

YOUR FREE MAGAZINE | SUMMER 2021

WETHERSPOON NEWS

UK EDITION

Welcome back

Customers enjoying their return to pub gardens

READ BY
2 MILLION
CUSTOMERS



LAUDING OUR APPRENTICES

Company celebrates its amazing achievers

THE GREAT OUTDOORS

Al fresco drinking and dining areas at almost 700 of our pubs

SQUEAKY-CLEAN PUBS

Sweep to top of food hygiene charts

OUTSTANDING INTERIORS

Propel our pubs onto CAMRA's list

THREE WAYS TO ORDER FROM YOUR TABLE

WETHERSPOON

THREE WAYS TO ORDER FROM YOUR TABLE

1

Scan the QR code on your table to place and pay for your order.



EXAMPLE



OR

2

Use the Wetherspoon app, which contains extra features; download from the App Store or Google Play.



OR

3

Ask a staff member, who will take your order at the table.

TABLE

**PLEASE DON'T MOVE FURNITURE
IT HAS BEEN POSITIONED FOR SOCIAL DISTANCING**

LOOK FOR THE QR CODE STICKER ON YOUR TABLE



jdwetherspoon.com

INSIDE

WIN!

**PRIZE
CROSSWORD
105**

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Written and edited by Eddie Gershon, along with welcome contributions from Wetherspoon staff.

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Pricing, participation and opening times may vary per pub. All J D Wetherspoon food and drinks in this magazine are subject to local licensing restrictions and availability at participating free houses. Photography is for guidance only. J D Wetherspoon plc reserves the right to withdraw/change offers (without notice) at any time. See main menus and customer information screen for allergen information, symbol explanations and additional details of our terms and conditions.

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Social distancing has been adhered to during photography.

Does truth matter?

Yes, it is the essential foundation for any good outcome

In a world dominated by political spin doctors and social media, you sometimes wonder whether the truth exists.

Years ago, a famous historian was asked this question. He replied that truth does exist, but it's hidden in a fog by a lack of both information and perspective.

But does the truth matter?

Obviously, yes. As ultra-successful investor Ray Dalio explains: "Truth ... is the essential foundation for any good outcome."

If you act on the basis of something untrue in the world of investment, for example, you can lose your shirt.

Hence, the legendary writer Mark Twain lost all of his money by investing in dud mines – and famously defined a mine as "a hole in the ground owned by a liar".

One problem with COVID-19 is that the issue has, in the words of one US politician, been "weaponised and politicised".

Dogma

Once politicised, logic and truth become secondary to the need to prove that your dogma is correct – or to gain favour with your tribe.

A good basis for any discussion on coronavirus was the comment to the BBC last summer by a German professor: "There's a lot we don't understand about the virus."

The professor was perplexed that there appeared to be few cases of virus transmission in hair salons in Germany – this didn't make sense, he said, although it was true, according to the data which he had at the time.

The professor's humility was encouraging – beware a claim of absolute knowledge or someone who can't acknowledge truths which belie their narrative.

Anders Tegnell, State Epidemiologist of the Public Health Agency of Sweden, reflected similar humility when he told the New Statesman magazine: "Maybe in a year or

two, we can sit down together ... and try to figure out what worked well and what did not work well."

It's definitely true that the truth and, therefore, superior outcomes are helped by debate – and by democracy.

Role

That's where the press and programmes like Today and Question Time, for all of their faults, play a vital role.

Unfortunately, in the modern world, at least, there's a strong movement to stifle debate by no-platforming, ad hominem attacks and media vilification (see article by Toby Young, 'It's time to stand up for free speech', on page 84).

If you can kick a top opponent out of the game, as happened to the great Pelé in the 1966 World Cup (not by the eventual winners, of course), you gain short-term advantage.

But guess who won the World Cup in 1970?

If you kick an opponent out of a game in which there are many unknowns – a lot of fog – as in the COVID-19 debate, it will reinforce your own side's prejudices and reduce the opportunity to find the truth, worsening outcomes.

Neil O'Brien, Conservative MP for Harborough, is a good example of a politician who has tried to silence critics of the government's COVID-19 policy by kicking them off the field.

Sceptics

In a Guardian article (see Wetherspoon News spring 2021 edition page 6), O'Brien uses the inaccurate description 'COVID sceptics' to describe critics of government COVID-19 policy.

Most government critics question hard lockdowns, capricious restrictions and harsh authoritarian measures, yet agree with social distancing, hygiene guidelines, trusting the people and common sense. They are better described as 'government policy sceptics', rather than 'COVID sceptics'.

O'Brien's language encourages sectarianism. He says: "COVID sceptics ... crawl out of the woodwork ... make stuff up ... and double down on false claims." Belfast and Glasgow natives, of a certain age, will recognise the rhetoric.

O'Brien argues that non-lockdown Sweden has pursued a "failed strategy" and that "Stockholm's hospitals overflowed".

In fact, Sweden's all-cause mortality rate (see opposite page), probably the best measure, is eight per cent higher in 2020 than its average of the last five years.

For England and Wales, the all-cause mortality rate is worse – 14 per cent higher than its average for the same period.

Debate

Unsurprisingly perhaps, O'Brien turned down an offer to debate COVID-19 with Professor Carl Heneghan, one of those he vilifies, who is a practising doctor and a director of the Centre for Evidence-Based Medicine at Oxford University.

According to The Times (see 'Coronavirus world update', opposite), the UK, now in its third lockdown, has the greatest number of fatalities per million of population of any large country.

In contrast, Florida (see New York Post.com, opposite), which, like Sweden, avoided a harsh lockdown, has had a better outcome than that of California, which, like the UK, locked down hard.

Quarantine

Australia and New Zealand locked down early and hard, closing borders and implementing a quarantine.

They have had great success in almost eradicating the virus, albeit at considerable economic and social cost, and they probably have lower immunity than the Swedes.

So, will the Aussie/Kiwi approach or the Sweden/Florida approach turn out to be superior?

No one knows yet.

To some extent, COVID-19 has all countries in its thrall – imprisoning the Aussies within their own border and threatening the Swedes with a third wave.

However, these opposing approaches, so far, have had better outcomes than the UK, in terms of both health and the economy.

Indeed, the main question is why the UK has fared so badly, compared with many countries.

It may be because the government is putting politics and presentation above the truth – an emphasis on spinning to the press, reliance on narrow groups like the 'quad', use of emergency powers to limit debate, excessive reverence for academia-dominated SAGE and so on.

Closure of pubs

The evidence on which the government relied for the latest closure of pubs is paper thin and contained in an 'EMG/NERVTAG' paper of 22 October 2020.

The New and Emerging Respiratory Virus Threats Advisory Group, reporting to Public Health England, (NERVTAG) is a group of academics, including Professor Neil Ferguson of Imperial College, formerly of SAGE.

The NERVTAG report completely ignored the evidence of extremely low transmission rates in UK pubs since they reopened after the first lockdown last summer – as demonstrated by the test-and-trace system and by trade organisations such as UK Hospitality.

Wetherspoon, for example, has had over 50 million customer visits recorded through the test-and-trace system, with not a single reported example of an 'outbreak' among customers, as defined by the health authorities.

Yet NERVTAG, bizarrely, did not consider evidence from the UK after July 2020, when pubs started to reopen, relying, instead, on earlier evidence from abroad:

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FLORIDA, CALIFORNIA SEE COVID-19 DECLINES DESPITE DIFFERENT APPROACHES

"Japan, China, South Korea and Indonesia noted that large super-spreading events originated from pubs, clubs, restaurants, gyms and wedding events."

Clearly, the overseas examples, from early 2020, relied on by NERVTAG, related to different rules and protocols from those successfully utilised by the UK hospitality industry after July.

NERVTAG and the government concluded that "hospitality venues are a significant risk for transmission" since "the disinhibitory effects of alcohol are likely to exacerbate difficulties with social distancing".

Yet alcohol is regularly consumed in households, especially when pubs are closed.

Regulated

NERVTAG and the government have therefore swapped supervised and regulated consumption of alcohol in pubs, with screens, hand-sanitisers and trained staff, for unsupervised consumption in households.

Whereas a plethora of evidence demonstrates low transmission in UK pubs, a similar plethora indicates a vast transmission level in households (see 'Transmission in households', opposite).

The irrational NERVTAG report is another example of the erratic government dodgem car, lurching from lockdown to lockdown and from Eat Out to Help Out to tiers and curfews.

Government

In the end, the government, lacking perspective, has ignored the real evidence and has taken the momentous decision to close the hospitality industry repeatedly, based on the tribal beliefs of academics – who, contrary to received opinion, are often steeped in dogma.

As Boris Johnson recently said: "There is obviously an extra risk from hospitality."

Except that it's not true, Boris – if we proceed on the basis of information which is untrue, outcomes are worse, and we will end up, like Mark Twain, running out of money.

Tim Martin
Chairman

Florida and California have taken dramatically different approaches to tackle the spread of coronavirus — but both states have seen key metrics improve in recent weeks.

California Gov. Gavin Newsom has imposed more stringent rules, most recently mandating a statewide stay-at-home order Dec. 3 that lasted through the holiday season.

The order, which was lifted Jan. 25, went as far as to ban outdoor dining, beauty services and religious services.

In the Sunshine State, on the other hand, steps were taken to ensure that businesses were kept open.

Gov. Ron DeSantis in September prevented local municipalities from implementing restrictions that would force restaurants and bars to operate at less than half-capacity.

He also signed an executive order that prevented businesses from facing fines for defying COVID-19-related orders.

DeSantis on Sunday argued that the state was "focused on lifting people up" while "lockdown states" are "putting people out of business."

"There's a whole bunch of things we've been doing for COVID, but at the same time, we've lifted our state up, we've saved our economy and I think we're going to be first out of the gate once we are able to put COVID behind the country," he told Maria Bartiromo on "Sunday Morning Futures."

But despite the two states' varying approaches this winter, they have yielded similar results.

Both states grappled with a surge in cases around Jan. 1, with the number of infections trending downwards a few weeks later.

They're now both seeing an average of between 200 and 400 cases per million people, and have each reported declines over the last several days, according to the COVID Tracking Project.

Similarly, the two states have also seen improvement with hospitalizations.

About a month ago, California was reporting a rate of 56 hospitalizations per 100,000 residents, while Florida saw a rate of 35, the data shows.

Now, the Golden State is recording 24 hospitalizations per 100,000 people, while Florida is reporting about 22, data shows.

California is currently leading the nation in the total number of cases, but it has nearly twice the number of residents of Florida.

When the cases are adjusted for population, their tally is about the same.

California has recorded about 8,822 cases per 100,000 people, while Florida has about 8,508 for the same population, data shows.

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By Jackie Salo

New York Post.com / 15 February 2021

All-cause mortality: England and Wales vs Sweden

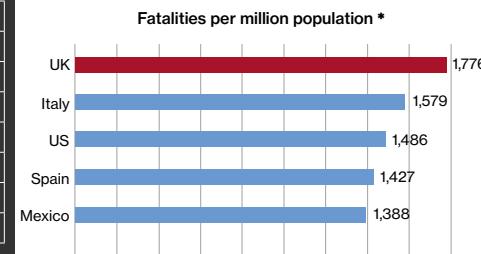
	Sweden	England and Wales
2020 (mortalities)	98,125	608,016
2019 (")	88,766	530,841
2018 (")	92,185	541,589
2017 (")	91,972	533,253
2016 (")	90,982	525,048
2015 (")	90,907	529,655
2015-19 (5yr average)	90,962	532,077
2020 vs 5yr average	7,163	75,939
% increase (2020 vs 5yr average)	8%	14%

Sweden source: Statista

England and Wales source: ONS

Coronavirus world update

(The Times, 22 February 2021)



* Countries with populations greater than 20m

Figures as of 7pm 21 February 2021

Source: WHO

US figures source: CDC

Transmission in households

i. **Science and Technology parliamentary committee (January 2021):** "The bulk of transmission has always been in people's homes" (Greg Fell, Director of Public Health, Sheffield and Dr Richard Harling, Director of Health and Care).

ii. **Councillor Ian Ward, leader of Birmingham City Council (September 2020):** "The data we have shows that the infection rate has risen, mainly due to social interactions, particularly private household gatherings. In shops and hospitality venues there are strict measures in place to ensure they are Covid-free, whereas it is much easier to inadvertently pass on the

virus in someone's house, where people are more relaxed and less vigilant."

iii. **UK Hospitality, British Institute of Innkeepers and British Beer and Pub Association (October 2020):** Of "22,500 pubs, restaurants and hospitality venues surveyed, just 1% said they were linked by NHS Test and Trace to an incidence".

iv. **Imperial College study (27 November 2020):** "...households showed the highest transmission rates..."



The West Kirk (Ayr)

OUTSTANDING INTERIORS PROPE

Campaign for Real Ale (CAMRA) has been working, for some time, on a project to identify and promote pub interiors of outstanding architectural or design quality which have been converted, restored or are newly built.

Numerous Wetherspoon pubs have been recognised by the annual CAMRA Pub Design Awards, held in conjunction with Historic England, dating back to 1996 and including, most recently, Royal Victoria Pavilion (Ramsgate) in 2018.

It has long been CAMRA's objective to highlight, on a dedicated website, these 'outstanding pub conversions and restorations'. This has now come to fruition in CAMRA's golden jubilee year (1971–2021).

Of Wetherspoon's pubs, 29 have been included in the guide initially – typically proposed by recommendation from CAMRA members and reviewed by a judging panel to assess adherence to a set of criteria.

The Wetherspoon pubs included are: George's Meeting House (Exeter), Hamilton Hall (City of London), Opera House (Tunbridge Wells), Royal Victoria Pavilion (Ramsgate), The Archibald Simpson (Aberdeen), The Art Picture House (Bury), The Caley Picture House

(Edinburgh), The Capitol (Forest Hill), The Chief Justice of the Common Pleas (Keswick), The Commercial Rooms (Bristol), The Coronation Hall (Surbiton), The Coronet (Holloway), The Counting House (Glasgow), The Crosse Keys (City of London), The Imperial (Exeter), The John Fairweather (Cambuslang), The Knights Templar (City of London), The Old Chapel (Darwen), The Palladium (Llandudno), The Playhouse (Colchester), The Prince of Wales (Cardiff), The Richard Oastler (Brighouse), The Standing Order (Derby), The Standing Order (Edinburgh), The Twelve Tellers (Preston), The Wallaw (Blyth), The West Kirk (Ayr), The Winter Gardens (Harrogate), Waterend Barn (St Albans) CAMRA's Gerry Hahlo, project leader and chair of the judging panel, said: "Pubs make our country special – they are part of who we are."

"CAMRA has worked tirelessly to identify, support and help to protect the UK's most historic pubs, those which are wholly or mostly unchanged or retain important historic rooms or features from more than 50 years ago.

The Palladium (Llandudno)



The Capitol (Forest Hill)



The Winter Gardens (Harrogate)



The Standing Order (Derby)

MOVE OUR PUBS ONTO CAMRA'S LIST

Huge numbers of pubs have more recently been refurbished or established – and now CAMRA also records and celebrates pubs which are outstanding conversions and restorations (OCRs).

"It recognises interiors of outstanding architectural or design quality in pubs which have been converted, restored or newly built.

"The variety of pubs on the list is immense, ranging from faithful recreations of Victorian opulence to sleek contemporary stylings."

He continued: "Wetherspoon has a good track record of converting historic buildings, such as banks, cinemas and even an opera house, and 29 of its pubs are featured.

"Many have been sympathetically converted to show off their architectural merit – and the company clearly supports the idea of designing great spaces in which people want to drink and socialise."

Gerry highlights one particular pub of interest, The Imperial (Exeter), which opened as a Wetherspoon in February 1996.

The main building is grade II listed, with many original features retained and carefully restored, including the stunning

barrel-vaulted conservatory or 'orangery' – the centrepiece of this impressive building.

He added: "The Imperial is an outstanding conversion of a grade II listed mansion, dating from around 1810.

"The pub celebrates the attractive architecture of the house, especially the ornate ballroom, allegedly modelled on Buckingham Palace, and the spectacular orangery which provide a wonderful space of light and air, retaining the fabulous arched metal-and-glass construction in all of its glory.

"It is somewhere to eat and drink in splendid surroundings."

- **CAMRA's OCR project's details and pubs can be found here: <https://ocrpubs.camra.org.uk>**

The Imperial (Exeter)



SO MUCH CHOICE, IF YOU WANT AN OUTDOORSY OUTING THIS SUMMER

With millions spent to provide al fresco drinking and dining areas at almost 700 of our pubs, there are lots of gardens and terraces for you to explore

Summer is the ideal time to enjoy the great outdoors at Wetherspoon.

Almost 700 of our 872 pubs, across the UK and the Republic of Ireland, offer an attractive and spacious al fresco drinking and dining area, providing our customers with the best-possible pub experience.

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

Ranging from a pavement café-style space to beer gardens large and small, including decking, patios, courtyard and roof terraces, most of our inner-city and urban pubs in towns and cities everywhere offer an outside space to relax.

Our gardens also boast excellent Wi-Fi coverage, enabling the Wetherspoon app service throughout.

You can sit and enjoy a drink and a meal outside, in comfortable surroundings, among the hanging baskets, planters, shrubs and trees. Enjoy our many outside havens, for dining, drinking and warm-weather socialising – and make the most of the great British summer 2021.

Here, we highlight a selection of gardens for you to visit, either at your local Wetherspoon or on your summer travels.



The Court Leet

4 Wheatsheaf Walk, Ormskirk Lancashire, L39 2XA

Our pub's name refers to the court, disbanded in 1876, responsible for running the town's affairs.

It met in the town hall and often adjourned to the Wheatsheaf, an 18th-century coaching inn which once stood on the site.

Located in a small outdoor shopping arcade, our pub boasts a 185m² roof-top terrace garden, accessed through the pub.

It can accommodate 200 seated customers, in booths, at dining tables and tall tables.

The outside space is paved with sections of lazy lawn.

There are numerous planters around the garden's edge, as well as wall lighting and pendant lights, enhancing the tranquil setting at roof-top level.

The Wye Bridge House

Fairfield Road, Buxton
Derbyshire, SK17 7DJ

Located in Buxton, a spa town in the heart of the Peak District, our pub boasts a large sunny paved garden overlooking the River Wye and Ashwood Park. Situated at the front and side of the pub building, with space for approximately 50 customers, at high-top tables and on picnic benches, it is accessed directly from the street.

There is uplighting surrounding the pub and on the building's walls, as well as traditional Victorian decorative lamp posts in the beer garden.

With a large viaduct within 100 metres of the pub, a garden sculpture – made from birch over stone, by artist Stuart Marsh – depicts the River Wye and the importance of water in Buxton.



The Chevalier Inn

81-82 Fore Street, Exeter
Devon, EX4 3HR

Built in 1958, the building which houses this pub occupies the site of The Old Chevalier Inn, destroyed in German bombing in May 1942, yet remembered in the name of our pub.

Accessed via summer patio doors, through the pub, a roof-terrace garden appears, on two levels.

Paved throughout, with a mix of outdoor furniture, including booth seating, dining tables and chairs, as well as high-top tables and stools, it can accommodate approximately 100 customers.

The space is decorated with trees, planters, a fairy light arch and stringed festoon lighting covering the majority of the terrace area.



The Figure of Eight

236-239 Broad Street, Birmingham
West Midlands, B1 2HG

This busy city-centre pub boasts a garden which provides a relaxing outside space and a wonderful suntrap during the sunny summer months.

With mature trees, rustic planting and shrubs lining the borders, as well as a central decorative fountain feature, this 278m² garden can accommodate up to 150 customers.

Located at the back of the pub and accessed through summer patio doors, it is all on one level and wheelchair friendly.

The space is paved and bricked throughout, with dining tables and chairs, high-top tables and stools, as well as picnic benches.

Floodlights, festoon lighting and decorative lamp posts illuminate the garden after dark.



The Wouldhave

16 Mile End Road, South Shields
Tyne and Wear, NE33 1TA

Named after the 18th-century boatbuilder William Wouldhave, this pub offers an enclosed beer garden at the rear of the premises, accessible only from inside the pub.

Extensive refurbishment and expansion works, during 2020, included the creation of the new split-level terrace garden which can accommodate up to 240 customers.

Bi-folding doors from the dining area, within the pub, open out onto the paved garden, wheelchair accessible on the upper level.

A lower gate, operated by a maglock, also allows wheelchair access to the lower area.

Six fixed booths (three covered), as well as free-standing tables and chairs, fill the outside space, illuminated from above by festoon lighting.

Potted trees and shrubs also decorate the space.



The Dockle Farmhouse

2 Bridge End Road, Swindon
Wiltshire, SN3 4PD

Our pub is housed in a former public house which comprises the old Dockle farmhouse, built in 1800, and two large extensions which were added in the 1980s.

The large beer garden, at the back of the premises, offers more than 650m² of outside space and room enough for around 460 seated customers, accommodated at a mixture of garden dining furniture, high-top tables and picnic benches.

The garden has a large paved patio area, as well as huge lawns, accessed via patio doors through the pub.

There are mature trees, hedges and containers with plants and shrubs, as well as hanging baskets, decorating the beautiful and spacious outside area.



Harpsfield Hall

13a Parkhouse Court, Hatfield
Hertfordshire, AL10 9RQ

Standing at the corner of the old Hatfield Aerodrome site and named after Harpsfield Hall which stood nearby, this pub boasts a 278m² garden.

The outside space extends around three sides of the building, including the front and back of the pub. It is all on one level and paved throughout.

A mixture of garden dining tables and chairs, as well as benches, can accommodate up to 200 seated customers.

The paved area is enclosed on one side by raised flower beds, with plants and shrubs, interspersed with small trees.

Festoon lighting also decorates the outside space.



The Queens Arms

Dene Drive, Winsford
Cheshire, CW7 1AT

A large formal garden at this pub offers a beautiful outside space for alfresco socialising and dining.

Numerous wooden picnic-style benches, most with a large umbrella for shelter and shade, as well as garden dining furniture, provide ample seated accommodation for almost 300 customers.

There is a lawned area and a pretty circular paved patio, decorated with raised flower beds, containing flowers, plants and shrubs, as well as a garden art sculpture.

There is festoon lighting overhead.



The Kirky Puffer

1-11 Townhead, Kirkintilloch
Glasgow, G66 1NG

This pub is named after the small steamships which were built in Kirkintilloch and once plied up and down the Forth and Clyde Canal.

Its pub garden, located alongside that waterway, offers views of the canal.

Situated on two levels, featuring a wooden pagoda, the paved outside space is a wheelchair-accessible area.

There is a mixture of sheltered booth seating, high-top and dining tables and chairs to accommodate up to 140 customers.

Flower beds provide a splash of colour, while potted topiary trees and shrubs are an eye-catching and quirky addition to this neat and tranquil space.



The Muckle Cross

34 High Street, Elgin, Moray, IV30 1BU

First opened more than 20 years ago, a refurbishment project in 2018 created a new beer garden at this pub.

The outside area at the rear side of the premises, once a car park, has an accessible-for-all entrance and lift access from the pub.

The decked space is enclosed with natural wooden fencing, decorated with trellis and climbing shrubs and plants, as well as lamps.

Dining tables and chairs, as well as high-top tables and high chairs, fill the cosy space, illuminated by overhead festoon lighting.

The beer garden can accommodate approximately 120 customers.



NEW JOBS, PUBS AND UPGRADES APLENTY IN AMBITIOUS 10-YEAR PLAN



Wetherspoon is set to invest an initial £145 million in developing new pubs and upgrading existing ones – creating 2,000 new jobs in the process.

The company has a pipeline of 75 projects, 18 of which are new pubs, with 57 significant extensions and upgrades to its existing 872 pubs.

The first tranche of new pubs and extensions will be located in towns and cities including Birmingham, Carmarthen, Dublin, Felixstowe, Glasgow, Haverfordwest, Heswall, Leeds, Newport Pagnell and Sheffield.

Once the 75 projects in the pipeline are completed, Wetherspoon anticipates investing an additional £750 million in opening 15 new pubs and enlarging 50 current pubs annually for 10 years.

This 10-year pub project will result in 20,000 new jobs.

Wetherspoon's founder and chairman, Tim Martin, said: "Our immediate investment will provide work for architects, contractors and builders, as well as resulting in 2,000 new jobs for staff in our pubs.

"We have already started work on the first projects.

"We are also committed to our long-term investment and job-creation programme over the next decade.

"However, the investment is conditional on the UK opening back up again on a long-term basis, with no further lockdowns or the constant changing of rules."

NOTHING GAINED – WE'RE JOINING OPERATORS AIMING FOR NET ZERO



Wetherspoon has joined forces with fellow hospitality operators to reach net zero carbon emissions within their individual businesses.

It has joined the Zero Carbon Forum, a not-for-profit organisation which also supports the government's green industrial revolution. Wetherspoon has committed to decarbonise its operations and demonstrate what's possible when it comes to cutting emissions. The forum builds on 10 years' carbon-reduction expertise in the hospitality sector, with Wetherspoon joining others in the sector to work closely with industry experts. Wetherspoon's finance director, Ben Whitley, said: "We are delighted to have joined the Zero Carbon Forum."

"Wetherspoon continues to work hard to reduce its impact on the environment – and we are always looking to do more."

"We look forward to working with other organisations across the hospitality sector to plan for a zero-carbon future."

"In recent years, Wetherspoon has worked closely with suppliers to reduce their carbon footprint, as well as its own, and this will be made easier by joining other leading companies in our sector to work on a road map for the future."

● For more information about the Zero Carbon Forum, visit: www.zerocarbonforum.com

GINGER NUTS SOCIALISE FROM AFAR AT VIRTUAL BAR

After a long time, our pubs have now reopened – and customers and staff are delighted to be back.

While it was closed, The Green Ginger's customers took it on themselves to keep their favourite Torquay pub 'open' during lockdown.

The Green Ginger Virtual Bar is a public group, boasting 129 members, accessed via Facebook.

Joining the group allows access to the 'members' bar', open to over-18s, as well as bar chat forums and video meetings, supporting up to 50 participants at a time.

The page (<https://www.facebook.com/groups/thegreenginger>) announces: "Not been to the pub? On your own and fancy a chat? Come on in.



"Ladies and Gentlemen, if you don't want to drink alcohol, not a problem; get a coffee, tea or soft drink."

There is a happy hour in the members' bar every Wednesday, Friday and Saturday at 10pm and a coffee morning every Tuesday at 10am – still there for members who don't want to venture out just yet.

During lockdown, Devonlive online newspaper reported: "The Green Ginger is an extremely popular pub with residents of the bay, attracting a diverse group of people of all ages.

"With views over the harbour, if you manage to bag yourself a window seat, and a gorgeous suntrap on the terrace, we can see why the pub attracts people all year round.

"It's even become a bit of a social hub for some of the retired residents in Torbay.

"Some of the locals who were retired had said that the pub was just as good as a club for meeting and making new friends over a hot drink.

"As pubs are currently closed in line with England's third national lockdown, it's safe to say that there are many of us who are missing going to our regular with a drink in hand, while catching up with good friends.

"Knowing that there would be some Green Ginger locals who miss their social interaction at their favourite hangout spot, they decided to create a virtual pub."

The pub's manager, Tracey Pounds (pictured), said: "We are thrilled that The Green Ginger is now open. When I heard that some of the customers were keeping the pub alive during lockdown with their virtual bar, I was very happy.

"The fact they were missing The Green Ginger enough to do this is really lovely.

"It was a great way for people to stay connected and keep in contact, which is essential, and be together, although only virtually, for a chat and a drink.

"All the team and I have missed being together at our pub, so it is heart-warming to know that our customers missed the pub too."

REOPENING
AROUND THE UK



The Gooseberry Bush (Nottingham) Enjoying cocktails in the sunshine

LOCKDOWN NO MORE AS PUBS OPEN THEIR DOORS

Customers flocked to Wetherspoon pubs in England, Scotland, Northern Ireland and Wales, when they reopened.

In England, Northern Ireland and Wales, customers were allowed to drink and eat outside, while they were allowed to socialise in the pub itself in Scotland.

By the time you are reading this, all of our pubs in England, Wales and Scotland will be open, both inside and outside.

At the time of going to press, our pubs in Northern Ireland are open outside and we are waiting to hear when our pubs can reopen in the Republic of Ireland.

Wetherspoon's operations director, Martin Geoghegan, said: "We were thrilled to welcome our loyal customers back as soon as pubs were allowed to reopen."

"Our staff and customers had been away from the pubs for a long time and it is great to have them back."



The Bottle of Sack (Sutton Coldfield) Abi Brugger, Martha Stewart and Alice Tinsley



The Childwall Fiveways Hotel (Liverpool) Helmut Schneider, Shaun Hung and Jimmy Jackson



The Fox on the Hill (Camberwell, London) All smiles in a busy garden



The Parsons Barn (Shoeburyness) Shift leader Odell Cullum with customers Andy and Pam Parker



The Prior John (Bridlington) Beers and cheers with Steve Skeoch, Joyce Hicken, Rose and Richard Robshaw



The Quayside (Newcastle) Esteban Lopez, Etalin Charanchi, Johann Reyes, Juan Valbuena, Laura Hernandez and Carlos Valbuena



The Joseph Bramah (Barnsley) Suzanne White and Mel Storey enjoy scampi, chips and a pint



The Belle and Lion (Sheerness) Youngster Paige Lendon enjoys a visit, along with mum Ruby Mai Luckhurst and Alan Edward



The Gateway (East Didsbury) The Tyrrell family, Kyron (aged seven), Natasha, two-year-old Jacob and Adam



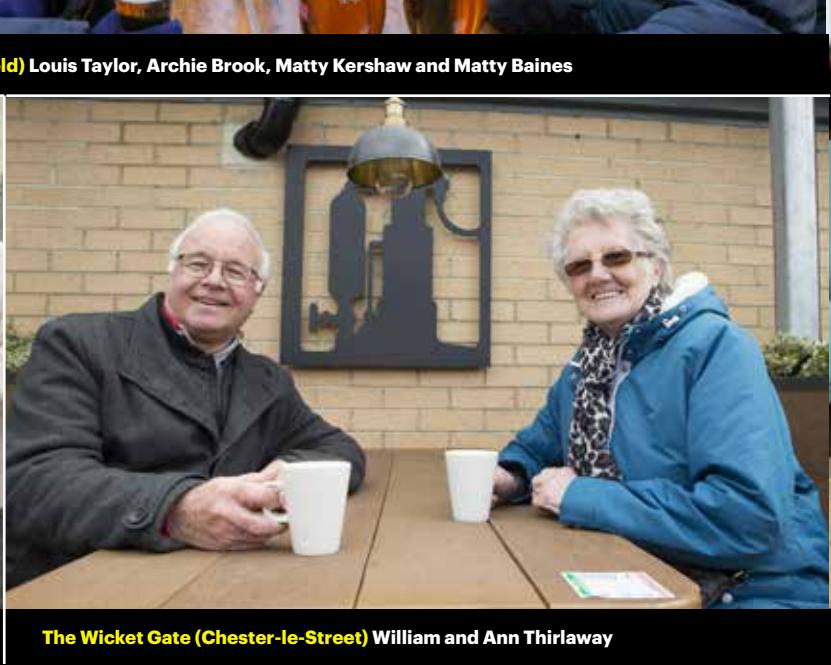
The Miles Thompson (Kendal) Shift leader Daniel Joyce is pictured serving regular customer Rodge Caton



The Sheaf Island (Sheffield) Louis Taylor, Archie Brook, Matty Kershaw and Matty Baines



The Quarter Jack (Wells) Shift manager Cat Mooney serves Liz Luscombe (right) and Di Malcolm, celebrating her birthday



The Wicket Gate (Chester-le-Street) William and Ann Thirlaway



The Three Hulats (Chapel Allerton) The Freeman family, Freddie, Lois, Terri and Adam, enjoy a get-together with Ethan Jeffers and Amy Murphy



The Moon in the Square (Bournemouth) Jasmine Gould, Katy Demaria, Kieran Fuller, Abigail Lakey and Aaron Barwick (clockwise from left)



The Esquire House (Glasgow) Happy to be back at the pub are Siobhan McGinley and Francis Gallagher



The Spirit Merchant (Newtownards) Rebekah Sloan (left) and Courtney Adair



The Booking Office (Edinburgh) Thumbs up from Michael Williamson from Shetland for his first pub pint in a while



The Bourtree (Hawick) Joe Johnson enjoys a pint in the garden



The Central Bar (Carrickfergus) Neil Campbell, Lynn Topping, Chris Ray and Kirstie Coburn (left to right)



The Black Bull Inn (Bangor) A drink in the sunshine for Steffan Midwinter and Margaret Thomas



Tafarn Y Porth (Caernarfon) Dean Riley and Kevin Oliver



The Ernest Willows (Cardiff) Shift leader Louie Sanders-Mortimer serves breakfast to Ross Hicks and Joe Richardson (left)



The Godfrey Morgan (Newport) Pub manager Jensen Clarke serves (clockwise from left) Dave Fitzgerald, Kristian Sanges, Kelvin Smith and Alicia Hany



The George Hotel (Brecon) Kristy Abbott, Kate Hardwick and Becca Mitchell (left to right)



The King's Highway (Inverness) Steven and Kellie Kesson, with team leader Zak Robertson



The Bridge House (Belfast) Dave Reilly, Clive Talbot and Simon Moore (left to right)



The Cross Keys (Peterhead) Bar associate Rosemary Geddes serves Barkley Greaves, Rebecca Davidson, Jodie Davidson and Danny Greaves



The Castle Hotel (Ruthin) Anwen Jones and Betty Evans are served by shift leader Molly Lewis

OUR PEOPLE

THE ALBERT AND THE LION • BLACKPOOL

SHIFT LEADER CRAIG READY TO COME OUT PUNCHING



Shift leader Craig Sumner first joined the team at The Albert and the Lion (Blackpool) in June 2018 as a bar associate.

