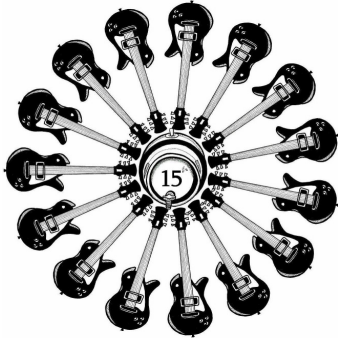


Attila the Stockbroker and Alex Hall (in conjunction with The Dark Star Brewing Company, Adur District Council, and Church Farm) present



*The music festival with good beer...
The beer festival with good music...*

WELCOME TO GLASTONWICK 2010

by Attila the Stockbroker

Welcome, everyone, to our 15th Glastonwick, the fourth year in the beautiful surroundings of Church Farm. Huge thanks as always to Jenny Flake & Trevor Passmore for having us, to Glastonwick co-founder and Beer Monster Alex Hall for sourcing the beers, to the award winning Dark Star Brewery for providing the infrastructure, to Matt and Karen Wickham at the Evening Star, to Emma, Ingrid, Gob, Loz, Nigel and all our team of volunteers, to all the pubs who helped by selling the tickets, and special thanks to our friends at the Ropetackle Arts Centre in Shoreham (www.ropetacklecentre.co.uk – check it out, lots happening!) who provided Glastonwick with online ticket facilities for the first time, which has made everything much easier! Above all, of course, thanks to you lot for being here. Have a wonderful time...

THE BOSSY BIT! Each day, please **HAND IN YOUR ENTRANCE TICKET** and get a colour-coded wristband. Musicians/volunteers please get these as well. Then you need to buy some beer tokens! You'll need the correct colour wristband to be served at the bar - please display it prominently. Hang on to your camping tickets if you're camping. As last year, no commemorative glasses: it's a working farm, glass isn't allowed, so no glass on site please. Campers – and everyone – please make sure every last bit of rubbish goes in the black sacks (if you see some, especially anything glass which shouldn't be on site, Womble it!)

PARKING for non-campers is in the field immediately to your left as you arrive on site. For campers (including those with camper vans etc) and musicians, it's in the camping field. Please don't pitch tents in the car park. **CAMPING** is in the top field to the right, past the music barn, beyond the cattle grid – there's a sign. Please don't camp in the enclosed space to the left, and look out for rabbit holes! **STAND PIPE** is in the camping field and there's another cold water tap at the back of the toilet block. **TOILETS & SHOWER** are next to the barn and more toilets in the camping field. Barbecues, camping stoves etc. are OK but **PLEASE NO FIRES and when the music stops/bar shuts PLEASE KEEP THE NOISE DOWN** in the camping field and on the way out. Other campers want to sleep and we don't want neighbour complaints...The camping field is very big so I suggest that those who want to go straight to sleep camp at the end nearest the barn, while hardier souls head down towards the far end. Please don't wander into the farm bits, jump on the bales or climb on vehicles – they are out of bounds!

FOOD is served in the covered barn opposite the music one and the choice this year will be even wider than before. There will be hog roasts on the Saturday again.

KIDS: As previously Jenny will be running tractor rides (weather permitting, price £3) and we have a storyteller, Richard 'Story' Beard on the Saturday, whom you'll find in his YURT.

FIRST AID will be provided by St John's Ambulance at the garage by the farm gate.

CLOSING TIME: The bar shuts at 6pm on Sunday, and we'd appreciate it if everyone could be off site by 7 – it's a working farm and we need to pack up. Please make sure all rubbish is in the black sacks before you go.

THE MUSIC: As always, if you want to chat, please head away from the stage so the listeners can listen, and if you like what you hear please support the performers by buying stuff! That's all from me apart from hoping you all have a great time! Cheers, Attila

STAGE TIMES

All compered by Attila who will throw in the odd poem

Friday (6pm-midnight)

6.45 Red Smed & The Hot Trot Smash The System Boogie Band... 7.45 Rebel Control ... 9.00 Pressgang ... 10.15 Zounds

Saturday (noon-midnight)

12.15 Pog ... 1.05 Steve Gribbin ... 1.55 Gecko ... 2.45 Michael Horovitz ... 3.35 Eastfield... 4.25 Rory Ellis ...
5.15 Luke Wright ... 6.05 The Meow Meows ... 6.55 Tracey Curtis ... 7.45 Peter & The Test Tube Babies ...
9.00 Milk Kan ... 10.15 Inner Terrestrials

Sunday (noon-6pm)

12.30 Steve White & The Protest Family ... 1.30 Robb Johnson & The Irregulars ... 2.30 John Otway ...
3.45 Verbal Warning ... 5.00 Wob

Acts may not necessarily go on stage at these times or in this order if circumstances dictate otherwise.

