organising, but Anna should really take the credit for the idea.

"It was amazing, the best experience of my life and so great to raise funds for a brilliant charity."

The other terrific trekkers were pub manager Lisa Newton, shift manager Dave Keogan, shift leader Chloe Walters, team leaders Charlotte Georgeson and James McGlynn and bar associates Daniel Welsh, Megan Brookfield, Abbie Craig, Will Foulkes, Lewis Hart, Adam Hutchins, Matt Grant, Richard Coney, Joshua Wilson and Samuel McCllough, together with weekend door staff Ben Wilkinson and former kitchen associate Spud Culshaw.

As well as this sponsorship challenge, the charity fundraising at the pub continues with bake sales, football cards and raffles, as well as cash collection pots.

The Banker's Draft (Eltham)



Well Done Folks!
£1,150
RAISED FOR OUR
CHOSEN CHARITY

Staff and customers at The Banker's Draft (Eltham) have joined forces in a fundraising effort, collecting £1,150 during 2021 so far.

A bowls tournament, organised by shift leader Martin Avis (pictured with the trophy), added £75 to the charity total.

The flat-green bowls event pitted pub regulars against local bowls club members in the tournament held at the nearby Pleasaunce Bowls Club, at Well Hall Pleasaunce Garden Park, thanks to customer and member Adrian 'Ade' Bailey.

Martin said: "It was a close contest and we won by just one point. It was a lovely day, and everyone really enjoyed the occasion."

Charity champion and shift manager Annmarie Burke continues to raise funds regularly at the pub, thanks to the support and generosity of all of the customers.

Fundraising activities include seasonal raffles, weekly and monthly bonus ball draws and a summer barbecue, as well as cash donations at the bar.

Annmarie, along with pub manager Cathie Cunningham, ran the barbecue at this year's charity football tournament.

The Full House (Hemel Hempstead)

Well Done Folks!
£352
RAISED FOR OUR
CHOSEN CHARITY



A fundraising fun-day at The Full House (Hemel Hempstead) collected a fully fabulous £352 for charity.

Organised by the whole team, many of them donning fancy dress for the festivities, the day was supported by customers at the pub.

A real-ale hamper was raffled for the cause, packed with donated goodies from Tring Brewery Company, Portobello Brewing Co, Mad Squirrel and Vale Brewery.

Tring Brewery Co's Jared Ward (bar associate at The Full House during 2014-15) also hosted a meet-the-brewer event.

There was a cake sale, with home bakes made by staff members and their families, as well as face-painting, various games, goodie bags and 'beat the goalie'.

Pub manager Steph Robinson said: "The event was a real team effort and a fantastic fundraising total for Young Lives vs Cancer. Everyone, staff and customers, had a lot of fun."

Pictured back (left to right) are shift manager Sian Wardle, bar associates Reece Rowland, Teisha Voller and Freya Bolton, face-painter Honey Braund, team leader Victoria Daniels, pub manager Steph Robinson, bar associate Regan Stokes and shift leader Jessica Peters.

Pictured front is shift manager Alex Baker and bar associate Abie Deller.

The Carron Works (Falkirk)

Well Done Folks!
£630
RAISED FOR OUR
CHOSEN CHARITY



Cycling staff from The Carron Works (Falkirk) raised £630 for Young Lives vs Cancer by completing a round trip to Edinburgh.

The group followed the route of the Union Canal all the way to the capital, coming back the same way to complete a total of 64 miles on the day.

Cash was raised through personal sponsorship and by donations from customers at the pub.

Pub manager David McAuley (pictured centre) said: "We got a group of seven staff together to cycle along the canal route to Edinburgh.

"It was a really good day out - and we were so pleased with the total raised. Thanks to all of the customers who saw us off and made donations."

David completed the round trip with shift manager William Rough, shift leader Dean Jamieson (pictured left), team leader Jack Higgins, kitchen associate Courtney Murray, kitchen team leader Tim Ligertwood and team leader Stephen Paterson (pictured right).

The Queens Hotel (Maltby)



Well Done Folks!
£1,916
RAISED FOR OUR CHOSEN CHARITY

Bar associate Oliver Potts (centre) and his two friends Jake Davies (left) and Alex Yorke are pictured before and after their charity head shave.

The trio collected sponsorship and cash donations, thanks to family and friends, as part of a charity fundraising event at The Queens Hotel (Maltby), helping to reach a fabulous £1,010 total.

Local hairdressers Amy and Joanne kindly donated their time and skills to the event.

Leg-waxing also added to the fundraising pot, with Oliver, Jake and Alex all braving the wax, together with bar associates Brad Outram and Kieran Waite, as well as kitchen associate Mitchell Brocklesby and his friend Jack Boulton.

A bake sale, with homemade cakes from the staff, also contributed to the funds.

Oliver said: "Many of the regular customers had been talking about my hair length and that I should get it cut. I thought it an ideal opportunity to raise some charity cash, as well as have a lot of fun."