Having spent five years at college and university in Liverpool, where he graduated with a degree and an MSc in business management, from Liverpool John Moores University, he embarked on his career with Wetherspoon.

However, in July 2019, he also applied for his professional boxing licence (a six-month process to completion), having been involved in the sport since the age of 15.

Craig was born in Bangor, north Wales, but moved to Blackpool as a baby. He recalled: "We had an amateur boxing gym just around the corner from where I lived, in Blackpool, and a few of my friends were going there, so I thought I would give it a go.

"After about a year, I got my amateur boxing licence, at the age of 17, but I chose to go back into education – giving myself something to fall back on – and went off to enjoy a uni life.

"The summer I was completing my final master's degree, I got the job at Wetherspoon and have worked my way up to shift leader, hoping for shift manager soon."

With the pubs closed, Craig focused on his training, working hard to keep fit. Thankfully, as a professional sportsman, he was able to use the gym for one-to-one sessions with his trainer.

He said: "My job at The Albert and the Lion always comes first and I usually fit my training in around it. I am a hard worker and regularly work a full shift at the pub before going to the gym – that has always been fine."

That hard work paid off when Craig 'Cold Heart' Sumner stepped into the ring in March 2020 at University of Bolton Stadium (home of Bolton Wanderers) for his début professional fight.

Competing in the welterweight division, he won the evenly matched fight, beating his late replacement opponent on points and cheered on by some of his Wetherspoon colleagues.

Craig, 28, said: "I was hoping to have more fight experience by now, maybe at least 10 matches during the past year, but I haven't been able to fight since my début."

However, he has the experience of training with fighters who have performed at the highest level, sparring with former World Boxing Association (WBA) lightweight champion Anthony Crolla, as well as Liverpool-based boxers Sam Maxwell, Anthony Fowler and Stephen Smith, all at Amir Khan's Bolton-based gym.

Craig continued: "I have been working hard on technique, fitness and skills, but unable to compete again, yet."

"If we aren't able to get the crowds back this year, I will have lost two years of my boxing career, which I already came to late, aged 27."

"But I love what I do and hope to get a home fight at the Winter Gardens in Blackpool, if not this year then next."

"I want to give myself the chance to see how far I can go in the sport."

Craig concluded: "I also see myself progressing further at the pub and being with the company for some time, perhaps even as pub manager in a few years."

THE SOCIETY ROOMS • MACCLESFIELD

EXILED FROM THE KITCHEN, OUR ERIC'S BEEN BUSIER THAN EVER



Eric Fulham has been a kitchen manager with Wetherspoon for more than a decade, having first joined the company as a bar associate in 1999.

And he has certainly kept himself busy while unable to work at The Society Rooms (Macclesfield) during the periods of lockdown throughout 2020–21.

As well as completing his chartered manager degree apprenticeship in business management practice, having passed his professional diploma in leisure retail management in 2019, Eric has also been busy as a volunteer.

Eric, who lives in Tameside, Greater Manchester, became a volunteer driver during the first lockdown from March 2020 and has continued his work in the community ever since.

Eric said: "I saw an appeal on social media for help to collect and deliver prescriptions and groceries in my local area for elderly people, so I signed up to become a volunteer driver.

"I also worked at a local food bank, at the weekends, packing food parcels and delivering around the local area."

Eric returned to work, managing the kitchen at The Society Rooms, when restrictions were lifted. However, as soon as the COVID-19 vaccination programme was up and running, he was volunteering again.

He explained: "Instead of transporting medicines and shopping, I have been taking people to and from their vaccine appointments, particularly elderly residents who can't get there without an expensive cab fare.

"I know I'm lucky to have my own transport and health, so it is great to be able to help those who need it and can't manage to get to appointments on their own."

"At some point, I might need help and I would like to think that there would be someone out there to assist me."

The volunteer driving service is co-ordinated by Miles of Smiles – a community transport scheme operating for use by residents of Tameside. It was established in 2006 to help to meet the gap in services for patients who are ineligible for ambulance service.

Eric uses his own car for the service and ensures that it is COVID safe, before and after every trip, with disinfectant spray and cleaning.

Eric added: "I'm back at work now and still volunteer as a driver because people will still need the service outside of COVID."

"I have also signed up for a similar service especially for sick children and their families, who need to get to hospital for appointments."

Eric, who has a family of his own, including a teenage daughter, hasn't stopped at being a volunteer driver.

He continued: "I also saw on social media that helpers were needed to test a new COVID-19 vaccine called Novavax – and I signed up for the trial."

Finally (for now, at least), Eric has also applied for an 18-week online college course, to study for a level-2 certificate in mental health awareness.

Eric concluded: "I have finished my Wetherspoon degree now, so thought that it would be good to do something extra, which could possibly be of use in the future, perhaps at work."

"Everyone has problems and issues – so, the more help we can give to one another, the better."

IF YOU'RE HEADING TO THE SEA, WE'LL SEE YOU THERE

Our pubs will be waiting with open doors, and gardens, for visitors this summer

With the summer months now upon us, many people will hopefully be enjoying a holiday, short break or even a few day trips, perhaps to the coast, and (fingers crossed) some summer sunshine.

Our pubs, which can be found in many coastal locations, provide an excellent and affordable option for hungry holidaymakers and famished families, as well as the usual warm Wetherspoon welcome.

The great British seaside and coastal resorts offer a fantastic family destination in the warmer weather, and a local Wetherspoon pub is never too far away.

In numerous bustling seaside towns, all conveniently located and many within walking distance of the beach, our pubs provide familiar surroundings, even when away from home.

So, if you want to be beside the seaside this holiday, whether in England, Scotland, Wales, Northern Ireland or the Republic of Ireland, there is always a welcome at Wetherspoon.

ENGLAND

THE ANGEL HOTEL

1 New Quay Road, Whitby
North Yorkshire, YO21 1DH

The pub and hotel are situated on the harbour side, close to the swing bridge over the River Esk and just a short walk from the main beach.

This is the perfect place from which to explore the traditional maritime town of Whitby, one of the true delights of the Yorkshire coast.

THE VELVET COASTER

501–507 Promenade, Blackpool
Lancashire, FY4 1BA

Located on the promenade, near the famous Blackpool Tower and across the road to the beach, this large award-winning pub, with balcony terrace, is an ideal watering hole on a day trip to Blackpool Pleasure Beach – Britain's 'most-visited tourist attraction'.

THE LIFEBOAT

41A Three Tuns Lane, Formby
Merseyside, L37 4AQ

Developed on the site of the Formby Conservative Club, this pub remembers Britain's first lifeboat station, built at Formby Point in the early 1770s.

Artwork and images of local scenes are on display, reflecting the pub's proximity to the beach and sand dunes.



The Angel Hotel (Whitby)



The Velvet Coaster (Blackpool)

ENGLAND

MOON AND STARFISH

1 Marine Parade East, Clacton-on-Sea
Essex, CO15 1PU

This seafront pub occupies one part of the former Royal Hotel.

A well-known landmark for more than 130 years, the hotel first opened its doors in 1872.

At that time, it stood alone on the cliff top in the new resort of Clacton-on-Sea, once a small Essex coastal village.

SIR ALEC ROSE

32–33 The Boardwalk, Port Solent
Portsmouth, Hampshire, PO6 4TP

Located directly on the waterfront in the tranquil setting of Port Solent, Portsmouth's premier waterside leisure destination, this pub has an outside terrace with tables for dining, offering views of the marina's boats and yachts.



Sir Alec Rose (Portsmouth)

ROYAL VICTORIA PAVILION

Harbour Parade, Ramsgate, Kent, CT11 8LS

Wetherspoon's largest pub is located adjacent to the sandy beach in this coastal town.

This grade II listed pavilion building is a striking example of seaside architecture and a former concert hall.

An extensive first-floor terrace provides uninterrupted views of the sea.



Royal Victoria Pavilion (Ramsgate)

THE SAXON SHORE

78–80 Central Parade, Herne Bay
Kent, CT6 5JQ

The southeast coastline of England was once known as the Saxon shore.

Today, the Saxon shore footpath remains and gives our pub its name.

Once the Tower Hotel, the pub is separated from the beach by Tower Gardens, home to the town's imposing clock tower.



The Admiral Collingwood (Ilfracombe)

THE ADMIRAL COLLINGWOOD

Wilder Road, Ilfracombe, Devon, EX34 9AP

This new-build pub, on the Ilfracombe seafront, has a very unusual design, the inspiration for which was based on the movement of the sea.

A large first-floor roof terrace, surrounded by a glass balustrade, takes advantage of the spectacular views over the sea.

SCOTLAND

THE SALTOUN INN

Saltoun Square, Fraserburgh
Aberdeenshire, AB43 9DA

A grade B listed property originally built in 1801, this pub and 11-bedroom hotel are set on four floors, with one ground-floor bar, as well as a beer garden.

From this ideal base, you can discover the endless golden sandy beaches along this magnificent Scottish coastline.

THE CORRYVRECKAN

Unit 1, The Waterfront Centre, Railway Pier Oban Argyll and Bute, PA34 4LW

The Waterfront Centre stands on the former Railway Quay, built on land reclaimed from the sea when the railway reached Oban in 1880.

The pub's name refers to the Corryvreckan whirlpool, between the islands of Jura and Scarba, named after the Norse king Breachan.

THE PADDLE STEAMER

Gallowgate Street, Largs
North Ayrshire, KA30 8LX

Located near the ferry terminal, this pub celebrates the PS Waverley, the world's last sea-going paddle steamer which still sails during the summer months from Largs to other Clyde resorts.

The pub's displayed artwork and interior design are inspired by its marine location.



The Corryvreckan (Oban)



The Paddle Steamer (Largs)

NORTHERN IRELAND

THE CENTRAL BAR

13-15 High Street, Carrickfergus
County Antrim, BT38 7AN

As its name suggests, this pub is in the centre of town and by the waterfront in Carrickfergus.

The town sits on the northern shore of Belfast Lough, between the ports of Larne and Belfast.

It is the gateway to the beautiful Causeway coast and glens.



The Central Bar (Carrickfergus)

WALES

THE PALLADIUM

7 Gloddaeth Street, Llandudno
Conwy, LL30 2DD

This converted palatial 1920s cinema is just a short walk from the main North Shore Beach, overlooking Llandudno Bay, as well as the town's elegant promenade, with pastel-coloured hotels and authentic seafront architecture, largely unchanged for over a century.

THE SUSSEX

20–26 Sussex Street, Rhyl
Denbighshire, LL18 1SG

A short walk from Rhyl East Beach, Rhyl SeaQuarium (aquarium) and water park SC2 Rhyl, this pub is housed in a former 19th-century chapel.

The Sussex is named after its street, which remembers the Duke of Sussex's visit, in 1828, to the northeast coastal Welsh town.

THE MOUNT STUART

Landsea House, Stuart Place, Cardiff, CF10 5BU

The long-time offices of Mount Stuart Dry Docks Ltd, the building is now part of the old dockland area which has been redeveloped as Mermaid Quay.

The pub, on two floors, has a first-floor non-smoking roof terrace with spectacular views of Cardiff Bay.



The Mount Stuart (Cardiff)

REPUBLIC OF IRELAND

THE FORTY FOOT

The Pavilion Centre, Marine Road, Dún Laoghaire
County Dublin, A96 X2H2

Enjoy a drink and take in the wonderful sea view from the balcony terrace at this pub, overlooking the harbour and marina.

It is named after the famous Forty Foot bathing inlet, located under a mile along the rock-strewn coast at Sandycove.



The Forty Foot (Dún Laoghaire)

MAKING A SPLASH — WATER FROM ACROSS THE POND

Hard seltzers, cans of alcoholic sparkling water, have seized drinkers' imagination in the US – and could be about to do the same in our pubs

A lcoholic sparkling water, who knew?

Ever the innovator, scouring the global market to source exciting new and on-trend products for our customers – Wetherspoon, that's who.

Our pubs are now serving hard seltzers, a brand-new range of low-calorie, low-carb, low-sugar, vegan-friendly, alcoholic sparkling water drinks.

Natural

Quite simply, it's water, alcohol, bubbles and a hint of natural fruit flavour in a can.

With six new choices, all in different fruit flavours, our new alcoholic drinks (4.0–5.0% ABV) all weigh in at 100 Calories or under, for a 330ml serving.

A smash-hit US trend, now taking the UK by storm, hard seltzer is a new, refreshing, light, effervescent alcoholic sparkling water drink.

Subtle

Hard seltzer is more subtle in taste than more traditional, sweet-tasting, premixed canned cocktail drinks, with less sugar and lower in calories.

Our six new hard seltzer drinks are Bud Light seltzer lemon-lime and Bud Light seltzer strawberry (4.0% ABV, 95 kcal each), Mike's hard seltzer raspberry and Mike's hard seltzer black cherry (5.0% ABV, 100 kcal each), Kopparberg hard seltzer mixed berries (raspberries, strawberries and blueberries) and Kopparberg hard seltzer passionfruit (5.0% ABV, 93 kcal each).

Bud Light seltzer is fruity fizzy water with a kick (the kick is alcohol). It's a light, bubbly, refreshing drink, with natural flavours and a hint of fruit.

Twist

Mike's hard seltzer, first launched in 2019, is alcoholic sparkling water with a twist, with natural real fruit flavours and no artificial sweeteners. It is a refreshingly light new type of alcoholic drink.

Kopparberg hard seltzer is an alcohol-infused sparkling water, full of the flavour for which Kopparberg is famous. Inspired by the US boom, this is gluten free and vegan friendly, expertly developed with the UK consumer in mind.

Join the in crowd and discover what the fuss is all about.

Try a brand-new, low-calorie, light, refreshing hard seltzer drink this summer at Wetherspoon.

4.0% ABV

STRAWBERRY

95 kcal

LEMON-LIME

5.0% ABV

BLACK CHERRY

100 kcal

RASPBERRY

5.0% ABV

PASSIONFRUIT

93 kcal

MIXED BERRIES



WETHERSPOONS • MANCHESTER

RACHEL AT THE HELM ON DRY LAND, AFTER LEAVING CRUISE SHIPS BEHIND



Pub manager Rachel Naylor (front) is pictured with (back, left to right) duty managers Caroline Polwarth and Brian McCann, deputy manager Natalia Wolska, area manager Will Fotheringham, shift manager Leon Habtezion, shift leader Selina Begum, kitchen manager Toni Healey and duty manager Isabel Edwards

In June, pub manager Rachel Naylor marks 15 years at the helm of Wetherspoons (Piccadilly, Manchester).

Rachel has worked for the company for 18 years, having started as a part-time bar associate in her home town at The Sedge Lynn (Chorlton-cum-Hardy), just three miles southwest of Manchester's city centre.

Rachel revealed: "I was working for an American company, Princess Cruises, in the cocktail bar on cruise ships, travelling mainly to the Caribbean and Alaska.

"Whenever I would come home over those years, back to Chorlton, I'd work in The Sedge Lynn.

"Then, when I finished at sea, I left to travel around Asia, with the intention of returning to work for Wetherspoon when I came back."

Rachel's current area manager, Will Fotheringham, was then the pub manager at The Bollin Fee (Wilmslow), now sold, and Rachel joined his team as a shift manager.

A brief spell at The Kings Hall (Cheadle Hulme), now sold, followed, before a three-month stint in Liverpool's city-centre pubs and a spell at The J. P. Joule (Sale).

Rachel said: "I was then appointed as pub manager in Piccadilly, my first pub, where I have stayed ever since.

"It was a challenging first couple of years, but I got my team together, built up trust and started to go places."

Several of Rachel's management team, having joined as an associate, have come up through the ranks.

Deputy manager Natalia Wolska joined just a couple of months after Rachel took on the pub – and has been there for almost 15 years.

Duty managers Brian McCann (11 years) and Caroline Polwarth (more than five years at the pub, 15 years with the company), as well

as Isabel Edwards (five years), shift leader Selina Begum (11 years) and shift manager Leon Habtezion (more than three years), all started out as an associate.

Kitchen manager Toni Healey has been with the company for nine years, two of them on Rachel's team.

Rachel added: "Selina actually started in the kitchen as a 16-year-old pot-washer, but wanted to move to the front-of-house area when 18. All of the management team are kitchen trained."

Rachel reported: "It is a small pub, with just a handful of regulars, but we have grown the food side of the business tremendously and are extremely popular with families.

"We also have the football supporters in on match days and big music-event crowds, which adds to the buzzing, lively atmosphere, as well as a large student population keeping us very busy in normal times."

Looking back over the past 15 years, Rachel recalled with pride many of those immensely busy events, with record sales and staff borrowed to keep up with the customer demand.

She added: "When Manchester band The Stone Roses played at The Etihad Stadium for four nights in 2016, we recorded record sales that week."

"However, our record day was when Rangers played in the UEFA Cup Final, back in 2008, in Manchester."

"The Rangers fans were in town for three days. We tripled our beer order and pretty much sold everything!"

"We used more than 10,000 plastic pint pots and borrowed staff from Liverpool's city-centre pubs – I have never seen anything like it, before or since."

COMMUNITY

SCOTLAND

HELEN PROMOTED TO TOP JOB IN SCOTLAND, 21 YEARS AFTER DÉBUT

Wetherspoon has appointed Helen Dumbreck (pictured) as general manager, with responsibility for the company's pubs throughout Scotland.

Helen now has overall responsibility for Wetherspoon's 60 Scottish pubs, which employ more than 2,500 people and have an annual turnover of £160 million.

Originally from Ardrossan, North Ayrshire, Helen started her Wetherspoon career as a part-time bar associate at The Salt Cot (Saltcoats), where she worked for three years.

She spent a further three years at The Wheatsheaf Inn (Kilmarnock), becoming pub manager there in 2005, followed by four years at

The Society Room (Glasgow), before being appointed area manager in 2011 and regional manager in 2017.

Wetherspoon's chief executive, John Hutson, said: "Helen richly deserves her promotion to general manager."

"She is Wetherspoon through and through – with her at the helm, our Scottish pubs are in very safe hands."

Helen added: "I am delighted to be appointed as general manager for all Wetherspoon pubs in Scotland."

"I look forward to working with the area and pub managers, as well as staff, to ensure that the pubs continue to be successful and popular with our customers."



HEYWOOD

GENEROUS GIVERS HELP TO SPREAD CHEER AT FOOD BANK

Staff at The Edwin Waugh (Heywood) have been supporting their local community by fundraising for the local food bank.

Organised by team leader Megan Ellis, the team at the pub wanted to raise funds to buy supplies for Heywood Foodbank.

Run by a group of volunteers and supported by the Heywood St Vincent de Paul (SVP) Society, the food bank provides food and support for those who need the help.

Megan said: "During the first lockdown, my family and I donated bits and pieces to the food bank, after seeing a social media appeal."

"Then, towards the end of 2020, the food bank saw an increase in usage, especially through the pressures surrounding the pandemic."

"There was a massive amount of uncertainty and everyone was feeling the pressure, particularly in the run-up to Christmas."

"My original idea was to organise a fundraiser in the pub, but, with so many restrictions, it was difficult. We set up a JustGiving page, with a £250 goal; however, within just two days, we had reached £400!"

"Colleagues, as well as their family and friends, together with customers (before the pub closed) also brought donations from home, including non-perishable food and toiletries, as well as nappies and essentials for new-borns."

"I had contacted the food bank to see what, in particular, they needed."

The fundraising page reached £1,000, thanks to the kindness and generosity of many people.

Megan continued: "We spent half of the money on food and toiletries and used the other £500 to make Christmas bags with essentials as well as treats, all labelled for age-specific children, as well as adults – because they needed a Christmas treat too."

"I shopped around to get all of the best deals, to stretch our fundraising money as far as possible."

"Three friends/colleagues all helped to make up the bags, sort the donations and pick up the food, as I don't drive."



"A massive thank you to shift manager Lola Kelly, shift leader Michelle Hart (pictured left) and kitchen team leader Katie Smith for their assistance."

Megan, pictured (centre) with pub manager Carl Lynch-Rigg, concluded: "Many families who thought that they would never have to go to a food bank have been reliant on it, because of COVID's impact on their work."

"Our fundraising appeal touched a lot of people – and their response was absolutely fantastic."

"We will be continuing the support for our community in Heywood."

Share Your Summer with San Miguel



Enjoy a cold pint at **wetherspoon**

Enjoy Responsibly. drinkaware.co.uk

#FindYourRich

CHOICE KEEPS GETTING WIDER, AS THREE NEW CRAFT BEERS ARRIVE

Adventurous ale fans treated to new bottles and cans from BrewDog of Scotland and Camden Town Brewery in London

Wetherspoon has extended its craft beer range, with three exciting NEW choices from two brewers in the UK.

Hailing from north of the border, in Ellon, Scotland, we have two new brave brews from BrewDog – in big bottles.

First

Wetherspoon is proud to be the first to serve the Scottish craft beer company's 660ml bottles of Elvis Juice (5.1% ABV) and Hazy Jane (5.0% ABV).

London-based Camden Town Brewery also offers a new canned craft beer, with its Camden Hells Lager (4.6% ABV).

Citrus

BrewDog's Elvis Juice is an IPA with a caramel malt base, supporting a full-frontal citrus overload – grapefruit peel piled on top of intense US aroma hops. Waves of crashing pine, orange and grapefruit round out this citrus-infused IPA.

East coasts collide and crank it up for BrewDog's Hazy Jane, a NEW New England IPA retuned in Scotland. Brewed with oats and wheat, left unfiltered for a hazy appearance and super-smooth delivery, it has a low bitterness and hop-heavy onslaught packed with tropical fruit flavours.

Lovechild

Camden Hells is the lovechild of two German beer styles – Helles and Pilsener. A clean, crisp and dry lager, this beer is the reason the brewery was started in the first place.

It is made with Perle and Hallertauer Tradition hops, a special Pilsener malt from Bamberg and never pasteurised.

These new craft beers join their American cousins in our bottle and can range, Lagunitas IPA (6.2% ABV), Goose IPA (5.9% ABV) and Brooklyn Lager (5.2% ABV), as well as draught craft beer Shipyard (4.5% ABV), together with BrewDog's already-popular Punk IPA (5.2% ABV).

Check out our fantastic three new craft beers at your local Wetherspoon.

What's the story?

CAMDEN TOWN BREWERY

Founded in 2010 by Jasper Cuppidge, this brewery's story goes back to the 19th century, when Cuppidge's maternal ancestors started what became McLaughlin's Brewery in their native Australia.

With brewing in his DNA and a background in hospitality, he bought three railway arches, under Kentish Town West station – and Camden Town Brewery was born. A new, bigger brewhouse was added, in Enfield, opening in 2017.



What's the story?

BREWDOG

Scottish craft beer company BrewDog came howling into the world in 2007, launched by childhood friends James Watt and Martin Dickie, selling hand-filled bottles from the back of a beaten-up old van at local markets.

Now located on a greenfield site, north of Aberdeen, the state-of-the-art ecobrewery is the world's first carbon-negative brewery. With its mission statement 'our carbon is our problem', BrewDog takes twice as much carbon out of the air as it emits, with the help of its own 3,766-hectare forest.



Other beers from the range...



...also on draught



OUR NETWORK GROUPS AIM TO SUPPORT EMPLOYEES AT WORK

**New groups - covering LGBTQIA+, plus race and ethnic diversity
- aim to connect those with a common interest**

Over the past 12 months Wetherspoon has introduced two network groups to help to connect people across the company.

A supportive system of sharing information and services among people with a common interest, network groups are usually set up for employees who belong to minority groups.

Wetherspoon has set up a Race and Ethnic Diversity Network (with 15 initial members), together with two LGBTQIA+ network groups, each with 20 initial members.

Challenges

The company recognises that black, Asian and other ethnic minorities and groups can face unique challenges in the workplace which can directly affect their chances of achieving their goals in the workplace.

It has been highlighted in research that a genuine commitment to building inclusion helps LGBTQIA+ employees to feel safe being themselves at work and can positively influence their ability to be their best professional selves.

These network groups aim to support the continued evolution of ways of working in the company, to the benefit of all employees, including those within the groups, and contribute to our overall business performance.

A steering group was formed to facilitate the network group meetings (held monthly, using an online video portal) and support the members wherever needed.

Steering

The current steering group comprises pub manager Becky Sales (The Ledger Building, Docklands), Wetherspoon's senior personnel manager Owen Wacker, personnel manager Debi Mundle and Wetherspoon's recruitment and qualifications manager Michelle Crooke. Becky completed a degree apprenticeship which included a dissertation on network groups.

She researched their implementation in other companies, in order to identify the potential benefits which could be brought to Wetherspoon and its employees.

Becky said: "The dissertation was picked up at head office and received a positive response.

"The decision to begin implementing the groups into the company, during the last lockdown, has already helped to connect people within those groups."

Grow

Becky continued: "We have received an overwhelmingly positive response from employees, so far, and now want to grow the membership.

"The network groups are inclusive to all employees. We really want to encourage as much participation as possible, with the groups open to new members."

She concluded: "We are also looking to expand the network groups in the near future to include a women's network group and a disability network group.

"To overcome any obstacles and maintain a fair working environment, we must encourage the support of all of our employees, from all backgrounds."

Race and Ethnic Diversity Network aims to:

- * provide a safe space for all employees, regardless of their race or ethnicity, to share their experiences and access advice and information about those resources available to them.
- * promote race equality through active involvement and consultation on the company's strategy/policies and to provide guidance on race and ethnic equality.
- * advise on business opportunities, marketing, programme and product development to improve business strategy.
- * demonstrate a commitment to recruiting, supporting and developing individuals from different racial and ethnic backgrounds to improve diversity and inclusion in the business.

LGBTQIA+ Network aims to:

- * provide networking opportunities for LGBTQIA+ employees.
- * discuss relevant LGBTQIA+ issues and how they could affect the workplace and community.
- * create visibility, with senior management and head-office role models, demonstrating that sexual orientation is not a barrier to success and developing careers with mentoring/career development programmes.
- * provide strategic advice to the organisation on how to approach LGBTQIA+ issues at work.



Name: *Jonny Stewart*

Job title: **Pub manager** Pub: **The Golden Acorn, Glenrothes**

Network group role: **Joint chair LGBTQIA+ Network**

I'm Jonny Stewart, pub manager of The Golden Acorn, Glenrothes. I am delighted to adopt the role of joint chair of our new LGBTQIA+ network.

As both a Wetherspoon employee and an active member of the LGBT community for the past 14 years, I am confident that I have a wealth of experience and knowledge across both areas to facilitate Wetherspoon becoming one of the best LGBTQIA+ workplaces.

Network groups are proven to enhance employees' sense of belonging, raise awareness of associated issues and offer support from likeminded people, all of which help to improve working life for their members.

Wetherspoon already has a culture of directly engaging with employees, and network groups now offer yet another string to our bow in this area.



Jonny Stewart
Pub manager



Sian McKenzie
Pub manager

Name: *Sian McKenzie*

Job title: **Pub manager** Pub: **The Moon Under Water, Wigan**

Network group role: **Joint chair of Race and Ethnic Diversity Network**

I was delighted to hear that the company is creating this network group concerning race and ethnic diversity.

I'm looking forward to working with colleagues from all areas of the country and across the company. I am optimistic that the group will be a supportive space, while also helping to facilitate discussion, raise awareness and make positive changes to benefit all of our employees and customers.

I am especially interested in attracting more recruits from ethnic minority backgrounds, as my experience of the last 11 years is that I haven't worked with many other members of the community.

I'm hoping that my lived experiences, leadership skills, degree in sociology and interest in current affairs will mean that I can make a valuable contribution to the group.

Name: *Cameron Hartley*

Job title: **Bar associate** Pub: **The Ford Madox Brown, Manchester**

Network group role: **Joint chair LGBTQIA+ Network**

My name is Cameron. I have worked for the company for three years. I started out in a pub in Newcastle (The Five Swans) and now work in Manchester at The Ford Madox Brown, alongside my studies at MMU. Before attending MMU, I was the student president and student governor at Newcastle College and student governor to Newcastle College group.

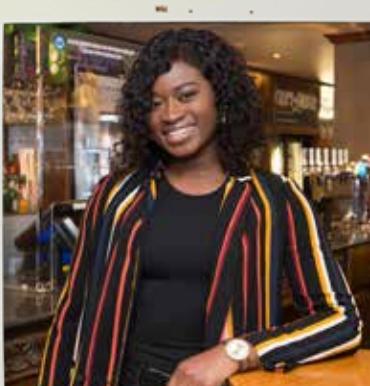
During my time there, I work on numerous policies concerning LGBTQIA+ and welfare. As the company grows, I feel that it is important to continue to grow our open and accepting environment for our staff to work in.

I was welcomed to the company by a team whose members were from across the LGBTQIA+ community (and their friends) and it felt great to be able to be myself – and that's how I feel the company should be, regardless of where you're based.

Through staff initiative, we can continue to be a progressive, diverse and inclusive company.



Cameron Hartley
Bar associate



Terreena Robinson
Pub manager

Name: *Terreena Robinson*

Job title: **Pub manager** Pub: **The Asparagus, Battersea, London**

Network group role: **Member of the Race and Ethnic Diversity Network**

With Wetherspoon introducing this network group, it has opened the door for a safe place for discussions among fellow employees to improve the working environment.

This group allows my peers and me to discuss topics to which we relate, supporting one another, enabling us to make the working environment better for everyone.

I feel like I can share my experiences, giving hope to those who have doubt in succeeding. I want to support, coach and inspire the next generation of employees in achieving their potential.

I am proof that, with support, hard work and determination, anyone can pursue and cherish a career, no matter what their race, gender or background.

