

All for that taste of Taylor's



How to take perfect care of our beer
(and keep it on top form)





The taming of the kilderkin.

It may not *appear* hostile. But the Taylor's cask is well known amongst landlords for its tendency to erupt and drench the unsuspecting if not handled correctly. We still brew our beer the traditional way, which means it undergoes a vigorous secondary fermentation in the cask. This extra conditioning results



in a cleaner and crisper beer. But it also means that our casks demand extra time and care. So when you see Landlord in a pub, you know you're in the presence of a landlord who has tamed the beast to bring you that Taylor's Taste. Please thank them for their endeavours.

All for that taste of Taylor's

Introduction to Timothy Taylor's

Timothy Taylor's is an independent, family-owned brewery based at the Knowle Spring in Keighley. We have over 160 years of brewing experience and are renowned for the quality of our award-winning beer.

Our cask conditioned beers are Landlord, Landlord Dark, Boltmaker, Knowle Spring, Golden Best and Dark Mild.

In 1858 Timothy Taylor began brewing beer in Cook Lane in the West Riding town of Keighley. He struck upon a successful formula and in 1863 set up and built a larger brewery at the Knowle Spring, where the company has remained ever since.

The brewery remains in the Taylor family and is now the last independent brewery of its type in West Yorkshire. This independence enables Taylor's to survive as one of the few brewers still brewing true cask ales in the same way it has always done.

We can't put the unique taste of Timothy Taylor's beer down to any single thing. It's a combination of years of hard work, taking extra time, care and pride in traditional, hands-on brewing and making no compromises when it comes to the quality of ingredients.

As we say, it's *All for that taste of Taylor's*.

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Looking After Taylor's Beer

We want every pint of Taylor's beer to be as good as it possibly can be.

At Timothy Taylor's we know that one of the most important parts played in the enjoyment of our ales is that of the dedicated publicans and distributors who look after our beer after it has left our brewery.

Without these hard-working individuals and their excellent cellarmanship, drinkers would not be able to enjoy our beers in perfect condition. That's why we are committed to providing ongoing industry-leading support to every one of our stockists, including technical support, cellar training and expertise to help you serve that perfect pint.

It's important to remember that cask ale is a live product (unfiltered, unpasteurised and containing yeast) and all casks are born different.

Ours require some special care and attention, so we want to show you exactly how we recommend you work with our beers.

We know we can't be on hand every time so we've put together this guide as a handy reminder of the steps to follow to ensure your pub can always deliver the perfect pint of Taylor's for your customers.

The Importance of Cask Conditioning

The secondary fermentation that takes place in your cellar is a vital part of the Taylor's taste.



Taylor's beer is brewed in a very traditional way. Although the brewing and initial conditioning (what we call *primary fermentation*) has taken place at the brewery, our casks still contain lively yeast when they're delivered to you.

This means that the final conditioning, or *secondary fermentation*, will take place in the cask in your cellar.

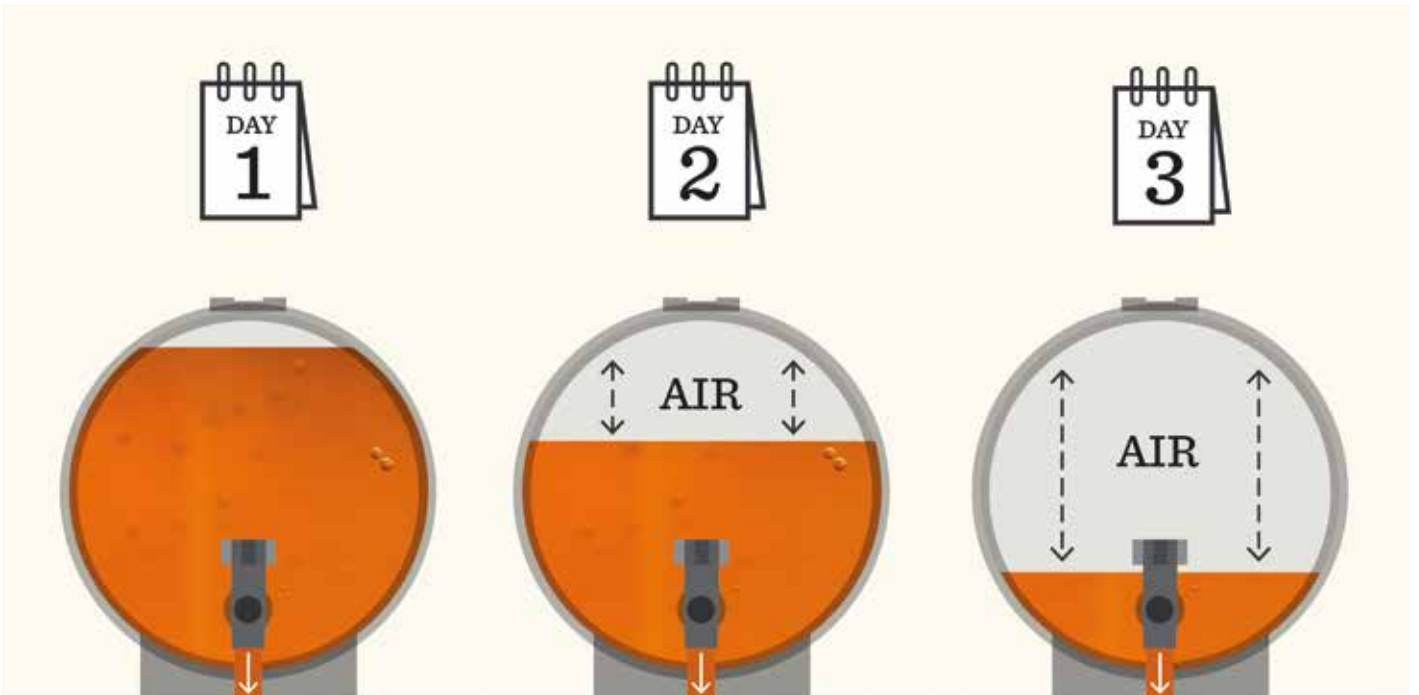
This secondary fermentation is the reason our beer takes longer to settle than some other cask ales, but this also results in a cleaner, clearer, crisper beer.