IMPORTANT - THE FOLLOWING ITEMS ARE STRICTLY BANNED FROM THE PREMISES:

- ILLEGAL DRUGS OF ANY KIND
 - ALCOHOLIC DRINKS FROM OFF SITE
 - GLASS (especially bottles - see the previous line), INCLUDING PERSONAL GLASSES
- NO EXCEPTIONS FOR ANYONE. THAT READS: ***NO*** EXCEPTIONS!!!!**

THE BEERS

by Alex Hall, Glastonwick co-founder and real ale diviner (and Imbiber)

As always we have the ultimate pairing of Attila's handpicked musical and poetic talent coupled with the 68 beers I deem worthiest, rarest, most eclectic, most 'scoopable' - plus of course a good range of ciders and perries (which are a joint effort to arrange with other helpers, especially Glyn - thanks!). For the first timers among us, Glastonwick is a head-on collision of the best CAMRA-style beer festivals and the best independent music festivals, and remains unique in that respect. It is absolutely the antidote to corporate music festivals where the only thing to drink tastes like Simon Cowell's urine (not that I've ever tried it, mind!) and also the antidote to unnecessary, ignored, or inappropriate beer festival entertainment put on as an afterthought - or simply a bad idea (Oompah band, anyone?).

All our beers are traditional cask-conditioned 'real' ales from small, artisanal breweries. All ciders and perries (like cider but made with pears) are straight from the farmhouse and are made with real apples and pears, as opposed to fruit concentrate used in processed, mass produced, artificially fizzed-up brands. They are all hand-crafted by brewers and cider makers alike who are dedicated to keeping tradition and quality alive in the face of the ever-present spectre of global corporate standardisation, and the resulting dumbing down of taste and loss of local craftsmanship. We support brewers which are motivated by quality and tradition rather than corporate profit. We at Glastonwick rebel against the creeping corporate rot. Real ale, cider, and perry is our tradition and must remain so, please - wherever you are - support the real stuff and reject the mass-produced corporate zombie piss that collectively represent today's global sterility onslaught.

Basically, what we have here is beer and cider just as they were everywhere through the ages until mass-production techniques by accountant-led big breweries and their destructive, brainwashing marketing minions got their hands on our brewing heritage in the middle of the last century. Real ales are served at the traditional cellar temperature of pubs through the centuries - about 12-14C, so cool but not chilled. This is the perfect temperature to taste and enjoy all the flavours and nuances of these brews; the modern marketing concept of chilling mass produced keg beers (think "Extra Cold", etc. - blech!) is solely to make them tasteless by extreme cold numbing your tastebuds - the large quantities of cheap corn, rice, maize, etc. that these corporately made "beers" often contain to pad out the more expensive malted barley content make for a foul pint if served at cellar temperature. "Extra [anything]" will almost certainly be 'extra bad' - or 'extra bland'. Any common brand of fizzy, mass-produced lager that has been left to warm up to real ale temperatures is truly disgusting to smell and taste. With keg ales, these are mostly just bland and tasteless. Guinness in whatever draught form (especially "Extra Cold") and John Smith's 'Extra Smooth' are prime examples of today's zombie ale brews - no exaggeration there as they really are the living dead - living marketing on the bar top - but dead, filtered, pasteurised beer is residing inside the keg.

These are examples of beer to be given new 'life' by extraneous CO2 or nitrogen pushing it out off the fizz tap. So, now you know the reason for the 'extra cold' corporate marketing bombardment - it's simply a cover up of how bad they actually are. Cask beer forms a huge part of our heritage, as does farmhouse cider/perry. Please support these - or forever be at the mercy of those nice, smiley, happy, corporate salespeople in suits and ties that want you to forever be one of their brand loyal imbibing drones that has no voice. Please be a real person - not a corporate, mass-produced, brand-loyal sheep. Oh, I almost forgot in my anti-corporate ranting to wish you that I hope you enjoy the range on offer here!

