

wetherspoon

# GIN FESTIVAL NEWS

FRI 14 FEB - SUN 1 MAR



FESTIVAL GINS AVAILABLE  
ON THE WETHERSPOON APP



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# WELCOME TO THE GIN FESTIVAL

Once again, at our pubs across the UK, gin-lovers can sample a varied selection of gins from the UK and further afield, during the Wetherspoon spring 2020 gin festival.

Our 17-day event showcases up to 30 gins made in the UK and overseas. In addition to the many gins listed on the menu, this festival will feature gins not previously served in Wetherspoon pubs. The line-up includes flavoured gins, gin-based liqueurs and a distilled non-alcoholic.

Showcasing some great winter flavours, we have Aber Falls Gingerbread Gin Liqueur, Edinburgh Gin Apple & Spice Gin Liqueur and Eden Mill Love Gin Liqueur Spiced Rhubarb Crumble. Then, looking to the warmer spring weather, we have Didsbury Gin Strawberry & Sicilian Lemon, Verano Watermelon Gin and Malfy Rosa.

For those who like their gin a little more on the classic side, we have Hawthorn's London Dry Gin, created in 1942 by Navy commander 'Skip' Wallrock and named after HMS Hawthorn. HYKE Gin was founded in Sussex, in 2016, and uses grapes surplus to supermarket requirements as its base spirit. We will also have Griffiths Brothers No2 Gin, an export-strength gin packed with flavour.

Our international distillers include Malfy Rosa from Italy and Mór Irish Gin which comes from, you guessed it, Ireland.

Finally, for those who may still be going strong from a dry January, we have Caleño Juniper & Inca Berry, a distilled non-alcoholic.

The gin boom over the past few years has shown us that gin doesn't always have to be paired with tonic (although you sometimes can't beat a classic G&T). We offer a range of tonics and mixers to accompany your gin choice. If you want to try something different, ginger ale and lemonade are options, along with our three flavoured tonics from Fentimans: elderflower, Valencian orange and pink grapefruit – look for the serving suggestions in the tasting notes section.

We hope that you enjoy this festival as much as we have enjoyed putting it all together. All of this festival's gins will also be available to order via the Wetherspoon app, so you can sit back, relax and enjoy.



# THE HISTORY OF GIN

With the rise in gin consumption, the government introduces the Gin Act – a £50 licence cost for distillers. Only two licences were granted in seven years, with the majority of distillers going underground.

1736

The famous etching Gin Lane, by Hogarth, was created. It depicted the misery and misfortune which a life of gin-drinking created. A second etching, called Beer Street, depicted the healthy benefits of drinking beer, instead. Both etchings were funded by the brewing industry.

1751

Whereas sailors were given rum rations in the British Navy, officers were given gin. Not just any gin – the alcohol on board had to be over 57.7% ABV, to ensure that the gunpowder remained flammable, were it to become contaminated by leaky gin barrels!

1860



1620s

During the Eighty Years' War, English soldiers fighting alongside the Dutch noticed how calm the Dutch were before battle. They put it down to the genever on which the soldiers sipped. It is thought that this is where the phrase 'Dutch courage' originated.

1850

Malaria was a huge issue among British immigrants in India. A 'cure' was created, using the bark of the cinchona, containing quinine. In order to make it palatable, sugar, lime, ice and gin were added. The G&T was born.

The Bartenders' Guild had 7,000 cocktails registered with it. Gin was one of the three main drinks for entertaining at home, with the G&T still fashionable.

1951

Bombay Sapphire was launched in its striking blue bottle. Around the same time, Gordon's dropped its strength to 37.5% ABV. Sales grew... and gin was back in the game.

1988

There were two English laws standing in the way of craft distillers. One was from the 1800s, stating that brewers could not also, on the same site, be a distiller.

The second stated that stills needed to be a massive 18 hectolitres. The first law was successfully challenged by the people behind Chase Distillery and Sipsmith, the second in 2010 by Adnams.