Further fundraising at the pub, including the weekly quiz and popular veg hamper draw, as well as sponsorship and donations for the 'Lads for KICK', together with a charity gin-tasting night and cash collecting tins on the bar, brought the fortnight's total to £1,916.



The Hat and Feathers (Seaham)



Well Done Folks!
£222
RAISED FOR OUR CHOSEN CHARITY

Charity hikers from The Hat and Feathers (Seaham) climbed Loughrigg Fell – raising £222 for Young Lives vs Cancer.

The 11-strong team drove the 100 miles from the pub to the base of the 335-metre Cumbrian mountain, before reaching the summit to enjoy glorious views of Grasmere and Rydal Water.

The team (all pictured) included pub manager Stewart Grayson (pictured far left) and team leader Amy Robinson (pictured far right).

Stewart said: "It was a lovely sunny day, perfect for walking, and we were so pleased to have raised that much money for our wonderful charity.

"We are grateful to customers who sponsored us face to face, as well as those who did so through social media."

The Regal Moon (Rochdale)



Well Done Folks!
£375
RAISED FOR OUR CHOSEN CHARITY

Shift leader Sonny Nelson has gone the extra mile (well, 50 to be exact) to raise funds for charity.

Sonny, who works at The Regal Moon (Rochdale), took part in the Young Lives vs Cancer Jog 50 challenge – to jog/run 50 miles throughout the month of August.

Cash donations on the bar at the pub and online via social media started to mount up as the then unfit Sonny went from zero (stamina) to 50 miles by 11 August.

He reported: "Despite being very much out of shape and recovering from a dodgy knee, I was determined to complete the 50 miles and did it with 20 days to spare, thanks to the support which kept me motivated.

"However, customers at my pub decided that the 50-mile challenge wasn't enough and that I should aim for 100. I accepted this challenge.

"I was doing really well, getting to 69 miles by 21 August. Unfortunately, I then got COVID-19, so I had to stay at home for the rest of the month and couldn't complete my 100-mile challenge in the time."

Undeterred, Sonny was committed to the cause and completed 100 miles on 8 September, collecting a total of £375 for charity.

Sonny, concluded: "I'd like to thank my regular customers who kept donating their money towards this good cause – it truly kept me going."

The Sir John Baker (Portsmouth)



Well Done Folks!
£338
RAISED FOR OUR CHOSEN CHARITY

Three daredevil charity fundraisers braved a 100-metre abseil, jointly contributing £338 to the Young Lives vs Cancer coffers.

Wetherspoon's area manager Tony Duncan (pictured), together with bar associates Lucy Wimberley (second left) and Maisie Farrag (far right), took part. They were joined by pub manager Cheryl Geen (centre right) and team members from The Sir John Baker (Portsmouth) at the Spinnaker Tower, as support.

Portsmouth's landmark tower offers visitors views across Portsmouth harbour, The Solent and the Isle of Wight, as well as the adrenalin rush of abseiling down the side of this iconic structure.

Also pictured (left to right) are team leader and event organiser Tish West and team leader Beth Massingham.

The Thomas Ingoldsby (Canterbury)

Well Done Folks!
£441
RAISED FOR OUR CHOSEN CHARITY



The team at The Thomas Ingoldsby (Canterbury) was in carnival mood as part of the Pride Canterbury 2021 celebrations.

The town's annual event, a celebration of LGBTQIA+ identity, takes place in the heart of Canterbury, where our pub is situated, and features a parade through High Street and live entertainment in nearby Dane John Gardens.

The team at the pub donned rainbow costumes and glitter for the day and held a charity cash collection, amassing £441 for Young Lives vs Cancer, thanks to the generosity of customers and staff.

Pictured in fabulous festival attire (back row, left to right) are team leader Tyler Fagg, shift leader Lori Taylor, bar associate Charley Hayes, shift leader Riannon Redmond, shift manager Jemma Hitchcock, pub manager Ali Stevenson, kitchen team leader Grant Duffin and bar associates Lucy Weatherall, Khalil Persad and Louis Yapp-Davies. Front (left to right) are bar associates Natasha Yuksel and Natalie Gore, team leader Alice Crabb and bar associate Cerys Dawood.

The Brocket Arms (Wigan)

Well Done Folks!
£280
RAISED FOR OUR CHOSEN CHARITY



Two netball teams composed of staff from The Brocket Arms (Wigan) raised £280 for Young Lives vs Cancer.

A sporty evening at the local Standish High School, which several of the players had attended as children, saw 16 players take part – including three children of the pub's manager Tom Quinn.

Daughters Ella and Lily proved to be the stars of the show, netting several goals each.

A boy-V-girl match was followed by another game with mixed teams.

The event was organised by the pub's charity champion Krista Redcliffe, pictured in a black top, middle row.

She said: "We had a team brainstorming session and came up with the idea of netball. It was great fun – and we might expand the event next time to include other Wetherspoon pubs in the area."

She added: "Ella and Lily proved to be natural talents at the sport and were completely unfazed to be playing alongside adults."