ARTISTS ANSWER THE CALL TO HELP US TO DECORATE OUR WALLS

Our pubs throughout Britain and Ireland feature countless original paintings and sculptures, many of them commissioned by Wetherspoon

Wetherspoon's pubs collectively house more original artwork, including original paintings and sculptures, than many recognised art galleries.

The company gives opportunities to artists, much of whose work would not normally be seen, by commissioning and purchasing their pieces of work to decorate Wetherspoon pubs.

In turn, the artwork is seen and enjoyed by huge numbers of people who visit our pubs, home to thousands of pieces of art, adorning walls, ceilings and sometimes even beer gardens.

Often, artists produce pieces exclusively for our pubs and, as well as paintings and sculptures, the vast collection includes prints, lithographs, photographs, carvings, tapestries, glass work and mosaics.

Watercolours, acrylics and oils, as well as mixed-media artwork, both contemporary and more traditional, can be found in almost all of our pubs, many created by artists based locally to each pub.

Wetherspoon's art expert, Robert Renak, is responsible for identifying the artists and commissioning much of the work on display.

Robert has worked alongside historian Ray Colvin on Wetherspoon's pub projects since 1991. Robert develops the local history artwork, expanding on Ray's background research, as well as finding and commissioning any contemporary artwork.

Here, Robert has selected three artists whose work is of particular interest to him.

Robert said: "Almost all of this work was made not only for each specific pub project, but by the artist responding to the pub's name, its location or the town itself."

"The artists, all of them based locally, give a modern 'take' on our pubs' historical background.

"This complements the history artwork also on display in each of the pubs."

● **More artists and their work will be featured in our Wetherspoon News autumn 2021 edition. Numerous artwork examples, along with local history information, can also be viewed from each pub here: jdwetherspoon.com/pub-histories**

Art at: The Saxon Crown (Corby)

About the pub: The Saxon Crown opened in November 2014 on the site of a former purpose-built showpiece department store for the Kettering Co-operative Society.

Commissioned artwork:

Commissioned artwork is on display by three local artists: Wayne Summerfield, Merridan Northover and Conrad Johnson.

Four sculpture pieces, by Summerfield, were commissioned, including one entitled P.L.U.T.O (pictured right) – inspired by the Corby steel works production, in 1942, of pipes for Operation Pluto (pipelines under the ocean).

It was a World War II operation by British scientists, oil companies and armed forces to construct oil pipelines under the English Channel, between England and France.

The first line to France was laid on 12 August 1944, with Operation Pluto considered one of history's greatest feats of military engineering.

About the artist: Wayne believes that every piece of metal wants to be something else.

Every metal object looks beyond the way in which it started life.

Everything is waiting to be a piece of art.

Wayne (pictured), said: "I take on art as I experience life, to be creative, to use unusual materials and turn them into art. In metal sculptures, anything is possible."

From the expert: Robert Renak said: "Wayne is one of those creative artists who pushes boundaries to show how art can be produced using unusual materials.

"He went to great lengths to devise pieces to fit the building and the local history connections."



Art at: The Cross Inn (Kingswinford)

About the pub: Opened in August 2020, The Cross Inn sits on the site of a previous pub (The Cross), whose grade II listed building has stood for 200 years, perhaps longer.

Commissioned artwork: Among the artwork on display is a commissioned glass sculpture by Stourbridge-based artist Paul Floyd, entitled Liquid Light Series 1 – fused, kiln-formed and fire-polished glass.

Historically, glass manufacture attracted workers into the parish of Kingswinford. The Topographical Dictionary of Great Britain & Ireland, published in 1870, declared that the area was 'celebrated for its extensive glass manufactories'.

Fine examples of flint glass were among the many locally made products displayed in Kingswinford's Broadfield House Glass Museum. This grade II listed Georgian house was converted into a glass museum in 1980, yet closed in 2015.

About the artist: Paul established his studio, part of the Ruskin Glass Centre, in 2003 in Stourbridge. He has worked on various commissions, including stained glass and artwork for public art projects.

He also has family connections in the Midlands, as his grandfather worked in the glass industry in Birmingham.

Paul (pictured) said: "I am strongly influenced by the natural environment and the organic aspects of glass itself – the material and its relationship with light lead me to explore innovative ways to create a great array of textures and forms."

From the expert: Robert Renak said: "Paul ticked so many boxes. I liked his work; glassmaking was the main local industry; his studio was very local to the pub; his grandfather had worked in the local glass industry, in its heyday."



Art at: The Bull and Stirrup Hotel (Chester)

About the pub: This grade II listed four-storey red-brick building, which was erected in 1889 on the site of the Bull and Stirrup Inn recorded a century earlier in 1789, was opened as a Wetherspoon pub and hotel in February 2017.

Commissioned artwork: Among the commissioned artwork on display in the pub is an acrylic painting on canvas, entitled The Bull and Stirrup, by Cheshire artist Diana Bernice Tackley.

It is a montage depicting the impressive Victorian building which houses our pub, as well as a wealth of visitors' attractions within walking distance in and around Chester.

About the artist: Diana Bernice Tackley is a critically acclaimed artist, illustrator and broadcaster. She has lived most of her life in Cheshire and is well known for her local waterway and industrial scenes and landscapes.

She was previously a freelance designer of wallpapers and furnishing fabrics, exhibiting internationally.

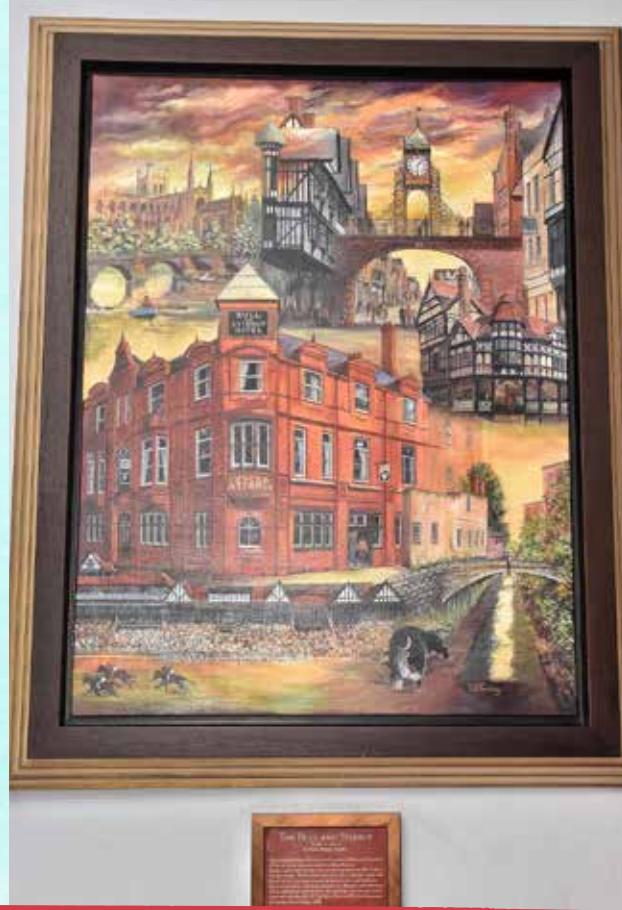
Her paintings are to be found in several private collections, including HRH The Duke of Kent and The Lord Lieutenant of Cheshire, David Briggs, MBE.

Bernice (pictured) said: "I am so fortunate to have a studio which is beautifully located overlooking the

Trent and Mersey Canal, in Barnton, Northwich, Cheshire. Rising every day to look at the water, the wildlife and the changing seasons is inspirational.

"While I am inspired by my beautiful surroundings (who wouldn't be), it is also the effect of light, colour and texture on a subject which draws me in."

From the expert: Robert Renak said: "Bernice did a lot of local research off her own bat and produced pieces which worked as décor, as local history and as contemporary art."



WETHERSPOON RATED TOP FOR FOOD HYGIENE

Our pubs are squeaky clean

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 '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 Miller & Carter, PizzaExpress, TGI Fridays, Pret a Manger and Greggs – although all of those companies also scored highly.

Of our pubs, 793 currently have an FHRS rating, with 97 per cent of those having achieved 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 having a 'pass' score – a 100-per-cent success rate.

The ratings for both FHRS and FHIS follow an independent assessment of food hygiene at a 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



	Total premises scored	Average premises score out of 5
Las Iguanas	48	5
Aldi	608	4.99
ASK	62	4.98
McDonald's	1,173	4.97
Nando's	407	4.97
Waitrose	351	4.97
Wetherspoon	793	4.96
Sainsbury's	959	4.95
PizzaExpress	375	4.95
Walkabout	21	4.95
Browns	21	4.95
Pret a Manger	382	4.94
Slug & Lettuce	82	4.94
TGI Fridays	74	4.93
Gourmet Burger Kitchen	42	4.93
Greggs	1,387	4.92
Lidl	679	4.92
Zizzi	115	4.92
Tesco	1,777	4.91
Miller & Carter	106	4.91

Information in this table was sourced from www.scoresonthedoors.org.uk on 3/2/21, listing 793 pubs in England, Wales and Northern Ireland, with an average food hygiene rating of 4.96. 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.



DAN AND GANG DEVOTED TO PRESERVING PERFECT SCORE

Many of our pubs have achieved the highest-possible rating of five (England, Wales and Northern Ireland) for six, seven and even eight successive annual inspections.

To gain a maximum score successively is difficult enough; however, to keep that highly coveted 'five' rating requires consistently high standards.

Among our pubs achieving successive maximum 'five' ratings for the last six inspections is The Willow Grove (Southport).

Pub manager Dan Mercer (pictured) has been at the helm since 2014 and, during his seven-year tenure to date, has consistently maintained the pub's maximum score.

Dan said: "It is a fantastic achievement for the whole team and one of which we are all very proud.

"Kitchen manager Owen Morris has been with me at the pub since 2014. We have managed to keep a core kitchen team together, with many staff members also working alongside one another for the past seven years.

"It is important to keep a settled, solid, core team to be able to achieve consistent standards, where everyone knows what is expected and is on the same page – that, then, cascades down through the whole team.

"Owen has a team of 15, among them long-serving kitchen shift leader Shaun Brownlee and kitchen team leader Jayne Serrajuddy, although, during the peak summer season, that number can double."

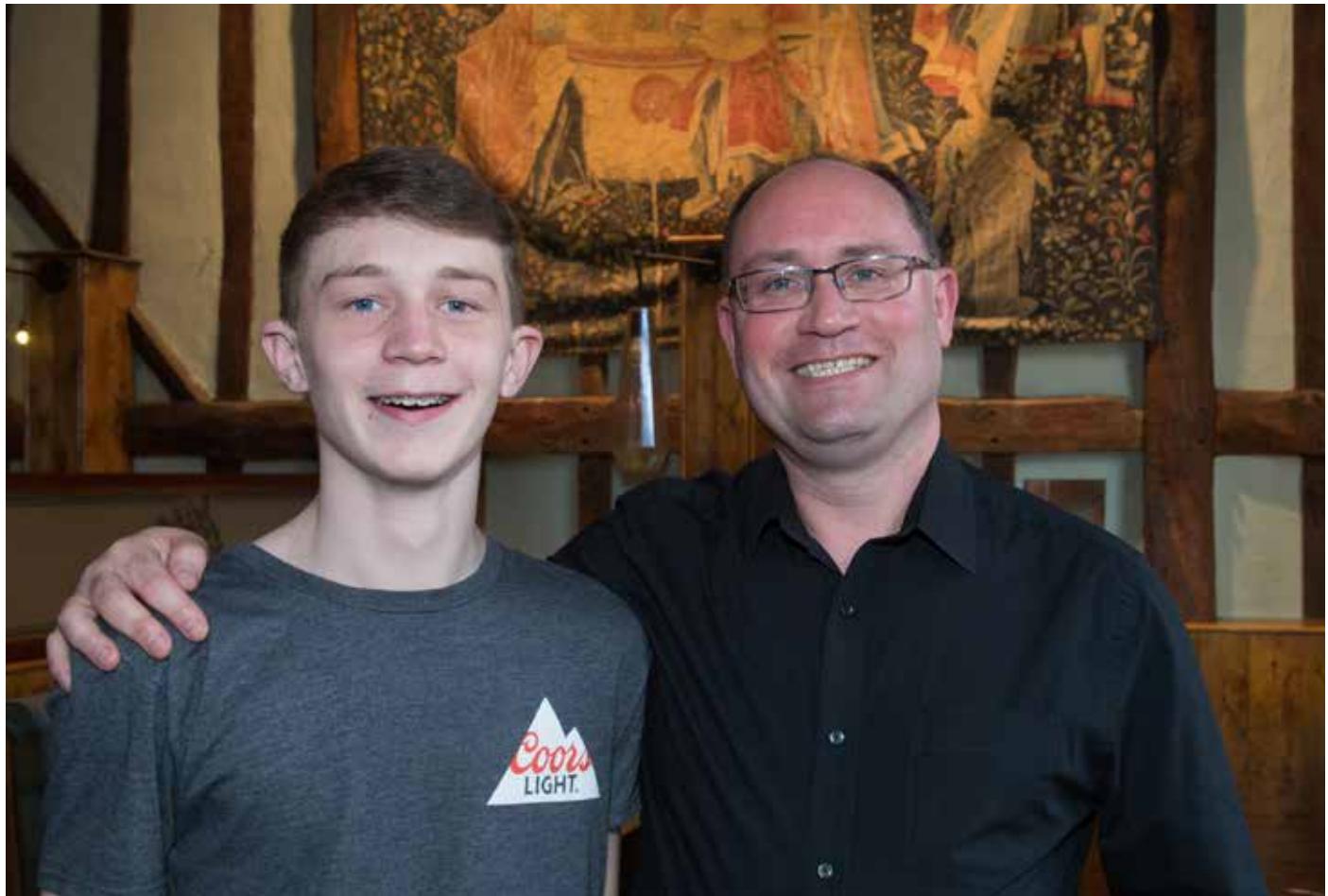
Dan, who joined the company in 2009 and was previously pub manager at the now-sold pub The Merton Inn (Bootle), added: "We are all very proud of our back-of-house standards – working alongside the same people helps, making procedures become second nature.

"Maintaining these high standards is so important for the reputation of our pub, as customers are more aware and informed than ever, being able to check ratings easily via an app.

"The unannounced inspections ensure, at any time, that we cannot allow standards to drop."

WATEREND BARN • ST ALBANS

STEVE HAPPY TO HANG UP SUIT AND GET BACK BEHIND THE BAR



In August, pub manager Steve Baldwin will be marking 23 years with Wetherspoon.

Steve, who runs Waterend Barn (St Albans), joined the company with his wife Rowena, as a management couple, starting out as shift managers at The George (Croydon).

They then worked at both of our pubs in Heathrow terminal 4, at that time, as well as The Wibbas Down Inn (Wimbledon), before taking on their first pub as managers at The Moon Under Water (Hounslow).

Steve recalled: "We spent the first six months at Hounslow together, before Rowena left the company in 2001 to become the teacher she is today."

"I stayed there for a year and a half, before returning to Wimbledon for a couple of months, then took on the new pub opening back at Heathrow's terminal 1, The Skylark, where I stayed for several years (now closed)."

Steve then spent a two-year spell (2004–6) as an area manager, overseeing airport pubs at Heathrow and Birmingham, before returning to pub management at The Dragonfly (Birmingham airport), now closed.

He admitted: "I missed the day-to-day running of a pub, so went back into pub management at the airport, then both pubs at the NEC (Birmingham) and The Hope & Champion (Beaconsfield), before four years at The Flying Chariot (Heathrow, terminal 2)."

Born in Paddington, in west London, Steve moved to Dunstable in Bedfordshire at a young age, where he has remained ever since.

He took over at Waterend Barn in May 2016, and now has his son Alec (17) on the staff (both pictured).

Steve said: "Alec started with us as a 16-year-old floor associate and is currently studying at school in Dunstable for his A levels.

"He loves it at the pub, meeting and talking to different people, getting some life experience and is one of the team."

"My daughter Faith, 15 in May, would also like to join Wetherspoon when she turns 16."

Steve's current management team at Waterend Barn comprises eight staff members who started out as a bar associate and have climbed the career ladder.

They are kitchen manager Harry Rimmer and shift managers Ian McCarthy and James Griffin, as well as kitchen shift leader David Paine and shift leaders Tom Barlow, Stuart McDonal, Alex Jones and Rita Pira (currently on maternity leave).

Steve concluded: "One aspect of the job which I absolutely love is watching people progress."

"I love the whole process from interviewing them, through training, development and motivation to seeing them through each promotion. It is a rewarding feeling."

OUR PUBS IN TRANSPORT HUBS – DESTINATIONS IN THEMSELVES

Customers can enjoy Wetherspoon pubs in numerous towns and cities, many in high-street locations, serving communities across the UK and Ireland.

Even more conveniently placed for travellers and commuters are our pubs at several travel hubs, including major UK railway stations in London, Leeds, Liverpool and Edinburgh.

The pubs provide a comfortable and convenient oasis for refreshment, their names, interior designs and artwork on display celebrating the history of their location and referring to their railway heritage.

Despite their location, surprisingly, most also offer an outside space to enjoy.

Like all Wetherspoon pubs, they serve our great-quality and value food menu, all day every day, together with our unrivalled selection of alcoholic and non-alcoholic hot and cold drinks, including real ales, wines and spirits, soft drinks and free refills on tea and coffee.

You can find a friendly and familiar Wetherspoon welcome while you are out and about, travelling for business or pleasure, at any of our railway pubs.

LIVERPOOL STREET HAMILTON HALL

Street-level Concourse Liverpool Street Station London, EC2M 7PY

Opening times:
7am–11.30pm Monday–Saturday;
9am–10.30pm Sunday

This spectacular pub is housed in the former high-ceilinged ballroom of the old Great Eastern Hotel and still retains many of its original decorative features today.

The highly embellished ballroom's interior design was copied directly from the Palais Soubise, in Paris of 1901.

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 and marble, paintings and plasterwork figures.

Opened in November 1991, Hamilton Hall was Wetherspoon's first pub to be opened at a railway station.

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

The pub is on two levels, with a bar on each and train departure/arrival information screens on display in the pub.

There is also an outside pavement area at the front of the building.



ST PANCRAS THE BARREL VAULT

Unit 23, St Pancras International Station Pancras Road, London, N1C 4QP

Opening times:

7am-midnight Monday-Thursday;
7am-1am Friday and Saturday; 8am-11pm Sunday

Wetherspoon's most recent pub to open at a railway station, launching in October 2018, at a cost of £2 million, is at London's iconic St Pancras International, with its landmark Victorian station and 21st-century extension.

Our pub is set on the ground floor, with one large bar, within the main station concourse.

It has a feature barrel display over the bar and customer area, which boasts extensive dining and high-top table space inside, as well as an outdoor terrace, along one side, on Pancras Road.

The pub's name refers to the station's original design, its links with the breweries of the Midlands and the original late-19th-century role of the station's undercroft (or vault) for the storage of thousands of barrels of beer.

Designed by William Barlow and originally opened in 1868, St Pancras became renowned as an engineering marvel – it was the largest space in the world enclosed by a single roof, providing the grandest entrance into London.



VICTORIA STATION WEATHERSPOONS

Unit 5 (1st floor above WHSmith) Victoria Station Concourse London, SW1V 1JT

Opening times:

6am-midnight Monday-Saturday;
8am-11pm Sunday

Our pub at Victoria station, Wetherspoons, is located on the upper level of Victoria Island – self-contained shops on the station's Brighton side.

With a contemporary design and views across the station, the pub offers customers the chance to drink and dine inside or 'outside', on a large balcony above the busy station concourse, yet within the station building.

This pub was opened in December 1992 at London Victoria station, known as Victoria, named after Victoria Street nearby – and historically the London station most familiar to European visitors.

The eastern side of the station, which first opened in 1862, was once an important terminal for boat trains serving the continent.



Railway pubs

LEEDS
WETHERSPOONS

North Concourse Leeds City Station, Leeds West Yorkshire, LS1 4DY

Opening times:
6am–midnight Monday–Friday;
7am–midnight Saturday and Sunday

Situated on the North Concourse of the station, this pub is at the UK's third busiest railway station outside of London, extremely popular with locals and visitors alike.

Although located at the largest (17 platforms) railway station in England (outside of the capital), unusually, there is a large terrace beer garden at the rear of the pub.

The station straddles two roads, the Leeds-Liverpool Canal and the River Aire.

It is also a combination of two old stations – Leeds Wellington station and Leeds New station – these having opened in 1846 and 1869, respectively.

The two were combined in May 1938.

Work to rebuild Leeds City station began in 1960, taking several years to complete.

The station underwent a massive modernisation at the turn of the millennium.

Its new facilities included our pub, which opened in April 2000, one of several Wetherspoon outlets in the city.



LIVERPOOL
THE NORTH WESTERN

7 Lime Street Liverpool Lime Street Station Liverpool, Merseyside, L1 1RJ

Opening times:
6am–midnight Monday–Saturday;
8am–midnight Sunday

Opened at Liverpool Lime Street station in July 2015, at a cost of £2 million, this pub has since won prestigious awards for its vintage rail-themed design and restoration project.

The grade II listed building, with its eye-catching turrets and spires, was originally the North Western Hotel.

The pub's design itself has a vintage rail theme throughout, with a distinctive tile map – inspired by vintage rail stations – with existing grand pillars, wood panelling and features having been retained.

There are vintage posters and photographs, as well as engineering- and steam-inspired light fittings, plus a wheel & piston sculpture by Cath Davies.

Designed by the renowned Liverpool-born architect Alfred Waterhouse, the 330-room hotel first opened in 1871 and was built by the London and North Western Railway to serve Lime Street.

The hotel closed its doors in the early 1930s and remained empty until 1996.



CANNON STREET THE SIR JOHN HAWKSHAW

Cannon Street Station Cannon Street London, EC4N 6AP

Opening times:

7am–11.30pm Monday–Wednesday and Saturday;
7am–midnight Thursday and Friday; 8am–7pm
Sunday

This pub, which opened in February 2015 at London's Cannon Street, remembers the station's original designer – Sir John Hawkshaw.

Opened by the South Eastern Railway on 1 September 1866, the original station building was designed by Hawkshaw and JW Barry, characterised by its two Wren-style towers, 23ft (7m) square and 135ft (41m) high, which faced the River Thames.

Hawkshaw was born in Leeds and is recognised primarily for his work on the Cannon Street railways, with their bridges over the River Thames, and the East London Railway.

Although the pub is relatively small, yet perfectly and conveniently placed alongside the railway platform, there is ample dining, high tables and chairs, as well as an 'outside' terrace within the station building.

Train departure/arrival information screens are on display in the pub.



EDINBURGH THE BOOKING OFFICE

17 Waverley Bridge Edinburgh, EH1 1BQ

Opening times:

6am–midnight Sunday–Thursday;
6am–1am Friday and Saturday

In 1846, the North British Railway Company built a station in Edinburgh; it was then altered many times and even rebuilt in the 1890s.

All that remains of the original railway station is the much-remodelled booking office, which then became the parcels office, until around 1984.

Later a restaurant, it opened as a Wetherspoon pub, one of five in Edinburgh city centre, in June 2016.

A grade I listed building, it is situated on the prominent bridge junction between Edinburgh Waverley train station and the city centre.

The historic building looks west across Princes Street Gardens and is part of a UNESCO World Heritage Site.

The pub's entrance floor area has a mosaic detail based on the original railway company logo, as well as an original retained large roof light.

There is a beer garden on the left and right of the front entrance, with views across to Edinburgh Castle.



APPRENTICE SCHEME HELPS OUR STAFF TO ASCEND

From Cambridge to Clacton and Beccles to Blackburn - we have achievers all over the shop

During 2020, Wetherspoon celebrated a total of **66 apprenticeship achievers among our employees.**

An impressive 70 per cent of our achievers in 2020 also gained a promotion during, or soon after completing, their apprenticeship programme.

Our apprenticeship programme, which complements our internal award-winning training, offers individuals real and clear career prospects with Wetherspoon.

As well as training and progression, our apprenticeships offer skills, knowledge and confidence-building – they have kick-started so many rewarding careers with the company.

With various levels of hospitality apprenticeship opportunities on offer, nationwide, there are so many career paths available to everyone.

Wetherspoon's recruitment & qualifications manager, Michelle Crooke, said: "We are so proud of the success gained by all of our apprenticeship achievers of 2020.

"As a company, we are committed to offering each staff member the best opportunity to succeed and grow within the company, including studying for qualifications and apprenticeships."

Here, we spotlight eight of our achievers from 2020, showcase apprenticeships at Wetherspoon and highlight the positive experiences and benefits of being part of the programme.

Name: *Daniel Smith*

Position: **Shift leader** Pub: **The Bluecoat (Rotherham)**

Daniel said: "I was supported very well by my tutor. She was always there to answer any questions which I had about the course. If I needed any assistance, she was very helpful.

"I know more about the hospitality industry, as a whole, than I did before. I also learned more management skills, which has made me feel more confident.

"I believe that my apprenticeship could help me to gain further promotion to shift manager."



Daniel Smith
Shift leader

Name: *David Williams*

Position: **Shift leader** Pub: **The Crown Inn (Knaresborough)**

David said: "During my studies and on completion, the apprenticeship has helped my confidence for my role and responsibilities.

"I have already passed on some of my industry experience to other team members to encourage their development and ability.

"My overall grade was a distinction, and I was extremely pleased with the outcome.

"I would recommend a Wetherspoon apprenticeship to fellow employees."



David Williams

Shift leader



Emily Cookson

Shift leader

Name: *Emily Cookson*

Position: **Shift leader** Pub: **The Postal Order (Blackburn)**

Emily said: "When I first started the apprenticeship, I was a team leader. The studies enabled me, I believe, to learn new roles and skills which have since led to my promotion to shift leader.

"The main benefit from completing the course is knowing a new range of skills and putting them into practice. To achieve a distinction made it even more worthwhile.

"I would be open to furthering my apprenticeship career, as there is still so much more to learn. The further you go means learning the skills to progress into management pathways."

Name: *Jacob Coles*

Position: **Shift leader** Pub: **The Lantokay (Street)**

Jacob said: "I was quite sceptical about doing the apprenticeship course, when I first started, but am glad that I followed through with it.

"It has helped me massively with my role. I now feel more confident talking about our products, talking to customers and working on the day-to-day tasks of the job.

"I would definitely recommend the apprenticeship programme to anyone thinking about furthering their career."



Jacob Coles

Shift leader



Jonathan Ayer

Shift manager

Name: *Jonathan Ayer*

Position: **Shift manager** Pub: **The Kings Head Hotel (Beccles)**

Jonathan said: "I would highly recommend the apprenticeship programme to anyone whose training for a current role has been completed, yet there is some doubt, perhaps, about progression.

"Having completed the course, I have a better understanding of my own skills and knowledge.

"It has helped a lot with confidence and helped me to know that I can apply my knowledge to a variety of situations."

Name: *Nicole Arnold*

Position: **Shift manager** Pub: **Moon and Starfish (Clacton-on-Sea)**

Nicole said: "I achieved an overall distinction in my course and, with the help of the apprenticeship, was able to progress in my job role.

"The most rewarding aspect is having a qualification to show at the end of it. I felt a sense of pride, throughout the course, getting feedback from my trainer and assessor. I will take that with me through life, knowing that I have achieved something great.

"Overall, it has taught me, if I put my mind to something and have a passion for it, that I can achieve good things."



Nicole Arnold

Shift manager



Stefan Sabo

Kitchen team leader

Name: *Stefan Sabo*

Position: **Kitchen team leader** Pub: **The Mile Castle (Newcastle)**

Stefan said: "When I started the programme, I was at a small kitchen with a team of seven people. I have now moved to one of the busiest pubs in the company.

"Part of my apprenticeship was to understand different roles and types of people; this helped a lot as I moved to a bigger and busier kitchen.

"If anyone were to ask me whether an apprenticeship was good for them to complete, I would say go for it! You have everything to gain and absolutely nothing to lose."

Name: *Teresa Templey*

Position: **Shift manager** Pub: **The Regal (Cambridge)**

Teresa said: "The apprenticeship helped me to mould myself as a leader and seek different approaches to various workplace scenarios. I have learned to be a better manager.

"I was extremely well supported by my trainer, Tracey, who was a huge help, and I could not be more grateful. Whether it was trying to understand something or just a chat, she was there for me.

"Having now completed my level 4 in hospitality management, I am going to do my foundation degree in business management next."



Teresa Templey

Shift manager

Our apprenticeship programmes, in partnership with Lifetime Training and Leeds Beckett University, are open to all pub team members. Apprenticeship opportunities are available from level 2 (GCSE equivalent) in housekeeping, reception, kitchen and bar right through to level 6 (degree) for our management teams. Apprenticeships, alongside our award-winning internal training programme, seek to develop the knowledge, skills and behaviours

of those in our teams. Personalised structured learning plans are created for our apprentices to enable them to confidently meet and exceed the standards required for assessment, accreditation and future career progression.

● **For more information on our internal apprenticeship programmes, please e-mail: apprenticeships@jdwetherspoon.co.uk**

CARDIFF CUSTOMER COLIN RUNS 100 MILES AGAINST THE CLOCK



Wetherspoon customer Colin Childs has completed his 24-hour 100-mile challenge to raise funds and awareness for The UK Sepsis Trust (www.sepsistrust.org).

First reported in Wetherspoon News (spring 2021), Colin successfully completed his run at the end of March from The Four Candles (Oxford) to The Prince of Wales (Cardiff).

Colin, a driver for Cardiff Bus and a regular visitor to The Tumble Inn (Pontypridd), his local Wetherspoon, was supported by his friend and work colleague Richard Taylor, who provided back-up and support.

Richard reported: "It went really well, although I had to drive Colin across the Severn Bridge, as the pedestrian access wasn't open.

"Apart from that, he completed the course, although, really feeling the effects, he walked the last bit."

Colin confirmed: "The trip from Chepstow to Newport was particularly interesting – and I was hallucinating through exhaustion.

"I thought that I saw two badgers playing on the road, surrounded by birds, but they weren't really there!"

"I also collapsed twice and had to stop for about 20–30 minutes, but, again, I think it was just exhaustion.

"I sort of messed up the first 100km (around 62 miles), completing that distance in 13 hours and 10 minutes; I should have slowed down on the first section.

"The last few miles, going into Cardiff, I was met by a couple of friends and work colleagues, while Cardiff Bus drivers passing me were also beeping their support; that helped to keep me going in those final stages."

Colin's run for The UK Sepsis Trust, which has collected £2,500 in donations, was to raise awareness of the condition and the charity, after his wife Julie almost died of sepsis five years ago.

● **If you would like to show your support with a donation, visit: <http://tinyurl.com/y44ok9ep>**

APPRENTICES CELEBRATED AT HOUSE OF COMMONS EVENT

Two representatives from Wetherspoon were among a handful of guests invited to attend the 14th annual apprenticeship event at the House of Commons.

The event for 2021, which would usually take place at the Houses of Parliament, in London, was an hour-long virtual gathering online via Zoom.

Michelle Crooke, Wetherspoon's recruitment & qualifications manager, and shift leader Emily Cookson, who works at The Postal Order (Blackburn), were invited by Wetherspoon's training provider Lifetime Training.

Michelle said: "Lifetime Training works with many large hospitality companies, including Marston's, Mitchells & Butlers and McDonald's, so it was really lovely to be invited."

The keynote speaker was Gillian Keegan MP, Parliamentary Under-Secretary of State for Apprenticeships and Skills.

Mike Wood MP, chair of the All-Party Parliamentary Beer Group, also attended.

Michelle continued: "The event, which takes place every February as part of National Apprenticeship Week, celebrates apprenticeships and highlights the work done by employers and apprentices.

"This year's theme of 'build for the future' was very apt."