It is during this conditioning process that the hops, malt, and yeast in the beer mature and develop into the subtle flavours that characterise a perfect pint of Taylor's.

It means you sometimes have to wait longer for the beer to *drop bright*, but we think the wait is worth it for the taste, and drinkers seem to agree.

The Three Day Rule

Cask ale is a fresh, living product.



Every time a pint is pulled on the bar a pint of air enters the cask, affecting the smell and taste of the beer.

Therefore any size container must be sold within three days of going on sale, while the beer is in perfect condition*.

** Unless you are using a Cask Breather (also known as an Aspirator). Please speak to your local Timothy Taylor's Business Development Manager to find out more about Cask Breathers. Contact details on page 29.*

Cellar Hygiene

Cask ale is a living product, so please pay special attention to cellar cleanliness.



Before you prepare the beer you need to ensure that the cellar is clean, including walls, ceilings and the floor, so the beer doesn't get contaminated with any germs or odours.

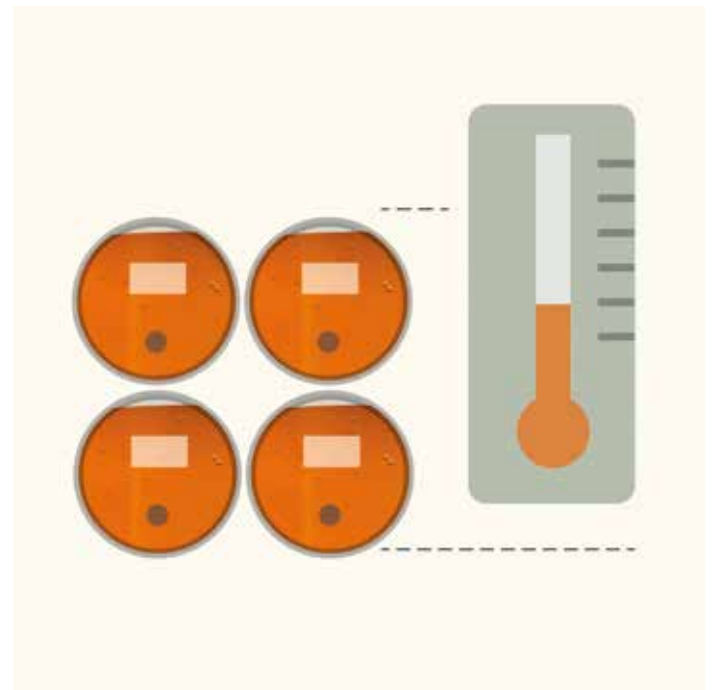
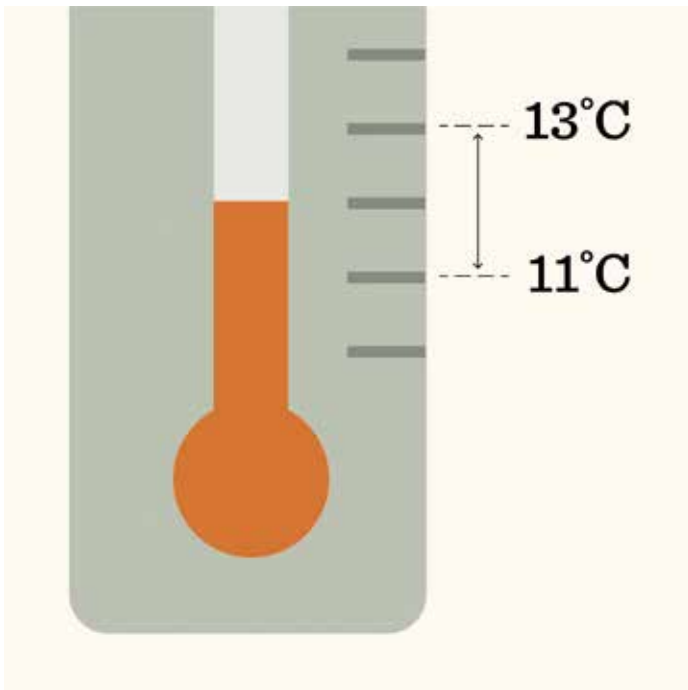


Please make sure that there are no other foodstuffs, which could also contaminate the beer, stored in the cellar.