Money was raised through an Internet donation page and also through a QR code displayed in the pub which customers could scan and donate.

Among those also pictured are Tom Quinn (back row, second from right), his daughters Ella and Lily (front row, left and second left), son Harry (middle row) and shift manager Steven Higham (back row, centre).

● **Lily has since been selected for her school netball team, thanks to Krista's great influence and support.**

The Spirit Merchant (Newtownards)

Well Done Folks!
£530
RAISED FOR OUR CHOSEN CHARITY



In its charity fundraising event, the team at The Spirit Merchant (Newtownards) paid a special tribute to all of the brave youngsters battling with cancer.

Pub manager Alice Treasure and her team held a 'superheroes' evening, each dressing as a charity cape crusader, in support of all of the young superheroes undergoing cancer treatment.

Cash donations and a charity hamper raffle, with gifts kindly donated by local companies, raised a superb £530.

Alice, who took over as manager at the pub during the summer, said: "A massive thankyou to our regular customers for their generosity and continued support for a fantastic cause."

Pictured preparing for the superhero fundraiser are (left to right) bar associate Regan Leeman, shift leader Hollie Lockhart and bar associates Robyn Houston and Elle Fegan.

The Samuel Lloyd (Corby)

Well Done Folks!
£366
RAISED FOR OUR CHOSEN CHARITY



The team at The Samuel Lloyd (Corby) has more than six million reasons to be pleased with itself.

Of the pub's staff, 22 took part in the Young Lives vs Cancer step challenge, managers and staff members alike, attempting to clock up five million steps among them – in a single month.

As well as absolutely smashing their five-million-step target, with a collective total of 6,055,367 steps, the team raised £366 for the charity.

They each recorded their daily step counts on Fitbits and their mobile phones, throughout the month of July, both during their shifts at work and away from the pub.

Top of the step league table was team leader Luke Oakley with an impressive 523,327 steps, equating to an average daily step-count of 16,880.

He is pictured (second right) with (left to right) shift manager Erica Gunther, pub manager Jennifer Stewart, shift manager Morgan Morris and team leader Matt O'Shea.

Also taking part were kitchen manager Adam Fidler, shift managers Curtis Baker and Andrew Wotherspoon, shift leader Agnieszka Lisowska, kitchen team leaders Jasmine Passey and Kraig Woodhall, bar associates Jessica Castellino, Kirsten Bull, Danielle Leneghan, Lucy Baker, Ross Elliott and Ashleigh Gribben, floor associate Chelsea Ezermalis and door staff Hireen Patel, Amanpreet Singh and Joseph Edomwonyi.

The Sir Nigel Gresley (Swadlincote)

Well Done Folks!
£600
RAISED FOR OUR CHOSEN CHARITY



Pub manager Rob Winterton (left) and bar associate Tom Murfin have both proven, when it comes to fundraising, that the sky really is the limit.

Tom, a qualified paraglider pilot, took his pub manager Rob on a sky-glide experience, raising £600 in charity donations into the bargain.

Rob, who manages The Sir Nigel Gresley (Swadlincote), said: "During lockdown, one of the team jokingly suggested that Tom should take me on the paraglider, and I agreed.

"We both suggested that we should do it as a fundraiser, put a plan in place and waited for the right weather conditions for us to jump off the edge of a cliff!"

Bar associate Rene Kernan told customers all about the event and helped to collect the generous donations.

Rob added: "It was a great effort from the team to raise the charity cash and a really good community-spirited event. Thank you to our customers who showed great support and generosity – all wanting us to do well."



The Hat and Feathers (Seaham)

Well Done Folks!
£150
RAISED FOR OUR CHOSEN CHARITY



Delicious homemade cupcakes, biscuits and pastries were on sale at The Hat and Feathers (Seaham) to raise money for Young Lives vs Cancer.

Customers paid £1 per item, raising a total of £150 on the day. The event was organised by shift leader Cara Ruddock (pictured front).

She said: "Ten of the staff brought in their baking from home. "It was a successful day and we will be doing it again soon."

Pictured with Cara (from left) are shift leader Alex Walton, pub manager Stewart Grayson, shift manager Kirstie Wilkinson and team leader Amy Robinson.

The Foxley Hatch (Purley)

Well Done Folks!
£510
RAISED FOR OUR CHOSEN CHARITY



Plucky Robyn Fowler bravely had her head shaved to raise £510 for Young Lives vs Cancer.

Robyn, a cleaner at The Foxley Hatch (Purley), had her curly locks removed by Olivia Opalinska, a bar associate at the pub.

Robyn said: "It felt a bit odd, but it's for a good cause. My hair is thick and curly and grows back really fast, so I think I'll be back at the hairdresser's in three months."

Staff chipped in to buy her a pink hat to keep her head warm in the coming colder months.

The pub's manager, Jain Alaneme, said: "Robyn is a star for what she did – and we are all very grateful to her and to all who donated so much money."