Michelle reported: "It was great to listen to what Gillian Keegan had to say and very interesting to hear about other new programmes.

"It was good to get an insight into what other hospitality companies offer and gain ideas for what Wetherspoon could potentially offer, in the future, working with our provider.

"The event was also a great experience for Emily, who had recently achieved her apprenticeship with distinction."

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.

GRAIN OF TRUTH: BEAUTIFUL BREWS HONED AT FIRM FORMED BY FRIENDS

The Grainstore Brewery, created 26 years ago by Davis/Davies pairing, looks to the future from its Victorian HQ

Brewery's name: The Grainstore Brewery, Oakham, Rutland



Following the closure of Rutland-based Ruddles Brewery, its former head brewer and production director Tony Davis, together with his friend Mike Davies, formed The Grainstore Brewery in 1995.

With Tony's 30 years' brewing experience and Mike's engineering skills, the pair transformed a derelict Victorian grain store, next to Oakham railway station, into a traditional brewery.

Working with a traditional tower brew house system, based on gravity, using open fermenters and top-fermenting yeast, anyone enjoying a tour of The Grainstore Brewery can see and smell the beer in production, quite literally, which is not hidden away in shiny anonymous tanks.

Tony has since retired, five years ago, although pops in regularly to cast his expert eye over proceedings. However, his son Will has successfully taken up the Davis brewing mantle.

Architect

Will (pictured right, with Tony) said: "I trained as a landscape architect, but am now brewer and MD at The Grainstore, something I fell into really."

"It is a lot of hard work, but great fun too. Brewing is a lovely industry to be in."

Like many businesses during the pandemic, times have been tough; however, savings set aside for expansion (planned to start just before lockdown) have been a lifeline for the brewery.

Will revealed: "Just before lockdown, we took on a new head brewer, Wil Wood, previously with Lacons, Fyne Ales and Oakham Ales. However, he missed out on the furlough scheme by just one week and, unfortunately, we had to let him go."

Expansion

"We are hoping to get him back on board, as part of our future expansion plans, as business starts to pick up, with pubs reopening."

"Grainstore is a very, very traditional brewery, producing classic traditional English ales."

"Wil has a more contemporary style, so we hope to appeal to a more extensive audience in future."

Wetherspoon's customers returning to our reopened pubs can look out for Ten Fifty (5.0% ABV), The Grainstore Brewery's flagship brew which is among the guest ales on our national listing this summer.

Ruddles

Will explained: "Ten Fifty (the second beer we produced, in 1995) is the closest ale on the market to the original Ruddles County recipe when it was 5.0% ABV and has remained unchanged."

The Grainstore Brewery has been supplying Wetherspoon's pubs since the brewery's inception. Its national listing, usually once a year, constitutes one-quarter of the brewery's entire production.

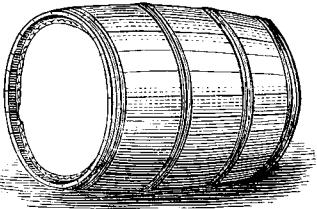
Will continued: "We regularly supply many of those Wetherspoon pubs within a 50-mile radius of the brewery, including Leicester, Milton Keynes, Northampton and Peterborough."

"The national slot, which is at least annually, helps to push our name further out there – and we always receive great feedback from customers."

"Wetherspoon keeps its beers so well, with managers and staff all so very well trained in knowing how to look after cask ale."

"It is good to deal with Wetherspoon's managers – and we have had a very good relationship with the company for the past 26 years."

MOORHOUSE'S WITCHES' BREWS CAST SPELLS ON CONNOISSEURS



Burnley brewery has come a long way since its birth in 1865, when it produced 'botanical beers' to fit in with the temperance movement

Brewery's name: Moorhouse's Brewery, Burnley, Lancashire



Moorhouse's head brewer Dan Casaru is pictured (left) with his assistant Jordan Hamer

Wetherspoon has a proud track record of long-standing partnerships with many of its suppliers, especially breweries.

When the company held its first real-ale festival in October 1990, more than 30 years ago, Moorhouse's Pendle Witches Brew (5.1% ABV) was one of the six beers listed for the event.

Still an extremely popular supplier in the northwest, many of our pubs in the area serve a range of the Burnley-based brewery's beers at all times, among their guest ales, delivered directly to the pubs.

Moorhouse's Blonde Witch (4.4% ABV) is also due to be included on our national listing this autumn.

Moorhouse's is an independent Lancashire brewery, established in 1865 by William Moorhouse. A Burnley man, he took great pride in his home town and his craft, originally producing mineral waters.

Renowned

In 1870, Moorhouse built his own brewery premises, producing renowned beers, including low-alcohol hop bitters and botanical beers, for the temperance movement across the northwest.

More than 150 years later, Moorhouse's is still on the same historic site, in the shadow of Lancashire's famed Pendle Hill.

Today, Moorhouse's continues to be privately owned by the Parkinson family, after another local man, Bill Parkinson, bought the then-struggling brewery, in 1985, and invested in a new brew plant.

Embracing the traditions, values and entrepreneurial spirit of its founder, Moorhouse's opened its small-batch 'pilot' brewery, 'OnTrial', in November 2017, housed within the main brewery.

The whole operation is overseen by managing director Lee Williams, formerly of Thwaites Brewery and Marston's.

Quality

He said: "The Moorhouse brand is synonymous with brewing quality. It's one of the reasons I joined the business."

"Although keen to stay true to our roots, it's imperative that Moorhouse's develop a reputation for being forward-thinking and respected for what it does best."

In the brewhouse, Dan Casaru has been Moorhouse's head brewer for the past 12 years.

A graduate of Heriot-Watt University, he joined the industry in 2005, first at the old Tetley's Brewery in Leeds, moving to Jennings Brewery in Cumbria and then Manchester-based Joseph Holt Brewery, before Moorhouse's.

Born in Halifax, West Yorkshire, and (half) joking about needing his passport to come to work in Lancashire, Dan said: "When I graduated in 2005, it was probably at the start of the massive boom in the brewing industry. Things have changed enormously since that time."

Expand

Speaking about Moorhouse's OnTrial set-up, he said: "We bought the nano kit for new product development and to help to expand our craft beer range. We have the tools to have a play and brew new and different beers."

"It's an opportunity for us to create and develop new products in small batches, with the ability to scale up for special releases and beer festivals. It makes things more interesting and opens up new opportunities."

He continued: "Wetherspoon is a positive environment for getting people involved in real ale. Its pubs give customers the opportunity to try different things, alongside more recognised beers and brands."

Dan is assisted by Jordan Hamer, soon to complete his brewing apprenticeship through Nottingham University.

Dan confirmed: "Jordan is a local lad and it's great to see him develop his skills with this apprenticeship course and get this industry qualification."

OUR PEOPLE

THE MUGGLETON INN • MAIDSTONE

TIM TURNS BACK TIME TO TAKE CHARGE AT THE MUGGLETON INN



Tim Heathfield became pub manager at The Muggleton Inn (Maidstone) in January 2020.

In doing so, he has returned to the pub where it all began for him, having originally started his Wetherspoon career there as a part-time associate, more than 20 years ago.

Maidstone-born Tim recalled: "I was working as a full-time retail assistant, selling suits in a menswear shop, needed more money and somewhere to meet new people."

"I was still living at home and already had previous bar experience, so took on a part-time role at The Muggleton Inn, as a stop-gap."

That was in June 2000 and, after just one month, Tim decided to join the team permanently.

He said: "I enjoyed it so much at the pub, so I packed in the menswear job and went full time. Wetherspoon was a good company to work for, paid well in comparison with its competitors, plus I was meeting new people."

"I had previously been a live-in assistant manager for a year, from the age of 18, with Whitbread, so had some pub knowledge."

"The pub management couple at The Muggleton Inn earmarked me for progression after just six weeks. Within six months, I had been helped through my training and was already a shift manager."

"After another six to eight months, I had been promoted to deputy manager at the pub."

In the summer of 2002, Tim moved to Wetherspoon's recently opened second pub in Maidstone, The Society Rooms, where he then spent 18 years, 15 of them as pub manager.

Tim explained: "The new pub needed a deputy manager, and I was asked to move. The team at The Muggleton Inn was also reverting back to a management couple, so they no longer needed a deputy

"I carried on enjoying that role and spent approximately five years in the same position at The Society Rooms. I enjoyed the responsibility, yet was initially reluctant to take the next step."

"I did, eventually, and then spent 14–15 years running the pub. I must have enjoyed it, as I stayed so long, a rare breed staying 18 years in one pub!"

In September 2019, Tim took over at The Thomas Waghorn (Chatham), for a different challenge in a new pub. However, by January 2020, he had returned to The Muggleton Inn.

He said: "I had been at Chatham only a few months when the pub manager position came up at The Muggleton Inn and I decided to return."

Tim explained that The Muggleton Inn brings totally different challenges: the sheer scale and layout of the pub, with two bars, and the fact that it is a listed building are among them.

However, he has a great team to support him, including his 'number two', Karl Adams, who has been with the company for more than 20 years, as well as senior manager Kirsty Driver (currently part time, following maternity leave) and kitchen manager Alex Reed.

Tim concluded: "The past year, the vast majority of which has felt like a wasted one, has been the most challenging time for me in 20 years with the company."

"I want to make sure that The Muggleton Inn is a great pub and then plan to move up at some stage in the future."

"I have been working in pubs since the age of 18 and would perhaps like a head-office-based role next, maybe as an area manager or in the audit team, still with Wetherspoon."

"The company has looked after me well."

VELVET COASTER GETS ROLL-ON PART IN THEME PARK MUSICAL



An online collaborative musical lockdown project, featuring more than 20 creative members of the UK theme park industry, has resulted in an 80-minute show.

The brainchild of composer, lyricist, arranger and broadcaster Nick Hutson, *Theme Park Fan: The Musical* premiered on YouTube in February 2021 and has since been viewed more than 10,000 times.

The production, which was recorded remotely, tells the story of Jamie, who simply wants to be accepted in the theme park community, but must learn valuable lessons before he can achieve his goal.

Set in Blackpool, on a theme park opening weekend, with more than a dozen original songs, the musical numbers include Spoons (*Everyone's Welcome at the Bar*), performed during act one, scene four: A Local Pub.

The song, which was inspired by The Velvet Coaster (Blackpool), opens with the lines:

"When you have had a long day, riding rides, and you need something to fill your insides.

"It's the big one and it's iconic, they do a lovely gin and tonic, free coffee refills and much more besides. Spoons, spoons, spoons, spoons..."

Nick Hutson said: "I'm thrilled that the musical has found success and that the take-away hit from it celebrates Wetherspoon.

"Visiting The Velvet Coaster is such a massive part of a trip to the Blackpool attractions that it would've been a mistake not to have included it.

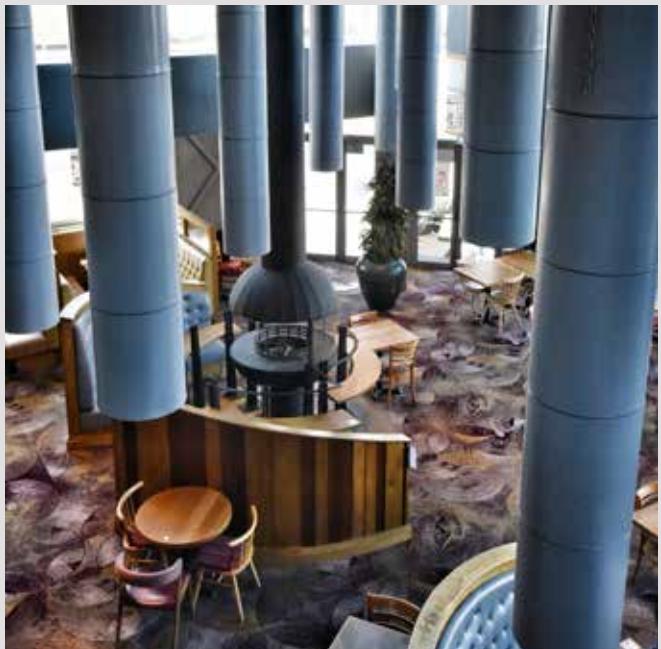
"The song is part Chas and Dave, part Lancashire Hotpots and part musical theatre; it's a mad, yet loving, celebration of everyone's favourite watering hole. I can't wait until I can visit it once more!

"In creating the largest and most immersive UK theme park community event ever, we brought Blackpool to so many during lockdown – through the songs, sounds and even smells of Blackpool via the musical.

"It's a love letter to Blackpool and theme parks – with the biggest love letter to Spoons you've ever heard."

As well as entertaining people, the project is also supporting the Campaign Against Living Miserably CALM, raising more than £2,000 (www.justgiving.com/fundraising/themeparkfan).

- To listen to Spoons (*Everyone's Welcome at the Bar*) or to watch the whole musical, visit **Nick Hutson Music**: www.youtube.com/nickhutson
- The whole original lockdown cast recording, including '*Everyone's Welcome at The Bar*' is available on Apple Music, Spotify, iTunes and all other major streaming platforms.



LEAVE STAKE-OUTS TO THE TV COP SHOWS... AND HAVE A STEAK IN WITH US

Choose a 21-day-aged 8oz sirloin steak, cooked to your liking

Wetherspoon's pubs offer two great steak options fresh from the grill – all day every day.

Customers have the choice of our classic steak option or our gourmet steak meal, with a drink* included in the price. Our prime beef steaks come from Britain and Ireland, are matured for 21 days to ensure great flavour and texture, then seasoned by us in the kitchen and rested before cooking to your preference.

Our classic 8oz sirloin steak meal is served with your choice of chips, jacket potato with Lurpak spreadable or rainbow quinoa side salad.

Our gourmet steak meal, again with 8oz sirloin steak, is served with peas, grilled half tomato, seasoned flat mushroom and three onion rings, as well as chips or jacket potato with Lurpak spreadable and a sauce of your choosing.

You can select our creamy peppercorn sauce or our glaze, made with Jack Daniel's® Tennessee Honey.

Both sauces are available as an add-on.

There are also side orders of six onion rings (either solo or with a sauce alongside), a fried egg, peas and two slices of black pudding.

Our steak is cooked to your personal preference, just how you like it, from pink to well done... or somewhere in between.

Steak is also included in our mixed grill (gammon, pork loin, rump steak, lamb and sausage) and large mixed grill (gammon, pork loin, rump steak, lamb, two sausages, fried egg and six onion rings), both served with peas, grilled half tomato and seasoned flat mushroom.

All grill dishes include a drink* in the price, from our 'choose any drink' selection, available all day every day on our main menu.

The meal's price will vary, depending on your choice of soft or alcoholic drink.

Enjoy our classic sirloin steak or gourmet sirloin steak today, fresh from the grill, at your local Wetherspoon pub.

INCLUDES A DRINK *CHOOSE ANY DRINK / CRAFT, REAL ALE, LAGER, BEER AND CIDER
Draught available in half pint and pint measure • Bottle • Can
LOW AND ALCOHOL FREE
TEA, COFFEE AND HOT CHOCOLATE
FREE REFILLS[†]
SOFT DRINKS Draught 398ml glass • Bottle • Can
COLDWATER CREEK WINE^{††}
Wine available in 125ml and 175ml measure
GIN, VODKA, RUM, WHISKY AND BRANDY^{†††}
MIXER INCLUDED[†]

Excludes Prosecco, sparkling wine, wine by the bottle, cocktails, liqueurs, bombs, shots and any drink not listed on the drinks menu.



Foyle's operations director Malachy McAteer

OUR SUPPLIERS

FOYLE FOOD GROUP

This family-run business, with more than 40 years' expertise in the beef industry, has been supplying Wetherspoon for the past three years with rump and sirloin steaks made from British and Irish beef.

Owned and run by the Acheson family since 1977, the company operates nine state-of-the-art facilities across the UK and Ireland, including at Campsie, Donegal, Hilton and Omagh, with more than 1,250 employees.

All of its sites are AA grade British Retail Consortium (BRC) approved.

Foyle has one of the strictest traceability systems in the industry, so delivers the highest-quality beef steaks possible to Wetherspoon's pubs and customers.

DUNBIA

This is one of Europe's leading food companies, specialising in the production of quality beef, as well as lamb and slow-cooked products. A division of Dawn Meats, based in Dungannon, Northern Ireland, the company employs 5,200 people across 15 sites.

In 1976, brothers Jim and Jack Dobson established Dungannon Meats, a premium butcher's shop in Moygashel, County Tyrone. Expansion followed, with new facilities at various stages, as well as the acquisition of several other food companies, culminating in the group's 2006 rebranding and renaming – to Dunbia.

In 2009, the company acquired a facility in Ballymena (Northern Ireland), where it launched The Butchery Academy – developing and nurturing young talent in the age-old butchery craft.



Classic sirloin steak; Gourmet sirloin steak

FIELD TO FORK

Our food values are becoming ever more important to us and our customers – and we consider them each time we develop new products for our menu.

Our aim is understanding more and more about our growers, farmers and supply chain. This is why we have a dedicated team which visits our suppliers regularly throughout the year. While we make it a priority to trace our supply chain from 'field to fork', our 'complete traceability' also checks back to the farm each time we visit suppliers.

We trace food products back to their original source; whether that is the farms which raise our British beef or the boats and catch areas where our fish is caught, we are passionate about every step of their journey.

We believe that connecting the dots in our supply chain allows us to understand more about the food which we sell and the people who help us to get it to our pubs.

WHY MATURE MEAT?

Our steaks are matured for a minimum of 21 days. This improves both the flavour and texture of the steaks. During the process, enzymes break down the tissues in the muscle, making it much more tender.

During maturation, water evaporates from the meat, helping to concentrate and improve flavours.

An aged, or matured, piece of meat has a fuller, deeper and richer taste.

WHAT IS A PRIME STEAK?

Beef is graded in two ways: quality and yield. Quality grades for tenderness and flavour, while yield grades the amount of lean meat on a cut.

Prime beef is produced from young, well-fed beef cattle. It has abundant marbling, which is the amount of fat interspersed with the lean meat, making it tender and juicy.

Prime steaks are perfect for grilling.

OUR PEOPLE

THE BABINGTON ARMS • DERBY

TOM GOES OUT ON A HIGH, AFTER 24 YEARS



Retiring pub manager Tom Taylor (front) with (left to right) shift leader Stephen Linklater, kitchen team leader Adam Jeziorny, area manager Joe Sanderson and Wetherspoon's general manager Alistair Broome

A special presentation in Derby, in April, marked the retirement of pub manager Tom Taylor, after almost 24 years' service with the company.

Tom joined Wetherspoon in June 1997 as a shift manager at The Bankers Draft (Sheffield), having previously had a 13-year career with Gala Bingo.

Following an 18-month spell in Sheffield, Tom took on his first pub manager role at The Hare and Hounds (Kidderminster), now sold.

A further 18-month stint followed at The Figure of Eight (Birmingham), before Tom moved to The Babington Arms (Derby) in 2001, where he remained until his recent retirement.

Tom, originally from Exeter, recalled: "I wanted to come to Derby mainly because it has a long tradition and great reputation as being a real-ale city."

"When The Babington Arms job came available, 20 years ago, I went for it and have been there ever since."

Tom built a successful team – and the pub's own reputation for real ale grew, year after year.

He reported: "We increased the real-ale choice, adding an extra bank of pumps, offering 17 real ales."

"We forged close links with local brewers, many of them becoming great friends over the years – which helped with our real-ale success."

"In my 20 years at the pub, I have been able to express myself and had licence to offer so many different real ales from local and regional breweries and microbreweries."

That quality and range of real ale did not go unnoticed by the local Campaign for Real Ale (CAMRA) branch members, with The Babington Arms under Tom's stewardship included in the CAMRA Good Beer Guide for 18 successive years.

Tom revealed: "Derby is a compact city centre with so many real-ale pubs and decent traditional old free houses."

"With so much competition, it is a difficult place to get into the Good Beer Guide, but we did and kept in there year after year."

"It is tough enough gaining that good reputation in the first place –

but with branch members rating the beer on every visit, keeping it going takes a lot of hard work from a great team."

"And the team at The Babington Arms is very good."

"We have great success in staff retention, with many members who have worked there for a long time. I couldn't have done it without them."

"My senior shift manager, Amber Ward, has a lot of years' experience and I would like to thank her for all of her support over the years."

"I like to think that I will be leaving the pub in good hands."

Tom, 60, wanted to retire and admits that the challenges of the pandemic closures and restrictions helped with his decision.

He said: "I was sensible enough to start a pension when I was in my 20s, so can afford to retire now, like most of my friends."

"It is time to do the things I want to do, including going to music gigs and special rail trips, as well as cycling, which I took up in the first lockdown to keep fit."

"My kids are 30 and 28, living their own life, so it is just me and my partner Fiona."

Tom concluded: "We don't live in Derby, but I'm sure I will pop to the pub, from time to time, for a pint."

Wetherspoon's general manager, Alistair Broome, added: "Tom has been a true ambassador for the company, especially with his passion for real ale."

"He has always ensured that a wide range of local, as well as national ales is always available at the pub, while ensuring that the pub stocked a dedicated range of traditional ciders as well."

"This helped to push The Babington Arms to become one of the top pubs in the company for real-ale sales."

"We know that Tom will be a huge miss to his regulars, as well as to the company – and we wish him a long and happy retirement."

● **Parisa Darling, who was previously shift manager at The Standing Order (Derby), has been appointed as the new pub manager at The Babington Arms.**

YOUR EXPIRED VOUCHERS AND CARDS GET EXTRA YEAR OF LIFE

Customers with Wetherspoon food and drinks gift cards, as well as Campaign for Real Ale (CAMRA) vouchers, which may have expired during our pubs' closure are advised that these will still be valid.

The validity of all gift cards and CAMRA vouchers has been extended for a full year, after their original expiry date.

For example, any Wetherspoon gift card or CAMRA voucher which may have expired during the early months of 2021 will now be accepted in Wetherspoon pubs until the same respective month in 2022.

Wetherspoon gift cards can be used to purchase any food and drinks at our pubs.

The CAMRA voucher scheme is a CAMRA members' benefit, entitling members to £30 (60 vouchers of 50p) off a pint of real ale, cider or perry. Celebrating 50 years this year, CAMRA has been campaigning for real ale, pubs and drinkers' rights since 1971. For full details and membership information, visit: camra.org.uk



CAROL AND GARETH DO THEIR BIT FOR RED CROSS IN WALES



Pub manager Carol Cooper and shift leader Gareth Robins (pictured) have both been supporting the British Red Cross.

Carol, who runs The John Fielding (Cwmbran) has been supporting the charity since February as a community response volunteer.

Carol reported: "My role has been helping to provide a meet-and-greet service at the COVID-19 vaccination centres in Cardiff and Vale – which has been good."

"I wasn't able to meet and greet customers at the pub; however, helping the local community in this way was a different and worthwhile experience."

Gareth, meanwhile, raised more than £300 for the British Red Cross in January, in a 'pub staff against loneliness' event, as part of the charity's Operation Anti-Loneliness campaign, with a 20-hour gaming stream.

Gareth said: "Going from such a social job at the pub to being in lockdown has been quite a surreal experience."

"Lucky for me, I've had my family around me and friends I can reach out to at a moment's notice."

"However, for some, it's not so easy, so I thought that I would do my bit to help with this fundraiser."

Gareth completed his 20-hour-long gaming stream on his YouTube channel @GSRobinius, smashing his £250 target by raising £310.

PANDEMIC SLOWS, BUT CAN'T STOP, PUB-COLLECTOR PETER



Wetherspoon fan Peter Dobson, who was first featured in our spring 2020 edition, has remarkably doubled his Wetherspoon pub visit number during the past year, despite all of the restrictions.

In his attempt to visit every Wetherspoon pub in the UK, first embarking on his 'Wetherspoon Challenge' in October 2019, Peter had 'collected' 100 pubs by the turn of the new year 2020.

He has now celebrated his 200th visit, this one being at The Angel Vaults Inn (Hitchin), following the reopening of our pub gardens in April.

Peter is pictured enjoying a pizza and a pint in the beer garden wearing his Wetherspoon hoodie, specially made for the occasion.

The Wetherspoon 'W' app logo and the wording 'Visiting Every Wetherspoon Challenge!' are emblazoned on the garment.

Peter said: "I was keen to find a really special pub for my number 200 – and the gardens at The Angel Vaults Inn were the perfect venue, luckily, on a lovely sunny day too."

"I also wanted to create a hoodie with my challenge printed on it to give it more recognition when I visit the pubs."

● **Unlike many of our Wetherspoon superfan 'collectors', Peter is recording every visit with a montage video of photographic images for his YouTube channel – 'Visiting Every Wetherspoon' (tinyurl.com/c4mf29hd), which begins with #001 at The Eight Bells (Dover) and is set to continue.**

THE GOOD BEER GUIDE 2021

EST 1972



FOR PUBS WHICH SERVE THE PERFECT PINT AT THE PERFECT TEMPERATURE™
CASK MARQUE
OVER 875 ACCREDITED J D WEATHERSPOON FREE HOUSES

A COUPLE OF SWELLS – MANAGER GARY AND THE HERBERT WELLS

Woking pub has had the same manager since 1996 and been listed in CAMRA's Good Beer Guide for each of those 25 years

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 in the Campaign for Real Ale (CAMRA) Good Beer Guide, over many years. Wetherspoon continues to have more pubs listed, as a proportion of its estate, than any other pub company.

In the current guide (2021 – 48th edition), there are 242 Wetherspoon pubs listed.

Excellent

In the first of a set of new features, we highlight the pubs and staff serving an excellent range of real ales from brewers across the UK. Our first is The Herbert Wells (Woking), managed by Gary Hollis since December 1996.

The pub has been listed in the guide for 25 consecutive years.

Gary said: "It is one thing to get into the guide, but to remain there for 25 years is a great achievement."

The Herbert Wells usually offers eight real ales, according to demand, among them Sharp's Doom Bar and Greene King Abbot Ale and Ruddles, together with five guest ales.

Gary continued: "In an ideal world, we try to have at least one ale above 5.0% ABV, one session beer, one light and one dark, to offer a good selection."

Popular

"TEA (Traditional English Ale), from Hogs Back Brewery, has been a constant here, almost since we opened, being one of our closest brewers and a very popular ale with customers."

A classic best bitter, TEA (4.2% ABV) is made using the finest English malt carefully balanced with local Fuggles hops. It is gently fermented to leave some of the natural malt sugars, giving a full flavour, with a long, dry finish.

Gary said: "We have a rota of different local brewers and stock their beers in an ever-changing selection, among our guest ales."

Among the other breweries regularly showcased at The Herbert Wells are: Andwell, Arundel, Ascot, Crafty Brewing, Dark Star, Dorking, Firebird, Langham, Surrey Hills, Thurstons, Tillingbourne, Twickenham, Westerham and Windsor & Eton.

Gary revealed: "We have only a few staff members responsible for the cellar, so keeping the quality high and consistent."

"I always put the ales in a particular order, and we use them from the left, so that everyone responsible knows which one is next."

Team

Gary and the team have a great relationship with their local CAMRA branch members from Surrey Hampshire Borders CAMRA – and Gary has also helped out at their annual Woking Beer Festival.

He said: "The local CAMRA group members support us. We regularly ask for their advice. They soon tell us if things are not right!"

"I think it important to sell the beer through in three days. If we're busy, we put more on and vice versa, then the quality is always there."

What The Good Beer Guide 2021 says:

THE HERBERT WELLS

A varied range of up to seven guest beers, plus six ciders and perries, is served at this popular town-centre Wetherspoon, which is close to bus stops and the railway station.

The large open-plan bar is decorated with HG Wells-inspired features, including an invisible man sitting in the window and its own time machine.

A wealth of information about local history covers the walls of both the main bar and the smaller side room.

● 51-57 Chertsey Road, Woking, Surrey, GU21 5AJ

"If we get asked for a particular beer, we will try our best to get it."

"If customers are asking for more dark beers or higher ABV ales, for example, we will do our best to satisfy their request."

Gary concluded: "For me, a pub is all about the people. We try to listen to the customers and, wherever possible, offer what they ask for."

"The Herbert Wells is what a pub should be all about."

Ian Johnson, Surrey Hampshire Borders CAMRA chairman, said: "The Herbert Wells is an oasis in Woking – and Gary is a great manager who has been there for 25 years... quite an achievement."

What CAMRA says:

Ian Johnson, chairman, Surrey Hampshire Borders Branch of CAMRA, said: "I moved to the Woking area in 1995, about the same time as The Herbert Wells opened. Gary [Hollis] soon took over as pub manager and has been there ever since, running a great pub."

"Gary is no shrinking violet and can often be seen clearing glasses front of house or behind the bar serving and keeping an eye on things."

"He is backed up by a great team, many of whom have been working in the pub for 10 years or more."

"The Herbert Wells has been in every CAMRA Good Beer Guide for the past 25 years, a fitting tribute to the quality of the real ales served."

"Gary has supported CAMRA over the years, running beer festivals in conjunction with CAMRA showcasing local breweries."

"The local CAMRA branch has suggested breweries and beers – then, wherever possible, Gary has sourced these."

"He is always willing to support local breweries and will do his best to respond to customers' requests for specific beers."

"My wife drinks cider, and Gary caters for customers, like her, with a great choice of 'proper' draught ciders kept in a dedicated fridge."

"Woking isn't known for its selection of real-ale pubs."

"There are a few others, but The Herbert Wells is certainly the best."

"The close proximity to Woking station, just a few minutes' walk away, has earned the pub the unofficial name of the station waiting room, although the lure of another beer can lead to having to catch a later train!"

Tim says: "As Wetherspoon News readers will know, the BBC, SKY, The Times, The Independent, the Daily Mail, the Daily Mirror and many others issued apologies and/or corrections in respect of media inaccuracies following the first lockdown in 2020.

The apologies and corrections were published in the summer 2020 edition of Wetherspoon News.

Unfortunately, a small number of inaccuracies was reported in the early part of this year.

Wetherspoon is grateful to The Guardian and The Times for issuing the apology and corrections below.

It's fair to say that more people seem to read the incorrect versions than the subsequent corrections – yet, even so, correcting something quickly and a commitment to accuracy make a big difference to any publication's credibility.

The same can't be said for American publication Bloomberg Businessweek – which published an article riddled with basic factual errors (see page 61) which it appears reluctant to correct.

UK readers, who know and visit our pubs, will easily see that the offending article is cobblers – but American readers, who do not have this opportunity, may believe that it is telling the truth.

The most surprising behaviour of the mad March days of 2020 relates to two senior MPs, Rachel Reeves and Jo Stevens.

Rachel Reeves concocted a story on Twitter which said that Wetherspoon "refused to pay its 40,000 employees until it receives its Govt loan ... after first refusing to lock down altogether". Both statements are complete fiction.

Jo Stevens, in a most brazen lie, said: "After a session in front of @RachelReevesMP @CommonsBEIS Wetherspoons have u-turned on decision not to pay 43,000 staff while pubs are shut."

In fact, Wetherspoon never refused to pay staff, as newspapers have now admitted, and I never ever appeared in front of Rachel Reeves' BEIS parliamentary committee.

Pages 4–5 of this magazine explain, to Boris Johnson and the government, the importance of truth.

The elite Rachel Reeves, a graduate of Oxford University and an alumnae of the Bank of England, and Jo Stevens, a graduate and solicitor, should both reflect on how that mantra applies to them.

Unbelievably, their fictional Twitter comments remain in place today – more than a year later."

● The full story is on pages 62–63.

the guardian

Following an announcement by the company, in which it raised some money on the London stock market (a 'share placing'), The Guardian newspaper made some highly inaccurate comments, which it has now 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). The company is grateful to The Guardian for issuing a rapid correction and apology.

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. "

THE TIMES

The Times agreed to print a correction (see below), following an article dated 12 November 2020 which made inaccurate comments about the company. The correction appeared in the newspaper on 12 February.