2008



1920s

Gin triumphed during this decade. Cocktails were all the rage, after being so scarce during World War I.

EARLY  
1980s

With the growth in vodka sales, gin's popularity hit an all-time low.

2000

The new millennium saw the launch of several new gin brands, including Hendrick's Gin, Tanqueray No. Ten and Martin Miller's.

TODAY

The gin renaissance is well under way. The rise in popularity, over the past few years, has seen an increase in small craft distillers.



# FLAVOUR GUIDE



## HERBACEOUS • SAVOURY BOTANICALS

These gins often feature more unusual botanicals, such as thyme and basil, leading to a unique flavour profile.



## SPICE • WARMING AND EARTHY BOTANICALS

A warm spicy hit and earthy botanicals dominate these gins, in which coriander, cardamom and black pepper often feature.



## FRUIT • SWEET AND FRUITY

Usually, these gins are sweeter, with the featured fruit dominating alongside juniper – great in a G&T, yet also good to experiment with other mixers.



We have added these symbols next to each of the gins on pages 8–23. Below is a brief description which will give you an idea of the flavours to expect from the gin.



### CITRUS • FRESH AND ZESTY

A fresh taste, with the zesty hit of citrus, these gins will often have a spicy hit and earthy flavours.



### JUNIPER • TRADITIONAL JUNIPER-LED FLAVOUR

This traditional gin style is perfect for a G&T, with its juniper flavour dominating. These gins are clean, crisp and balanced by hints of herbal and citrus notes.



### FLORAL • LIGHTLY PERFUMED

These gins are often lighter and more delicate, with a good balance of juniper, citrus and spice – perfect for those new to gin.



# ABER FALLS



ABER  
FALLS  
DISTYLLFA  
WHISGI

## ABER FALLS GINGERBREAD GIN LIQUEUR

Wales, 20% ABV

**Flavour profile**  (Spice)

Crafted using a blend of ginger and cinnamon spices, providing both sweet and warming notes.

With apple.

**Try with apple juice**



Aber Falls Distillery

Founded in November 2017, Aber Falls Whisky Distillery is the first of its kind in north Wales for over 100 years. It produces a range of handcrafted, premium-flavoured gins and liqueurs, all made using Welsh-inspired ingredients and botanicals which embody the spirit of north Wales, putting Wales firmly on the whisky and spirits map.

The 6,000-square-metre distillery is located at the foot of the famous Aber Falls waterfall, in the village of Abergwyngregyn, meaning that it's never short of one of its key distilling ingredients – water.

The brand's logo and packaging design draw inspiration from the area's rich heritage and history. Calling on Wales' Celtic symbology, Aber Falls has been given its own unique triquetra (also known as a trinity knot) which adorns the bottle's design. The prominent logo also aims to represent the water from the famous Aber Falls waterfall, referred to as Rhaeadr Fawr across the gin and liqueur bottles.



Aber Falls has achieved seven prestigious medals at the San Francisco World Spirits Competition – one of the spirit industry's most-respected competitions. Moreover, Aber Falls' range of spirits has also received several accolades at the International Wine & Spirit Competition, including four silver medals and a bronze, again highlighting the products' quality.



# CALEÑO



## CALEÑO

### CALEÑO JUNIPER & INCA BERRY

England, 0% ABV

**Flavour profile**  (Juniper)

This tropical infusion of juniper, citrus and spice botanicals has the sweet, tangy South American Inca berry at its heart.

With pink grapefruit.

**Try with Britvic Indian tonic water**



**Awards:**  
**Winner – Non-Alcoholic Drinks category,**  
**Great British Food Awards 2019**

During Dry January 2017, Caleño's founder, Ellie, found herself with friends on a night out, dancing and having fun, but, ultimately, frustrated by the complete lack of alcohol-free drinks to match the occasion. Ellie began experimenting in her kitchen with botanicals and even took a trip to her family's South American heartland, Colombia, travelling to all corners of the country, and found herself inspired by its many vibrant and energetic colours. Fast forward to Dry January 2019, and Ellie launches Caleño, a South American distilled non-alcoholic – with, at its beating heart, the golden South American Inca berry.



