Move Over Munich - The Ebrington Arms' Beer Festival Starts 5th October

Tuesday 3 September, 2013

Claire & Jim Alexander, owners of The Ebrington Arms, near Chipping Campden, fulfilled a lifelong ambition recently when they started brewing their own beer. The pair are now launching The Ebrington Arms' October Beerfest; a month-long celebration of events and parties, to celebrate Britain's fantastic real ale and their new beloved Yubby Bitter.

The Ebrington Arms' October Beerfest will mark the pub's commitment to sourcing, serving, brewing and celebrating real ale. When the couple took over there were only two hand pumps at The Ebrington Arms. The team has since won the CAMRA North Cotswolds Pub of the Year title three times and twice been named runner up; serving six real ales, including their own, with a focus on local and regional breweries that are not found in supermarkets.

Beer flights, the closest relative to wine tasting in the Real Ale world, will become a permanent fixture at the pub; Giving customers the chance to sample the real ales before plumping for their favourite. The Ebrington Arms will offer three, third pint glasses of real ale, or customers can try all six while only having two pints.

Beer Tasting and other events will run every Saturday afternoon in October between 3-6pm, culminating in the Yubberton Beer Festival on Friday 25th & Saturday 26th October; For the first time ever, The Ebrington Arms will be showcasing ten real ale pumps. All will feature on the tiny Cotswold bar and the ales will be fully cellar conditioned and hand pulled, including the pub's very own beer, Yubby Bitter - a copper ale made with floral nose and bitter finish (3.8% abv).

For more information on the events coming up, please see below.

THE EBRINGTON ARMS BEER FESTIVAL
SATURDAY 5TH – 26TH OCTOBER 2013

Sat 5th - BEER FLIGHTS
Launch of our new 'Beer Flights' – buy three, third pint glasses, or get two to try all six of our fantastic beers while only ordering two pints-worth!

Sat 12th – BLIND TASTING
Remember the Pepsi challenge? Come and sample some our fabulous beers at a special event hosted by Guy Holiday, head honcho at North Cotswold Brewery and all round nice guy. Come & test your knowledge on beer styles in our fun blind tasting. Points and prizes awarded!

Sat 19th – BEER & FOOD MATCHING
Food science expert, Dr Julian South, will explain why your home brew attempts have been a disaster and the interesting history and science behind our nation's favourite drink. Head scientist at Campden BRI. Julian is passionate about beer and food and will host a fun tasting session where beers and food will be paired.

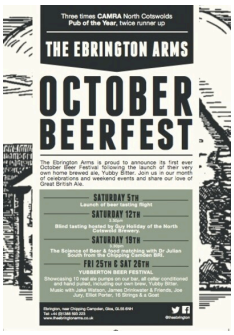
Fri 25/ Sat 26 – EBRINGTON / YUBBERTON BEER FESTIVAL
For the first time ever, The Ebrington Arms will be showcasing ten real ale pumps. All will feature on the tiny Cotswold bar and the ales will be fully cellar conditioned and hand pulled, including their very own beer, Yubby Bitter.which will also be showcased at the CAMRA Moreton in Marsh Beer festival on 27/28th September.

Notes to editors:

Claire & Jim Alexander have spent seven years putting Ebrington on the map for food, ale & atmosphere. The pub's food is all homemade on site, from ice cream and bread to sausages and herbs grown in the beer garden. The pub has been awarded two AA rosettes and features in The Michelin Guide.

In December 2012, Claire & Jim bought and reopened their second pub, The Killingworth Castle in Wootton by Woodstock, Oxfordshire. Following extensive refurbishment the couple hope to repeat their successful formula and put another village pub back on the map for its community and beyond. www.thekillingworthcastle.com.

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The couple started brewing their own beer in 2013. Yubby Bitter, named after Ebrington's old village name, "Yubberton" is receiving rave reviews from locals, tourists and ale enthusiasts alike. The beer is only available at The Ebrington Arms and The Killingworth Castle.

Dr Julian South is a nationally renowned'Food Scientist' & beer expert who concocted Yubby Bitter with landlord Jim Alexander.

Julian learnt brewing at Ind Coope Brewery (Burton on Trent) in the 90s. He lectures about brewing technology at Campden BRI where he currently works as Head of Dept. for Chemistry & Biochemistry.

Guy Holiday, North Cotswold Brewery
Guy has huge experience in the world of beer, having worked at both major beer outfits and now as a craft brewer at the award-winning North Cotswold Brewing Company including a Warwickshire 'Beer of the Year'. The family-owned Brewery has been producing fine ales from the Fosse since 1999 and prides itself on its connections with the local community. Currently brewing Windrush, Cotswld Best, Shagweaver & Hung Drawn & Quartered.

Ebrington (affectionately known by locals as 'Yubberton')
Just off the beaten track, Ebrington is the perfect base from which to explore the Cotswolds in an Area of Outstanding Natural Beauty. The pub has a friendly atmosphere and blend of locals and visitors who can stay in one of our five ensuite bedrooms. The Ebrington Arms is an unspoilt Cotswold stone inn with roaring open fires, large beer garden and warm welcome.

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