Corrections and clarifications

"On November 12 we reported on comments by Tim Martin, of JD 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 JD Wetherspoon should they return.

We are happy to make that clear. "

Tim says: "In an interview with leading hospitality magazine *The Caterer*, dated 19 February 2021, TV chef and restaurant owner Angela Hartnett, who used to work for Gordon Ramsay, criticised Wetherspoon for "destroying" communities. Wetherspoon responded to this rather unusual allegation in the letter below."

THE CATERER (19 February 2021)

Ms Hartnett was asked by the interviewer in the magazine: "Have people realised the importance of restaurants to communities?"

Angela Hartnett answered:

“One thing that has changed since I started working in the industry 30 years ago is that everywhere in London now has its own neighbourhood.

“I live in east London and I don't need to leave my doorstep to get great Japanese, great Indian, great fish and chips.

“Restaurants have become very local; people go to their local restaurant.

“Pubs are equally as important, and I think pubs are going to suffer far more than restaurants after lockdown because pubs generally were on their way down.

“Companies like Wetherspoon have destroyed that community – the lovely pub on the corner – and I think they really will suffer.”

Reply by Wetherspoon to The Caterer (5 March 2021):

Dear Editor

Angela Hartnett (*The Caterer*, 19 Feb) says that her East London neighbourhood has “great Japanese, great Indian and great fish and chips” and that “companies like Wetherspoon destroyed” that sort of community. However, Ms Hartnett should consider a number of points before criticising Wetherspoon.

Wetherspoon paid £764 million of taxes in 2019, one pound in every thousand collected by the government, a major community contribution.

Wetherspoon employs 37,516 people, 15,032 of whom own shares in the company, and has won many awards for training and staff development.

In the last 15 years, Wetherspoon has awarded bonuses and free shares costing £428 million to staff, a sum equivalent to 55% of our profits after tax.

Wetherspoon has won more awards from English Heritage and CAMRA

for the design and restoration of old and listed buildings than any other company.

Wetherspoon also has more pubs listed in the Good Beer Guide than any other company and has the highest rating of any large pub company on the local authority-run “scores on the doors” scheme, with an average score of 4.96 out of 5. Around 95% of Wetherspoon pubs are outside the central London area where Angela lives and works.

Many of these areas don't have “great Japanese” on the doorstep and Wetherspoon pubs, as their success indicates, are popular in local communities.

Yours sincerely
**Eddie Gershon, spokesman
JD Wetherspoon plc
Watford, Hertfordshire**

Forbes

US business magazine *Forbes* made a large number of mistakes in two articles about Wetherspoon.

Wetherspoon sent the press release, below, as a correction, which was published by the London Stock Exchange:

Wetherspoon's press release: 7 May 2020 JD Wetherspoon plc (“the company”)

Correction – Forbes:

Articles published online by the business magazine *Forbes*, on 27 March and 3 May 2020, made a number of factually incorrect statements regarding the company.

It was alleged that the company told the “workforce that not only would they not be paid, but they can trot off to get a job in a supermarket”.

As regards pay, a company video, recorded on Sunday 22 March (transcript below, appendix 1), actually said, “all our endeavours are going to be on trying to make sure that you get your money and that the pubs reopen”.

An email, sent out with the video, said: “All hourly paid employees will be paid as normal on Friday 27 March for all hours worked up to, and including, Sunday 22 March 2020.”

Staff were paid on that Friday and have been paid on every Friday since.

The statement in *Forbes* that staff were told they could “trot off to get a job in a supermarket” is misleading.

The video actually said: “If you're offered a job in a supermarket, many of you will want to do that.”

“If you think it's a good idea, do it... I promise you, we'll give you first preference if you want to come back.”

Furloughed pub and restaurant staff are legally allowed to receive extra income if they work for supermarkets as well.

Forbes also said that the company “announced that... pubs WILL (Wetherspoon capitals) open sometime in June.” That is also incorrect.

In a stock exchange announcement on 29 April, Wetherspoon said: “The company's current assumptions are that its pubs will remain closed until late June 2020”.

The assumptions related to the modelling of two financial “scenarios”, for the benefit of investors, which necessitated an estimated opening date.

The date was only an estimate and the company made clear that it would only open when permitted by the government.

As a result of the press release, *Forbes* changed the headline of its article and also printed the following at the end of the article:

“**Correction: In response to this article, JD Wetherspoon issued the following statement:**

Mr Martin did not say his employees should get a job at a supermarket but accepted that if they were offered a job in a supermarket, he would understand if they wanted to take it. He also did not threaten or indeed withhold any employee pay.

Neither Mr Martin or Wetherspoon have refused to pay suppliers. Wetherspoon has paid all supplier invoices due up to the end of March and the majority (83%) of suppliers have been paid in full.

At no point has Wetherspoon or Mr Martin said that it intends to or will open its pubs in June, in breach of lockdown restrictions. No reopening date has been decided – and its pubs and hotels will only reopen when allowed to do so by the Government.

PRESS APOLOGIES AND CORRECTIONS



Sky News inaccurately reported in its online article of 30 April 2020 that:

"Mr Martin ... angrily [suggested] his 43,000 staff go to work for Tesco" and that he "threaten[ed] to withhold wages until compensation from the government arrived." It was also incorrectly reported that the company was "targeting a reopening date in June" and that the "the pub chain argued it should stay open during the coronavirus lockdown."

After Wetherspoon contacted Sky News to correct the inaccurate, misleading statements, it published the following correction on its website:

“**Correction:** This story has been updated to more accurately reflect previous comments by Tim Martin. We have removed our interpretation that Mr Martin “angrily” suggested employees seek jobs at Tesco and that his stated position amounted to a threat to withhold pay. ”



In relation to Wetherspoon opening in June, as mentioned in two articles, the Daily Mail online offered to publish the following correction and clarification:

“**Correction:** In articles dated 29 and 30 April 2020, we reported on the pub chain Wetherspoon's plans to reopen in June. We have been asked to make clear that Wetherspoon does not plan to open its pubs and hotels in June in breach of lockdown restrictions and will only reopen its pubs and hotels when allowed to do so by the Government. ”

It also stated that it would include the statement from Wetherspoon's spokesman Eddie Gershon:

“**Correction:** Wetherspoon spokesman Eddie Gershon said: “Wetherspoon has no hotline to the government as to when pubs might be permitted to reopen and we doubt if the government itself has yet made a decision on this. Like all companies we are trying to make a plan for the future and are guessing that they may be allowed to reopen in late June, around three months after they closed. However, that is just an estimate and may prove to be entirely incorrect. Wetherspoon, like all pub companies, closed its doors when ordered to do so by the government – and will only reopen when it is permitted to do so. ”



The Daily Mirror Online (4 May 2020) said:

“Lockdown has taught us all a lesson – but what was it, exactly?” that “The Wetherspoons boss sack[ed] his staff and [told] them to work for Tesco.”

Following Wetherspoon representations, the Daily Mirror removed the above incorrect statement.

In a separate article of 30 April 2020, the Daily Mirror said:

“Wetherspoon's plans to reopen pubs ‘in or around June’ the paper has removed the following incorrect content of the article, which stated that there has been a “a U-turn on wages” and “Wetherspoons boss tells 40,000 staff ‘to go work at Tesco’ instead. ”

Following Wetherspoon's representations, the Daily Mirror printed the correction below:

“**Correction:** The article originally stated Mr Martin “prompted anger and eventually a U-turn on wages after suggesting staff should ‘go and work in Tesco’”. A video caption also stated Mr Martin “tells 40,000 staff to ‘go to work at Tesco’”. We accept Mr Martin did not tell staff to work in Tesco or use the words “go and work in Tesco”. Instead, he said if staff thought it was a good idea to take a supermarket job, “do it, I can completely understand it.” We are happy to make this clear and apologise for the confusion. JD Wetherspoon also dispute that there was a “U-turn on wages”, because staff wages were paid on March 27 for hours worked up to March 23.

We have clarified the story to make clear there was an argument about furlough pay, not past wages, and that the firm confirmed on March 25 that staff would receive furlough pay from April 3 onwards. ”



The Daily Star, in an article entitled ‘12 pints of lager and a packet of crisps, please!', published in its newspaper and online on 30 April 2020, incorrectly stated that:

“JD Wetherspoon announced it will open its doors to drinkers again in a matter of weeks” and “the company said it wants to get back to serving booze “in or around June”. It added that the suggestion could anger ministers.”

Wetherspoon contacted the Daily Star, which agreed to print the following correction:

“**Correction:** Our article ‘12 pints of lager & a packet of crisps, please!’ reported that JD Wetherspoon was ‘set to reopen in June’ and ‘will open its doors to drinkers again in a matter of weeks’. JD Wetherspoon have asked us to clarify that at no point has Wetherspoon said that it intends to or will open its pubs and hotels in June, and that no reopening date has been decided. We are happy to clarify this. ”

Loughborough Echo

The Loughborough Echo incorrectly reported in an article printed on 15 April 2020 that:

“Wetherspoon's decision not to pay its 43,000 staff during the Coronavirus epidemic reveals a major gap in the government's pandemic response”, according to Professor Alistair Milne, an “expert in financial economics”.

Wetherspoon contacted the Loughborough Echo to ask it to correct the untrue statement and it printed the following:

“**Correction:** Our article ‘Retrospective insurance could save firms’ 15 April, reported findings of Professor Alistair Milne, of Loughborough University’s school of Business and Economics, which included the statement that ‘Wetherspoons took a decision not to pay its 43,000 staff during the coronavirus crisis’.

We have since been contacted by Tim Martin, chairman of JD Wetherspoon, who has advised that employees were paid as normal on Friday 27 March, and have been paid on every Friday since.’ We are happy to clarify this. ”

Bloomberg Businessweek

Bloomberg Businessweek (an American weekly business magazine) wrote an article about Wetherspoon, dated 26 February 2021, which contained many inaccuracies. Wetherspoon's chairman, Tim Martin, highlighted the inaccuracies in the company's trading update

“In the immediate aftermath of the first lockdown, in early 2020, a number of inaccurate statements regarding Wetherspoon appeared in the media.

When media organisations were made aware of the inaccuracies, in line with normal journalistic principles, corrections and/or apologies were published by the BBC, SKY, the Times, the Independent, the Sun, the Daily Mail, the Daily Star, the Mirror, Forbes and others.

The corrections and apologies have been published in Wetherspoon News, a magazine for pub customers (see link: <https://www.jdwetherspoon.com/-/media/files/pdf-documents/events-2021/press-corrections-180321.pdf>).

However, Bloomberg Businessweek, a weekly magazine, published an article recently, containing many inaccuracies, which, apart from a few points, it has refused to correct.

Some of the inaccuracies may seem minor, but they have been used as a “factual” base, which creates an unfavourable impression of Wetherspoon.

For example, the article says that Wetherspoon is “sacrificing worker pay for affordable prices”.

However, Wetherspoon pays at or above the rates of its main, publicly-quoted, pub competitors and at or above the rates of McDonald’s, for example. Since our prices are substantially lower than pub competitors, it is untrue, and illogical, to say that there has been a “sacrifice”, as Bloomberg has asserted.

In addition, Wetherspoon has awarded bonuses and free shares to employees, equivalent to 55% of its profits after tax, in the last 15 years (see table below). Approximately 83% of the awards have been to employees working in pubs. 15,032 employees own shares in the company. Since the share scheme was introduced, Wetherspoon has awarded 20.6 million free shares to employees, approximately 16% of the shares in issue today. Few companies in any industry match this record, which further undermines the Bloomberg allegation of a “sacrifice”.

The article also says that Wetherspoon “took advantage of a beer supply surplus to secure cheap contracts”. This is pure fiction. Wetherspoon beer contracts usually run for five to ten years and beer is brewed in short cycles of a few weeks, reflecting current demand. It is therefore nonsense to claim that Wetherspoon secured “contracts” due to an imaginary, short-term “beer supply surplus”.

The article says that Wetherspoon plays “host to drunken students”. “Playing host”, which infers a premeditated strategy, would be unlawful, since pubs have a legal obligation, strictly enforced by the licensing authorities, to prevent drunkenness. Pub liquor licences can be lost if legislation is not adhered to. Wetherspoon has never, in its history, lost a licence on these grounds – or on any other grounds, although many companies have.

The Bloomberg article says that Wetherspoon “unlike traditional pubs … divides its pubs into gridlike seating plans… reducing the frequency of chance interactions”. This claim is completely nonsensical. There is no observable difference between Wetherspoon seating layouts and those of many competitors. Indeed, since Wetherspoon normally converts unlicensed buildings, which vary in size and shape, into pubs, there is a vast difference in the type of seating layouts that are used. Implying some sort of strategy to reduce “chance interactions” is absurd.

I did not vote in the 2014 European elections, won by UKIP, which precipitated a referendum, nor did I ever personally campaign for there to be a referendum on the issue.

I only decided to “vote leave”, as did millions of others, following the then Prime Minister’s difficulty in obtaining the “fundamental (EU) reform” he had sought in early 2016.

It is obviously ridiculous to describe someone as a “lifelong skeptic” of the EU, if they decide to “vote leave” at the age of 60.

The article repeats the myth, since corrected by, for example, the Times, that I said “go work at Tesco”. I never said those words, as reputable news organisations have now acknowledged. In fact, I said, at a time of high anxiety about empty supermarket shelves, with Tesco alone seeking 45,000 extra workers, “if you think it’s a good idea (to work at a supermarket), do it, I can completely understand it. If you’ve worked for us before I promise you, we’ll give you first preference if you want to come back”. Bloomberg appears to be unaware that hospitality workers are entitled to earn a second income from supermarkets, in addition to their furlough payments.

The article says that Wetherspoon “leverage[ed] its scale to beat out smaller competitors”. This is misleading. The main historical competitors to Wetherspoon, as is clearly obvious, have been large pub and restaurant companies, and supermarkets. Many smaller pub competitors, trading in close proximity to Wetherspoon, like Loungers, Fuller’s, Young’s and St Austell have grown substantially.

As a final example, the article incorrectly said that Wetherspoon “brought in” workers from Europe and “staff were as likely to be from Warsaw or Sofia as Wiltshire or Suffolk”. In fact, Wetherspoon did not “bring in” anyone - and only 8% of our workforce, invariably excellent employees, have European passports.

The article contains too many other errors to correct, without boring shareholders - including basic errors as to the number of pubs the company has operated at various stages.

Bloomberg is not a member of the Independent Press Standards Organisation (“IPSO”), the UK’s press regulatory body, which can compel corrections to inaccuracies. However, Bloomberg’s own code (“The Bloomberg Way”) says, “Show, don’t tell: back up statements with facts...”. It also says:

“Be accurate: there is no such thing as being first if the news is wrong”.

“The Bloomberg Way” was written by Bloomberg News Editor-in-Chief emeritus, Matthew Winkler. A possible explanation for the errors is that the UK journalist, who wrote the article, contacted HENRY Winkler, known as

“The Fonz”, by mistake. This may be unlikely, since The Fonz frequently intoned “exactamundo” and “correctamundo” – not a creed that is evident in the article.

The article says that Wetherspoon is “Most-loved, Most-hated”. “Most-hated” is tribal and sectarian, and is untrue. An independent market research survey by CGA BrandTrack of 5,000 consumers in 2018, for example, reported that Wetherspoon is “the preferred brand to eat out at”.

A similar survey in 2019, also by CGA BrandTrack, found that Wetherspoon was the “standout choice for branded drinking occasions”.

The article says that I (Tim Martin) am a “lifelong skeptic of the EU” and that I “began in the 1990s to push for Britain to prune its ties with Brussels, then to sever them entirely”. This is complete cobblers.

My first opposition to EU policy, which was NOT opposition to the EU itself, was when it was proposed that the UK join the euro in around 2000, following the failure of the euro’s predecessor, the exchange rate mechanism, in the early 1990s. ”

Tim Martin, 19 March 2021, Wetherspoon’s interim trading statement

JO STEVENS MP • RACHEL REEVES MP

FAKE NEWS: MP URGED TO WITHDRAW FICTITIOUS CLAIM

Wetherspoon says an MP invented a story in which its chairman, Tim Martin, appeared before the Business, Energy and Industrial Strategy Committee (BEIS), whose chair is Rachel Reeves, now Shadow Chancellor of the Duchy of Lancaster (she has since left her position on the BEIS Committee).

As a result of the fictitious meeting in front of Ms Reeves' committee, the MP alleged that Wetherspoon changed its policy towards paying staff.

Jo Stevens, MP for Cardiff Central, said on Twitter (25 March): "After a session in front of @RachelReevesMP @CommonsBEIS Wetherspoons have u-turned on decision not to pay 43,000 staff while pubs are shut.

"Staff to be paid on April 3 and weekly after that. Good news, but people won't forget political pressure forced your hand Tim Martin"

Wetherspoon's chairman, Tim Martin, said: "These comments by Jo Stevens MP refer to a meeting which never happened.

"I was never asked to appear in front of Rachel Reeves' committee, as both Ms Stevens and Ms Reeves know.

"It's also completely untrue to say that Wetherspoon had decided not to pay 43,000 staff while pubs are shut.

"In a video recorded on Sunday 22 March, less than two days after the pubs shut, and three days before Ms Stevens' comments, I said: 'All our endeavours are going to be on trying to make sure you get your money and the pubs reopen.'

"An e-mail was sent with the video, saying: 'All employees will be paid as normal on Friday 27 March for all hours worked up to and including Sunday 22 March."

Mr Martin added: "Ms Stevens' comments also appear on the Bakers, Food and Allied Workers' Union's website and so will inevitably mislead the public.

"During the Leveson Inquiry, MPs made it abundantly clear that journalists have a duty to correct misleading statements.

"Ms Stevens and Ms Reeves also have a duty to uphold these principles themselves."

Jo Stevens invents a fictitious meeting.
(Twitter 25 March 2020)

Jo Stevens
@JoStevensLabour

After a session in front of @RachelReevesMP @CommonsBEIS Wetherspoons have u-turned on decision not to pay 43,000 staff while pubs are shut. Staff to be paid on April 3 and weekly after that. Good news, but people won't forget political pressure forced your hand Tim Martin

25/03/2020, 5:19 pm

Rachel Reeves confuses 'furlough' with 'Govt loan' and fibs that Wetherspoon refused to 'lock down'.
(Twitter 24 March 2020)

Rachel Reeves
@RachelReevesMP

Unacceptable that wetherspoons has refused to pay its 40,000 employees until it receives its Govt loan - potentially in late April - after first refusing to lock down altogether. If bosses disregard employees' wellbeing then Govt should take tougher action to force compliance.

24/03/2020, 10:28 am



Rachel Reeves, MP



Jo Stevens, MP

Editor's note: Tim Martin explains how he wrote to Rachel Reeves MP to complain about Jo Stevens MP's invention of a fictitious appearance in front of Ms Reeves' BEIS Committee and about other matters.

Tim says: "I wrote to Rachel Reeves MP, chair of the Business, Energy and Industrial Strategy Committee (BEIS) on 2 April 2020 and copied all committee members, to complain about Jo Stevens MP's invention of a fictitious appearance in front of the committee.

"I also complained that a letter sent by Ms Reeves, which was critical of Wetherspoon, had appeared on the BEIS website, but my reply had not.

"I did not receive a reply from Ms Reeves, but received one from another MP, a member of the committee, regarding an earlier letter from Ms Reeves."

The MP said: "the reference (by Rachel Reeves) to the 'committee's deep concerns' does not include me. To my knowledge, the letter was sent without consultation with the committee. Committee meetings had previously been cancelled in line with guidance for entry to the parliamentary estate..."

In conclusion, Rachel Reeves MP had written to Wetherspoon, expressing her 'committee's concerns', but without the knowledge of committee members.

Jo Stevens MP had stated to her followers, tagging or copying in Rachel Reeves, that I (Tim Martin) had appeared in front of the committee, which was untrue; my reply to Rachel Reeves' accusations was not visible on the BEIS website at the time – and I received no reply from Rachel Reeves to the letter below.



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jdwetherspoon.com

Rachel Reeves MP
Chair of the Business, Energy and Industrial Strategy Committee,
House of Commons
London, SW1A 0AA

2 April 2020

Dear Rachel

CC: Members of the BEIS Committee

Further to our recent correspondence, you will be concerned to note that Jo Stevens MP told her Twitter followers on 25 March that:

"After a session in front of @RachelReevesMP @CommonsBEIS Wetherspoons have u-turned on decision not to pay 43,000 staff while pubs are shut. Staff to be paid on April 3 and weekly after that. Good news, but people won't forget political pressure forced your hand Tim Martin"

As you and your colleagues are aware, no such "session in front of" your committee ever took place – and Wetherspoon never said that it wouldn't pay its staff while its pubs were shut. Wetherspoon actually said the opposite to staff on Sunday 22 March, two days after pubs were closed:

"All our endeavours are going to be on trying to make sure you get your money and the pubs reopen."

You will also be concerned that the highly misleading comments from Ms Stevens appear on the BFAWU website – and are likely, therefore, to have misled the public.

As an aside, I note that your letter to me of 24 March is publicly displayed on the UK Parliament website, yet our replies are not. On 30 March, we were told by your committee specialist, Ian Cruse, that you would be "publishing both replies shortly."

I am sure that the committee does not wish to mislead the public, or MPs, so a public correction of Ms Stevens' comments and the publication of Wetherspoon's responses to your letters would surely be advisable.

Best wishes

Tim Martin, Chairman
J D Wetherspoon plc

TRY LIBATIONS FROM YET MORE FAR-FLUNG NATIONS

More global beers added to our bottled beer selection

Wetherspoon brings the world to your local pub, with our outstanding range of international beers.

And our world beer bottle selection has now been extended further with four NEW additions on the bar at Wetherspoon this summer.

We are now serving the number-one original Thai beer Singha (5.0% ABV), the world's number-one German wheat beer Erdinger (5.3% ABV) (as well as its low-alcohol (0.5% ABV) partner Erdinger Alkoholfrei), Kenya's number-one original beer Tusker (4.2% ABV) and, with its origins rooted in Bangalore, the ever-popular Cobra (4.5% ABV).

Established in 1933, Singha is the original Thai beer.

A Pilsener-style lager, first brewed in Thailand, this is the only one with a royal warrant.

Peppery

Made with malted barley and European hops, the beer is floral, herbal and peppery in its aroma, with a fresh, zesty taste and a hoppy, bitter dryness, a fruity sweetness and a clean, dry finish.

The Singha is a Thai mythical creature, in the form of a lion – a part of Thai history and the nation for as long as anyone can remember.

It is the symbol of power, strength, courage, leadership, dignity, loyalty, perseverance and endurance.

Originating from Erding, Bavaria, Erdinger Weissbier is the ultimate premium wheat beer, brewed to the original recipe since 1886, using the unique Bavarian double-maturity method, traditionally matured in the bottle, like Champagne, for 28 days.

The strength of this classic, fresh-tasting wheat beer lies in the harmonious balance it achieves among its various aromas. Gently spiced wheat and yeast aromas, with mildly bitter hops, give the beer its distinctive aroma and flavour.

Erdinger Alkoholfrei, the low-alcohol version, retains the aromatic, full-bodied Erdinger character... without the alcohol.

Isotonic, refreshing and made exclusively from natural ingredients, this has spicy malt notes and subtle hops, harmonising with delicate sweet caramel hints of brioche and fine yeast aromas.

Elephant

Tusker beer was first brewed back in 1922 by two brothers.

Just a year later, George Hurst, a co-founder of Kenya Breweries Ltd, was killed by an elephant, and his brother Charles gave the name Tusker to the lager in his memory.

In the UK, Tusker may be a lesser-known world beer, but its numerous gold medals at the prestigious Monde Selection international beer awards are testament to its appeal and quality.





A pale lager, popular in Kenya, Tanzania and Uganda, it is brewed from 100 per cent African ingredients. The barley is from the savannah and the Maasai Mara, while its spring water is from the Aberdare Range mountains. This gives the beer its exquisite and authentic taste.

Worldwide

Winner of 121 gold and grand gold medals for quality at Monde Selection since 2001, Cobra beer is a global favourite, inspired by the cuisines and cultures from countries worldwide.

Lord Karan Bilimoria founded Cobra Beer in 1989, having realised that Britain deserved a better, smoother, less gassy lager. The beer was specifically brewed to pair with and complement spicy food.

Made using the finest natural ingredients and a traditional Indian blend of barley malt and yeast, with maize, hops, wheat and rice, he created an extra-smooth beer, quite unlike any other.

These new beers join our international line-up which already includes Italy's number-one beer Birra Moretti (4.6% ABV), together with Peroni (5.1% ABV), China's number-one premium beer Tsingtao (4.7% ABV), Tyskie Gronie (5.0% ABV) number one in Poland, Turkey's Efes (5.0% ABV) and Russian's number-one beer Baltika 7 (5.4% ABV).

A taste of Mexico is available with Desperados (5.9% ABV), Corona (4.5% ABV) and Sol (4.2% ABV), the US is represented by Budweiser (4.5% ABV), Beck's (4.0% ABV) is from Germany and Spain's Estrella Galicia (5.5% ABV) is our gluten-free choice.

Flying the flag for the UK in this world selection, and born in the 'Toon', is Newcastle Brown Ale (4.7% ABV).

Enjoy a world of tastes at Wetherspoon with our world bottled beers collection.



LONDON MARATHON

- 26 STAFF TO RUN 26 MILES FOR CLIC SARGENT

Wetherspoon's staff are aiming to raise more than £7,500 for CLIC Sargent by competing in the London Marathon 2021.

Two staff members, Tom Ball and Becci Fair, will be running the marathon on the streets of London, while a further 24 Wetherspoon staff members will be participating virtually.

It is the first time that both events will be taking place since the London Marathon began in 1983.

Those participating virtually will have 23 hours, 59 minutes and 59 seconds to cross the finishing line – they can run, walk, jog, do it in one go or with plenty of breaks – they just need to finish the 26.2 miles in one day.

CLIC Sargent's strategic partnerships lead, Elizabeth Lowrey, said: "We are thrilled that so many Wetherspoon staff will be running to raise money for the charity.

"The £7,500 would pay for the running of CLIC Sargent's 10 Homes from Home for two days, ensuring that families can stay together near to the hospital where their child is receiving treatment for cancer."

- Here, we highlight Tom and Becci and some of those who will be running virtually.

- Pub manager James Ross will also be competing in the virtual marathon (see page 70)

- The London Marathon takes place on 3 October



Tom Ball
People operations manager

Wetherspoon people operations manager Tom Ball is aiming to raise £3,000 for CLIC Sargent by competing in the London Marathon.

He hopes that his fundraising will take his total raised for the company's charity since 2015 to more than £10,000.

Tom has completed three London marathons for CLIC Sargent, to date raising approximately £8,100.

Tom, who has worked for Wetherspoon for 11 years, runs 30 miles every week and is looking forward to participating in the world-famous event.

He said: "I enjoy running and, in my opinion, the London Marathon is the greatest marathon in the world."

"CLIC Sargent is a charity very close to my heart, so I am proud to be raising money for its outstanding work."

"In the past three marathons, I have raised just over £8,000, so need around £2,000 in sponsorship to make it past the £10,000-overall mark."



Becci Fair
Shift manager, The Angel (Basingstoke)

Shift manager Becci Fair has almost achieved her £6,000 fundraising target for CLIC Sargent – by competing in the London Marathon.

This year's event, will be Becci's first actual marathon, although she is no stranger to a challenge and took part in the virtual London Marathon event in October 2020.

Her fundraising activities, since the beginning of 2020, have included raffles and sales, as well as sponsored physical challenges, and her build-up training for the marathon began in March with the 500,000-step initiative.

Becci, who works at The Angel (Basingstoke), revealed: "I didn't think that people would be impressed or willing to sponsor me for 500,000 steps (six miles a day), so I decided to double it, giving myself a target of one million steps throughout March."

As well as the training, Becci's fundraising continues, helped by her friend Colette Myers, with sweetie hamper raffles, together with the sale of Becci's handmade chocolate treats.



Marchelle Moore
Shift leader, The Brockley Barge (Brockley)

Originally from Fraserburgh, Aberdeenshire, and now living in Forest Hill, Marchelle Moore has worked for the company for 15 years.

She said: "I decided to take part in the event as we haven't been able to raise money for CLIC Sargent for the past year, because of lockdown."

"I'm not a runner and, to be honest, thought I had signed up for just the half marathon!"

"I'm slowly building up my training, starting with 10,000 walking steps every day."

"It will be a good way to help me to lose weight and get myself together."

"A friend is helping to push me with the training, and I would love to be able to run, instead of walk, at least a quarter of the distance on the day."



Sara Davies

Shift manager, The Black Boy (Newtown)

This may be Sara Davies' first full marathon, yet she is no stranger to a charity challenge, having previously participated in 10k and 5k events, as well as sponsored walks and Tough Mudder challenges.

She reported: "I tried to get into running during lockdown. So, when this opportunity came up, I decided to give it a go."

"It will definitely be a bit more of a challenge."

"My realistic aim is to run 5k and walk 5k, alternately, for the marathon distance."

"In my training, I have managed to walk a half marathon, from Newtown to Welshpool, the route I will use on the day of the event. With the return journey, it will total the correct distance."

"I would like to raise £150, more would be fantastic, and help kids through their hard battle, as well as push myself to a new challenge."



Donna Walker

Pub manager, The Sir John Moore (Glasgow)

Pub manager Donna Walker is an enthusiastic charity fundraiser, taking on her first full marathon in aid of two causes, both very close to her heart.

She explained: "I lost my seven-year-old niece, Sophia, to a brain tumour last November, so wanted to do something in her memory."

"I love raising money for charity and hope to raise as much as possible – split between CLIC Sargent and Brain Tumour Research."

Donna, who lives in Paisley, has been using her time in lockdown to keep fit with walking, including an eight-week challenge, in the early part of the year, of 10,000 steps a day.

Donna said: "I'm not a runner and am absolutely petrified, but excited at the same time, about this marathon event."

"We will have to see how it goes. It will be a great achievement to get over that finish line, one way or another."



Debbie Whittingham

Regional manager

Wetherspoon's regional manager, Debbie Whittingham, is taking on the challenge, of her first full marathon.

Debbie, whose responsibility includes our pubs across Staffordshire (all helping with a fundraising target of £10,000), took up running in March 2020 during the first lockdown.

She explained: "I had all that time and energy, so decided to start running, something I hadn't done since I left school."

"I took part in the Tatton Park 10k last year and also completed a virtual half marathon in October, as well as the 'Run 50 Miles in January' Challenge, raising £440 for Maggie's Centres."

Debbie is continuing her training near to her home, in and around the Staffordshire Moorlands, close to the Peak District.

She added: "All my pub teams are joining in, with various managers running one mile each with me."



Nikki Rumney

Pub manager, The Pump House (Shirley, Solihull)

This will be pub manager Nikki Rumney's first marathon event. She will be joined by six team members, all taking part for the first time.

They are kitchen manager Ewan Nelson and shift managers Tom Grant, Neil Lawton and Matt Smith, as well as two kitchen associates, brothers Liam and Kieran Covell.

Nikki said: "None of us has done a marathon before, but liked the idea that it was a virtual event which can be run in stages."

"It is a great opportunity to take part, as it is so difficult to get an actual place in the event."

"I will probably be walking most of mine. Neil and Tom both run regularly, while Liam and Kieran are a lot younger, so will probably do well."

"We will be fundraising as a group, organising events at the pub when it reopens."

"Our run will probably be the Stratford-upon-Avon canal route, running 25 miles from Birmingham to Stratford-upon-Avon. We will definitely have a drink at the end at The Golden Bee (Stratford-upon-Avon)."