We hold the highest possible BRC (British Retail Consortium) AA rating so you can be sure we are a supplier of safe, consistently brewed beer and take food safety very seriously.

Cellar Temperature

Remember to monitor the temperature of the cellar.



It's important to keep your cellar at the correct temperature to help preserve the beer and maintain its quality for longer. This also slows down the build-up of bacteria in the beer lines.

To ensure you keep all your beers in perfect condition, the temperature should always remain between 11–13 °C.

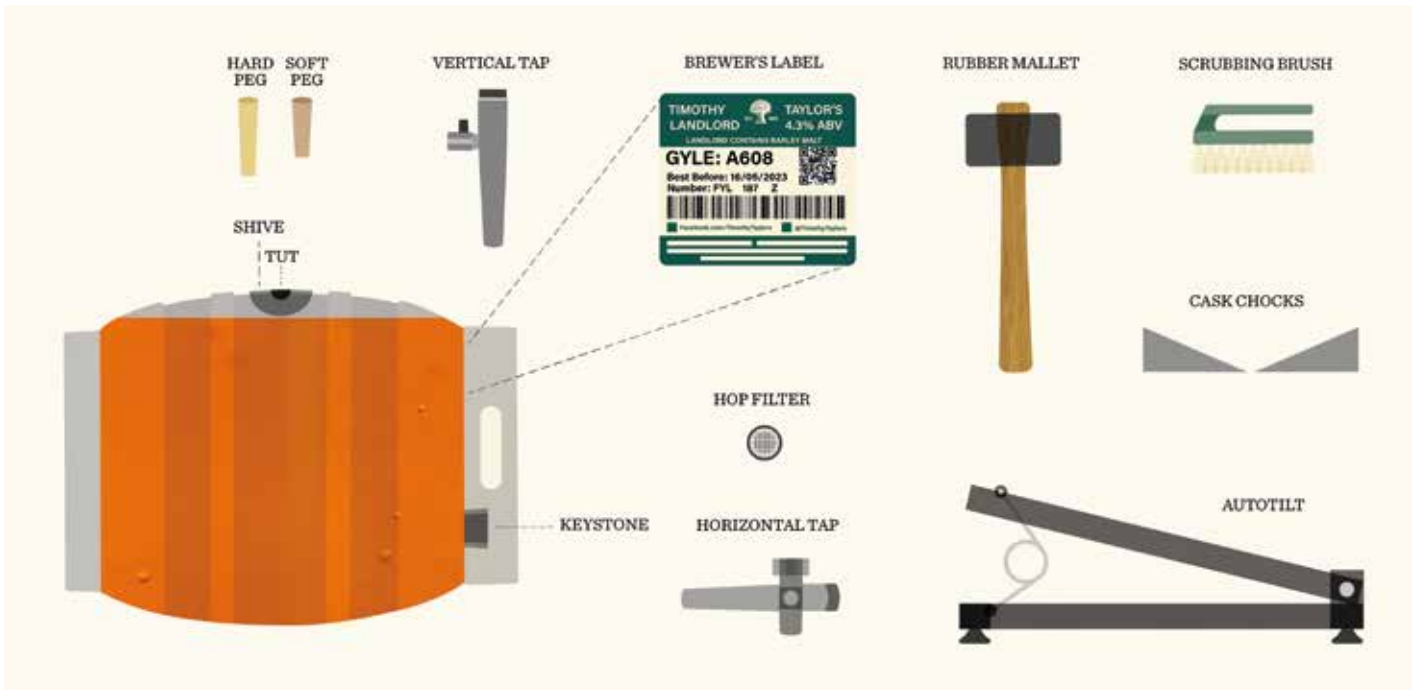
You should take this reading with a thermometer, standing away from the cellar cooling and at cask level so you can be sure you have it right.

In a big cellar it's best to have more than one thermometer so you can be sure that the temperature is consistent.

Also be sure to air your cellar every day by leaving the door open for 10 minutes to allow fresh air in.

Anatomy of a Cask

Before we start the process of getting our beer open and ready to serve, let's have a quick reminder of the elements of a cask and the equipment and tools we will be using to make this beer perfect.



On the top we have a couple of important things.