The Coinage Hall (Helston)

Well Done Folks!
£143
RAISED FOR OUR CHOSEN CHARITY

Customer Bailey Osborne won top prize at a fancy dress competition at The Coinage Hall (Helston).

He and his three friends, turned up in colourful costumes alongside staff as the evening raised £143 for Young Lives vs Cancer.

Bailey won a £15 Wetherspoon gift card.

Money was raised by selling Hawaiian leis (garlands) and through customers' donations.

The pub's manager, Natalie Higgs, said: "Bailey fully deserved his prize – and we are delighted to have raised more money for the charity."

THE ANGEL HOTEL • WHITBY

ANGEL DELIGHT AS PHILIP AND VICTORIA CLOCK 20 YEARS EACH



A double celebration at The Angel Hotel (Whitby) marked a combined 40 years' service for pub manager Philip Tindle and hotel manager Victoria Galtry.

The pair first crossed paths 15 years ago at The Ward Jackson (Hartlepool) and have been running the pub and hotel at Whitby, between them, for the past eight years.

Philip is pictured (centre) with area manager Emma Harvey and regional manager Anthony Buckley celebrating his 20 years with Wetherspoon. Victoria is also pictured with area manager Emma, receiving her 20 years' service certificate.

Philip joined the company as a shift manager, initially working at The Plaza Tavern (Newcastle) now sold.

He recalled: "A leaflet came through the door about recruitment for Wetherspoon. I filled it in, attended an interview day and was offered a job."

Philip, who hails from Blaydon, had studied a teaching degree at Sheffield Hallam University and was originally planning to become a PE and science teacher.

He revealed: "I got a work experience posting in a school at a time when the national curriculum was changing, along with working targets. I saw a couple of teachers having nervous breakdowns and decided that teaching wasn't for me.

"I was also working part time as a bar manager for another company in Newcastle, so when the opportunity came to join Wetherspoon, I went for it.

"To stay with a company for 20 years, which is a long time, is fairly unusual nowadays, so to have both Victoria and me marking this milestone is an achievement."

Although Philip didn't complete his teaching degree, he has since gained (December 2020) a first-class degree in his apprenticeship studies with Wetherspoon, as well as a distinction in the Chartered Management Institute course, which ran alongside his degree.

He admitted: "I'm quite proud of that too."

Philip, who also had spells at The Quayside (Newcastle), The Company Row (Consett), The Five Quarter (Peterlee)



(his first as pub manager), The Ward Jackson (Hartlepool) and The Plimsoll Line (Redcar), concluded: "I fell into the job and have stuck at it."

Victoria was also studying – for a degree in criminology at Teesside University – when she first joined Wetherspoon as a bar associate at The Resolution (Middlesbrough), when the company took over the Lloyds bar where she was already working.

She progressed to team leader there, before moving on to The Ward Jackson, where Philip was her pub manager.

A spell at the now-sold The King Johns Tavern (Hartlepool) followed, as well as at The Unicorn Hotel (Ripon), as she returned to her native North Yorkshire and was also promoted to shift manager.

Also mum to two boys, Mason (now 15) and Riley (12), Victoria joined the team at The Angel Hotel when it first opened in 2013, where Philip was, again, the new pub manager six months later. She took over the role of hotel manager five years ago.

Victoria said: "As the hotel became busy, we needed someone to be accountable and run things full time. I knew more, at the time, about the hotel than the other managers did, so took on the role.

"We are now a hub hotel, staffed 24 hours a day and responsible for the bookings and queries for our own guests, as well as those at The Admiral of the Humber (Hull), The Portland Hotel (Chesterfield), The Red Lion (Doncaster), The Unicorn Hotel (Ripon) and The Three Tuns (Thirsk)."

At the 34-bedroom hotel, centrally located on Whitby's harbourside, overlooking the River Esk, Victoria heads up a current team of two hotel night managers, two receptionists and seven housekeepers.

She said: "The hotel is always very busy, fully occupied most of the time, and the team is brilliant. They have also been here for a long time and make my life much easier.

"I also still help out on the pub side of things, if we need an extra pair of hands at the bar, but I enjoy my role in the hotel – and the shifts work well with family life."

Victoria concluded: "What started out as a random job, when I finished university, has become, so far, a 20-year career which I fell into and never left."

RIPON

RIPON YARNS WHEN VETERANS MEET UP IN NORTH YORKSHIRE



A breakfast club for veterans has started meeting at The Unicorn Hotel (Ripon).

The Ripon Armed Forces and Veterans' Breakfast Club group now meets on the first Saturday morning each month – and its launch event attracted 20 plus former servicemen.

They enjoyed breakfast with soft drinks, teas and coffees, as well as the chance to swap stories and discuss where to get support locally, as necessary. Ripon was home, until recently, to an army barracks – and many locals have strong military ties.

Shift manager Ryan Holyer liaises with the group to facilitate the meetings, as he is a neighbour of the group's representative, Mick Thompson, pictured far left with fellow veterans.