Ellie



# DIDSBURY



## DIDSBURY GIN

### DIDSBURY GIN STRAWBERRY & SICILIAN LEMON

England, 40% ABV

**Flavour profile**  **(Fruit)**

Fresh strawberry and light citrus on the nose, with a subtle sweet strawberry flavour, balanced by sharp, refreshing lemon.

With strawberry and lemon.

**Try with Sanpellegrino lemon  
or Britvic bitter lemon**



Liam, Jenny and Mark

## The distillery

Fuelled by a passion for Manchester, a shared sense of humour and a love of gin, over many nights in Didsbury bars, a friendship grew. After years of working hard (sometimes), redundancy struck... the only answer was gin.

While celebrating the liberation of redundancy, an idea blossomed. Many late nights and a lot more gin later, the result was Didsbury Gin – a range of bright, vibrant and zesty gins, created by gin-drinkers for gin-drinkers.

Didsbury Gin is distilled at Union Distillers, based in Market Harborough, Leicestershire.

Founded back in 2013, Didsbury Gin was created by engineer and gin enthusiast Mark Gamble, who has, with his team, created some of the most well-known gins in the UK.

It runs a 'gin workshop', offering the opportunity for you to spend a day discovering the art and science behind craft distilling.

Didsbury Gin is a unique range of gins, using the base of its original London dry – infusing that with only fresh ingredients, fruits and botanicals... to create a flavoured range.

Since 2017, the growth of Didsbury Gin has been huge, from its first customers being Harvey Nichols and Selfridges to gaining a national listing with Wetherspoon and launching a product exclusively for Aldi. The brand appeared on the BBC's Dragons' Den and gained investment from gin-loving Jenny Campbell, in 2019.



# EDEN MILL



## EDEN.MILL ST ANDREWS

### EDEN MILL LOVE GIN LIQUEUR SPICED RHUBARB CRUMBLE

Scotland, 20% ABV

**Flavour profile**  (Fruit)

The sharp tang of rhubarb is offset by the soft creamy sweetness of vanilla, with a gentle warming undercurrent of ginger.

With lime and mint.

**Try with Dalston's Fizzy Rhubarb**



Eden Mill Distillery

## The distillery

In 2012, Eden Mill resurrected the fine brewing and spirits tradition of St Andrews. Based on the site of an historic distillery on the banks of the River Eden, this was Scotland's first single-site brewery and distillery, benefiting from the best local water sources and regionally grown barley.

Founder Paul Miller and master distiller Scott Ferguson have crafted a range of award-winning gins, whiskies, liqueurs and beers, including Eden Mill Original Gin which won Scottish gin of the year and best London dry at the Scottish Gin Awards 2018/19.

Eden Mill is currently moving to a bigger distillery on the same site and will be open for visitors later in 2020 – completely powering and heating its stills with renewable energy from its local biomass plant, with solar panels powering its electricity. This aligns with the distillery's desire to reduce, as much as possible, its carbon footprint.



Paul Miller



# HAWTHORN'S



DISTILLED  IN ENGLAND

## HAWTHORN'S

LONDON DRY GIN

### HAWTHORN'S LONDON DRY GIN

England, 41% ABV

**Flavour profile**  (Spice)

Zesty and bright, with spice and coriander up front, this gin has a touch of pepper, then a fresh (yet dry) leafy juniper finish.

With pink grapefruit.

**Try with Old Jamaica ginger beer  
or Britvic ginger ale**



**Awards:**  
**Consecutive gold medals at the San Francisco World Spirits Competition 2016, 2017, 2018 and 2019**

Hawthorn's was founded in August 2015; however, the gin was first crafted in 1942 by salty seadog commander 'Skip' Wallrock, who distilled those botanicals collected during his tours of foreign seas. Skip would then share his 'damn fine drop', smuggling it on board for his battle-weary crew.