Firstly, our *brewer's label*. This tells you what beer it is, detail about the batch it came from, its best before date (remember just like any other food product, you always need to serve this beer within its best before date for the best possible quality), and additional instructions.

We also have the *keystone* which, once cleaned using a *scrubbing brush*, is where you will use a *rubber mallet* to drive in a clean *tap* to extract the beer.

In the middle of the *cask*, we have what is known as a *shive*. This is a plastic bung, usually with a separate centre called a *tut*. This again is cleaned with a *scrubbing brush* before you then knock it into the cask allowing the release of excess gas, in a process we call venting.

At Taylor's we have our own shive that is one piece rather than having a separate tut. We do this to remove a potential quality risk as there could be contamination between the shive and the tut.

It also means there is no chance of the cask leaking via the tut during transportation or storage.

Arrival of the Beer

Your cask of Taylor's beer arrives at your pub, you're now ready to stillage and later extract the beer from the cask.

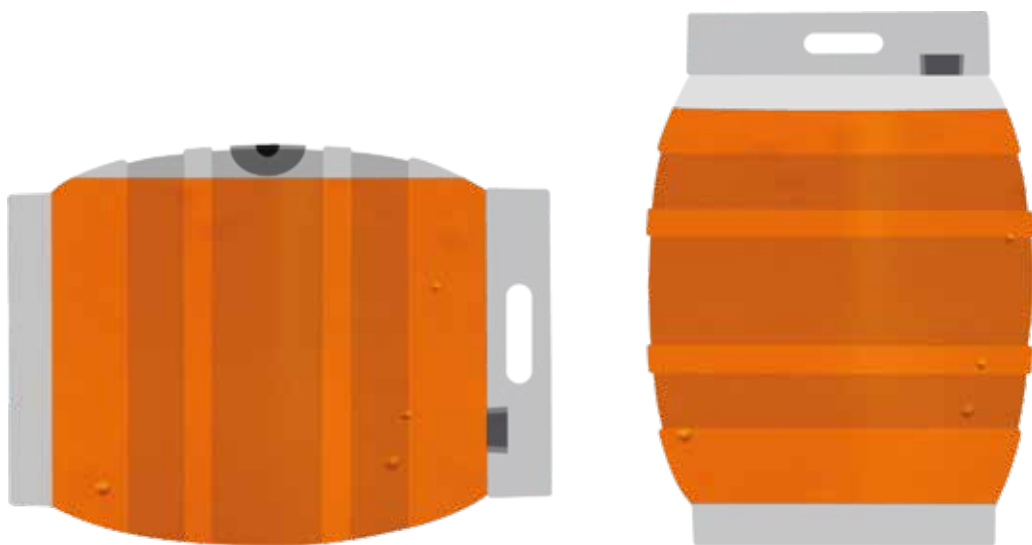


Are you horizontal or vertical?

Stillaging and extraction of the beer can be done horizontally (our preferred method) or vertically.

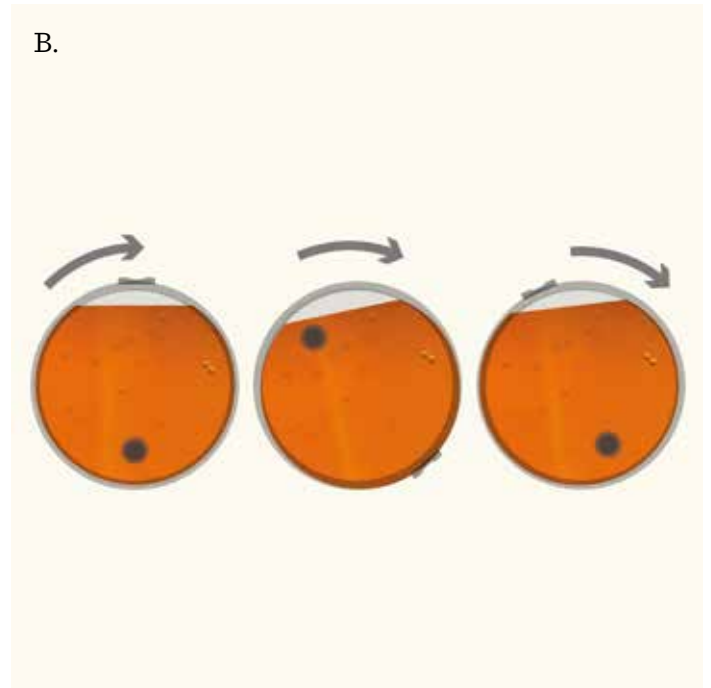
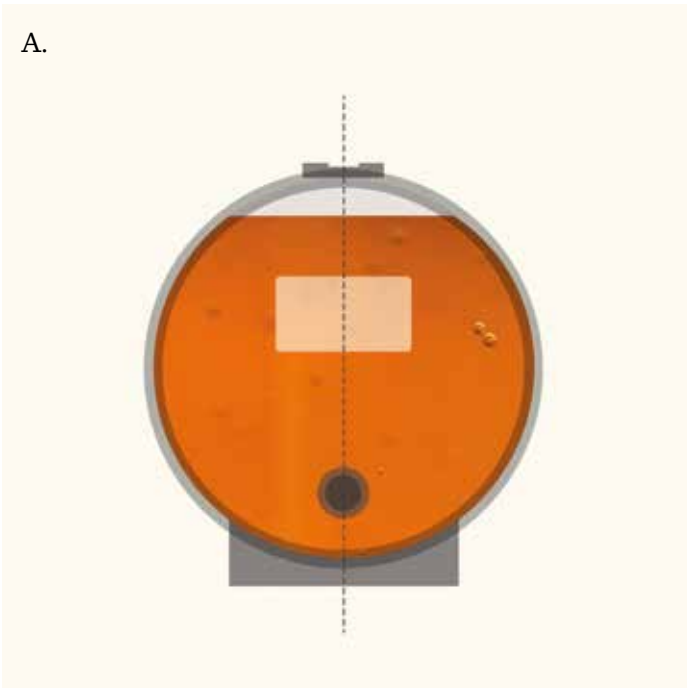
For horizontal continue to section 7

