

OUR CIDERS

12 Cotswold Cider Co. Yellowhammer (6.0%, Medium, still, cloudy) *Sponsored by UKTech2020.* A rich tannic bite giving endless apple pie delight.

13 Oxford Farmhouse Cider (4.0%, Scrumpy) *Sponsored by Eutopia Productions.* Traditional dry cider.

14 Hitchcox Cider Medium Cider (4.5%, Medium) *Sponsored by Blenheim Estate.* A blend of traditional cider apples. Not too sweet, not too dry, just in the middle. Fresh and smooth. Vegan & Gluten free.

A Big Thank You to All Our Sponsors



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BACK

THE WHITE HORSE STONESFIELD

BEER FESTIVAL

SATURDAY
1st OCTOBER
2022

STONESFIELD
VILLAGE
HALL

TASTING NOTES

and

PROGRAMME



*Raising funds towards the community buyout
of the last pub in the village*

Welcome to the White Horse Beer Festival being hosted by Stonesfield Community Pub Limited. As well as enjoying the beers, food and music on offer today, you are also supporting our on-going efforts to save The White Horse, the last pub in our village. We have been campaigning since July 2020 to try to secure the future of the pub.

We all know that a village needs a pub, but this event is a reminder that a pub needs a village to back it and support it. By coming to our beer festival today, you are showing that Stonesfield wants The White Horse open and thriving in the heart of our village.

To further support our campaign, you can buy a share in our community benefit society for just £50 each or you can make a donation. All the details and application forms are on our website www.backthewhitehorse.com and can be bought at the event today.

Our beer festival today was made possible by the kind support of all our volunteers, the collaboration of Stonesfield Sports & Social Club, Stonesfield Playing Field and the Village Hall, and the generosity of our musicians (below) and sponsors (see back page) ... our thanks go to all of them.

Meet Our Bands

1.30pm: Franklin's Tower plays songs that the Grateful Dead played, or might have played in an alternate universe (more at: <https://franklins-tower.com>).

3.30pm: Kim & Maff – Kim has been singing since her teens, originally classically trained, but then fell in love with jazz and has been singing it ever since. From sultry ballads to ballsy blues, she loves them all. She is lucky to be joined today by pianist Maff Potts, also going since his teens! Maff has a unique style that will have you tapping your feet in no time at all. They both live in Oxfordshire with their prospective families and are delighted to be able to perform together again.

5.00pm: Mingus Tree plays original dance-time jazz featuring the tunes of Alan Fraser and the lyrics of John Lanyon. The group was formed as a street band but has since found a regular home at The Shed in Charlbury.

7.00pm: CBY Vinyl – Jos hosts a regular music club on a Wednesday at the Rose & Crown in Charlbury. It's a chance to enjoy a couple of hours away from life's hectic schedule with a friendly bunch of like-minded music lovers and a few pints.

Feeling Hungry?

Sartorelli's Pizza – *partnering with Church Hanbrewery*, Sartorelli launched in April 2020 to support the local community with a quality pizza service during the difficult days of Covid. With a larger oven, Christian and Magnus now serve their wood-fired, sourdough pizza for delivery or collection outside at the brewery, using Italian recipes, fresh ingredients, herbs from their garden and flour from local mills.

Stonesfield Scouts' BBQ – burgers and hot dogs, kindly supplied by our very own village Scouts, who provide fun, adventure and development for almost 100 local young people. They are raising funds for a new hut by the village green of Stockey Woods. Please support them as generously as you can.



Meet Our Beers

We're staying local and showcasing some of the beer and cider of Oxfordshire:

REAL ALES served straight from the cask

1 Chadlington Brewery Oxford Heritage (4.0%, Classic Bitter) *Sponsored by Chadlington Brewery.* With lovely malty aromas, carrying slight nutty flavours, with hints of spice and fruit. At 4%, Oxford Heritage is very well balanced and clean tasting. Brewed sustainably with fresh Oxfordshire spring water and grain that is untouched by any chemicals such as herbicides and pesticides. This beer is also gluten free!

2 Church Hanbrewery Beer for Doug (5.3%, Smoked Porter) *Sponsored by Blenheim Estate.* The offspring of our porter and smoked beer, A Beer for Doug has a character of its own. Fun and exotic like its mum, but comforting and grounded like its dad.

3 Hook Norton Brewery Off the Hook (4.3% Pale Ale). *Sponsored by The Woodstock Bookshop.* A strong combination of citrus and orange notes delivering a full-on refreshing beer.

4 Little Ox Brew Co Ox Blood (4.3%, Red IPA) *Sponsored by The Rudlins.* You won't find any haemoglobin in this malty red IPA but you can be assured it is dripping with juicy hops including Simcoe and Citra, balanced with a blend of pale and caramel malts.

5 Loose Cannon Brewery 42 Pounder (4.2%, Amber Ale) *Sponsored by 123ICT.* Aromas of orange and citrus make way for a smooth malt base with toffee and biscuit notes, and a medium bitterness.

6 Oxford Brewery Vivid Dreams of Motueka (4.2%, Hazy Session IPA) *Sponsored by Breckon & Breckon.* Tropical and fruit notes, hints of rosemary and a clean, fresh character.

7 Turpin Brewery Golden Citrus (4.2%, Pale Ale) *Sponsored by Turpin Brewery.* Golden ale, citrus, grass, orange tastes, initially sweet, with more bitter aftertaste. Winner three years running at Oxford Beer Festival.

8 White Horse Brewery Village Idiot (4.1%, Pale Ale) *Sponsored by Food Alert.* Light and refreshing with a hoppy aroma, citrus flavours and a good crisp finish.

9 Wriggly Monkey Brewery Full Tilt (4.2%, Amber Ale) *Sponsored by Wriggly Monkey Brewery.* Bready, light biscuit with floral, spice and a touch of citrus aromas.

CRAFT KEG served from the keg

10 Elements Brewing Saison (5.5%, Saison) *Sponsored by Elements Brewery.* Belgian saison that's smooth, spicy & herbaceous. Fragrant, traditional and too sophisticated to just drink on the farm! Contains black pepper, lemon zest & honey.

11 Tap Social Time Better Spent (5.1%, American IPA) *Sponsored by The Woodstock Bookshop.* Medium bitterness up front followed by massive hits of peach, passion fruit and mango, both in flavour and aroma. Brewed with 1KG of hops per hectolitre for a full flavoured IPA. Pours pale yellow.