Aside - Please note NOT ALL BEERS AND CIDERS WILL LAST THROUGH THE WEEKEND; they will be served from Friday night (as long as they are ready - the beers need time to settle and condition) until they run dry. When ordering, please ask for the FULL NAME INCLUDING BREWERY to speed service as they are arranged on the stillage in alphabetical order left to right by brewery name. Please go to a server near the cask of your choice. Enjoy Glastonwick 2010 supporting Britain's unique real ale (and farmhouse cider/perry) heritage. Please always be observant of our necessary rules in order to make a great event for everyone. Cheers - enjoy Glastonwick!

Alex Hall

IF YOU NORMALLY DRINK... TRY ONE OF THESE CRAFT BREWS...

Guinness, Beamish, Murphy's>>>>>>>Lytham 'Stout', Prospect 'Big John', 'Hornbeam 'Clewless', Golden Valley 'Kenyon's...'. Hoegaarden or similar >>>>>>>Dark Star 'Summer Solstice', Dark Star 'Saison', Any mass-produced lager >>>>>>>Cotswold Spring 'It's Coming Home', Dark Star 'Hophead', Knops 'California Common'.

V = Confirmed not fined with isinglass, so ok for vegans and veggies who wouldn't otherwise drink real ale.

<u>Brewery & Beer Name</u>	<u>ABV</u>	<u>From</u>	<u>Tokens</u>
1648 'Brew Master' <u>V</u> A tawny coloured session beer with a big flavour depth. This version is vegan, unfiltered by request - so may possibly be a little hazy.	3.9%	East Hoathly, East Sussex	14/28
1648 'Declaration' <u>V</u> A clean, crisp, golden ale brewed to celebrate the 250th anniversary of Waldron Cricket Club. Unfiltered, as above, so possibly hazy.	4.1%	East Hoathly, East Sussex	14/28
Acorn 'Summer Pale' Golden, refreshing, award-winning hoppy pale ale to quench thirsts on a hot day.	4.1%	Wombwell, South Yorkshire	14/28
Acorn 'England's Dreaming' The team is dreaming? Somebody had better wake them up then! A pale, well hopped bitter "brewed with a hat trick of hops".	4.5%	Wombwell, South Yorkshire	15/30
Allgates 'Maori Dark Mild' An unusual twist on a traditional English mild ale - this one is brewed with hops from New Zealand. Notes of chocolate & caramel.	3.6%	Wigan, Greater Manchester	14/28
Allgates 'Kiwi's Best Bitter' The second of a pair of beers from Allgates with New Zealand hops, this is a tasty golden ale with pleasant citrusy hop notes.	4.2%	Wigan, Greater Manchester	15/30
Anchor Springs 'Bitter' This exceptionally new local brewery uses the former Custom Beers plant. The Bitter is a pale session ale, easy drinking.	3.7%	Littlehampton, West Sussex	14/28