For vertical skip to section 12



Horizontal – Stillaging

Here we are going to look at horizontal stillaging of the beer.



Remember it's likely that this beer has just been bounced around on a waggon before being delivered and then dropped into the cellar. The key steps now are to let it cool and settle down.

If possible, on delivery position the beer on your autotilt with the shive and keystone vertically aligned (A).

If the beer has to be stored somewhere other than where it will be dispensed, for more than 24 hours, we recommend giving the cask a gentle roll (B) to redistribute the contents before then moving to your autotilt and venting.

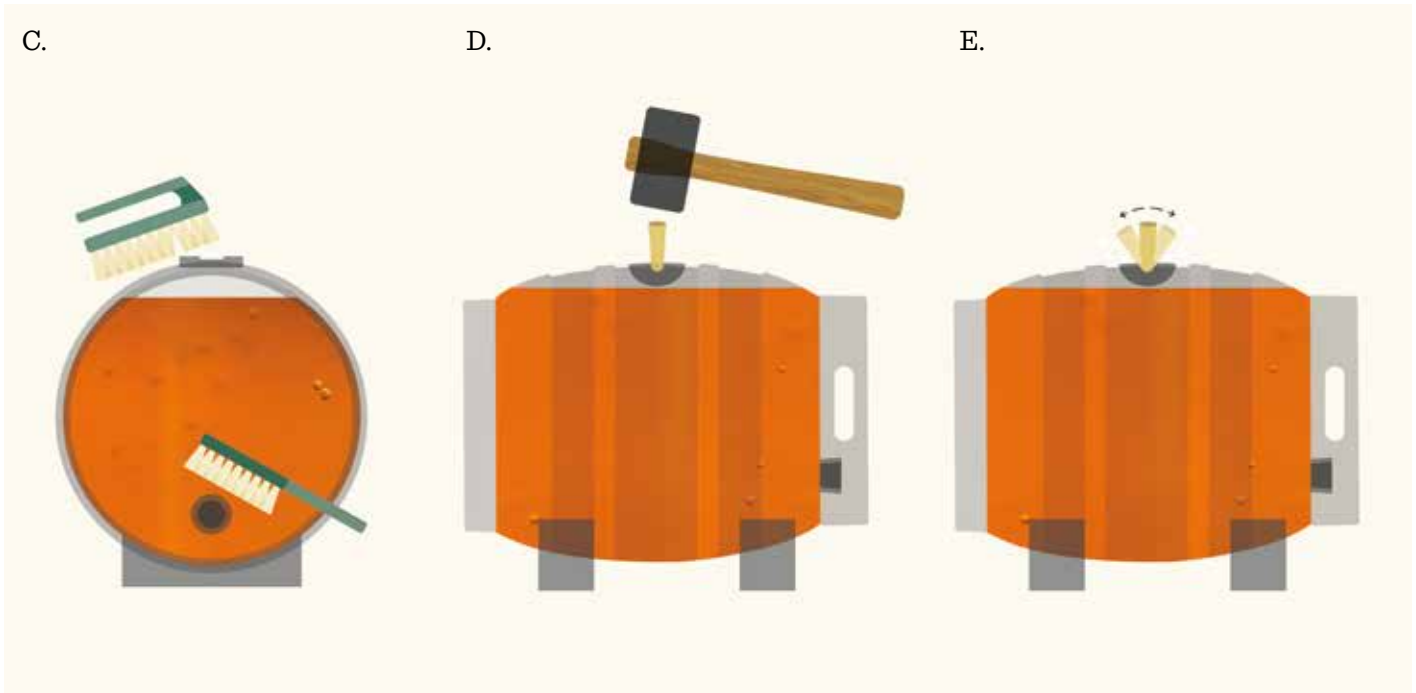
If the beer has entered the cellar straight from the delivery vehicle, it takes approximately 1 hour per gallon for beer to cool to cellar temperature (more if the cask was warm on entry).