Ryan said: "I knew Mick through living near him and because he comes into the pub with some of the other veterans anyway. We were having a chat over the bar and I suggested that they adopt The Unicorn Hotel as a regular meeting place."

Said Mick: "A lot of us knew one another, yet having a regular meeting place which we can publicise allows us to welcome newcomers."

Pub manager Tim Clark added: "The Unicorn Hotel is a real community pub and it's lovely to have the veterans coming in once a month, especially after such a tough time for everyone.

"It makes me proud to see them enjoying breakfast together and feeling safe in our establishment."

LEYLAND

MARK TOASTS DECADE OF ROARING SUCCESS AT THE LEYLAND LION

Pub manager Mark Batty and members of his team are pictured celebrating the pub's 10th anniversary.

Both he and kitchen associate Lesley Carroll (pictured left) have worked at The Leyland Lion since it opened in Leyland, Lancashire, in October 2011.

Mark (pictured centre) left The Brocket Arms (Wigan) to lead the new team.

He has now been with Wetherspoon for 24 years – "before some of the staff were born," he says.

He introduced a series of coach trips for customers, including visits to Birmingham, Blackpool, Keswick, Liverpool, Skipton, York – and Prague.

He said: "The customers really enjoy the trips, which are a great way to have fun, make friends and see new places."

Lesley organised a buffet for customers, including a 10th birthday cake.

Bar associate Rick Marshall (pictured right) joined the pair for the celebratory photo.



PORTISHEAD

LEGENDARY BRITISH LEGION BREAKFASTS AT POSSET CUP



To mark the centenary of the Royal British Legion (RBL) in 2021, pub manager Emma Simpson has been hosting a monthly breakfast and coffee morning at her pub.

Emma, who runs The Posset Cup (Portishead), supported an informal breakfast 'get-together' for members of the Portishead branch of the RBL.

Pictured (left to right) enjoying breakfast together are Mike Aitken, Dave Slack and Arthur Osborne.

Emma said: "We were delighted to be able to support the breakfast event by hosting the local RBL branch at our pub.

"The get-together provides a monthly (first Sunday) chance for members of the armed forces, past and present, as well as their

families and supporters, to enjoy a catch-up and comradeship, along with our great breakfast menu."

The RBL is the UK's leading armed forces charity and one of its largest membership organisations.

Members get together through the network of branches and clubs all over the country and overseas to participate in social, fundraising and welfare activities.

For 100 years, the RBL has been helping serving and ex-serving personnel and their families.

From those who served in World War I to the men and women of our armed forces today, they believe that no one should suffer for having served others.

SPENNYMOOR

A GRAND DAY OUT FOR VETERANS



Pub manager Shell Adams is pictured with members of the Spennymoor Veterans' Breakfast Club, which now meets at our pub in the town, The Grand Electric Hall.

The group started meeting at the pub on an ad hoc basis.

But now, The Grand Electric Hall is host to monthly meetings of the 61-member group.

Shell said: "We have been getting a good turnout recently and are glad to be the host venue for the group."

Details of future meetings can be found on Facebook on the Spennymoor Veterans' Breakfast Club page.

Anyone interested in coming along can also ring the pub: 01388 825470

MEXBOROUGH

VADER'S INVADERS TRAP TRIO



Darth Vader's stormtroopers 'captured' three staff from The Old Market Hall, Mexborough, during a Disney-themed day in the South Yorkshire town.

'Prisoners' - in real life shift leaders Dean Ingham and Jo Goodban and bar associate Chelsea Bellham are pictured from left (front row).

Other colleagues dressed in a variety of Star Wars costumes, including hooded Jawas, Darth Vader and evil Emperor Palpatine.

The fun-day, staged by volunteer-group Love Mexborough, was staged to promote business and tourism locally.

Jo said: "When we heard that there was a Disney fun-day planned, we had to join in. The organisers helped with the costumes - and it was a great day for the town."

CLEETHORPES

JEAN - THE STAR OF THE SHOW AT THE COLISEUM PICTURE THEATRE



Pub manager Chloe Rankin is pictured outside her pub The Coliseum Picture Theatre (Cleethorpes), receiving a charity cheque from regular customer and fundraiser Jean Madin.

Avid fundraiser Jean, together with her friends and supporters (also pictured), are well-known local charity fundraisers, with Young Lives vs Cancer being the latest recipient of their dedicated efforts.

Jean and her friends fundraise for local causes with various activities, including raffles, tombolas, craft and home baking sales on market stalls and at fairs.

Chloe said: "Jean's dedication to fundraising is extraordinary – and we thank her for the £1,000 donation to our great charity.

"She has gone through a tough time herself, but always thinks of other people, raising money with her friends to help others."

Before the COVID-19 restrictions, Jean, a regular customer at the pub since it opened in 2014, also raised funds for the company's charity with games mornings, tombolas and raffles. These activities are planned to return.

Jean was given the all-clear this summer, after many years of battling against cancer herself.

