



**Edition 1**

**10<sup>th</sup> November 2015**

## **FRIENDS** *of* **WARMINSTER MALTINGS**

Back in August we decided to re-start “Friends of Warminster Maltings” by first of all creating a bi-monthly E-Newsletter. This is the first edition.

### **A VERY BUSY SUMMER**

Warminster Maltings has enjoyed a very busy summer, buoyant malt sales, frequent visitors, more than a dozen tour parties, and four well attended ‘Teas in the Garden’. We rounded off events at the beginning of October when we erected an old style marquee in the garden, and entertained 80 farmers to lunch one day, and 80 brewers the next. So our hospitality skills are improving all the time, and we definitely mean to go on.



*Farmers gathering in the marquee on 8<sup>th</sup> October.*

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## ANOTHER YEAR, ANOTHER ROOF!

Our next restoration project is just underway, another roof, the seventh of ten roofs we eventually need to have refurbished. The 'Old Store' as we affectionately refer to it, houses our raw material (mostly barley) which sits immediately above the steeping cisterns. The old tiles are in a poor state, but underneath the rafters look remarkably good. The roof will be re-covered with natural Spanish slates so it blends with the existing slates on Kiln No.1. November is hardly the best time of the year to undertake such a project, but our contractors are busy people, and we have to accommodate them when they can fit us in. Besides it is a job we will be relieved to see completed.



## RAISING THE PROFILE OF WILTSHIRE MALT

We have recently been invited to join others in raising the profile of **Wiltshire Breweries and Pubs**. We believe, put simply, we just need to raise the integrity of Wiltshire Beer, and, we believe there are three messages that the counties' breweries could buy into to achieve this.

**Message 1:** The British Isles enjoy a maritime climate, the best climate in the world for growing malting barley. But within that, not all soil types are suitable. There is one, however, the Icknield Series (light loam over chalk) which is God's gift to the brewing industry. Only a handful of shires are blessed, and Wiltshire is more endowed than any other!

Wiltshire farmers excel at growing malting barley, and annually produce far more than Wiltshire brewing could ever consume. So, by insisting on only Wiltshire Barley, there is no reason why 'Wiltshire Beer' could not have the 'pick of the crop' from some of the best barleys in the country, every year.

**Message 2:** The UK malting industry is polarised into no more than a dozen companies, mostly large scale factory maltings, dotted along the eastern seaboard. There are only two working maltings left in the western half of the country, and one of them is in Wiltshire, of course.

Whilst Warminster Maltings is small scale, and it's malt is not, cannot be, cheap, it is sought after by brewers right across the world. This would suggest that if it is not already doing so, Warminster Malt must have something about it which could add value to all 'Wiltshire Beer'.

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**Message 3:** This is all about differentiating the (Wiltshire grown) varieties of malt. All varieties of malting barley, and therefore malt, have their own unique flavours, mostly overlooked by brewers. We need to learn from the New World Wines assault on the French winemakers, when the former began naming and describing the grapes. The public responded with aplomb.

Wiltshire Brewers could stand out if they were able to name and describe the malts used for their beers, as well as the hops, and get the message across that it is (Wiltshire grown barley) malt alone that is “the heart and soul” of ‘Wiltshire Beer’.

**Our Message to You:** As a ‘Friend’ if you can help us to promote these messages across the county, it could be a “win, win” another day, for all of us who enjoy a good pint of ‘Wiltshire Beer’.

### **CHARITY TOURS**

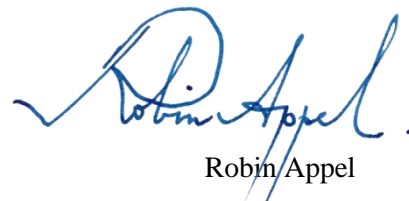
In December we are hosting our first Maltings Tour for charity, in this instance Cancer UK, and we are pleased to report that already the tour is fully subscribed. We mention this in the event we could help another, preferably local charity, another day. The format is that the ‘cost per head’ of the tour plus lunch/tea/supper goes to the charity.

Please do not swamp us with requests, but we would like to do more on this front, if you have a local good cause that you think might benefit. Please, in the first instance, contact:

**Robin Appel, Chairman.**

**E-mail: [Robin.Appel@robin-appel.com](mailto:Robin.Appel@robin-appel.com)**

Our next ‘Friends’ E-Newsletter will be in January, following what looks like being a busy and exciting Christmas. When you raise a glass on Christmas Day, please remember the ‘Malt-stars of Warminster’ who will still have to work that day to ensure you can raise another glass to welcome in the New Year.



Robin Appel