Years later, after Skip had died, his grandson discovered the secret wartime diary and decided to re-create Skip's drink. Just as Skip shared his creation with his crew, Hawthorn's is now ready to be shared with you!

The gin was named after HMS Hawthorn which was a one-gun trawler boat commandeered by the admiralty in 1935 – it brought back wounded soldiers from Dunkirk. The company considered this to be a good tribute to Skip.

Hawthorn's is linked with the Royal Navy and Royal Marines Charity, donating to this charity via sales through its website and at the Royal Navy Museum and Historic Dockyards across the country.

It uses quadruple-distilled 100% English wheat as its base spirit, helping to make Hawthorn's incredibly smooth – yet it's the amount of lemon and orange peel, combined with the juniper, which it believes makes its gin shine... alongside the seven other botanicals, of course!



# HYKE



## HYKE —GIN—

### HYKE GIN

England, 40% ABV

**Flavour profile**  (Citrus)

This is distilled with grape spirit produced from a blend of African and South American grapes, then flavoured with a blend of botanicals inspired by those grapes' origins, including coriander, myrrh and rooibos. It has zesty citrus, vanilla, juniper and cedar wood, with a long, complex finish.

With lemon.

**Try with Britvic bitter lemon or Indian tonic**



### **Awards: IWSC Gold 2019 – Contemporary Styles**

Distilled with grape spirit produced from internationally sourced, fresh table grapes which are surplus to the requirements of the supermarket supply chain, this gin is then flavoured with a blend of botanicals inspired by those grapes' African and South American origins, including coriander, myrrh and rooibos.

Founded in 2016 on Foxhole Lane (Sussex), Foxhole Spirits differs from most other spirit producers, owing to its strong commitment to creating high-quality, multiaward-winning products by utilising surplus raw materials.

Foxhole Spirits doesn't just distil from industrially produced spirit, but works all the way from the fruit to craft unique products which reflect the true characteristics of these incredible untapped resources. HYKE Gin uses surplus supermarket

grapes, with the secret being that these are incredibly high quality and produce beautiful gins which are full of textures and flavours. As the world's resources become ever more scarce, this is inspiring people to ask: What does happen to food surpluses, and how can we help to reduce them in the most delicious way possible?

Evidence of these commitments comes from some of the highest accolades in the spirits industry: a gold medal for HYKE Gin, in 2019, at the International Wine & Spirit Competition. Co-founder James Oag-Cooper and his team continue to be passionate about their mission: promoting sustainability and creativity within the drinks industry.



## A mixer† is included with every gin:

Choose any Britvic mixer, any standard fruit juice or any draught soft drink.

## Add 40p for:

Dalston's Fizzy Rhubarb (330ml), Fentimans (150ml), Gunna Muscovite Lemonade & Mint (330ml), Old Jamaica ginger beer (330ml), R White's raspberry lemonade (330ml), Remedy Kombucha (250ml) or Sanpellegrino mixer (330ml) with your gin.

## Flavour profiles



CITRUS



JUNIPER



FLORAL



HERBACEOUS



FRUIT



SPICE

## ABER FALLS GINGERBREAD GIN LIQUEUR

Wales, 20% ABV

Crafted using a blend of ginger and cinnamon spices, providing both sweet and warming notes.

*With apple.*

Try with apple juice

FESTIVAL  
GIN



## BEEFEATER LONDON BLOOD ORANGE

England, 37.5% ABV

Beefeater London Dry Gin infused with blood orange and classic juniper botanicals.

*With orange.*

Try with lemonade



## BOMBAY SAPPHIRE

England, 40% ABV

A unique vapour-infusion method provides this popular gin's distinctive flavour.

*With lime.*

Try with Fentimans elderflower tonic



## CALEÑO JUNIPER & INCA BERRY

England, 0% ABV

This tropical infusion of juniper, citrus and spice botanicals has the sweet, tangy South American Inca berry at its heart.

*With pink grapefruit.*

Try with Britvic Indian tonic water

FESTIVAL  
NON-ALCOHOLIC



## CAORUNN

Scotland, 41.8% ABV

Made with five hand-foraged Celtic botanicals – rowanberry, heather, bog myrtle, dandelion and Coul Blush apple.