Anchor Springs 'I.P.A.'	4.7%	Littlehampton, West Sussex	15/30
The stronger of this new brewery's offerings is pale, quite hoppy, and with a pleasant dry finish. This is gyle number 1.			
Angus 'Gowfer's Gold'	3.8%	Carnoustie, Angus	15/30
Brewing since October 2009 on a tiny 4 barrel plant, this is a refreshing golden Scottish ale with a pleasant First Gold hoppiness.			
Angus 'Mashie Niblick'	4.2%	Carnoustie, Angus	15/30
This reddish brown, malty ale is brewed with American leaf hops. Named after a type of golf club, called this in a historical dialect.			
Art Brew 'Hip Hop Cascade'	4.3%	Chideock, Dorset	15/30
The latest in this small (5 barrel) West Country brewery's series of pale, single varietal hop beers, brewed with American Cascade.			
Boggart Hole Clough 'Crystal Red'	3.6%	Newton Heath, Greater Manchester	14/28
Amber red, tasty Mancunian ale presumably brewed with a proportion of Crystal malt. Very pleasant for a session.			
Breconshire 'On The Ball'	3.7%	Brecon, Powys	14/28
This is a golden, well-balanced session ale from Wales brewed to (hopefully) celebrate England winning the World Cup.			
BrewDog 'Paradox - Isle of Arran'	10.0%	Fraserburgh, Aberdeenshire	25/50
Imperial stout aged for 6 months in whisky barrels. A big, black masterpiece of a beer which should be savoured. Be careful!			
Cotswold Spring 'It's Coming Home'	4.3%	Codrington, Gloucestershire	15/30
Another World Cup brew - a real cask lager made with lager malt & yeast. Hopped with Hersbrucker. Light & delicate, subtly fruity.			
Dark Star 'Hophead'	3.8%	Partridge Green, West Sussex	14/28
Full-bodied, extremely quaffable and clean-drinking golden session ale with a floral aroma and a hint of elderflower.			
Dark Star 'Summer Solstice'	4.2%	Partridge Green, West Sussex	15/30
Crystal hops and coriander and a 100% Maris Otter pale malt grist impart a summery, clean texture on this delicious golden ale.			
Dark Star 'Winter Solstice' (2009)	4.2%	Ansty, West Sussex	15/30
Rich bronze with flavours of Brambling Cross hops and a touch of coriander. Stashed away to make a rare treat in the summer.			
Dark Star 'Ginger Hop Apocalypse' <i>FESTIVAL SPECIAL</i>	4.5%	Partridge Green, West Sussex	15/30
Dedicated to Attila, this year's special exclusive ginger flavoured summer refresher is dry hopped with hop flowers grown by Attila!			
Dark Star 'Saison' 	4.5%	Partridge Green, West Sussex	15/30
Pale, slightly hazy Belgian-style farmhouse ale, hopped with Saaz, Styrian & Belgian Goldings, fermented with Belgian yeast.			
Dark Star 'American Pale Ale'	4.7%	Partridge Green, West Sussex	15/30
American Cascade and Centennial hops, and an American yeast strain, combine to produce a pale, dry, crisp, but assertive ale.			
Dark Star 'Critical Mass' (2009)	7.8%	Ansty, West Sussex	19/38
Only brewed once a year in October, this rich, full bodied festive brew is packed with Challenger and East Kent Golding goodness.			
Dark Star 'Imperial Stout' (2008)	10.5%	Ansty, West Sussex	26/52
The strongest beer that Dark Star brews - mainly for bottling. This bold, black, very strong ale has been maturing for two years.			
Dawkins 'Bittersweet Symphony'	6.6%	Timsbury, Somerset	18/36
Rich, full flavoured one-off strong ale brewed for a wedding. Caramel follows up with a balanced hoppiness and a long finish.			
Deeside 'Alban Arthan'	6.0%	Dess, Aberdeenshire	17/34
There are hints of sherry & Dundee cake in this complex and satisfying Scottish-brewed Old Ale. Very rare in the south of England.			
Fallon's 'Shadow Master'	4.4%	Darwen, Lancashire	15/30
A fruity, pale, mid-strength brew, pleasantly malty. The pumpclip depicts a sinister, shadowy figure. Dick Cheney beer maybe? ☺			
Foxfield 'Off The Rails'	3.6%	Foxfield, Cumbria	14/28
Golden, very pleasant, quite fruity pale ale from a remote Lake District brewpub. One for Eastfield (self-styled "Rail Punk") I think...			
Golden Valley 'Brewer's Choice'	4.5%	Kingstone, Herefordshire	15/30
A pleasant, well-balanced amber ale brewed at the Bull Ring pub in Kingstone, just outside of Hereford.			
Golden Valley 'Kenyon's Original Oatmeal Stout'	4.7%	Kingstone, Herefordshire	15/30
Very dark ruby red - almost black - with dark fruit, hops, and roasted barley big on the palate. Full-bodied with a roasty finish.			
Halfpenny 'Anniversary Ale'	4.2%	Lechlade, Gloucestershire	15/30
A pleasant deep amber beer brewed to celebrate the brewery's first anniversary. Quite malty with balancing hops at the finish.			
Hetty Peglar 'Satisfaction'	4.2%	Nailsworth, Gloucestershire	15/30
A very new ale from a new brewery, amber in colour with some toasted and caramel notes. Satisfying...			
Hogswood 'Goshen Ale'	4.0%	Mithian, Cornwall	14/28
A rich bronze session beer with a hoppy aroma and a pleasant First Gold and Styrian Goldings hoppiness with balancing malt.			
Hornbeam 'Clewless'	3.6%	Denton, Greater Manchester	14/28
A tasty dark mild ale, quite fruity and easy to drink. Apparently a 'clew' is the bottom corner of a boat's sail where the control line is.			
Ilkley 'Capello's Glory'	4.3%	Ilkley, West Yorkshire	15/30
Brewed for the World Cup, this is a tasty premium blonde summer ale full of character. Pale with a lingering hoppy finish.			
Knops 'California Common'	4.6%	Stirling (<i>brewed at TSA Brewery</i>)	16/32
Gold & clean, light toffee notes are followed by a lingering hoppiness that is refreshing. An ale, not a lager as the name implies.			
Liverpool One 'Session'	3.4%	Liverpool	14/28
A mahogany coloured session ale from a very new brewery (actually in L3!). Malt balances well with East Kent Goldings hops.			
Liverpool One 'Liverpool Dark'	5.0%	Liverpool	16/32
A porter, dark, predominately fruity with roasted and toasted notes on the palate, leading to a slightly smoky finish.			
Lytham 'Stout'	4.6%	Lytham St. Annes, Lancashire	15/30
Very dark, rich, roasty, full-bodied stout. Roasted barley blends with a touch of sweet, fruity malt. Delicious.			
Madcap 'Annandale Gold'	4.0%	Annan, Dumfries	15/30
From a new, highly innovative Scottish brewery comes this amber summer seasonal ale, a little toasty with a fruity finish.			
Marble 'Ginger Marble'  ORGANIC	4.5%	Manchester	15/30
Assertively assaulting the palate with tangy, fiery ginger since 1997. Complex and sharp.			
Monty's 'Midnight'	4.0%	Hen-Dome, Powys	14/28
Award winning dark stout from Montgomeryshire, full of dark fruit and roasted malt flavours.			