For our beers, we would recommend that you let them settle and cool down for at least 5 hours, ideally a bit more, but no more than 24.

If you open the cask before 5 hours, you will lose too much of the carbon dioxide which needs to absorb back into the beer to give it that lively carbonation.

Horizontal – Venting

Once the beer is settled and cooled you can vent it.



Venting removes the pressure in the cask allowing the yeast the space to continue its secondary fermentation – conditioning the beer so it's ready to serve.

Make sure the shive and keystone are completely clean by thoroughly scrubbing with a brush and warm water (C).

We use a peg to knock the tut area of the shive into the cask which allows the excess carbon dioxide out (D).

For Taylor's beers we recommend venting only with a hard peg and manually controlling the initial release of the carbon dioxide.

You may have heard the fizz as the peg went in, now we can slowly wiggle the hard peg out to control the release of the gas (E).

This is the point where we advise you also tap the cask.

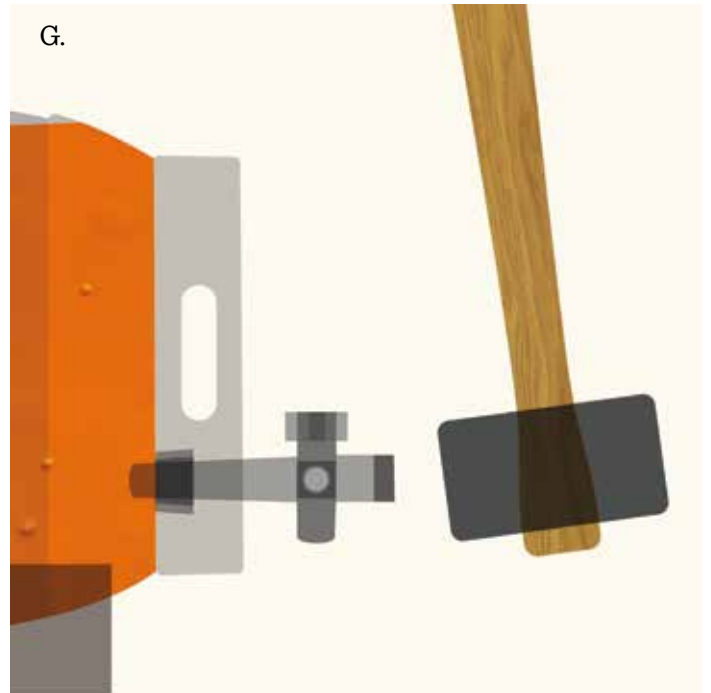
Horizontal – Tapping

Before you leave the beer for those first 24 hours of conditioning, when the hard peg is out and straight after venting the cask, we recommend that you tap it.



Our preference has always been to tap at the same time as you vent which we feel is more beneficial to our ingredients and helps the beer to settle bright.

Remember the tap must be clean and dry before coming into contact with beer, so please use hot water and the relevant detergent – and, of course, rinse well again in hot water after cleaning (F).

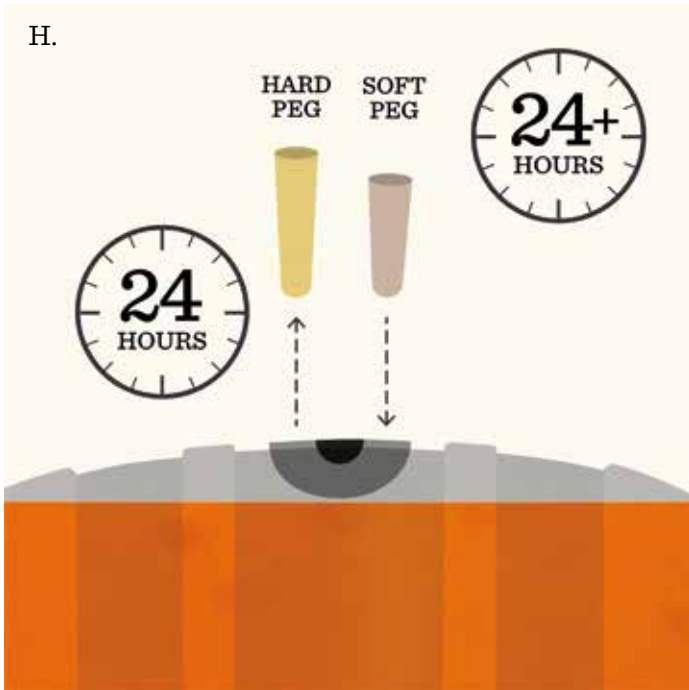


We recommend tapping the beer with a closed tap. It's best done by giving it a solid first hit and then a second follow up to ensure it is tight (G). Less hits means less disturbance to the beer.