Liam Wilks, Erin Sheehan and Tori Turner

The Panniers (Barnstaple)

Three staff members from The Panniers (Barnstaple) have all signed up for the virtual marathon CLIC Sargent fundraiser.

Kitchen shift leader Liam Wilks and bar associates Erin Sheehan and Tori Turner have planned their route from Barnstaple to Torrington and back – along the Tarka Trail, a distance of 13 miles.

The trio has been using a social media group chat to stay in touch and compare training progress.

Erin said: "The Tarka Trail, which is also a cycle route, is flat, which is great. We will all start out together, but probably won't finish at the same time."

"We all used to run, years ago, but haven't for a long time. Hopefully, I will be able to run it all."

"We all thought that it would be a good idea to get involved and raise some money for our chosen charity."

"We are all fundraising individually, until we can get back to organising activities at the pub."



JENNIFER STEPS UP TO WALK THE WALK FOR CLIC SARGENT

Shift leader Jennifer Martin loves a challenge – and she certainly picked a good one to keep her occupied (and fit) during March.

Jennifer, who works at Yr Hen Dderwen (Carmarthen), and her partner Adam Alice-King, kitchen manager at The Pontlottyn (Abertillery), signed up to CLIC Sargent's fundraiser – The 500,000 Steps in March Challenge.

Running from 1 March to 1 April, anywhere in the UK, the charity asked people to step up to the plate and show their support by completing 500,000 steps during the month, in any way possible, including walking, running and even skipping.

A total of 500,000 steps equates to more than 370km, which is further than walking from Carmarthen to Wetherspoon's head office in Watford!

Jennifer said: "Both Adam and I are passionate about CLIC Sargent and follow the charity on social media.

"I have done fundraising in the past with hamper raffles and a bike ride, so when this challenge came up, I thought that it would be a great opportunity to raise money outside of work.

"I was excited when I saw it and was looking forward to getting out of the house more.

"We also suggested to our colleagues to get involved, with bar associate Hannah Arthur (Yr Hen Dderwen) and shift leader Liam Cooper (The Pontlottyn) also signed up."

Jennifer and Adam, together with Jennifer's two children, daughter Amelia (five) and son Aaron (two), all enjoyed long walks, trips to the local park and getting out and about locally.

Jennifer reported: "The 500,000-step target works out to just over 16,000 steps every day, which is a lot, yet fun to do.

"It was also a great way to keep in contact with other work colleagues, as we could motivate one another – and, with a little bit of effort, we raised money by taking part."

The CLIC Sargent challenge fundraising pack included a progress chart and T-shirt – which the couple made the most of.

They shared photos and videos of their walks, wearing their charity challenge T-shirts.

Jennifer added: "We recorded our steps on our Fitbits and we took photos as evidence of our steps, as well as updating our fundraising page daily with our progress."

She concluded: "There is nothing better than a challenge... and I love a challenge."





BRANDON WORKS = BRANDON WALKS AS NICOLA AND COLLEAGUES STEP UP

Despite not being able to get together, the team at The Brandon Works (Motherwell) has collectively raised more than £2,000 for charity.

Shift manager Nicola Goldie and her colleagues took part in the CLIC Sargent 500,000 Steps in March Challenge.

Nicola said: "We all signed up to the challenge as a team and achieved our own 500,000 steps within the month.

"Knowing that we had to do a daily average of 16,219 to reach the target, daily walks became a routine.

"We all became more determined to complete the challenge and raise as much money as we possibly could."

The team's fundraising was achieved through a JustGiving online donation page, by sharing it among family and friends through social media, collecting £1,730.

Nicola also ran charity raffles at Christmas and Easter, as well as bonus ball events for the staff, amassing a further £350 for the charity pot.

The Brandon Works' 500,000 Steps in March Challenge team members, alongside Nicola, were pub manager Suzy White and staff members Lucey Kenny, Josh MacLean, Emma Carlin, Clare Broadhurst, Rachael Holton, Emily Boylen, Hannah Duddy, Craig Wilson, Garry Hands, Gemma Barry and Roslyn Easton, as well as Suzy's husband Allan White and former staff member Craig Paterson.



Pictured (left to right) are shift leader Lucey Kenny, shift manager Roslyn Easton, shift leader Clare Broadhurst, pub manager Suzy White, team leader Emma Carlin, shift manager Nicola Goldie and bar associate Emily Boylen

CLIC SARGENT 500,000 Steps in March Challenge Roll Call

Cabot Court Hotel (Weston-super-Mare)

Shift managers Claire Bailey, Tim Bailey

Chapel an Gansblydhen (Bodmin)

Bar team leader Ashley Cole

J.J. Moon's (Ruislip Manor)

Shift leader Xandra Otero Aguado

Jewel of the Severn (Bridgnorth)

Shift leader Shannon Walshe

Ritz (Lincoln)

Shift manager Emma Metheringham

Kitchen manager Keeley Marshall

Kitchen associate Lisa Anne college

The Barker's Brewery (Liverpool)

Team leader Debs Fisher

The Bear (Melksham)

Pub manager Beth Hughes-Smith

The Black Boy (Newtown)

Shift leader Sharon Penny

The Blue Bell Inn (Scunthorpe)

Shift manager Paula Buck

The Capital Asset (Perth)

Shift manager Lauren Billingham

The Counting House (Dundee)

Kitchen manager Gail Wallace

Shift manager Angie Revell

Shift leaders Adele Lawrence, Austin Simpson, Callum Taylor

Bar associates Caitlin Denholme, Jacob Barker, Paula Wilson

Kitchen associate Kara Joyce

The Cross Keys (Pebbles)

Pub manager Alex McTrusty

Kitchen associate Michelle Moffat

The Duke of Wellington (Minehead)

Night shift leader Kat Hussek

The Eight Bells (Dover)

Floor associate Shelley Cook

The Giddy Bridge (Southampton)

Kitchen associate Sophie Gillett

The Joseph Conrad (Lowestoft)

Bar team leader Tara Carlton

The Kirky Puffer (Kirkintilloch)

Shift managers Lizziee Quinn, Paul Travers

Team leader Joshua Jolly

Bar associate Sara Speirs

The Lantokay (Street)

Kitchen manager Joe Roberts

The Master Mariner (New Brighton)

Shift manager Joanne Williams

Bar associate Ellie Cotgrave

The Moon On The Hill (Sutton)

Shift leader Chloe Ainsworth

The Muckle Cross (Elgin)

Pub manager Leigh Ellis

Shift leader Sibby Kenning

Associates Kyle Walters, Chloe Cameron, Megan Duncan, Sarah Cunningham

The Muggleton Inn (Maidstone)

Deputy manager Karl Adams

Shift manager Rose Morrison

Team leader Jack Steward

The Old Market Hall (Mexborough)

Shift leader Joanne Goodban

The Plaza (Rugeley)

Pub manager Sian Siddall

The Ralph Fitz Randal (Richmond)

Shift manager Faye Devereux

Shift leader Sarah-Jane Hodgson

Bar associates Ellie Roberts, Molly Anne Davies

The Richard John Blackler (Liverpool)

Deputy Manager Debra Scott

Shift leader Adele Wilford

The Sennockian (Sevenoaks)

Bar associate Nicole Paige

The Sir John Arderne (Newark-on-Trent)

Shift leader Sophie Cavill

The Sir William de Wessyngton (Washington)

Shift manager Kelly Dunn

The Six Gold Martlets (Burgess Hill)

Shift manager Barrie Chapman

The Square Sail (Lincoln)

Shift manager Rachel Hartley

The Stannary Court (Plympton)

Kitchen manager Verity Nicholas

The Tilly Shilling (Farnborough)

Shift manager Magdalena Rogozinska

The Union Rooms (Plymouth)

Kitchen manager Emma Hughes

The Vigilance (Brixham)

Kitchen associate Holly Harley

The Willow Grove (Southport)

Shift manager Gabrielle Watkinson

Bar team leader Martyna Taranczewska

Bar associate Judith Johnston

Kitchen associate Linda Brankin



LORD OF THE 26.2 MILES

Pub manager James Ross was persuaded by fellow manager Donna Walker, from The Sir John Moore (Glasgow), to sign up for his first full marathon event. James, who manages The Lord of the Isles (Renfrew, Glasgow), is planning to run the entire distance and is building up his training accordingly.

He said: "I live near Pollok Country Park, with plenty of space to get out and about."

"With nothing better to do during lockdown other than walking outdoors, one thing led to another and here I am signed up for the virtual London Marathon."

James, who has worked for the company for 13 years, starting out as a bar associate at The Counting House (Glasgow), has previously raised funds for CLIC Sargent in half-marathon events in his home city of Glasgow, yet has never before attempted the full 26.2 miles.



ADMIRAL SHUFFLERS PROVE TO BE ADMIRABLE LAND LUBBERS



Pub manager Roberta Zujeavaite (centre) with (left to right) Courtney McMahon, Adam Woodard, Debbie Ross and Bridget Boland

Pub manager Roberta Zujeavaite, together with five members of her team, signed up to CLIC Sargent's fundraiser – The 500,000 Steps in March Challenge.

Roberta, who manages The Admiral Byng, suggested the challenge to her team – and 'The Admiral Shufflers' were created.

Roberta said: "I was surprised by how many wanted to take part. CLIC Sargent is a wonderful charity – and it was made all the more personal because we have all, in the past, lost someone close to us from cancer."

Roberta, kitchen manager Bridget Boland, shift manager Debbie Ross, shift leaders Courtney McMahon and Adam Woodard,

together with bar associate Maisie Irving, all completed the challenge – a combined total of three million steps, more than 2,150km.

The group also raised a combined £670 in sponsorship during the month through a social media fundraising page.

Roberta said: "We all completed the challenge individually, but shared our experience on a group chat. We compared our progress, our daily steps and even videos of our walks.

"It was a great way to keep connected, as well as a good start for us in getting back into a routine ahead of our return to work."

BEAR BOSS BETH GOES FULL PELT FOR CHALLENGE



Pub manager Beth Hughes-Smith was among numerous Wetherspoon staff members supporting the company's charity CLIC Sargent during March.

Beth, who runs The Bear (Melksham), completed The 500,000 Steps in March Challenge (from 1 March to 1 April), raising funds and awareness for the charity.

Beth said: "I wouldn't say that I'm a keen walker, but it was great to get out and about for a good cause."

"After the period of lockdown, it was also great for my mental health getting out in the fresh air."

"It also gave me the opportunity to explore more local areas and new places near where I am living."

"One particular canal path was such a pretty route, running from Bradford-on-Avon to Bath, a distance of 15km."

"I am also lucky to have a National Trust park just down the road, so there was plenty of choice for a variety of walks."

Beth recorded and logged all of her routes via the Strava GPS activity-tracking app.

She also set up a JustGiving page with an initial goal of £100, rising to £300, which she smashed at the half-way stage of the month.

Beth explained: "I set the fundraising total initially at £100, so I didn't put too much pressure on myself or others at a difficult time for everyone."

"However, thanks to the generosity of family and friends, I was able to set my target higher."

She continued: "The whole experience was also great for building back up my fitness, after so much inactivity on furlough."

"An average day at the pub during a single shift would result in 16,000–20,000 steps. On an average day during furlough, I was managing only around 2,000 steps."

"The challenge did me the world of good, as well as raising funds to help those who need it most."

PLAYFAIR WALKERS MUCH MORE THAN PEDESTRIAN



Pub manager Susan English and her team members clocked up an amazing 4.5 million steps among them – all in the name of charity.

Susan (pictured), who runs The Playfair (Edinburgh), and eight of her staff members all took part in the 500,000 Steps in March Challenge, collectively raising £1,270.

Joining Susan in the fundraiser were shift manager Chris Allport and shift leaders Katie Burnett, Maisie Stone and Joseph Tottman, together with bar associates Alicia Reed, Callum Baptie, Lisa Malcolm and Zena Younes.

Susan said: "The challenge was a great opportunity for us to raise money for CLIC Sargent, despite the pub being closed, as well as get active and keep in touch."

"We had a group chat, which I updated daily with the fundraising total from our JustGiving page, as well as sharing pictures from our walks."

"It is incredible to think that we achieved a whopping 4.5 million steps in total!"

NOW OPEN



Northallerton

THE BUCK INN

Wetherspoon's newest pub, in North Yorkshire, was officially opened by the Chancellor of the Exchequer, Rishi Sunak MP, and the Mayor of Northallerton, Cllr David Richardson, together with Peter Wright, television's The Yorkshire Vet.

The company spent £2.6 million developing the outlet on the site of the former pub The Buck Inn, on High Street, retaining its name.

The former Buck Inn is part of a row of long-standing properties at the north end of High Street, close to the grade I listed parish church.

The site of this old inn is marked as a public house on the 1894 OS map, yet is unnamed. However, a Buck Inn is recorded in trade directories for 1893 and 1890, when Mrs Elizabeth Brockhill was the licensee.

The inn is also in Pigot's much earlier directory of 1829, yet is not one of the inns listed in Baines Directory of 1823. The inn is listed in earlier directories (1855, 1840, 1834 and 1829), but, as with the town's many other taverns and inns, the address is not specified, just given simply as 'Northallerton'.

The new-look pub features one bar, as well as a large extension at the rear, with enclosed beer garden at the back of the premises.

Historical photos and details of local history, as well as artwork and images of local scenes and characters of the area, are displayed in the pub. Local author Dr David Severs helped with images and information about the history of clock-making in Northallerton.

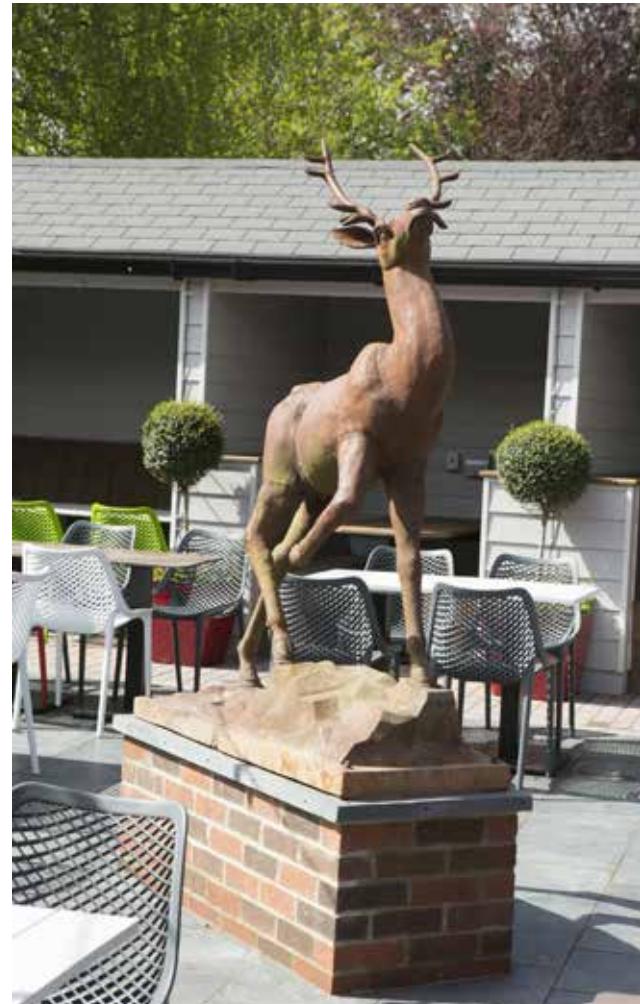
Commissioned artwork by local artist Katie Eleanor Murphy, together with a photograph of The Buck Inn's 1947/8 darts team, discovered under a seat in the old pub, is also on display.

Bespoke carpets, individually designed for the pub, were inspired by the history of the building and the pub's name, with the head of a buck deer and leaves of the forest added to a traditional Turkish-style pattern.

Manager Chris Allen said: "My team and I are thrilled that The Buck Inn is now open. We believe that it will be a great addition to the Northallerton community."

● **Pub manager Chris Allen is pictured (front) with (left to right) shift managers Zoe Shepherd, Tom Brumpton, Dawn Tull, Lewis Mudie and Laura Bailey**

237-238 HIGH STREET, NORTHALLERTON, NORTH YORKSHIRE, DL7 8LU





NEW LOOK



Sheffield

THE RAWSON SPRING

Pub manager Grace Hopkins is pictured at her new-look pub, The Rawson Spring (Sheffield), which has reopened following a reinvestment project costing £385,000.

The refurbishment work has included the complete redecoration of the pub, both inside and out, a newly fitted bar and a new skylight installed. It has also included new carpets fitted throughout and new furniture added, together with newly installed seating booths.

Brand new ladies and gents' toilet facilities have also been added, as part of the project.

Maintenance work outside has included the complete rendering of the pub building, as well as redecoration.

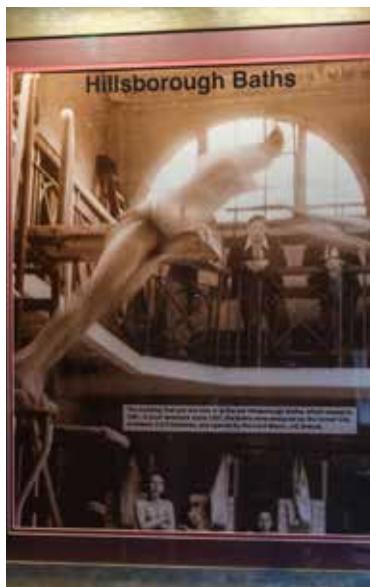
The beer garden has also been repainted and all wooden garden furniture completely stripped back and refurbished.

Grace said: "Wetherspoon aims to give its customers the best pubs possible – and I am sure that our customers will welcome the new look."

"The investment highlights Wetherspoon's commitment to the pub and Sheffield itself."

The pub first opened as a Wetherspoon in July 2007.

**LANGSETT ROAD, HILLSBOROUGH, SHEFFIELD,
SOUTH YORKSHIRE, S6 2LN**



Headingley

THE GOLDEN BEAM

The Golden Beam is Wetherspoon's newest pub, opening (8 June) in Headingley, Leeds.

The pub, which cost £3.2 million to develop, is managed by Chris Donaghue.

It is named after a painting by local artist John Atkins Grimshaw (1836–93), who was born in Leeds' back streets. Regarded as 'one of the great painters of the Victorian era', he was famous for his moonlit and colourful urban landscapes.

'A Golden Beam' depicts a grand house and a leafy suburban lane, in the last of the evening light.

The grade II listed building which houses our new pub was originally designed for the First Church of Christ Scientist, by local architect William Peel Scofield, as a church/Sunday school. It was finally completed in 1934.

Just over 50 years later, the building was purchased by Leeds Girls' High School and renamed the Elinor Lupton Centre, with the church auditorium used as a theatre and concert hall until the school vacated in 2010.

Built in an Egyptian/Classical style from Portland stone, the pub has retained the original auditorium as its main ground-floor bar area.

It has an 8.5-metre-high ceiling, with a large glass panel illuminating the space below.

There is a first-floor dining area, with lift access, offering app-only table service for food and drinks.

The existing church organ façade has been repurposed as a feature fireplace.

Four artists, David Questa, Richard Locket, Martyn Hayes and Terry Chipp, have each produced commissioned pieces for the new pub. These are on display alongside local history artwork.

There is an outside terrace, with seating screened from the road, at the front of the building.

The pub is located just half a mile from Headingley Cricket Ground, home of Yorkshire County Cricket Club.

HEADINGLEY LANE, HEADINGLEY, LEEDS, WEST YORKSHIRE, LS6 1BL

Leeds

STICK OR TWIST

Stick or Twist (Leeds) reopens on 6 July, following a £1.8-million redevelopment project.

Having first opened in 1997, the pub was demolished in 2018 by the landlord of the property, in order to build a new unit with student accommodation above.

Stick or Twist will be managed by Sophie Chamberlain-Ryder and will have a team of 70 staff.

The pub will offer 370m² of customer space, all on one level, as well as an outside terrace at the front and side of the building, with bi-fold doors opening onto it from the pub.

The kitchen will be double the original size.

Wetherspoon's chief executive, John Hutson, said: "We are delighted that Stick or Twist is set to open once again."

"The pub was open for 21 years and was extremely popular."

"We are confident that current, as well as new customers will welcome the pub's reopening and be impressed with its new look."

"Wetherspoon has always enjoyed great success in Leeds – and this investment in the new pub highlights our commitment to the city."

This pub's name, Stick or Twist, is a reference to the Grosvenor Casino which was once located at the old Podium Building, before its demolition, along with our pub. The casino closed in 2016.

The name refers to terms used in various card games, including blackjack, a popular casino game.

We will feature photographs of Stick or Twist and The Golden Beam in the next edition of WETHERSPOON NEWS

NEW

WETHERSPOON IS OPENING

Keavan's Port

1-5 Camden Street Upper &
49-51 Camden Street Lower, Dublin 2

OPENING DATE TO BE CONFIRMED

GET YOUR KEYRING

Pick up your keyring and put a donation in the collection tin at the bar
Suggested £2 donation

Or scan the QR code to donate now.



wetherspoon

proud to support

YOUNG LIVES vs CANCER
CLIC SARGENT

COMING TOGETHER FOR YOUNG PEOPLE WITH CANCER

Strength, hope, unity, friendship – these four words mean a lot to young cancer patients and their families. They bring much-needed positivity to help them through the toughest times. So, together with our charity partner CLIC Sargent, we are celebrating these small, but mighty, words.

These four powerful words were selected by Sam and Enna – two young people who have been supported by CLIC Sargent. They mean a lot to them... and we're pretty sure that they must mean a lot to you too.



Sam – diagnosed with acute lymphoblastic leukaemia at 11 years old.

"Strength' and 'unity' sum up the most important things that have got me through the last few years. I know that I'm stronger after cancer; I can achieve almost anything, if I try."

For as long as he can remember, Sam has wanted to become a professional artist. Painting and drawing were both a release to get him through his treatment – something he could do from home, despite being tired a lot of the time and not being able to attend school much. Looking to the positives and how he could use his skills for good, Sam started designing posters for the hospital ward and creating designs for CLIC Sargent's partnership with Morrisons.

Sam's now in his final year of high school and is taking three art-related GCSEs. He is positive about the future and hopes to attend Central Saint Martins, one of the best art and design colleges in the world.

Enna – diagnosed with a brain tumour when she was seven years old.

"These words helped me throughout my cancer journey and inspired me to fight through it. I hope that they bring everyone hope and strength at a time we need it most."

Enna's treatment was lengthy, but, during that time, 'hope' had a special meaning to her in particular. She remembers that it was how CLIC Sargent made her feel – hopeful and positive for the future.

Today Enna, now 17 years old, is making the most of her creative talents and looking to the future. She is studying production arts at college with hopes to do this as a career later in life.



Stefan's story

YOU NEVER KNOW HOW STRONG YOU ARE, UNTIL BEING STRONG IS THE ONLY CHOICE YOU HAVE

Stefan started to experience back pain late last year which doctors treated with ibuprofen at first. They then believed that it could be arthritis. Stefan later got the diagnosis in August 2020, after months of back and forth. He is now having chemotherapy. He lives on his own and does not have any family in the UK - his social worker has been a great support throughout.

“ My cancer journey started in November 2019, with some back pain, and ended with a lymphoma diagnosis. The first time I noticed something was wrong was when I was getting lower back pain. As time passed, things started to get worse and my pain shifted and spread to my hip. It became difficult to get up in the morning, sit at my desk or sleep in bed because of the pain.

From the first time I contacted my doctors about it, I received four different potential diagnoses (slipped disc, pinched sciatic nerve, arthritis and rheumatoid arthritis) and had several scans and blood tests. After seven months of investigation and multiple referrals, I finally received my stage-four Hodgkin lymphoma diagnosis. I was prescribed six months' chemotherapy treatment.

Having been misdiagnosed with life-long conditions such as arthritis or a slipped disc, which would require constant medication or surgery and six months of bed recovery for the latter, when I got my lymphoma diagnosis, it was shocking, but somehow a relief.

Chemotherapy is hard and can be quite daunting, but at least with this treatment I was going to keep some independence and was able to work or tend to my hobbies most days – which gave me the strength to keep on going.

My CLIC Sargent social worker Glyn has also been invaluable throughout all of this – I've spoken to him a few times and he's been really helpful.

He's helped me to get a grant to cover costs like hospital parking and has pointed me towards other charity services I can access, such as mental health support.

If I had to choose a word to describe this whole experience, it would be 'strength'. Whether it was strength given from all of those around me through cards and encouragement or the strength I found within myself – 'strength' is something I discovered in this journey.

No matter how big and scary the word 'cancer' can be, it's only when you're faced with it and you have no other option but to fight that you realise your true strength.

For anyone else out there with lymphoma or cancer, remember that you never know how strong you are until being strong is the only choice you have. ”

● Stefan has been supported by CLIC Sargent since his diagnosis.



Social worker's perspective, Eve

SUPPORTING YOUNG PEOPLE DURING THE TOUGHEST OF TIMES

Eve Leonard is a CLIC Sargent social worker who works in the teenage and young adult team based at the Northern Centre for Cancer Care in the northeast of England.

Here, she explains how she supports young people and their families facing one of the toughest tests of their life.



“Imagine you've been offered a place at university to study your dream course and, like many of the friends around you, you're all set to start an exciting new chapter in your life – a new adventure.

Then, you receive the devastating news: you have cancer. It's a huge blow – your world is turned upside down in an instant, with any plans completely knocked off track.

As a CLIC Sargent young persons social worker, I work with young people diagnosed with cancer between 19 and 24 years old.

Young people and their families often need support to adjust to a 'new normal', coming to terms with the initial shock of diagnosis and subsequent changes in their life.

Being diagnosed with cancer can be difficult at any age. The young people I work with may be attending college or university, carving out a new career or starting a young family. It is my role to help them to manage this alongside their cancer treatment.

This can include speaking to their university, arranging extensions for assignments, time off for hospital appointments and treatment,

speaking to employers and helping the young person to understand their sick-leave and sick-pay entitlements.

Some of the young people I work with have children of their own and often need support in arranging childcare and help in explaining to their children about their diagnosis and treatment.

If I can help to arrange the practical aspects of the young person's life, they can focus on their treatment, health and well-being.

Young people are often worried about their family and friends and how they are coping with their diagnosis. I offer emotional support and advice to the young person on treatment, as well as to their family and friends.

I visit young people in hospital and keep in contact with them over the phone and via video call. I also introduce them to other agencies for more in-depth emotional and mental health support.

The young people I work with often have, once diagnosed, extra expenses to deal with. This includes travel costs to and from hospital, parking costs and the cost of new clothes as their bodies change throughout treatment.

To manage these costs, I help young people and their families to access benefits and charitable grants. CLIC Sargent offers young people a grant to support them with the initial costs of cancer.

This lightens the burden of these extra expenses and allows them to concentrate on their cancer treatment.

The teenage and young adult team also provides opportunities for young people on treatment to meet their peers with similar experiences following diagnosis and treatment.

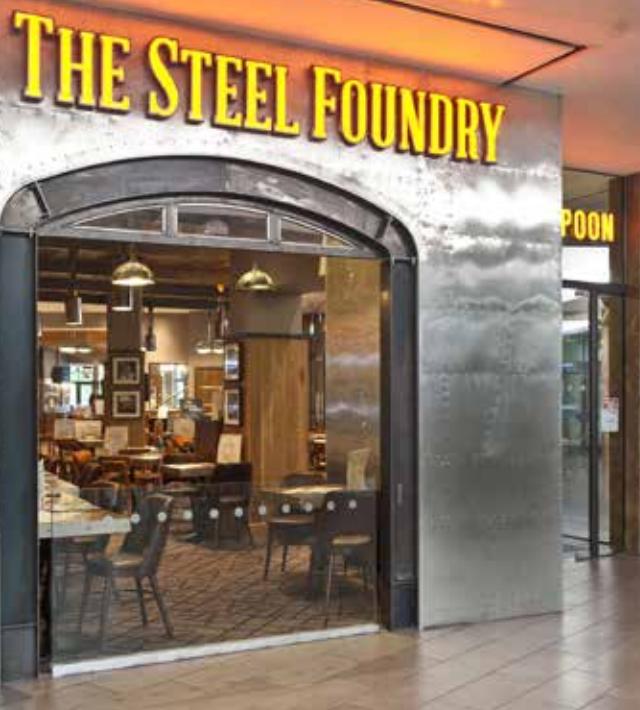
This may be social activities, such as meals out, 10-pin bowling and cinema trips. During the pandemic, we have offered online social activities, such as weekly quizzes.

As a result, young people often offer one another peer support which can be incredibly positive as they make new friends, give and receive valuable advice and, most important, have a bit of fun!

I encourage the young people I work with to contact me with any issues or obstacles in their way – and we work to resolve them together. If I can make life a little easier for the young people going through the enormous challenge of cancer treatment and beyond, then I will have gladly done my job.

Without the long-term support of Wetherspoon's staff and customers, who have raised almost £19 million for CLIC Sargent over the past 19 years, we would not have been able to reach so many young people or to be there when they needed us most.

From all of us at the charity, thank you! ”



PUB ON SITE OF FORMER STEELWORKS HELPS TO QUENCH MANY A FIERY THIRST

Industrial heritage of site was used as a springboard for the design of The Steel Foundry, one of our nine Sheffield pubs

The Steel Foundry is one of nine Wetherspoon pubs located in and around Sheffield. It is situated in one of Britain's largest shopping centres – Meadowhall.

Our pub opened in July 2015, housed in a contemporary, modest-size retail unit in The Oasis, part of the modern shopping complex which launched in 1990, situated between the River Don and the M1 motorway.

Meadowhall was built on the site of Hadfield's vast steel works. The original concept for our pub is based on the rich industrial heritage and steel production of the Sheffield area.

Hadfield's steel foundry was established on the site in 1897 by leading metallurgist Robert Abbott Hadfield. It was named East Hecla, after one of Iceland's most active volcanoes.

Hadfield's Steel Foundry Co had started in 1872 by Hadfield's father (also Robert Hadfield) moving to this site to expand.

The development of the company was helped greatly by Hadfield's discovery of manganese steel and other alloys which made the site world famous.

One Hadfield speciality was the production of railway track points and crossings, before World War I then provided new markets for manganese steel, spur armour plate and shells, tank treads and soldiers' helmets.

By 1919, the foundry had become Sheffield's largest employer, with a workforce of more than 15,000; it was probably the largest special alloy steel manufacturer in the country.

Demolished

In the 1960s, Hadfield's Limited split into separate divisions, forging, casting and other works. The foundry ceased production in 1982, with the factory demolished to make way for the Meadowhall shopping centre.

The industrial heritage of the site was used as a springboard for the design of The Steel Foundry pub. The concept creates a contemporary space with all of the comfort and warmth of a great British pub.

It also celebrates the industry, together with Sheffield's world-famous place in the historical legacy of steel.

The entrance to the pub is a huge arch, resembling often quite grand and imposing foundry gates which would open and shut to allow the workers access.

Our arch is created using raw steel and shows how the material can be used to create fantastic shapes. Panels on the outside of shiny metal and rivets are also a reminder that steel has a myriad varying uses.

The shop front of the building has large glazed panels with steel frames. Such enormous glass panels would not be possible, were it not for the invention of the steel channels which hold them.

Steel is also shown, on entering the pub, in the sweeping colonnade of arches. These frame the booths – referring to the pubs and inns of the past – a great place for customers to enjoy the surroundings.

The pub's signage, both inside and outside the premises, glows orange, evoking the molten metal and the process of shaping metal into new buildings and products.

Chunky industrial timbers have been used throughout the pub to depict the rawness reminiscent of the steel factories, as well as showing the natural materials which were used and the honesty in that material.

Important

By contrast, the traditional panelling evokes how important the steel industry was and how it brought money to the area, along with offices and trades.

Sheffield was home to several manufacturers of manholes; these are seen on entering the pub, along with a Wetherspoon seal on the floor for The Steel Foundry.