Northumberland 'Wucking Mords Fuddled'	3.9%	Bedlington, Northumberland	14/28
Fruity Fuggles and Goldings hops shine through in this tongue-twisting session brew. Don't try saying this after a few!			
Oban 'Quaff McCaig'	3.8%	Kimelford, Argyll & Bute	15/30
From this obscure brewpub in the West Highlands comes this golden session ale. Extremely rare around here!			
Oban 'Rocky Pass'	4.0%	Kimelford, Argyll & Bute	15/30
A reddish-amber, quite bitter ale with plenty of hop goodness. Very rare.			
Old Spot 'Spot Light'	4.2%	Cullingworth, West Yorkshire	15/30
Zesty, citrusy golden ale with a refreshing hoppiness.			
Otley 'Dark 8'	6.0%	Pontypridd, Mid Glamorgan	17/34
Strong, very dark ale with bold vine fruit notes on the palate. Almost chewy. "A right royal kick in the ghoulies" - official description!			
Prospect 'Big John' 	4.8%	Standish, Greater Manchester	15/30
A tasty stout, not quite black. Complex tasting with roasted barley and molasses notes leading to a sweetish finish.			
Raw 'Blonde'	3.9%	Staveley, Derbyshire	15/30
Citrus fruit is prominent in this golden, refreshing session ale. The 3rd brew ever done at this brewery.			
Raw 'Dark Peak Stout'	4.5%	Staveley, Derbyshire	16/32
Very dark red stout. Roasted barley and rich fruit make for a complex, vinous taste. The 2nd brew ever done at this brewery.			
Raw 'Grey Ghost I.P.A.'	5.9%	Staveley, Derbyshire	18/36
Gyle number 1 from Raw Brewery, the first beer they ever brewed! This is a traditional strength I.P.A. as brewed in the 1800s.			
Red Rose 'Heaven & Hell'	4.2%	Great Harwood, Lancashire	15/30
Pale gold with a big fruity aroma and a sweetness on the palate balanced by fruity hops.			
Rhymney 'Amber Ale'	4.7%	Dowlais, Mid Glamorgan	15/30
Deep amber, full-bodied, easy drinking premium ale with fruit and caramel notes prominent.			
Royal Tunbridge Wells 'Dipper' (Test marketed named 'Red')	3.8%	Tunbridge Wells, Kent	14/28
A golden brown, tasty session ale hopped with Fuggles & Goldings. Royal Tunbridge Wells Brewery only launched last month.			
Royal Tunbridge Wells 'Royal' (Test marketed named 'Blue')	4.1%	Tunbridge Wells, Kent	15/30
Challenger & Goldings hops are well balanced in this tawny ale recreating a historic Tunbridge Wells beer name.			
Severn Vale 'Severn Seas Of Rye'	3.8%	Cam, Gloucestershire	14/28
Brewed with a proportion of rye malt, this is a tasty amber session ale with a long finish.			
Stroud 'Grand In Your Hand'	3.6%	Thrupp, Gloucestershire	14/28
A pleasantly hoppy amber session brew from the West Country. Quite hoppy on the palate.			
Tempest 'Emanation Pale Ale'	4.5%	Kelso, Borders	15/30
Golden, with grassy, herbal hops on the palate, this is a Scottish take on a traditional I.P.A. Long, hoppy finish. New brewery!			
Tempest 'Elemental Porter'	5.1%	Kelso, Borders	16/32
Very dark ruby red with a chocolatey aroma and notes of vine fruit, caramel, toffee, and chocolate on the palate.			
Titanic 'They Think It's Ale Over'	4.5%	Stoke-on-Trent	15/30
A brand new World Cup brew, deep gold and packed with fruity hops. Let's hope the England team stays afloat to win the final!			
Toad 'Tadpole'	3.8%	Doncaster, South Yorkshire	14/28
Another new brewery worth croaking about. This is a chestnut coloured session ale, full-bodied for its strength.			
Toad 'Golden Angel'	4.0%	Doncaster, South Yorkshire	15/30
New beer from a new brewery, very pale gold with a clean hoppiness on the palate.			
Toad 'Mature Toad'	4.5%	Doncaster, South Yorkshire	15/30
A deep amber, easy drinking mid-strength brew from this brewery which launched in May 2010.			
Town Mill 'Cobb'	3.9%	Lyme Regis, Dorset	14/28
This new brewery's only current regular beer is amber brown with a fruity Fuggles and Goldings hop finish.			
Tryst 'Sherpa'	4.1%	Larbert, Stirlingshire	15/30
A porter, deep ruby red in colour and quite mellow to drink. This tasty Scottish beer is brewed with seven varieties of malt.			
Tryst 'Buckled Wheel'	4.5%	Larbert, Stirlingshire	15/30
A traditional golden, mid-strength Scottish ale with a long, satisfying hoppy finish.			
Tryst 'Blackjack I.P.A.'	5.0%	Larbert, Stirlingshire	15/30
"Dark IPA", a reddish-chestnut coloured ale with a nice malt backbone and a moderately hoppy finish.			
Tryst 'Brewer's Swansong'	6.9%	Larbert, Stirlingshire	18/36
Sweetish, dark, traditional strength mild brewed by veteran brewer Iain Turnbull to raise money for the Macmillan Nurses charity.			
Vale 'Two-Bob Bitter'	4.4%	Brill, Buckinghamshire	15/30
A golden World Cup special ale produced with Progress and Northdown hops, and the finest Maris Otter pale malt.			

