



Edition 4

19th May 2016

FRIENDS *of* **WARMINSTER MALTINGS**

Welcome to our latest bi-monthly Friends Newsletter. I find it difficult to believe I am already submitting the 4th edition, when it seems like only yesterday I drafted the first one. I am not sure whether that sums up the pace of life at Warminster Maltings, or the pace of time as I get older, but whatever, the maltings continues to remain busy.

WHISKY GALORE



When we think of whisky we think of ‘Scotch’, either a blend or a more potent ‘single malt’ distilled exclusively in the highlands and islands of Scotland. There are, after all, more than 50 distilleries up there to choose from, and among them some very strong brands which have been household names for a generation or more.

But all of that is about to change, with the investment in new distilleries south of the border, including a whole crop of multi-million pound projects, popping up right across the southern half of the UK. London and the Thames Valley is particularly busy, but the Cotswolds, and even Dartmoor, will soon be inviting their local tourists to join the whisky trail.

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Across their websites, and other publicity material, their shiny copper stills stand out, but there is another image they need in order to add value to their casks another day – the image of the maltster pulling the malt plough through the ‘floor made’ malt. There are 6 distilleries in Scotland who have their own ‘floor maltings’ and even if they do not work them all the year round, they are certainly kept busy during the tourist season. It is a great part of the story.

The new distilleries are on to this, and a number are flocking to Warminster Maltings – we have what they need to add weight to the authenticity of their products. This is not without its own challenges, whisky malt is a bit different from brewing malt, but our team in the laboratory, led by Dr Rob Kennedy, are all over it and meeting our new customers requirements.

So if we have been claiming that the renaissance of craft brewers across the UK has been the secret of our maltings success over the last decade or more, we may be about to add in the contribution made by the 21st century distillers. So are we ready to swap ‘Scotch’ for ‘Cotch’? We will see.

BREWERY ENGINEERS ASSOCIATION (BEA) VISIT



Individual members of the brewing industry still continue to visit the maltings on a weekly basis, but on Thursday 28th April, 13 members of the Brewery Engineers Association (BEA) chose us as the meeting place for one of their regular ‘get togethers’. Ahead of holding their own members meeting in the ‘Beaven Room’ they were given a presentation by Chris Garratt, Managing Director, on ‘The History of Warminster Maltings’ followed by a tour of the maltings and laboratory.

The Brewing Engineers Association is a body of “Practising Engineering Competence and Expertise” for the brewing industries run by the members for the members.

An interesting observation that came out of the interaction between the Engineers and Warminster Maltings staff, was those of the former who had experience of both ‘floor made’ malt and modern factory made malt. They were unambiguous, ‘floor made’ malt was quite definitely a superior product. Warminster Maltings rules!

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CLASSIC CARS

At the same time, we are not receiving as many requests for tour parties from the general public this year as in the past, but with the enquiries that are coming forward, a recurring theme is one of classic car clubs. The latest enquiry has come from the Rolls Royce Enthusiasts Club, and of course in this case, as well as previous ones, one of the organisers' first concerns is the ability of the visitors to park their valuable vehicles 'off road'. That limits them to a weekend visit only.



I cannot wait to get a photograph of our lorry yard jam packed with vintage Rolls Royces and Bentleys. I just might use it another day with the caption "Typical busy day at the maltings, craft brewers collecting their malt supplies!"

TEAS IN THE GARDEN



We will again, subject to fine weather, be holding Teas in the Garden from June to September. We will follow a similar format to last year, namely the second Wednesday of each month from 2.00 – 4.00pm. **Except in June, when due to other commitments, it will actually be the third week.** So the dates will be as follows:

Wednesday 15th June
Wednesday 13th July
Wednesday 10th August
Wednesday 14th September

If the weather is unsettled, I advise you to ring the maltings before turning up (tel: 01985 212014). I look forward to seeing you there.

Robin Appel

A handwritten signature in blue ink that reads "Robin Appel".