Remember to safely hold the tap with the flat of your hand.

Horizontal – Conditioning

Once you have released that initial gas, remove the hard peg and leave the hole completely empty.



After the initial venting (section 8) we leave the hole empty for 24 hours (H), allowing the excess carbon dioxide and froth to be released. Don't be worried about oxygen getting into the cask as the lively CO₂ and froth stops it entering.

Once the emissions stop, clean the shive again and place a soft peg into the hole for at least another 24 hours (H), this allows conditioning to continue.



Check the beer every 6 hours, if you hear the hiss of gas, or froth is still coming out of the cask, replace the soft peg with a new one and leave it for a little longer until this subsides (I).

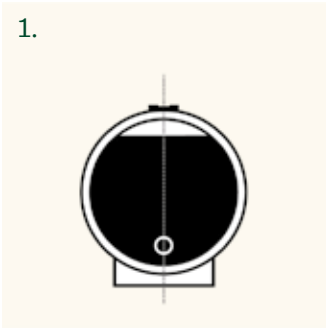
When there is no gas or froth released the beer is conditioned. You can then seal it with a hard peg and store ready for when you want to serve it.

Now it is fully conditioned.

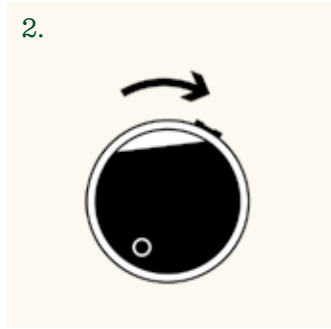
Ten Day Rule

Once conditioned, beer can be left sealed for up to 10 days before it needs to go on sale (*remember it must always be sold within its best before date*).

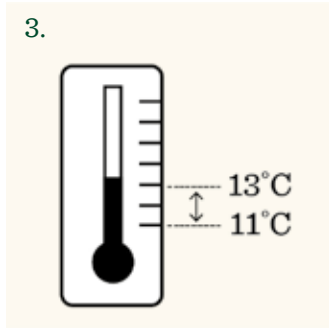
Horizontal Extraction Summary



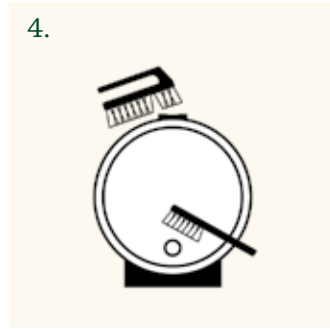
1. Position casks level with shive and keystone vertically aligned (ideally on autotilts).



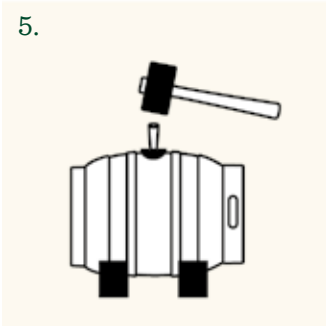
2. If stored elsewhere, give the cask a gentle roll to redistribute the contents before being moved to the autotilt.



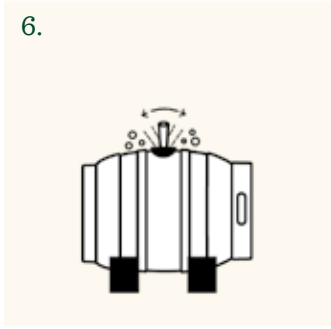
3. Leave to settle and bring the cask down to cellar temperature.



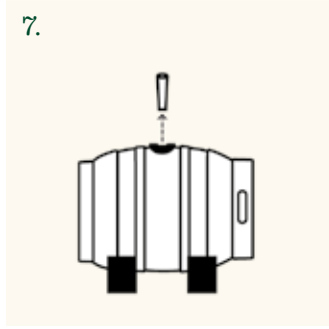
4. Clean the keystone and the shive.



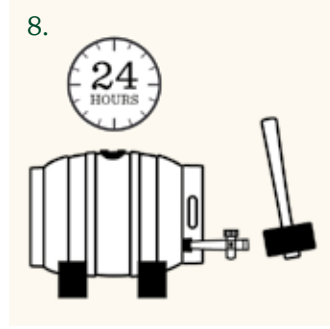
5. Vent 5–24 hours after arrival by inserting a hard peg into the shive.



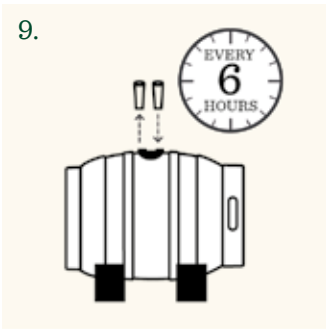
6. Waggle the peg from side to side to release the pressure slowly.