CIDERS AND PERRIES WILL BE AVAILABLE - SEE THE LABELS FOR THE CURRENT SELECTION All

Many, many thanks to everyone in the team! Huge thanks, hugs, and kisses to Felice for designing & drawing this year's wonderful logo. xxx

CAMBODIA APPEAL UPDATE John Palfrey (aka "The Vicar") has returned from Cambodia after his sabbatical and wishes to say thanks to all who donated last year, takings for the weekend came to around £600 and were a huge help. John is setting up a UK branch of the Cambodian Orphan Fund to continue his work, and if you visit www.cofcambodiauk.com you can find more about his adventures. He will be around over the weekend running a raffle and doing a stint behind the bar. Raffle takings will go directly to the COF which is currently in the process of registering for full UK charity status.

ROPETACKLE DATES FOR YOUR DIARY! ATTILA'S 30th ANNIVERSARY GIG! Sept 11 2010 with special guests OTWAY and TV SMITH. Also MICK THOMAS from Melbourne with ODGERS & SIMMONDS (TMTCH) and NAOMI BEDFORD Aug 19. www.ropetacklecentre.co.uk

**Attila the Stockbroker can be found on the web at www.attilathestockbroker.com (also on MySpace & Facebook).
Alex Hall can be found on the web at www.cask-ale.co.uk & www.gotham-imbiber.com (also on MySpace & Facebook).**