*With an apple slice.*

Try with Britvic Indian tonic water



## DIDSBURY GIN RASPBERRY & ELDERFLOWER

England, 40% ABV

Didsbury Gin infused with British raspberries and English elderflower.

*With lime.*

Try with Sanpellegrino lemon



## DIDSBURY GIN STRAWBERRY & SICILIAN LEMON

England, 40% ABV

Fresh strawberry and light citrus on the nose, with a subtle sweet strawberry flavour, balanced by sharp, refreshing lemon.

*With strawberry and lemon.*

Try with Sanpellegrino lemon or Britvic bitter lemon

FESTIVAL GIN



## GINTING®

England, 42.5% ABV

A fresh, fruity gin infused with passion fruit, mango and elderflower.

*With strawberry.*

Try with Fentimans pink grapefruit tonic



## EDEN MILL LOVE GIN LIQUEUR SPICED RHUBARB CRUMBLE

Scotland, 20% ABV

The sharp tang of rhubarb is offset by the soft creamy sweetness of vanilla, with a gentle warming undercurrent of ginger.

*With lime and mint.*

Try with Dalston's Fizzy Rhubarb

FESTIVAL GIN



## GORDON'S PINK GIN

Scotland, 37.5% ABV

Gordon's, with the natural sweetness of raspberries and strawberries.

*With strawberry.*

Try with lemonade



## GORDON'S

Scotland, 37.5% ABV

Its refreshing taste comes from hand-picked juniper berries and botanicals.

*With lime.*

Try with Britvic Indian tonic water



## EDINBURGH GIN APPLE & SPICE GIN LIQUEUR

Scotland, 20% ABV

Crisp apples are selected and macerated with cinnamon into a base of Edinburgh Gin, producing a sumptuous sweetness, with a touch of spice.

*With apple.*

Try with Britvic ginger ale

FESTIVAL GIN



## GRIFFITHS BROTHERS NO2 GIN

England, 46% ABV

This export-strength gin is packed full of flavour. Soft juniper and grapefruit give way to an herbaceous edge, with warm spice and a pleasing vanilla note at the end.

*With pink grapefruit.*

Try with Fentimans pink grapefruit tonic

FESTIVAL GIN



## EDINBURGH GIN RHUBARB & GINGER LIQUEUR

Scotland, 20% ABV

Rhubarb spiked with oriental ginger and infused with Edinburgh Gin.

*With lemon.*

Try with Britvic ginger ale



## HAWTHORN'S LONDON DRY GIN

England, 41% ABV

Zesty and bright, with spice and coriander up front, this gin has a touch of pepper, then a fresh (yet dry) leafy juniper finish.

*With pink grapefruit.*

Try with Old Jamaica ginger beer or Britvic ginger ale

FESTIVAL GIN



## HENDRICK'S GIN

Scotland, 41.4% ABV

Premium Scottish gin infused with cucumber and rose.

*With cucumber.*

Try with Fentimans elderflower tonic



## HYKE GIN

England, 40% ABV

This is distilled with grape spirit produced from a blend of African and South American grapes, then flavoured with a blend of botanicals inspired by those grapes' origins, including coriander, myrrh and rooibos. It has zesty citrus, vanilla, juniper and cedar wood, with a long, complex finish.

*With lemon.*

Try with Britvic bitter lemon or Indian tonic



## KOPPARBERG PREMIUM GIN STRAWBERRY & LIME

England, 37.5% ABV

Infused with juniper, coriander and the natural flavours of strawberry and lime.

*With lime.*

Try with lemonade



## MALFY GIN ROSA

Italy, 41% ABV

This has a pale rose colour, with fresh grapefruit zest, rich rhubarb, citrus and anise aromas. Its flavour is rich, with fresh citrus and grapefruit, then a rich and long juniper finish.