Salt-glazed tiles have been used in the interior design. These types of tile were once used to reflect light into some foundries' courtyards.

The fireplace is modelled on a huge furnace. This leads onto the kitchen which has a large open gantry and serving hatch.



The large open kitchen has an open display referring to the stainless steel in cutlery manufacture, synonymous with Sheffield for so many years.

By the 17th century, three out of every five men in Sheffield worked in the cutlery trade – which included scythes and other edged tools.

The quality of the steel with which cutlers work has been improved by new developments, such as crucible steel, invented by Benjamin Huntsman in the 1740s. Our pub, The Benjamin Huntsman, in Sheffield's city centre, remembers him.

Around the same time as Huntsman was carrying out his experiments, another local man, Thomas Boulsover, invented Sheffield plate – silver and copper working together to look like solid silver, but much cheaper.

The making of Sheffield plate soon widened from buttons, buckles and knife handles to candlesticks, coffee pots and tureens, like those on display in Sheffield's Weston Park Museum.

Design

The pub's design has used this idea of materiality to surround the kitchen gantry with stainless steel and blue raw steel.

Written on the wall, above the kitchen gantry, is a poem by Ebenezer Elliott, describing hot molten steel being rolled:

*"Swift, in the centre roll'd a wheel,
by torrents urg'd of melted steel,
...a fiery flood,
of steel molten, on their nerves all bare,
rush'd from the brazen sky."*

Elliott was an English poet known as the Corn Law rhymer. He led the fight to repeal the Corn Laws which were causing hardship and starvation among the poor.

Elliott was born at the New Foundry in the parish of Rotherham, Yorkshire, and prospered as an iron dealer in Sheffield. By 1892, he had become a successful iron merchant and steel manufacturer.



A huge light fitting, to resemble this process, can be found above the kitchen area, helping to evoke the ideas suggested by the poem.

The contemporary design of The Steel Foundry, while maintaining traditional pub values to which we all relate, helps to celebrate the industrial history and success which Sheffield has enjoyed.

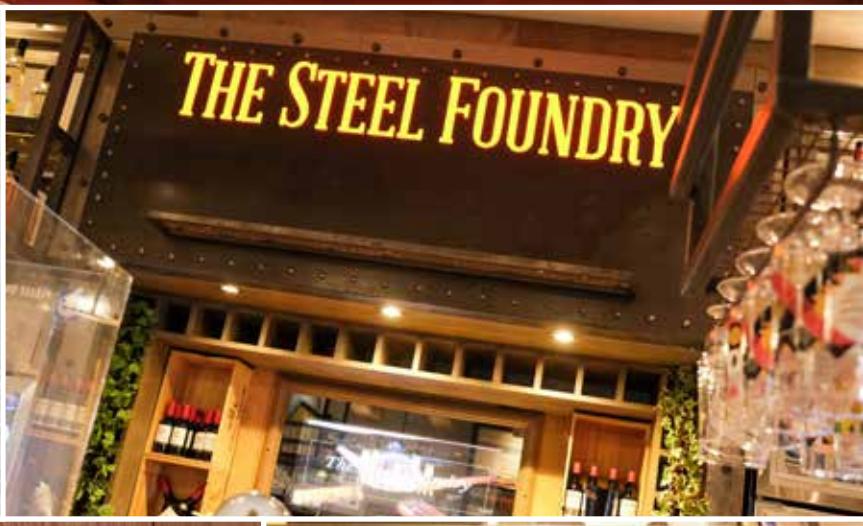
Illustrations and text telling the story of other Sheffield industrialists include those about George Wolstenholme and Joseph Rodgers, two famous names in cutlery, as well as the inventor of the steel-making process – Sir Henry Bessemer. Our pub in Workington, The Henry Bessemer, remembers him.

Water power was a driving force for the development of industry in Sheffield. Five rivers flowed into the city from the surrounding hills, the Don, Loxley, Rivelin, Sheaf and Porter, powering water wheels which drove the grinding wheels for cutlers.

Towards the rear of the pub, sliding folding doors allow the outside in and lead onto an external decked area, offering views of the vast River Don at the rear of the Meadowhall Centre.

● Unit 12, The Oasis, Meadowhall Centre, Sheffield, South Yorkshire, S9 1EP





STAFF IN BRIDGEND GIVING PINTS AWAY – BUT IT'S BLOOD, NOT BEER



Pub manager Natalie Mays has been encouraging her team to donate pints, although, in this case, not beer... but blood.

Natalie (pictured) who runs our pub and hotel The Wyndham Arms Hotel (Bridgend) has been donating blood for the past three years, after seeing a social media appeal.

She recalls: "I saw something flash up on Facebook and made my first appointment. I thought at the time – I am now in my 30s and could have given pints of blood over the years.

"I don't know anyone who had been in hospital and has needed it, but I know that I would be happy to accept it, if I needed it, so wanted to give a bit back."

Now, with half a dozen donations under her belt, Natalie thought that it would be great to encourage some of her colleagues to join the cause.

Just before their first appointment together, Natalie reported: "We have four or five signed up from The Wyndham Arms Hotel who are all giving blood together, in Bridgend, with me.

"I have also sent out an appeal to the area and regional managers, including pubs across the border in England – and I am hoping to encourage as many people as possible.

"Each donation collects one pint of blood per person – and our collective goal is 100 pints."

Natalie, who lives in Swansea, said: "We are so used to raising money at the pub for CLIC Sargent, but that has been curtailed over recent months.

"I thought that it would be great to help the Welsh Blood Service – it doesn't cost us anything and the blood is always needed."

The Welsh Blood Service relies entirely on voluntary donors to maintain supplies to Welsh hospitals.

It needs to collect over 350 donations of blood daily; demand has risen steadily over the last 10 years, as medical techniques become increasingly sophisticated.

Giving blood were Wetherspoon's area manager for west Wales Victoria Walker; pub manager Natalie Mays, with Emma Thomas, Simon James and Claire Conway from The Wyndham Arms Hotel (Bridgend); pub manager Rachel Stanley, with Kasia Windmill from The Olympia (Tredegar); pub manager Chris Went, with Siobhan Aherne, Megan Adlam, James Phillips, Peter Campbell, Meredith Head and Chloe Allen from The Coliseum (Abergavenny); pub manager Jane Merralls from Y Dic Penderyn (Merthyr Tydfil); shift manager Sarah Hooper from The York Palace (Llanelli).

● Anyone aged between 17 and 66, who weighs over 50kg, is healthy and not subject to certain medical exclusions, can volunteer to become a blood donor: www.welsh-blood.org.uk/

Tim says: “If you want a good outcome, whether for a business, a government or personally, you need ideas and debate. On page 4, Wetherspoon News takes issue with Conservative MP and Oxford graduate Neil O’Brien for shutting down debate by vilifying government critics. I first noticed this autocratic tendency 20 years ago when the Financial Times, then almost exclusively an Oxbridge institution, censored anti-euro comment – hardly an intellectual approach. In this article, Toby Young takes up the cudgels and explains how he and his courageous team aim to take on the autocrats and bullies.”



IT'S TIME TO STAND UP FOR FREE SPEECH

Social commentator Toby Young explains why and how his newly formed organisation - the Free Speech Union - will defend people's right to speak freely, without fear of being persecuted

Piers Morgan was forced out as a presenter of Good Morning Britain when he said that he didn't believe all of the things Meghan Markle said in her Oprah Winfrey interview.

The banjo player of Mumford & Sons has been ejected from the band after he praised a conservative journalist on Twitter.

A director of Iceland was sacked after he made a joke on his blog about the Welsh language.

All of these things happened in 2021 in a country which prides itself on its commitment to free speech.

And these aren't isolated incidents.

During 2014–19, the police in England and Wales investigated 120,000 'non-crime hate incidents' – that's what they call it when you make an 'inappropriate' joke on Twitter or refer to a trans person by the wrong gender pronoun.

That means that our men and women in blue have been investigating an average of 66 'non crimes' every day.

Shouldn't they be policing our streets, not our tweets?

More than 75 years ago, service men and women from across the Anglosphere and the Commonwealth put their life on the line to defend freedom and democracy, including the right to express your views and opinions in the public sphere, however unorthodox, without fear of punishment.

Attack

Today, scarcely a week passes without another attack being launched on free speech.

That's why I've set up the Free Speech Union – a non-partisan, mass-membership organisation which stands up for the speech rights of its members. My fellow directors include the author and journalist Douglas Murray and the Oxford professor Nigel Biggar.

We have 12 staff members, including a case management officer and a case officer.

If someone at work writes to your boss to complain about something you've said, we'll write to them, too, and remind them of the importance of intellectual tolerance and viewpoint diversity.

If a bunch of self-righteous bullies picks on you on social media, we'll pick on them.

If someone launches an online petition calling for you to be sacked, we'll launch a counter-petition.

One of the benefits of full membership is access to legal assistance – if we think you have good grounds for a lawsuit, we'll help you to fight it.

And if it looks as if it's going to be expensive, we'll help you to crowdfund, so that you can pay your legal costs.

The enemies of free speech hunt in packs; its defenders need to band together too. Whatever it takes, we'll defend your right to speak freely, without fear of being persecuted.

Pale

The Free Speech Union hasn't been set up to protect just male, pale and stale conservatives like me.

If you think that you're safe because you're a woman or a member of the progressive left, think again.

The list of people who've been no-platformed – prevented from speaking in public by self-appointed morality cops who spend their life frantically searching for things to be offended by – includes the radical feminist Julie Bindel, the Women's Hour presenter Jenni Murray and Germaine Greer, author of *The Female Eunuch*.

Even the gay rights campaigner Peter Tatchell has been targeted by the thought police.

He was no-platformed by a group of students at Canterbury Christ Church University because he signed a letter to a newspaper opposing the policy of... no-platforming!

No one is safe from these witch-finder generals – which is why mavericks and dissenters of all stripes will be welcome in the Free Speech Union.

As a wise man once said, I may disagree profoundly with what you have to say, but I will defend to the death your right to say it.

Doesn't matter if somebody somewhere finds it offensive. As John Cleese says: "No one has the right not to be offended."

McCarthyism

It's time to end this digital McCarthyism. Free speech isn't some luxury we can afford to live without – it's the foundational freedom on which all of the others depend.

We can't continue to appease the enemies of free speech.

As Churchill said: "An appeaser is someone who keeps feeding the crocodile in the hope that it will eat him last."

Many good men and women died fighting for our right to speak our mind and exchange ideas without being persecuted by the enforcers of intellectual conformity and moral dogma.

This is our precious inheritance and we owe it to them, as well as to our children, to come to its defence.

Join me in the Free Speech Union where, together, we can defeat the authoritarianism and intolerance which are once again threatening to destroy our liberty.

● To join the Free Speech Union, visit the website or e-mail Toby: www.freespeechunion.org | info@freespeechunion.org
Membership fees start at £2.49 a month.

CROSSE KEYS UNLOCKS A HUGE STORE OF HISTORY

City of London pub has witnessed notable events in the capital, over several centuries

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

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

Wetherspoon takes immense pride in the restoration and refurbishment of some wonderful and, in several cases, unique buildings, to create our pubs – and our pub histories series has unearthed some interesting discoveries.

Artwork

The online historical information, detailing the story of our pubs, includes numerous images of the artwork and old photographs on display, as well as photos of the interior, exterior and features of each building.

In this pub histories spotlight, a regular Wetherspoon News feature, we focus on The Crosse Keys, in Gracechurch Street (City of London).

A plaque on the front of this spectacular Wetherspoon pub recalls that a famous coaching inn called The Crosse Keys stood near this site from the 1550s. The symbol derives from the keys of heaven held by St Peter.

Shakespeare's troupe of actors, known as the Chamberlain's Men, was among those who performed plays in the courtyard.

Clown

Richard Tarlton, the famous clown of Queen Elizabeth's time, is closely associated with The Crosse Keys. The inn was a large and noted house for coaches and wagons.

It was also famous as a theatre, as was the Bell Inn nearby, before purpose-built venues were available, such as the Rose and the Globe.

The Crosse Keys was destroyed in 1666 in the Great Fire of London – and its replacement burned down in 1734, but was rebuilt.

By the early 19th century, The Crosse Keys had become a busy coaching inn, used by 40 or more coaches a day.

The stunning premises which now houses our Wetherspoon pub, The Crosse Keys, is the former headquarters of The Hongkong and Shanghai Banking Corporation (HSBC).

The grandiose building, complete with marble pillars and an ornate glass dome in the ceiling, was designed by W Campbell Jones and opened for business on 22 October 1913.

It was described as 'one of the largest spaces on one floor, in the City of London, devoted to banking'.

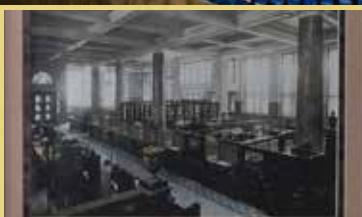
MERCHANTS

The merchants who founded the Hong Kong bank in 1864 did so in order to finance intraregional trade among the ports of China, Japan and the Philippines, helping to develop steamship lines, docks and small industrial enterprises.

A framed collection of illustrations in the pub offers historical details about the nearby Leadenhall Market, almost opposite the pub, as well as some of London's literary connections, including Daniel Defoe, Thomas Gray and Thomas Makepeace Thackeray.

Other historical details include framed prints and text about the local area Grass Church Street (before the Great Fire), as well as The Stock Exchange, Lloyds, City Livery Companies and Penny Universities (coffee houses).

9 GRACECHURCH STREET, LONDON, EC3V 0DRX



COMMUNITY

HEATHROW AIRPORT

JENNY LEAVES HEATHROW BEHIND AS SHE VOLUNTEERS AT HOSPITAL



In her role as a pub manager, it is essential for Jenny Farr to possess excellent communications skills when dealing with customers, as well as her team.

Jenny and her husband Graham run our pubs at Heathrow Airport, including The Crown Rivers at terminal 5.

While the pubs were closed, Jenny has put those communications skills to good use in a volunteering role at St Peter's Hospital, in Chertsey.

Jenny (pictured) said: "I had been a patient at St Peter's, a 25-minute drive from home – and, when I saw an advert on social media looking for volunteers, I decided to apply."

"All the checks and risk assessments for volunteers took a few weeks, but I started in a communications role at the hospital at the end of January."

"I left it to Graham, for a couple of days every week, to take on the home schooling of our 13-year-old son, Luke, and daughter Jessica (aged eight)."

Working alongside the nursing team, mainly for general patients, but also on the COVID-19 wards, Jenny's role for two days a week

included keeping patients and families in touch with each other while hospital visiting was not permitted.

She explained: "Particularly for the older patients, who are not so confident with phones and tablets, I made sure that they were well connected with their loved-ones via mobile phone calls or video-phone sessions on an iPad."

Jenny continued: "I also helped out in A&E, sanitising and cleaning, making beds, helping less-mobile patients to the bathroom and generally doing anything possible to alleviate pressure on the nurses."

"I was running blood and COVID test samples to the labs for testing and organising the patients' newspaper service on the wards, as well as checking e-mail messages from family members to their relatives."

With no prior background in the medical profession, Jenny has relished the challenge and found the experience extremely rewarding.

She confirmed: "It has been immense, with some really lovely moments along the way. I have learned so much."

"Strangely, there have been lots of similarities to my Wetherspoon role, particularly dealing with people, just in a very different environment."

SARAH AND FAMILY WALK 150 MILES TO FIRE UP WELSH DEFIBRILLATOR FUND



Shift manager Sarah Hooper and her family took on a month-long walking challenge, raising funds for a cause very close to their hearts – quite literally.

Sarah and her four children walked 150 miles throughout March to raise funds for Calon Heart Defibrillators Wales, which she hopes will contribute to the installation of a defibrillator near to The York Palace (Llanelli) where she works.

Sarah, who joined Wetherspoon as an 18-year-old bar associate, 18 years ago, is raising funds for this charity because her youngest son Teddy, six years old, has a heart condition.

She said: "Teddy has a problem with his aortic valves and will eventually have to have operations throughout his life to help."

"At the moment, he has a six-monthly check-up, is healthy and active and knows his own limitations."

"Defibrillators can be a life-saver for anyone, and we wanted to do something, as a family, to help Calon Hearts (cymruhearts.org), the leading heart charity in Wales."

To clock up the miles, Sarah, Lilly (13 in July), Daisy (11), Alfie (9) and Teddy (all pictured) were getting out and about for a walk every day during March.

Routes included the school 'run' of around six or seven miles there and back.

Sarah reported: "We are lucky to live very centrally to many great local walks and are not too far from the beach either, for coastal paths and cycle tracks.

"It has also been a great opportunity to get out of the house, during the lockdown period, and do something together as a family."

"We always took the pram with us, too, so when Teddy had done as much as he could, he was able to have a rest while we could continue."

"It was quite a big challenge and a lot to achieve, but something we all enjoyed and had wanted to do for a while."

- **Sarah needs to raise £1,600 for a new defibrillator. Anyone wanting to show support should visit: www.facebook.com/donate/796147107974313/**

- **Calon Heart Defibrillators aims to improve accessibility and availability of life-saving defibrillators in Wales; this, in turn, will help to improve the out-of-hospital cardiac arrest outcomes – currently, lower than one in 10 people in the UK survives an out-of-hospital cardiac arrest.**

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 this year.

"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 regimes, and we urge the government to introduce equality in this area – sensible tax policies will increase investment and government revenues."

Wetherspoon Tax Payments In Financial Years 2011 To 2020	2020	2019	2018	2017	2016	2015	2014	2013	2012	2011
	£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

QUAYSIDE PROVIDES AIRPORT FOR TYNE TV CAMERA DRONE



Despite being closed at the time, one of our pubs in Newcastle provided a much-needed venue, for a filming request.

The Quayside, located in the Quayside area of the city, alongside the River Tyne, was the chosen launching site for some drone filming, organised by a television production company.

Drone pilot Mark Futter is pictured outside the pub, as he prepared to shoot some drone footage of the area's nearby High Level Bridge.

Josh Swetnam, assistant producer at Brown Bob Productions, said: "Following our first series of *The Architecture the Railways Built*, we were then commissioned for a further two series of the documentary.

"We wanted to film a story around Newcastle's High Level Bridge and needed somewhere for the drone to take off nearby, from the banks of the Tyne River.

"The Quayside's beer garden was the perfect venue, and we thank Wetherspoon for agreeing so quickly to our request and organising permission and access."

The series, broadcast on the Yesterday channel, features transport historian and architecture enthusiast Tim Dunn exploring the stunning architecture which lines the UK railways' network – from grand city stations and impressive viaducts to signal boxes, tunnels, hidden passages and more.

The High Level Bridge, spanning the River Tyne between Newcastle and Gateshead, first opened in 1849, taking four years to complete.

Designed by Robert Stephenson, the bridge was part of the objective to create a continuous line from London to Edinburgh and to combine rail and road traffic – a world first.

Wetherspoon's general manager, Alistair Broome, added: "We were only too happy to assist with the project and look forward to seeing the footage in the finished programme."

● **The Quayside episode will be aired later this year. Previous episodes of the show are available on demand on UKTV Play.**

OLD HANDS OF WYNDHAM ARMS WALK TALL IN LOCKDOWN CONTESTS

The team members at The Wyndham Arms Hotel (Bridgend) may not have been working together for large parts of the past year, but, thanks to pub manager Natalie Mays, they have kept in touch through various online activities.

A regular weekly Wednesday quiz event, which began in April 2020, continued through all lockdown periods when the Welsh pub and hotel were closed.

Natalie reported: "The quiz has been a great way for us to keep in contact. Knowing that support is there for one another, when needed, has been very important for us all."

Natalie was the first quiz master, with each winner taking the helm the following week.

She said: "I don't think that there has been any topic which hasn't been included at some stage in the questions."

As well as quizzing during March, the team turned their attention to baking, with a weekly themed competition.

Natalie added: "A lot of the guys have been cooking more during lockdown, some for elderly local residents too."

"I thought the idea of a bake-off might encourage different members of staff to get involved, which proved successful."

Week one was a cheesecake challenge, of which team leader Meg Matthews became the first winner with her Kinder Bueno chocolate cheesecake, via the social media photo gallery vote.

TESTING TIME FOR TEZ AS PUB BOSS HELPS NHS

Pub manager Tez Merry joined the ranks to support the NHS, as well as her local community.

Tez, who has managed The Isambard Kingdom Brunel (Portsmouth) for more than two years, helped while she was on furlough from her Wetherspoon job.

She helped out with the PCR/lateral flow tests at the Fareham COVID-19 test centre.

Tez reported: "The working days were long, 13-hour shifts, to reduce staff changes and minimise infection, but it was extremely rewarding."

"I am used to working long shifts and wanted to keep busy, as well as doing something for the good."

BRIGHT DAYS IN PROSPECT FOR VEGANS AND VEG FANS

Blue-sky thinking creates menu which lets diners taste the rainbow and try sunshine on a plate



Rainbow quinoa salad

Whether it's breakfast, lunch or an evening meal, a savoury snack or a sweet treat, Wetherspoon's pubs offer an ever-increasing feast of vegetarian and vegan options.

Clearly marked on our menus for vegetarian (V) and vegan (VG) customers – or anyone wanting variety – there is plenty of choice to suit all palates.

Our menu offers so many great non-meat dishes, not only for vegans and vegetarians, but for anyone looking to reduce the meat intake in their diet.

Enjoy a summer salad with our rainbow quinoa salad choice. Packed full of great-tasting vegan ingredients, it provides a filling and satisfying meal, is the perfect lunch or dinner option at this time of year and is only 323 Calories.

Developed by our small privately owned supplier, The Lincolnshire Salad Co, the dish is packed with quinoa, pink cabbage, grilled butternut squash, black-eyed beans, black rice, yellow cherry tomato, red Roquito® pepper, pumpkin seeds, kale and dressing. It is sunshine on a plate.

Vegetables

The salad can be topped with grilled halloumi-style cheese or roasted vegetables, with the price also including a drink. So, it's great value, as well as a great-tasting menu option.



Mangalorean roasted cauliflower & spinach curry

Our Mangalorean roasted cauliflower & spinach curry offers another taste-bud-tempting vegan option, served with basmati pilau rice, plain naan bread and poppadums.

Developed by the Wetherspoon food-development team, this dish is inspired by the cuisine of southern India, from a major port called Mangalore, famous for vegetarian and vegan eateries.

Traditionally a vegan recipe, as the base is coconut cream, this curry is layered with a classic combination of Indian spices and vegetables just added to the sauce.

In the case of our recipe, oven-roasted cauliflower florets and spinach have been married to the mix.

Aromatic

The sauce is infused with curry leaf, cumin and coriander, allowed to simmer for hours, to deliver a rich aromatic flavour, then finished with coconut cream and garam masala.

Our Beyond Burger™ – served as a classic burger, with chopped Cos lettuce, sliced tomato and red onion in a sour dough burger bun – is a tasty, more traditional burger choice, although an innovative plant-based option from Beyond Meat®.



Five-bean chilli jacket potato

It is available in our classic burger range, which includes a drink as part of the price. You can add toppings, including BBQ sauce and five-bean chilli, or double your patty (for an extra cost) for a bespoke burger to suit you.

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

If you are seeking a lighter bite or snack, our paninis and wraps or small plates offer great value and choice.

Nuggets

Among the options are Quorn™ nuggets, served as a small-plate choice, with eight coated pieces and a sweet chilli sauce, or as a wrap option, with five nuggets, served with tomato, cucumber and salsa.



Quorn™ nuggets

These crunchy meat-free nuggets are high in protein and fibre and low in saturated fat, with no soya, made from mycoprotein – a natural, nutritious fungus – which is good for not only us, but also the health of the planet.

Our vegan sausages, chips and beans are served with three vegan sausages, also made using Quorn™.

Check out our great range of vegetarian and vegan options, for breakfast, lunch, dinner and snacks, at your local Wetherspoon.

COMMUNITY

MIDDLETON

AARON STAYS ACTIVE BY HELPING AT JAB CENTRES



Wetherspoon is immensely proud of every one of its employees who have stepped up, during the pandemic, to provide help and support for the NHS and their local communities, through volunteering.

Among them is team leader Aaron Pannett, who works at The Harbord Harbord (Middleton) near Manchester, having joined the company three years ago as a bar associate at The Regal Moon (Rochdale).

Aaron (pictured), 31, explained: "I found out about the NHS volunteering initiative through the company, via the Wetherspoon app, which gave information about how to apply."

"I thought that it would be a great chance to do something useful, instead of sitting at home doing nothing, so I applied."

Aaron, who lives in Middleton, was successful in his application and has been volunteering since January at vaccination centres in Middleton, Rochdale and Heywood.

He said: "My role includes showing people, as they arrive, where they need to go for their vaccination, as well as issuing the cards to say that they have had their jab."

"I receive an e-mail with details of shifts and venues which need volunteers and simply e-mail back my availability."

"It is a very rewarding thing to do and to see it all happening with your own eyes makes the whole process very real."

"It is so well organised."

"I applied through the company, so really feel that I am representing Wetherspoon."

"If anyone gets the chance to volunteer, I really recommend it. It is a great experience and shows responsibility and commitment."

"Hopefully, this will help with my career, as I really want to become a shift leader. I am keen to progress up the career ladder."

TREDEGAR

ABI THRILLED TO HELP HOSPITAL

Part-time floor associate Abi Rees, who joined the team at The Olympia (Tredegar) in August 2020, helped her local hospital during the national lockdown.

A social media appeal by Nevill Hall Hospital, in Abergavenny, asked for donations of supplies for its general hospital patients, specifically books and toiletries, and Abi immediately got to work.

As well as spreading the word, via her own social media, to friends, family and her work colleagues, Abi made a leaflet

which she distributed to houses in her local area.

Seventeen-year-old Abi (pictured), who is also a child development college student, at Coleg Gwent in Ebbw Vale, said: "I started this plea as I wanted to give something back to the staff and patients during this very difficult and confusing time."

"I was so surprised by the response and how generous people were."

"I collected for three weeks and was able to hand over all of the donations, bringing a little bit of happiness to lots of different people."

"My mum, Catherine, used to work as a secretary at the hospital, so I already knew some of the doctors – and they were all delighted with the donations."



SPOONS CAUSED A STIR FOR RELUCTANT REPORTER



Simon English, senior City correspondent at the London Evening Standard, tells how he was won over by Wetherspoon, after initially harbouring doubts

In 20 years as a business journalist – even longer if you count covering supermarket openings and village fêtes – few companies have attracted my attention quite like J D Wetherspoon.

When I first started writing about 'Spoons for the London Evening Standard back in 2007, I may have been a bit snooty about the pubs, probably because my mates were.

I quickly learnt two things: one, the chairman is funny. This goes quite a long way if you are a reporter. Two, the pubs do exactly what pubs are supposed to do: cheer us up.

There are few purposes more noble than that just now – it is not a frivolous endeavour.

My favourite 'Spoons is The Coronet on Holloway Road in north London, a beautiful, cavernous old cinema that could have been invented with social distancing in mind.

I like to call in after a shift at the paper, about 3 or 4pm, to enjoy the quiet while not being quite on my own (this is one of the other things pubs are for).

Families

One of the things I noticed a while back was how many extended families used the pub as a sort of drop-off point for child care, as grandparents looked after grandchildren and busy parents came and went, juggling home and work.

In other words, 'Spoons was providing a rather nice crèche, a social service it is awfully decent of management to offer for free.

The company offers other social services, such as places where ordinary families can afford to meet, eat and drink together.

Over the years, the City has tended to be short-sighted in its view of Wetherspoon, always wanting it to increase prices and therefore profit margins.

Tim Martin's answer – if it wasn't a deliberate v-sign to the bankers, it might as well have been – was always to cut prices where possible and increase sales. The profits would look after themselves.

Like his hero Warren Buffett, he's thinking far further ahead than merely tomorrow.

Tim's ability to put noses out of joint has always been admirable, and I noticed that unlike other bosses, he was hardly picking on the powerless. Just the opposite in fact.

Newspaper

One newspaper executive a while back interrupted my treatise on why 'Spoons is great to say simply: "I Hate That Man."

You should, I thought, he can't stand you either.

It is possible to see Wetherspoon as pioneering, quite an achievement for a company in a sector, pubs, that has been around since at least the 1250s.

For a start the pubs are clean – they were sanitary long before that became an international necessity.

The staff seem to enjoy their jobs, seem to have a sense that they are part of something good. Nowadays we'd call that mental health in the workplace, or perhaps employee wellness management.

The bar managers are nothing like The Pub Landlord parodied by comedian Al Murray. They are likely to ask how you are, but not to burden you with what they think.

My favourite 'Spoons pint is a Ruddles, my favourite dish the steak & kidney pudding. If this is unavailable, I have been known to text the chairman to complain and ask if this is not an inevitable consequence of Brexit. He always replies. Bluntly.

Staff

What we want businesses to do is provide a good service that most people can afford, pay their taxes and treat their staff well.

You couldn't say we have too many businesses like that in the UK.

Some say Tim Martin is a gobby Brexit yob who should put a sock in it. Some say TM for PM.

I say neither. Like his pubs, he should just carry on.

I think that those who don't like him, and probably don't frequent the pubs, come from all sides of the political spectrum, yet tend to have one thing in common: a certain type of elitism – which looked ugly before coronavirus and is plain dangerous now, when the only way through this is together.

Critics of Wetherspoon's pubs tend to miss the point. The pubs are not like they are by accident. A successful company thought about it and knows what its customers want and, indeed, what they can afford.

Mates of mine have sometimes complained that the local 'Spoons does not show the football, as if this were evidence of its low-down cheapness, an attempt to deprive us of something we are due.

No... it's intentional. The pub is saying: if you want to watch the football, best go somewhere else.

Some of the other criticism is mean-spirited or just snooty.

A few years back, the restaurant critic of The Sunday Times lowered herself to visiting a 'Spoons in Ramsgate.

Do you think that she went there with an open mind or just because she thought it would be an easy chance to be rude? Correct.

The replies to the reviews on Twitter were amusing, with the tone best captured by this one: "You've done the lovely middle-class thing of looking down on something you're too privileged to understand."

The reply from 'Spoons was classier: "She is a reviewer and entitled to say what she wants."

Indeed. It is a free(ish) country. No one is forcing anyone to enter the pubs – the bigger issue lately had been their enforced closure.

I don't know whether this was a vital move or not or what infection rates would have been like, had they remained at least partially open.

Promise

I do know that pubs being shut made lockdown life much harder, even for people who rarely go to them. The bright shining lights on the corner always offer cheer; a promise of conviviality which was in desperately short supply for most of 2020.

That's the thing about good pubs: they are friendly. They offer all sorts of possibilities.

Perhaps Wetherspoon should launch an in-pub dating app and a reality TV spin-off: We Met At A Wetherspoon.

There are reasons for optimism beyond just pubs. Hopefully, the pandemic is nearly over and we shall soon meet up again in large groups, to argue once more and perhaps also to forgive one another our varying opinions.

We have surely earned a drink!

..and I think we should gather in a Wetherspoon to talk things over.

HOTELS RATED HIGHLY IN WHICH? SURVEY



The Old Borough, Swords

Wetherspoon has been rated highly in a Which? survey of the best and worst hotels in Britain.

More than 4,000 customers were asked by the consumer champion to rate their experiences at UK hotels.

Guests rated the hotels on a range of criteria: bathrooms, bed comfort, bedrooms, cleanliness, communal areas/facilities, customer service, description matching reality, quality of food and value for money.

Wetherspoon scored four out of five in all categories, with the exception of quality of food and communal areas/facilities, where it scored three out of five.

The company received an overall customer score of 74 per cent and was rated higher than several leading hotel operators, including Holiday Inn, Travelodge, Hilton and Novotel.

