



Edition 12

1st September 2017

FRIENDS of WARMINSTER MALTINGS

OUR MALT WINS GOLD...

The annual Great Taste Awards are organised by the Guild of Fine Food, and are often described as the Oscars of the food world, and the epicurean equivalent of the Booker prize. A number of beers make the listings each year, but it is rare for a vinegar, but when it is a malt vinegar made with Warminster Malt, we should not be surprised it impresses the judges.



Better than that, it wins ‘Gold’! Such is the achievement of The Artisan Malt Vinegar Company, based near Coverack, West Cornwall. What started out (and continues alongside) as Lizard Ales, diversified in 2012 into Malt Vinegar production, borrowing from their regular brewery order of Warminster Pale Malt.

Congratulations are due to Mark and Leonora Natrass, who describe their ‘Artisan Malt Vinegar’ as “The World’s Finest ...” worth remembering when next shopping for this condiment.

Artisan Malt Vinegar differs from the supermarket staple of thin sharp ‘acid’ - it tastes of malt! Rich malty flavours, of the sort you might expect from a fine cask ale, balance the acid, and connoisseurs might detect a sniff of caramel, or dark chocolate and of oak. Mark and Leonora would claim you might even get “a whiff of days gone by”. I wonder if Warminster Malt has anything to do with that?

...OUR BARLEY WINS GOLD, SILVER and BRONZE

Readers will forgive me when I write about Maris Otter barley in this Newsletter, because had it not been for my involvement with this venerable malting barley variety, it is unlikely I would have purchased the maltings back in 2001.

So when Maris Otter malt is the choice of the outright Champion Beer of Britain at The Great British Beer Festival, yet again this year, and not only that, it is the malt of choice of the Silver Medallist and the Bronze Medallist as well, I'm bound to shout about it! In my 27 years of nurturing and promoting this noble barley, I do not recall a clean sweep like this.



Paul Hamblett of Church End brewery

This years winners – Outright Champion: Goats Milk Bitter (3.8% ABV) brewed by Church End brewery in Warwickshire; Silver Medallist: Ridley's Rite Pale Ale (3.6% ABV) brewed by Bishop Nick brewery in Braintree, Essex; Bronze Medallist: Cwtch Red Ale (4.6% ABV) brewed by Tiny Rebel Brewing Co. in Newport, South Wales.

I have to admit that, sadly, none of these breweries source their malt from Warminster, they do not have to. Every maltster in the UK has Maris Otter barley malt on its price list, they cannot afford not to. As the above results testify!

OUR WEATHER FORECASTER WINS...



...the dunces cap! Having promised us a sizzling August of heat wave temperatures, in the south, at least, we were, of course, delivered something quite different, and enough of it to completely turn around the fortunes of this harvest, (previously described in Edition 11). Our weatherman (not the Met Office) blames the Jet Stream, which he says is totally unpredictable, he expected it to go north of Scotland, allowing us to bask on the fringes of the high temperatures across the near Continent and Mediterranean regions.

So our spring barley harvest (not Maris Otter barley) has finally turned out as the infamous 'Curate's Egg', good in places. So we are now very busy searching out these 'places' to ensure our outstanding barley supply for the next year is the very best quality available.

Luckily, we are not a big company, and the tonnage of barley we seek is very modest compared to our industrial scale competitors. Added to this, we are in constant touch with a widespread network of malting barley growers, and between them we are confident we will find everything we are looking for.

MALTINGS TOUR - FOR CHARITY AUGUST 23RD

Our most recent tour party was in aid of Cancer Research UK, organised by the local Warminster Branch. 29 people subscribed to the afternoon tour, which was followed by a cream tea in the garden.



Including the proceeds from the raffle, just short of £900 was raised from the event, and Warminster Maltings gained more than 20 new 'Friends'!

**MALTINGS TOURS – HERITAGE WEEKEND
SEPTEMBER 8TH**

Warminster Town is rejoining the annual Heritage Weekend this year, and a full programme of Heritage Buildings open to the public over the weekend of 8th/9th September will again include Warminster Maltings. But **we will only be open on Friday 8th September**, one tour in the morning at 11.00am, and one tour in the afternoon at 2.00pm.

If you would like to come along, you need to book your place(s) by contacting:

Veronica Mills (Warminster Town Council), **tel: 01985 214847 (office hours 10.00 – 4.00pm)**
e-mail: admin@warminster-tc.gov.uk

A handwritten signature in blue ink that reads "Robin Appel". The signature is written in a cursive style with a large initial 'R' and a trailing flourish.

Robin Appel