She was diagnosed with breast cancer in 2009, which was successfully treated, before the cancer returned in her lungs six years later. Further surgery has, thankfully, also been successful.

Through her own difficulties, including the death of her father in 2004, Jean turned her depression and anxieties into positive action.

Following her move to Cleethorpes, shortly after her father's death, she ploughed all of her energies into helping other cancer sufferers and charities working to support them, raising funds.

Other charities to benefit have included Marie Curie, Macmillan Cancer Support, The Health Tree Foundation, St Andrew's Hospice and the respiratory department at Grimsby Hospital.

Jean said: "We want to continue doing things to help people – and we're so lucky that we're able to do that living in this area.

"I cannot thank the people and businesses of Grimsby and Cleethorpes enough. We live in such a generous community."

'WONDERFUL' CHARITY QUIDS IN THANKS TO PAVEMENT POUNDERS

Wetherspoon staff members competed in the London Marathon, both on the London streets and virtually in their home towns – raising funds for Young Lives vs Cancer.

The runners raised more than £8,000 which will fund two days' stay at the charity's 10 Homes from Home – providing a much-needed place for families to stay when their child is going through cancer treatment far from home.

Lydia Perry, shift leader at The White Ball Inn (Tiverton), completed her virtual marathon around Tiverton in five hours and 11 minutes, raising £1,151.

Area manager Rob Gibson smashed his target of running a four-hour marathon (at the main event), completing it in three hours and 54 minutes, raising £1,191.

Wetherspoon's people operations manager, Tom Ball, also ran the main event, completing it in just under five hours.

It was Tom's fifth London Marathon for Young Lives vs Cancer, the various events having seen him raise more than £10,000.

A team from The Lord Arthur Lee (Fareham) participated in a virtual marathon: team leader Paige Arnott, shift manager Craig Walsh, team leader Gemma Hayter, shift leader Sophie Harding, kitchen manager Dan Summers, floor associate Libby Weller and shift leader Tom Lerner.

The pub's deputy manager, Mike Summers, and his friend, John, completed their marathon in four hours and one minute, while their colleagues took on the challenge on a treadmill in the pub.

They raised £2,000 towards the overall fundraising figure.

Wetherspoon's runners on the London course were boosted by Young Lives vs Cancer cheer points at The Liberty Bounds (Tower Hill) and The Gate Clock (Greenwich).

Wetherspoon's operations director, Martin Geoghegan, said: "We salute all of those who took part in the marathon.

"It highlights the commitment of our staff to raising money for our wonderful charity."

Virtual marathon runners:

Marchelle Moore (shift leader, The Brockley Barge, Brockley)
Sara Davies (shift manager, The Black Boy, Newtown)
Donna Walker (pub manager, The Lord of the Isles, Renfrew)
Nikki Rumney (pub manager, The Pump House, Shirley)
Ewan Nelson (kitchen manager, The Pump House, Shirley)
Tom Grant (shift manager, The Pump House, Shirley)
Neil Lawton (shift manager, The Pump House, Shirley)
Matt Smith (shift manager, The Pump House, Shirley)
Liam Covell (kitchen associate, The Pump House, Shirley)
Keiran Covell (kitchen associate, The Pump House, Shirley)
Liam Wilks (kitchen shift leader, The Panniers, Barnstaple)
Erin Sheehan (bar associate, The Panniers, Barnstaple)
Tori Turner (bar associate, The Panniers, Barnstaple)



Shift leader Lydia Perry at The White Ball Inn (Tiverton)



Wetherspoon's area manager Rob Gibson



Wetherspoon's people operations manager Tom Ball

OUR PEOPLE

THE RESOLUTION • MIDDLESBROUGH

MAUREEN WILL BE MISSED AFTER RESOLVING TO RETIRE FROM RESOLUTION



In October, kitchen associate Maureen Maxwell hung up her Wetherspoon apron for the very last time.

Maureen is now enjoying her retirement after 16 years' service in the kitchen at The Resolution (Middlesbrough).

She revealed: "I was 49 when I started the job with Wetherspoon. I was a housewife at that time and a bit bored. I needed a job for something to do.

"My daughter Kerry Mackay was kitchen manager at The Resolution, back then, and was the main reason I applied.

"It wasn't meant to be long term, but I have been here ever since."

Kerry subsequently moved on and started a family, giving Maureen four grandchildren, with whom she is looking forward to spending more time during her retirement.

A machinist in a suit factory when she first started work, Maureen went on to gain her first pub kitchen experience at The Ladle, a well-known and long-since-gone Middlesbrough pub.

She said: "That is where I first got to know what a pub kitchen was like. The Resolution's kitchen has seen a lot of changes in the past 16 years.

"The equipment has definitely got taller – and I'm only little (5ft), although I might have shrunk with all the years of walking through the kitchen."

As well as time with her grandchildren and daughter Kerry, Maureen has a large garden which she admits will keep her occupied.

Maureen concluded: "I will miss everyone, and I am hoping that I can keep in touch with all of the friends I have made – maybe we can meet up once a month.