Wetherspoon operates 58 hotels in the UK and the Republic of Ireland. All hotel bedrooms feature an en suite bathroom, complimentary tea- and coffee-making facilities, hair dryer, flat-screen television with Freeview TV (Saorview Freesat TV in Ireland) and unlimited free Wi-Fi, as well as most with digital air-conditioning and temperature control.

The hotels all offer 24-hour reception service – and our rooms can accommodate a mixture of double, twin and family occupancy, many being interconnecting.

There are also accessible bedrooms, with wet-room facilities, suitable for guests with disabilities.

Every hotel is also attached to a Wetherspoon pub, serving breakfast, lunch and dinner, including our excellent club deals, as well as our range of hot, soft and alcoholic drinks, all conveniently located for hotel guests to enjoy during their stay with us.

Wetherspoon's people operations manager, Tom Ball, said: "We are proud of the fact that our hotels scored highly across so many varying criteria.

"Our staff work hard to ensure that the hotels are welcoming places for guests to visit and this is borne out by the four-out-of-five rating for customer service.

"We have invested millions of pounds across our hotel estate and will continue to open hotels in the future."



The Old Borough, Swords

58 HOTELS NATIONWIDE

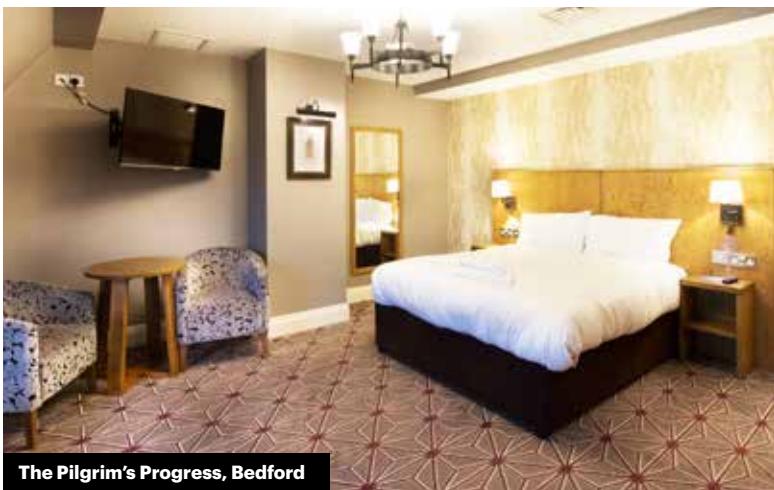
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The Admiral of the Humber, Kingston Upon Hull



The Thomas Ingoldsby, Canterbury



The Pilgrim's Progress, Bedford



The Angel Hotel, Whitby

wetherspoon hotels

58 HOTELS – 1,299 ROOMS

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England

1 Aldershot	16 Dereham	31 Okehampton
7 The Queen Hotel GU11BH 01252 361770	22 The Romany Rye NR19 1DL 01362 654160	23 The White Hart Hotel EX20 1HD 01837 658533
2 Andover	17 Doncaster	32 Ripon
The John Russell Fox SP10 1NY 01264 320920	14 The Red Lion DN11NH 01302 732123	32 The Unicorn Hotel HG4 1BP 01765 643410
3 Aylesbury	18 Great Malvern	33 Rochester
The Bell Hotel WR20 1TX 01296 388080	23 The Foley Arms Hotel WR14 4QS 01684 580350	9 The Golden Lion ME11EL 01634 405402
4 Barrow-in-Furness	19 Great Yarmouth	34 Salisbury
The Furness Railway LA14 5UB 01229 824758	23 The Troll Cart NR30 2AF 01493 332932	33 The King's Head Inn SP12ND 01722 438400
5 Beccles	20 Grimsby	35 Shrewsbury
The Kings Head Hotel NR34 9HA 01502 718730	36 The Yarborough Hotel DN31 1JN 01472 361924	22 The Shrewsbury Hotel SY1 1PU 01743 236203
6 Bedford	21 Harwich	36 Sittingbourne
The Pilgrim's Progress MK40 1QB 01234 344566	9 The Bottle Kiln CO12 3JR 01255 245400	3 The Golden Hope ME10 1DR 01795 476791
7 Bewdley	22 Henley-on-Thames	37 Southend-on-Sea
George Hotel DY12 2AW 01299 406970	30 The Catherine Wheel Hotel RG9 2AR 01491 848484	14 The Last Post SS1 1AS 01702 337860
8 Biggleswade	23 Huntingdon	38 Tavistock
The Crown Hotel SG18 0JE 01767 777299	22 Sandford House PE29 3BD 01480 432402	12 The Queen's Head Hotel PL19 8AQ 01822 612455
9 Birmingham	24 King's Lynn	39 Tewkesbury
The Briar Rose B25RE 0121634 8100	37 Globe Hotel PE30 1EZ 01553 668000	28 The Royal Hop Pole GL20 5RS 01684 274039
10 Bridport	25 Kingston Upon Hull	40 Thirsk
The Greyhound DT6 3LF 01308 421905	22 The Admiral of the Humber HU12 1NT 01482 381850	13 The Three Tuns YO7 1LH 01845 524605
11 Camborne	26 Leighton Buzzard	41 Warminster
The John Francis Bassett TR14 8JZ 01209 613230	39 The Swan Hotel LU7 1EA 01525 380170	10 The Bath Arms BA12 9AZ 01985 853920
12 Canterbury	27 March	42 Weston-super-Mare
The Thomas Ingoldsby CT12 HG 01227 463339	13 The Hippodrome PE15 8AQ 01354 602980	21 Cabot Court Hotel BS23 2AH 01934 427930
13 Chester	28 Minehead	43 Whitby
The Bull and Stirrup Hotel CH1 4EE 01244 250019	29 The Duke of Wellington TA24 5NH 01643 701910	34 The Angel Hotel YO21 1DH 01947 824730
14 Chesterfield	29 Newbury	44 Wigan
The Portland Hotel S40 1AY 01246 293600	16 The Hatchet Inn RG14 5BD 01635 277560	28 The Brocket Arms WN1 2DD 01942 823800
15 Corby	30 Northolt	45 Worcester
The Saxon Crown NN17 1FN 01536 203672	12 The Greenwood Hotel UB5 4LA 020 8423 6169	18 The Crown WR1 3LL 01905 617578



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Scotland

1 Broughty Ferry	3 Edinburgh	5 Glenrothes	7 Peebles
25 Jolly's Hotel DD5 2BJ 01382 734910	30 The White Lady EH12 8AT 0131 314 0680	26 The Golden Acorn KY7 5NA 01592 751175	7 The Cross Keys EH45 8RS 01721 723467
2 Dunfermline	4 Fraserburgh	6 Inverness	
The Guildhall & Linen Exchange KY12 7DR 01383 724060	11 The Saltoun Inn AB43 9DA 01346 519548	27 The King's Highway IV11EN 01463 251800	

Wales

1 Brecon	3 Monmouth
6 The George Hotel LD3 7LD 01874 403231	24 The Kings Head NP25 3DY 01600 710500
2 Bridgend	4 Ruthin
26 The Wyndham Arms Hotel CF31 1JE 01656 673500	17 The Castle Hotel LL15 1AA 01824 708950

Ireland (Reopening dates subject to government announcements)

1 Dublin	2 Swords
89 Keavan's Port Hotel NEW - Opening in 2021	14 The Old Borough 72 Main Street +353 1 808 4103

Key (39) Number of bedrooms

58 HOTELS – 1,299 ROOMS

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FELIXSTOWE

ARTIST FILLS IN THE BLANKS AT OUR FELIXSTOWE SITE



An eight-month-long art project, at the site of a future Wetherspoon pub, is currently under way, having been given the green light by the company.

A hoarding at a Wetherspoon-owned property in Felixstowe has provided the blank canvas for a long, ever-expanding mural, part of the Women Arts and Music (WAM) Fest Felixstowe event, due to take place on 4 September.

Wetherspoon was approached by event manager Laura Locke to see whether WAM could utilise the space on the Wetherspoon-owned hoardings for their art project – and the company agreed. Colombian artist Catalina Carvajal (pictured right) is the person working on the mural for the WAM Fest event – which will also include performances, literary workshops and art exhibitions.

The former doctors' surgery, which is now empty and has planning permission to convert it into a pub, is located centrally in Felixstowe.

Laura (pictured left), who is also a presenter with Felixstowe Radio, said: "The blank hoardings had been crying out for positive joyful images – and we are grateful to Wetherspoon for supporting the project by allowing the mural to be created there."

"We are having such a fabulously positive response to the artwork which has been so encouraging."

"The artist is working on one panel per month, leading up to the event on 4 September, and we are sure that Wetherspoon will be delighted with the outcome."

The images, using each hoarding panel as a frame, depict local, historical, national and international female icons, celebrating equality and diversity, as well as showcasing women's art and creativity.

● Visit: <https://www.facebook.com/WAMfestFX/>

RUNCORN

FERRY BOAT THREE HELP TO KEEP RUNCORN JAB EFFORT SHIPSHAPE

Three members of staff from The Ferry Boat (Runcorn) put their furlough time, since the turn of the year, to very good use.

Thanks to a regular customer at the pub, Nigel Kneale, who was working as a volunteer at a local COVID vaccination centre, the team members were able to join him there.

Bar associate Emma Jones successfully completed an online course and exam to be trained as a vaccinator, helping the local pharmacy, by volunteering five days a week, to surpass 10,000 vaccinations administered by the beginning of March.

Shift leader Amy-Leigh Willis and bar associate Shania Mottram also lent their time and people skills, since January, in a reception meet-and-greet role, a two-to-three-times-weekly role at the centre.

Amy-Leigh said: "It has been a really great experience – and one I have very much enjoyed."

"People have been so lovely and very grateful to be there. We have also seen a few of our customers, who said they were missing the pub!"

Amy-Leigh, who has worked for Wetherspoon for six years, having started as a 19-year-old bar associate, has also been volunteering twice a week at her local Widnes foodbank.

She explained: "I have helped out in the warehouse, but mainly do food collections and deliveries."

"I collect the supermarket customers' donations, from the Runcorn branch of Lidl, and take them to the warehouse for sorting and packing. I then deliver the packages to people at home in the local area."



Pictured (left to right) are Emma, Nigel, Amy-Leigh and Shania

WAKE UP TO AN ICE CREAM DREAM WITH US THIS SUMMER

Beechdean, run by married couple Andrew and Susie Howard, produces all of the ice cream sold in our pubs

The great British summer means great British ice cream at Wetherspoon – and our pubs serve only Beechdean ice cream, made right here in the UK.

You can choose our vanilla ice cream, which is served alongside our selection of desserts, or there is also our children's ice cream pot.

Youngsters can enjoy vanilla ice cream, raspberry sauce and mini chocolate chips, priced at only 99p. A sweet treat dessert, yet containing under 15g of sugar and under 120 Calories, it fits nicely into a well-balanced diet.

Manufacturers

Founded in 1989 by Andrew and Susie Howard, Beechdean is now one of the UK's largest ice cream manufacturers.

A privately owned farm-based business, Beechdean has been built through quality and value, with the highest product standards.

It has two ice cream factories (north in Cheshire and south in Buckinghamshire) on farm-based manufacturing sites, run by dedicated teams.

In an hour, the two sites can now manufacture an incredible 10,000 litres of ice cream – a far cry from the first equipment which made 24 litres in that time.

Proud

Its managing director, Andrew Howard, said: "We are very proud of the two state-of-the-art ice-cream-manufacturing sites which we run.

"They are very different in their key functions, yet deliver products in a quality environment and are run by great people."

Andrew and Susie met at university where they were both studying agricultural science. Farming was in Susie's blood, as her family had been producing top-quality milk for more than 30 years.

They attended a one-day ice-cream-manufacturing course, after coming up with their business idea; then, in June 1989, the first Beechdean Farmhouse Dairy ice cream was produced.

Fresh

Made from fresh Jersey milk, rich double cream and the finest ingredients, free from artificial colourings, flavourings and additives, suitable for vegetarians and gluten free, Beechdean ice cream demonstrates the team's 25 years' ice-cream-making experience in every batch.

The most important ingredient is the Jersey milk, produced at Minshull Hall in Cheshire, just 12 miles away.

Beechdean enjoys an exclusive partnership with the Platt family, which has been milking cows for nearly 100 years. Animals' health and welfare are at the heart of everything the family does.

With 280 cows (only Jerseys) on the 300-acre farm in Church Minshull, there is plenty of fresh green grazing grass to go around.

The golden Jersey cows produce golden creamy milk, considerably higher in fat and protein than black-and-white cow's milk, so making for extra-tasty ice cream.

Tuck into a tempting Wetherspoon dessert and enjoy some great British quality produce.



Chocolate brownie



Cookie dough sandwich

Apple crumble





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

BIRTHDAY CAKE GALORE FROM PECKHAM TO PETERBOROUGH

Twenty-five Wetherspoon pubs celebrated milestone birthdays during April and May.

One pub, The Moon on the Hill (Harrow), celebrated its 30th birthday, while four pubs celebrated their 25th birthday – The Isambard Kingdom Brunel (Portsmouth), The Troll Cart (Great Yarmouth), The Regal (Gloucester) and The College Arms (Peterborough).

In addition, 20 pubs celebrated their 21st birthday, including The York Palace (Llanelli), The Charlie Hall (Erdington, Birmingham), The West Kirk (Ayr) and The Rohan Kanhai (Ashington).

Wetherspoon's personnel and legal director, Su Cacioppo, said: "Our pubs are at the heart of their individual communities, and we are proud that they have served their respective towns and cities for so many years.

"The pubs continue to thrive because of the hard work and dedication of their staff and the loyalty of their customers – something which we appreciate greatly.

"We look forward to all of these pubs enjoying future success and continuing to be an important aspect of the social scene across their areas."

The Moon on the Hill (Harrow) opened 25 April 1991

The Regal (Gloucester) opened 3 April 1996

The Isambard Kingdom Brunel (Portsmouth) opened 12 April 1996

The Troll Cart (Great Yarmouth) opened 19 April 1996

The College Arms (Peterborough) opened 15 May 1996

The Rohan Kanhai (Ashington) opened 4 April 2000

The Royal Tiger (Wednesfield) opened 4 April 2000

The Bears Head (Penarth) opened 11 April 2000

The Briar Rose (Birmingham) opened 11 April 2000

The London & Rye (Catford) opened 11 April 2000

The West Kirk (Ayr) opened 11 April 2000

The Bright Water Inn (Shirley) opened 18 April 2000

The Metropolitan Bar (Marylebone, London) opened 18 April 2000

The William Shenstone (Halesowen) opened 26 April 2000

The Wye Bridge House (Buxton) opened 26 April 2000

Wetherspoons (Leeds City Station) opened 26 April 2000

The Blue Boar (Billericay) opened 3 May 2000

The Great Harry (Woolwich) opened 3 May 2000

The Prior John (Bridlington) opened 3 May 2000

The York Palace (Llanelli) opened 3 May 2000

Spouter's Corner (Wood Green, London) opened 17 May 2000

The Sir Julian Huxley (Selsdon) opened 17 May 2000

The Bishop Blaize (Stretford) opened 24 May 2000

The Charlie Hall (Erdington, Birmingham) opened 24 May 2000

The Kentish Drovers (Peckham, London) opened 24 May 2000

THE MOON ON THE HILL

HARROW

Wetherspoon's chief executive, John Hutson, joined the company in January 1991 as an area manager. The Moon on the Hill, having newly opened in April that year, was one of a dozen pubs for which he was responsible.

John recalls: "It was an even smaller pub then, about two-thirds of the size, with a chemist's on its left-hand side.

"Within a year of opening, we developed that site too, extending the pub to its current size.

"Despite the original pub being quite tiny, it was our busiest at that time, quickly becoming number one in the company for highest sales.

"That was a record which it retained from opening in April until November the same year, when we opened Hamilton Hall (Liverpool Street rail station).

"We already had pubs in Kingsbury, Ruislip and Wembley, yet Wetherspoon was not that well known in Harrow, a very busy shopping area. People hadn't seen anything like it before.

"Now, 30 years on, The Moon on the Hill is a real locals' pub which has 'been there for ever'."



Pictured (left to right) are pub manager Andre Batchelor, shift manager Calvin Donovan and cross-trained associate Okello Akena



THE ISAMBARD KINGDOM BRUNEL PORTSMOUTH

Current pub manager Tez Merry started working at The Isambard Kingdom Brunel in 2015 and was a shift manager when the pub celebrated its 20th anniversary.

She left in 2017 to run The Sir John Baker (Portsmouth), her first pub as manager, where she spent one year.

Tez joined the company originally in 2009 as a part-time bar associate at The White Swan (now sold, but was also in Portsmouth), while studying graphic design at Portsmouth University.

Tez, pictured with area manager Tony Duncan, said: "I have always loved The Isambard Kingdom Brunel, so when the opportunity came up to return as pub manager in 2018, I knew that I had to grab the chance. There is just something about the pub that I love so much."

"There is a great atmosphere. It is a busy, vibrant pub, with a mix of customers. We have a big student population between September and May, plus regular locals throughout the summer months, as well as all the visitors to Portsmouth."

THE YORK PALACE

LLANELLI

Danielle Phillips has been pub manager at The York Palace for four years; however, she has clocked up 18 years' service for Wetherspoon.

Originally a bar associate at The Bank Statement (Swansea), while at university, she became a pub manager in 2010 and has had spells at numerous pubs across south Wales.

Danielle (right) said: "The York Palace, which is a beautiful, massive old cinema, is definitely more of a pub for locals, although we do have a mixed clientele."

"Lots of shops have gradually moved out of the town centre to an out-of-town complex, but they are starting to reinvest again in Llanelli; so, hopefully businesses will start to return."

Shift manager Sarah Hooper (left), who has also been with the company for 18 years, is The York Palace's longest-serving staff member, having joined as an 18-year-old bar associate and never worked anywhere else during that time.



THE WEST KIRK

AYR

Pub manager Amy Mollison took charge at The West Kirk (Ayr) in December 2017, her first appointment as pub manager.

Speaking about the Ayr pub, Amy, who started with the company in 2008 at The Wheatsheaf Inn (Kilmarnock), said: "The West Kirk is a real community hub and a pub of which I am proud to be manager."

"A lot of people are really surprised when they come in for the first time. Visitors take pictures of the building, especially the stained-glass windows. It really is a beautiful building."

The former Free Church was built in 1845. Known as the West Kirk, it was the Ayr Free Church (originally Ayr and Wallacetown) which, from 1929 until its closure in 1981, was known as Sandgate Church.

Long-serving pub staff members include kitchen associate Jamie Irvine and bar associate Lyn Cuthbertson (each 17 years), kitchen shift leader Jamie McMaster (11 years), shift manager Alistair Catterson and team leader Renee Aitken (each 10 years).

Amy is pictured (centre) with Lyn (right) and Renee.



COMMUNITY

HOLYWELL

PUB MANAGER CLARE VOLUNTEERS FOR A YEAR



When the COVID-19 pandemic first hit, early in 2020, pub manager Clare Gill wasted no time in signing up to be a volunteer.

A former health care assistant at the Countess of Chester Hospital, Clare left the nursing profession and joined Wetherspoon 12 years ago. She is now pub manager at The Market Cross (Holywell) in Flintshire, north Wales. However, that instinct for helping and caring is still more than evident.

At the very beginning of the first lockdown, in March 2020, she contacted her local Welsh Health Board (Betsi Cadwaladr) and was invited to join the team at the Deeside Rainbow Hospital, helping to set up the facility in a former leisure centre.

Clare (pictured) explained: "The Rainbow Hospital now treats COVID patients in one section, while, in another, the vaccination roll-out programme is in full swing."

"About five months ago, I was asked to join the mass vaccination centre, where we have been vaccinating 800–1,200 people, over seven days a week."

"Before the pub reopened, I worked at the Rainbow Hospital on Thursday and Friday (8am–8pm), where we have been administering the Pfizer vaccine."

"Then, on Mondays, I volunteered at my local GP surgery, which is being used by the local health board to offer the Oxford vaccine."

Clare was a member of the volunteer team which takes people through every step of the process (excluding administering the vaccine itself), from meeting and greeting to exiting the facility.

She revealed: "I was responsible for sanitising, paperwork which includes a questionnaire, greeting and reassuring people, assisting with wheelchairs or seats and helping at every stage."

"I have learned loads, thoroughly enjoyed it – and it is great to be part of it."

"Every evening, we received a message of thanks and support, with details of how many vaccinations took place during that day... which is brilliant."

Clare added: "The community support has also been amazing, with volunteers and donations of food, including a local factory which provides a lunchtime sandwich, as well as meals, cakes, teas and coffees – all so very welcomed."

Following a message to her team at the pub, kitchen associate Andrew Jackson has also been volunteering as a coronavirus vaccine marshal at his local GP practice in Holywell.

Clare said: "The whole process relies on volunteers – and it would be lovely to see it through to the end, even after a return to work."

"It would be great to be able to continue, perhaps one day a week."

"I love being part of the team and feeling like I am helping people."

"Also, the overwhelming sense of gratitude, especially from numerous elderly people in the first group to be vaccinated, was so evident and really quite moving."

● Staff and customers at The Market Cross also did their bit during December 2020 to support their local community, with generous food donations for the local food bank (£2 Food Club), as well as toys and games for the nearby ClwydAlyn Women's Aid, for women and children experiencing domestic abuse.

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: 10 August 2021

Post to:

WETHERSPOON NEWS MAGAZINE COMPETITIONS
PO BOX 2330, WATFORD, WD18 1NW

Across

1. Auguste, French chef who invented peach melba (9)
8. State in W. India taken by Portugal in 1510 (3)
9. Landlocked republic in W. Africa whose capital is Ougadougou (7,4)
11. Lake in Switzerland fed and drained chiefly by the River Reuss (7)
12. Roman goddess associated with the Moon, virginity and hunting (5)
13. Broad, flat projecting rim round a wheel added for strength (6)
15. The part of a flower's stamen containing the pollen (6)
17. The principal Anglo-Saxon god, equivalent of the Norse god Odin (5)
18. Léo, French composer of the ballet Coppélia (7)
20. Women's 4 X 100m and 4 X 400m relay winners at the 1976 Olympics (4,7)
22. Tall evergreen tree of the pine family (3)
23. Wading bird of warm regions with a long horizontally flattened bill (9)

Down

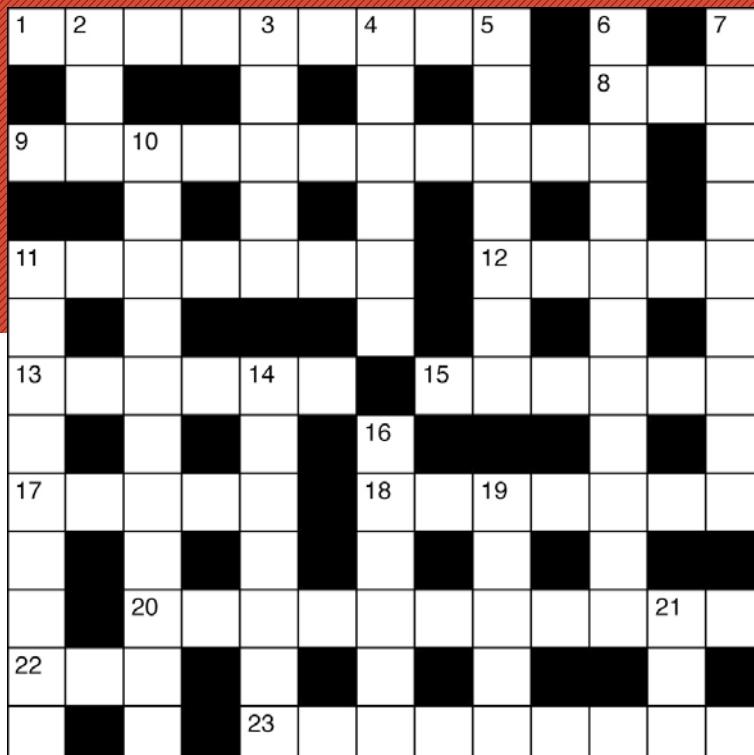
2. Former French coin of low denomination (3)
3. — Tuck, character in the Robin Hood stories (5)
4. Vicente Blasco, Spanish author of The Four Horsemen of the Apocalypse (6)
5. Ray, 1973-76 world professional snooker champion (7)
6. Pathological fear of open or public spaces (11)
7. Aromatic tree of North America with dark blue fruits (9)
10. American actor who starred in 1990 film Pretty Woman (7,4)
11. German Air Force (9)
14. First book of the Old Testament (7)
16. In music, a slow movement, such as in "— for Strings" by Samuel Barber (6)
19. Sophia, actress who won an Oscar for 1961 film Two Women (5)
21. A score of nothing in certain games (3)

The winter 2020/21 crossword winners were:

★ SB, Bristol ★ SC, Glastonbury ★ AR, Taunton ★ DS, Huntingdon



4 X £30 PRIZES TO BE WON



SOLUTIONS (winter 2020/21 issue)

Across: 1 Pestle; 4 Trojan; 9 Lady Bountiful; 10 Ed Asner; 11 Fargo; 12 (Queen of) Sheba; 14 Macy's; 18 Aisne; 19 Aspirin; 21 Brenda Blethyn; 22 Arnold; 23 Harris.

Down: 1 Palmer; 2 Saddam Hussein; 3 (Von) Laban; 5 Ratafia; 6 Jeffrey Archer; 7 Nelson; 8 Quire; 13 Brendel; 15 (The) Gambia; 16 Mambo; 17 Ananas; 20 Pieta.

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 10/8/21. 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.

Cheers

A BEER DUTY CUT – WE COULD ALL DRINK TO THAT

The pandemic has meant a tough year for pubs – and drinkers. But, as many MPs and peers agree, a cut in the tax on draught beer could help to keep many pubs going, says Nik Antona, national chairman of CAMRA

To say that it has been a tough year for the industry is certainly an understatement.

In the last few months, the reopening of pubs and clubs has been a welcome respite from a previous year of lockdowns and restrictions.

It is wonderful that all pubs are now able to open, giving us the opportunity to support every single one of our locals and to enjoy the social benefits of pub-going – as I'm sure we all are.

However, there is still a long road ahead to ensure that as many pubs as possible do survive the pandemic's repercussions.

Pubs have faced several restrictions which have not applied to other similar businesses, including the evening curfew, a ban on serving take-away beer and who can forget the oft-debated 'substantial meal' requirement?

It has been more than a year since, as part of the first lockdown, pubs were ordered to close – and they were among the last businesses to fully reopen.

LOCKDOWN

As we make our way out of lockdown, the government must take steps to ensure that pubs and social clubs are treated fairly during reopening.

Any restrictions imposed must be based on evidence, with care taken to ensure that hospitality businesses are not singled out.

One such step, which could mean targeted, quickly actioned support for our beloved locals, is a new draught beer duty rate – that's beer served on tap and in on-trade venues.

The campaign has gained a lot of traction over the last year, especially as lockdowns have closed pubs, decimated draught beer sales and strengthened supermarkets' advance.

Having a lower rate of draught beer duty can help to reduce beer tax in a way which helps cask brewers and pubs, but not large supermarket chains – which often sell beer below market value.

We published a new piece of research in March 2020, backed by Giles Watling MP.

It found that the benefits of a reduction in draught beer duty included encouraging consumption back into pubs from the off-trade, bringing the benefits of job creation and support for property-based high-street businesses which had already suffered before the coronavirus outbreak.

Our research also found that a modest reduction in tax on draught beer could:

- result in £26.6m of additional expenditure on draught beer.
- pull consumption back into pubs from the off-trade.
- create additional jobs in pubs.

The proposal continues to enjoy support throughout parliament.

It is fantastic to see the traction which the preferential beer duty rate campaign has gained

POSITIVE

A hospitality debate in March 2021 found that MPs from across the political divide agreed that a preferential rate of duty, as part of a COVID support package to help pubs and brewers, was a positive step.

A letter was also recently sent to the chancellor, signed by over 70 MPs, supporting cutting the beer duty rate.

Last year, the government launched an alcohol duty review, seeking views on how well the alcohol duty system currently works and how it could be reformed.

In our eyes, this is a prime opportunity to implement a new draught beer duty rate and transform how beer is taxed in the UK.

A move to support pubs specifically with a preferential rate of duty was previously not possible under EU legislation, but now, having left the European Union, can be considered.



Nik Antona is national chairman of CAMRA, the Campaign for Real Ale

At the time of writing, this review is continuing.

We were disappointed that the chancellor did not use his budget to announce a new draught beer duty rate; however, we are hopeful that this will happen as part of the outcome of the alcohol duty review.

It is fantastic to see the traction which the preferential beer duty rate campaign has gained and the support provided not only by the industry and those who love pubs, but also from politicians and those with the power to make change.

CAMPAIGN

If you agree with CAMRA and the growing numbers of consumers, brewers and MPs getting behind the campaign, why not write to your MP and ask him or her to support a new draught beer duty rate too?

You can find your MP's contact details at: <https://members.parliament.uk/FindYourMP>

As we leave lockdown, the industry needs the support to ensure that it can not only survive, but thrive, once restrictions are lifted.

Introducing a lower level of tax on draught beer presents the perfect opportunity to encourage responsible drinking in community pubs, support local jobs and bring investment to villages and high streets across the UK.

The impact of the pandemic on pubs, clubs and the brewers and cider-makers which supply them will continue to be felt long beyond reopening – and it is vital that this be reflected in the steps taken by government.

- **Join CAMRA today, from £26.50 per year: join.camra.org.uk**

wetherspoon



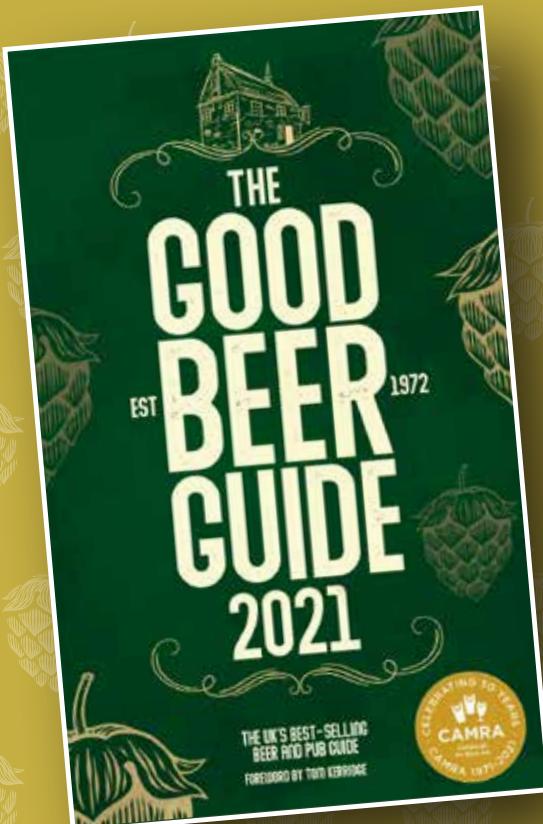
GOOD BEER GUIDE

★ 2021 ★

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242 PUBS ARE INCLUDED FOR 2021

For more information, visit: jd.wetherspoon.com



We have been supporting microbreweries since we opened our first pub in 1979, working with local brewers around the UK to put local beers on the pumps.



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ALL MUFFINS UNDER 500 CALORIES[^] EACH

Available until 11.00am



Egg & cheese muffin V

279 kcal



Egg & bacon muffin

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Vegetarian
option
available



Egg & sausage muffin

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Breakfast muffin

499 kcal

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— TEA AND —
COFFEE

LAVAZZA

TORINO, ITALIA, 1895

wetherspoon



[^]Calories in Northern Ireland are higher than those shown, because of differences in locally sourced products.

WNEWSSUM21C