



Edition 9

13th March 2017

FRIENDS of WARMINSTER MALTINGS

Beer Yoga

“The Answer to What Ales You”

An article in the press in January caught my attention, so I went onto Google:

“Beer Yoga is the marriage of two great loves – beer and yoga. Both are centuries-old therapies for body, mind and soul. The joy of drinking beer and the mindfulness of yoga compliment each other, and make for an energising experience”.



Apparently, the way you can combine your love of both is either by sipping beer while doing yoga poses, or instead of sipping, by balancing a bottle on your knee, or better still, by balancing a bottle on your head! Either way, you get to drink beer at the end of the yoga class.

The idea appears to have originated in Germany, now spread to Australia, and so when it comes to Britain, who knows, we might need to organise “Beer and Yoga Classes on the Maltings Lawn” Watch this space.

Canned Beers are Back!

Perhaps, like me, when you first heard that Craft Brewers were turning to cans, in preference to bottles, you felt some pangs of despair. Quite right, cans have had a horrible reputation, but perhaps, not any more.

Bearing in mind the supermarkets' share of Craft Beer sales, cans are actually the best package type for portability, because they weigh nothing. Also, they block all light and oxygen from getting in which impairs the beer. If you then add to this CAMRA's 'Real Ale' definition for a canned beer - **“the beer must be proven to still contain live yeast, and any carbonation in the can must only be created naturally by a secondary fermentation”** – then perhaps you might be prepared to investigate.



So, as and when canned Craft Ales begin to appear on your supermarket shelves, look for the CAMRA logo “CAMRA says this is real ale” and any former prejudice against cans will hopefully, one day, be confined to history!

Continuous Improvement

I am now into the 17th year of my tenure at the maltings (began 13.02.2001), and we are carefully pacing ourselves to achieve “completion” of the refurbishment and restoration of the original Victorian complex within our budgeted 20 year plan.

Today, any first time visitor could be forgiven for thinking there is not a lot left to do – we have done a lot – but we still have two major projects we want to complete. First, we need to replace the dust extractor unit above the malt cleaner in the front store. This will include new geometry of conveyors and elevators, and shoe-horning in a couple of new malt storage bins, so another complicated (expensive) project.

Then we have the roofs of the redundant Kilns 3 & 4 to restore, creating working spaces underneath, spaces which we currently cannot use. Again this will be complicated (expensive) as we require Listed Building and Local Planning Permission, and so preparatory work on this project has already begun.

Meanwhile, we have smartened up our Reception area. We have replaced the stone slab floor with new slabs – the floor was bordering on a Health and Safety issue - we have redecorated, and we have also incorporated the passage which leads from the Reception Hall into the garden, making a feature of the furnace below Kiln 1.



This has all been carried out to enhance the 'visitor experience', and expand the display of our heritage. In *'Country Life'* magazine, a couple of weeks ago, there was an article which proclaimed that Heritage and Archives are now "...important tools for modern marketing departments." We agree, and at Warminster Maltings, we have got it all!

Robin Appel.