"I have really enjoyed my time and have had some laughs."

Pub manager Steve Davies, pictured with Maureen, said: "It is sad that Maureen is retiring after 16 dedicated years' service.

"She has been a key team member and is loved by the many staff members who have passed through here over the years.

"Maureen will be greatly missed."

WIN A £30

WETHERSPOON GIFT CARD

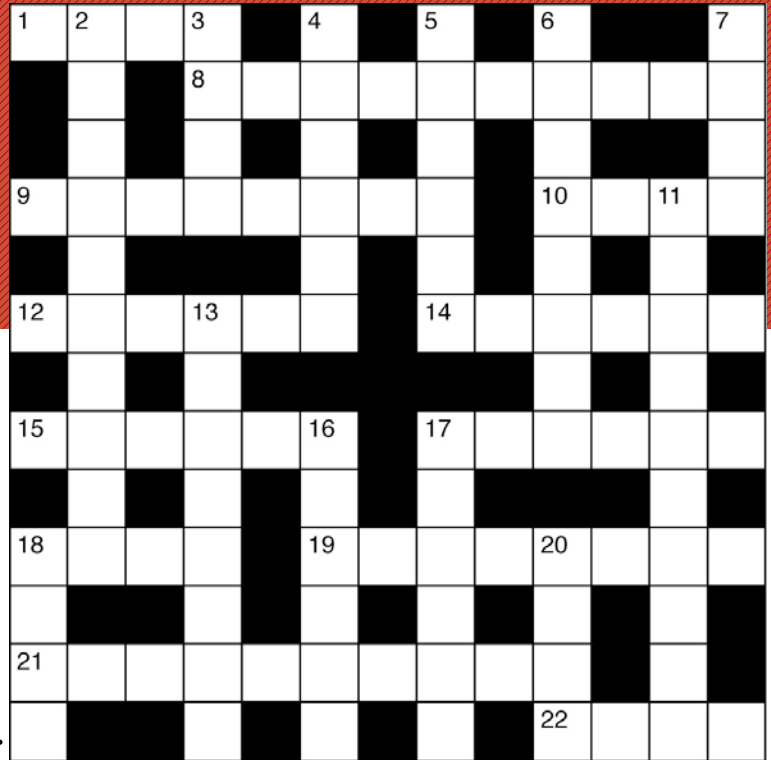
The first four correctly completed crosswords to be pulled out of the hat will win each of those entrants a Wetherspoon gift card worth £30.

Closing date for entries: 1 February 2022

Post to:

Wetherspoon News Magazine Competitions
PO Box 2330, Watford, WD18 1NW

4 X £30 PRIZES TO BE WON



Across

- 1. Mr. Eban, Israeli foreign minister 1966-74 born in Cape Town (4)
- 8. Nymphalid butterfly of Europe and Asia having black wings with red and white markings (3,7)
- 9. American entertainer, star of the first talking picture *The Jazz Singer* (2,6)
- 10. Playing card with three spots (4)
- 12. Randolph, world middleweight boxing champion in summer 1951 (6)
- 14. Dioxide of silicon used in the manufacture of glass and ceramics (6)
- 15. 1894 novel by George Du Maurier featuring the character Svengali (6)
- 17. Central American republic between Costa Rica and Colombia (6)
- 18. Sandy, 1988 U.S. Masters golf champion (4)
- 19. Parallelogram having adjacent sides of unequal length (8)
- 21. 1968 U.S. Open golf champion (3,7)
- 22. Eliot, character played by Kevin Costner in 1987 film *The Untouchables* (4)

Down

- 2. American actor/comedian who played Dr Venkman in 1984 film *Ghostbusters* (4,6)
- 3. Ship in which Jason sought the Golden Fleece (4)
- 4. Thomas Alva, American inventor of an incandescent light bulb (6)
- 5. In Greek mythology, a handsome youth killed by a wild boar (6)
- 6. Sport in which skiers with rifles shoot at four targets along a cross-country course (8)
- 7. Cassius, 1960 Olympic light heavyweight boxing champion (4)
- 11. U.S. poet whose verse is characterised by eccentric punctuation (1,1,8)
- 13. Small tropical fan palm of the southeastern U.S. (8)
- 16. In cricket, a ball bowled so as to pitch just under or beyond the bat (6)
- 17. Port on the Illinois River, birthplace of comedian Richard Pryor (6)
- 18. — of the valley, small plant of Eurasia and North America with spikes of white bell-shaped flowers (4)
- 20. David, Australian Test cricketer born in Tasmania (4)

SOLUTIONS (Autumn 2021 issue)

- Across:** 7 Nolde; 8 Academy; 9 Benitez; 10 Hotel; 12 Chickenpox; 15 Robin Smith; 18 Errol; 19 Hartono; 21 Swallow; 22 Cedar.
- Down:** 1 Knobkerrie; 2 Flynn; 3 Dent; 4 (De) Balzac; 5 Tashkent; 6 Gestapo; 11 Luxembourg; 13 Honolulu; 14 Iberian; 16 Mohawk; 17 Golda; 20 Rice.