*With pink grapefruit.*

Try with lemonade



## MÓR IRISH GIN

Ireland, 40% ABV

Earthy at first, with coriander and rosemary making a big impression, this then becomes sweet and juicy, with big bundles of fresh berry notes at its core – plus that slight peppery hint on the finish.

*With lime.*

Try with lemonade



## PORTOBELLO ROAD

England, 42% ABV

A big juniper hit, with hints of lemon, orange, liquorice and cassia bark.

*With pink grapefruit.*

Try with Fentimans pink grapefruit tonic



## SIPSMITH ORANGE & CACAO GIN

England, 40% ABV

Chocolate-orange G&T anyone? This gin is zesty, chocolaty and unmistakably juniper. Botanicals include orange blossom, cacao nibs and black cardamom, giving a delectable, indulgent twist.

*With orange.*

Try with Fentimans Valencian orange tonic



## SLINGSBY MARMALADE GIN

England, 40% ABV

This has rich orange citrus and tangerine flavours, then crisp grapefruit enhances the citrus profile further, with the marmalade providing a beautifully sweet finish and a well-rounded mouthfeel.

*With orange and mint.*

Try with Fentimans premium Indian tonic



## TANQUERAY

Scotland, 43.1% ABV

A blend of the purest four-times-distilled spirit, with hand-picked botanicals.

*With lime.*

Try with Fentimans Valencian orange tonic



## WHITLEY NEILL RASPBERRY GIN

England, 43% ABV

A delicate, fruity gin with a lasting, citrus-raspberry flavour.

*With lemon.*

Try with Britvic bitter lemon



## TANQUERAY FLOR DE SEVILLA

Scotland, 41.3% ABV

Tanqueray gin infused with Seville oranges and orange blossom.

*With orange.*

Try with lemonade



## WHITLEY NEILL BLACKBERRY GIN

England, 43% ABV

Fresh, plump berries and hints of floral hedgerow, with a core of piney juniper, followed by zesty sweet citrus and hints of black pepper, finishing with a little earthiness, alongside the warming spice of cassia.

*With lemon.*

Try with R White's raspberry lemonade or Sanpellegrino lemon

FESTIVAL GIN



## TANQUERAY NO. TEN

Scotland, 47.3% ABV

Handcrafted from 180 years of heritage, in small, perfectly balanced batches.

*With pink grapefruit.*

Try with Fentimans pink grapefruit tonic



## ZYMURGORIUM REALM OF THE UNICORN GIN LIQUEUR

England, 20% ABV

Premium English gin containing 21 botanicals blended with natural vanilla to create the taste of toasted marshmallows.

*With strawberry.*

Try with lemonade



## VERANO WATERMELON

Scotland, 40% ABV

This gin's clean, fresh taste is from its Spanish watermelon infusion, with the watermelon sweetness giving a truly refreshing gin.

*With lime.*

This gin is best served with lemonade

FESTIVAL GIN



## ZYMURGORIUM SWEET VIOLET LIQUEUR

England, 18.7% ABV

Sweet violets, with their unique sweet pastel-like taste, have been refined with over 20 other botanicals in Zymurgorium gin.

*With lime.*

Try with lemonade





# FESTIVAL GINS AVAILABLE ON THE WETHERSPOON APP

GIN	NOT MY CUP OF TEA	GOOD	EXCEPTIONAL
<b>Aber Falls</b> Gingerbread Gin Liqueur	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Caleño</b> Juniper & Inca Berry	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Didsbury Gin</b> Strawberry & Sicilian Lemon	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Eden Mill Love Gin Liqueur</b> Spiced Rhubarb Crumble	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Edinburgh Gin</b> Apple & Spice Gin Liqueur	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Griffiths Brothers</b> No2 Gin	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Hawthorn's</b> London Dry Gin	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>HYKE</b> Gin	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Malfy</b> Gin Rosa	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Mór</b> Irish Gin	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Sipsmith</b> Orange & Cacao Gin	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Slingsby</b> Marmalade Gin	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Verano</b> Watermelon	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Whitley Neill</b> Blackberry Gin	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>