

B&T Phantom Thirst (4.5%)

A seasonal beer from B & T, nicely hopped with a fruity aftertaste.

Elgoods Barleymead (4.8%)

A golden Autumn ale, well hopped with Challenger hops, with a sweet malt background from pale and crystal malts.

Hambleton Falling Leaves (4.0%)

Pale and full bodied with beautifully rounded mouthfeel complimented by citrus and berry fruitiness.

Leeds Gathering Storm (4.4%)

A traditional stout. A combination of dark roasted malts and subtle hops give this robust stout a rich finish.

Oakleaf Squirrels Delight (4.5%)

A full flavoured hoppy beer. Tawny with balanced malt and citrus undertones, a classic style bitter.

Shugborough Gardener's Retreat(4.7%)

With the onset of Autumn and as the leaves begin to change colour the brewer turns his mind to producing a deep russet coloured beer with warming qualities. Hopped enough to refresh the weary gardeners and with the bouquet of the delicate fragrances of the season this beer is an ideal way to wind down after a day hard at it.

Summerskills Tamar (4.3%)

Mid brown colour with fine crystal malt and hop character. Full malt flavour in the mouth with aromas of rich malts, nuts and hops.

Tom Wood Jolly Ploughman (5.0%)

A chestnut red beer, slight hoppy aroma mingled with fruity berries predominantly malty in the mouth with the hops returning in the aftertaste.

Tower October Brew (5.4%)

Mid-brown Autumn ale.

TSA Bramble Ale (4.2%)

Grown wild on the banks of the River Forth, these plump, juicy and flavoursome Scottish Brambles are picked when fully ripe and added to a wheat beer base, giving the beer a distinctive colour and flavour. A good full-bodied ale with a dry fruity aftertaste. The presence of fruit particles may cause this beer to serve hazy.

Allendale Black Grouse (4.0%)

A Porter style dark beer at 4%. Hints of coffee and chocolate with an oak aged aroma.

Castle Rock Black Gold (3.8%)

A well balanced, dark mild ale with some bitterness, but not overly sweet.

Celt Experience Bronze (4.5%)

This organically crafted ale has a delightful rich bronze colour and is distinguished by a full bodied character with crystal maltiness. A lovely delicate sweetness soon develops into a long hop finish through the traditional blend of hops.

Gringleton Old Fecker (4.0%)

Chestnut in colour with a hint of ruby, there is plenty of malt character derived from the use of dark crystal and amber malts. With medium bitterness and aroma it appeals to the genuine real ale lover.

Hadrian & Border New Secret Kingdom (4.3%)

Dark, rich and full-bodied with a slightly roasted malty palate and a pleasant bitterness in the finish.

Heather Fraoch (4.1%)

Brewed with malted barley and heather flower tips to create a multi-award winning beer. A light amber ale with a fresh herbal aroma, and a spicy flavour and a dry, wine-like finish.

Jarrow Swinging Gibbet (4.1%)

A copper coloured, evenly balanced beer with a good hop aroma and a fruity finish.

Mayfield Pioneer (3.9%)

A straw coloured, easy drinking session beer with a fruity finish.

Purple Moose Modog Ale (3.7%)

"Cwrw Modog" - A refreshing session beer with a reddish hue and a bitter finish.

Valhalla White Wife (3.8%)

A light golden clean session ale, with a dry, refreshing, bitterness and a characteristically fruity after taste.

Hello and welcome to The Edgar Wallace Autumn Beer Festival 2008.

After the popularity of our Summer Beer Festival, we decided to have another one.

Autumn ales have not taken off as a style of beer in the same way as the golden summer ales, or the dark sweet winter ales. I think this is a pity as autumn is when a new harvest of barley and hops is gathered. Good brewers use these fresh ingredients to produce fresh, fruity beers which have a bit more depth than the summer ales but are less sweet and heavy than the winter ales.

With flavours of berries, fruit and nuts, these ales tend to be stronger in alcohol than summer ales but not as strong as winter ales. More of the flavour is derived from the malt than in a typical summer ale (which tend to be more hoppy), and the colour tends towards ruby red (but not always).

Fill out the bit at the bottom of the page for a chance to win a gallon of ale (that's 8 pints to you younger ones!).

The Edgar Wallace

Autumn Beer Festival

From 27th October 2008
until all the beers run out!

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Name Phone.....

Favourite Beer Of Festival