The autumn 2021 crossword winners were:

★ RW, Exmouth ★ PR, Caernarfon ★ DM, Saltcoats ★ ST, Dudley



Please complete the answers and your details, as shown, and send the completed page to:

Wetherspoon News Magazine Competitions
PO Box 2330, Watford, WD18 1NW

Your details:

Name:

Address:

Postcode:

Telephone:

I am over 18 years (signature):

Age:

Year of birth:

Terms and conditions: The crossword is open to all UK residents over the age of 18, excluding employees of the promoter, their respective families and agents or anyone directly connected with this competition. Acceptance of the rules is a condition of entry. No purchase necessary. Entries must be received no later than 1/2/22. Proof of dispatch is not proof of receipt. The winners will be the first correctly answered entries drawn. Where multiple prizes are offered, the winners will be the first relevant number of correct entries drawn. The judge's decision is final; no correspondence will be entered into. One entry per household. The winners will be notified by post. No cash alternative available. The promoter reserves the right to cancel or amend this promotion, owing to events arising beyond its control. The promoter is not responsible for any third-party acts or omissions. Once the competition has been drawn all entry slips and information provided therein will be securely destroyed and shall not be retained by J D Wetherspoon plc or its affiliates.

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

THINK AND DRINK GREEN TO HELP THE PLANET



Drinking locally brewed cask ale and cider is the greenest way to imbibe, says CAMRA's national chairman Nik Antona

At the time of writing, the tail-end of 2021, it seems like the topic of climate change and our impact on the environment has stepped onto the national stage in a big way.

World leaders are meeting to discuss environmental concerns, and demonstrations in the name of climate change are becoming more and more high profile (notwithstanding the impact on M25 traffic).

The UN Climate Change Conference (COP26) took place in Glasgow at the beginning of November, with politicians from across the globe gathering to discuss accelerating the goals of the Paris Agreement and the UN Framework Convention on Climate Change, with the UK committing to working with other countries and forces on the frontline of climate change to inspire climate action.

There are important conversations to be had about how we can help our planet and 'think green' – and we feel strongly that, with our campaigns, festivals and influence, CAMRA should set an example.

In 2021, we set up an environmental issues working group to identify environmental issues which can fit within, or enhance, our current campaigns and identify future possible complementary campaigns in this area which suit our objectives.

ENVIRONMENTAL

One such platform where we are highlighting the benefits of environmental action in the industry is on our Learn & Discover platform. Learn & Discover was set up to support life-long learning in beer, cider, perry and pubs, through high-quality learner-focused content, carefully curated from trusted industry voices and our volunteer community.

In the future, we will be hosting more and more content about environmentally conscious beer- and cider-drinking – and you can also visit to learn about cask ale production... which is already a green practice (more on that later).

We have also developed a Drink Greener logo to help us with this (see top right).

The logo will be added to current and future content to highlight where there is a green aspect to our campaigning – either on our website or on printed materials, so keep an eye out for it in CAMRA's output.

Along with new campaigning, our LocAle initiative has been promoting pubs stocking locally brewed real ale since 2007.

This reduces the number of 'beer miles' from brewery to pub cellar, meaning less traffic and pollution, as well as more choice at the bar.

So – how can you, as a beer-lover, help the environment? The answer is simple: drink more real ale and cider.

INNOVATIVE

Innovative pubs, social clubs, brewers and cider-makers across the UK are all taking steps to reduce their impact on the environment, as well as serving and producing brilliant beers.

CAMRA believes that pubs aren't just the best place to enjoy a pint, they're also the greenest.

Here are a few reasons why cask ale and real cider and perry make the perfect pints for the environmentally aware consumer:

- Cask ale is a uniquely British product which is widely brewed in this country and has ingredients which can all be sourced from the UK.
- The same is true for real ciders – cider orchards help to contribute to biodiversity,

with traditionally pressed ciders often made right in the orchard.

- Because these products can be made in the UK, they have much less distance to travel to get into the hands of British consumers, meaning that their carbon footprint is also smaller than that of drinks manufactured elsewhere.
- While real ale and cider may use some CO₂ in their production and to dispense, they are less reliant on it than other beer types. Cask products, served in the traditional way, are likely to be less reliant on gas supplies, in addition to having less of an environmental impact.
- Everything from brewery to bar can be reused, so no waste is produced by your pint.

DIVERSITY

Now more than ever, there is a fantastic array of consumer choice and diversity behind the bar, so being a more sustainable beer-drinker is easy.

Beer-lovers have a fantastic selection available to them.

In addition to being an environmentally conscious drink, live beer is a fresh, unique product – and if you haven't tried one before, I encourage you, next time you are visiting your local, to order a pint of cask.

Your new favourite drink might be just around the corner.

• **Join CAMRA today, from £28.50 per year: join.camra.org.uk**

wetherspoon

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Artist's illustration.



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