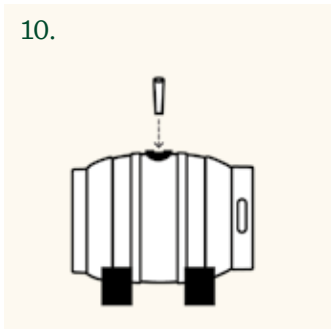
7. Remove the peg.



8. Tap the cask and leave the hole in the shive completely empty for 24 hours.



9. Clean the shive again and then place a soft peg into the hole for conditioning to continue for at least 24 hours (longer if you have the time), checking and replacing the soft peg as required.



10. Once conditioned, insert a hard peg and remember the *Ten Day Rule*.



11. Before dispensing, sample the beer for clarity, aroma and taste.

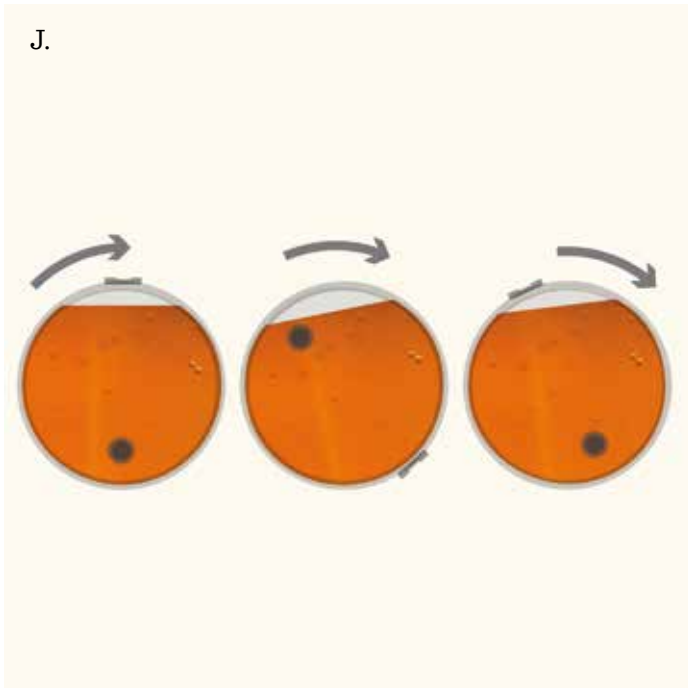
If you're just following Horizontal Extraction you can now skip to section 18 – Pre-Trading Session Sampling & Connection.

For details on Vertical Extraction continue on to section 12.



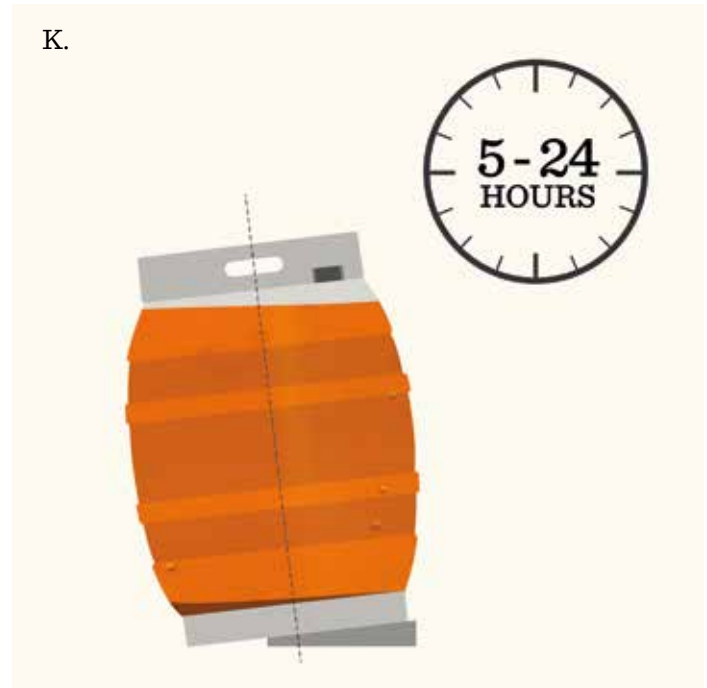
Vertical – Stillaging

Here we are going to look at vertical stillaging.



Remember, it's likely that this beer has just been bounced around on a waggon before being delivered and then dropped into the cellar. The key processes now are to let it cool and settle down.

If the beer has to be stored somewhere other than where it will be dispensed, for more than 24 hours, we recommend giving the cask a gentle roll (J) to redistribute the contents before moving to your chocks.



Position the cask where it is going to stay. Using chocks to tilt the cask, position the keystone at the high side (K) so it is over the carbon dioxide in the cask. This will also position the sediment away from the extraction point.

If the beer has entered the cellar straight from the waggon, it takes 1 hour per gallon to cool to cellar temperature (more if warm on entry). For our beers, we recommend you let them settle and cool for at least 5 hours, ideally a bit more, but no more than 24.

If you open the cask before 5 hours, you will lose too much of the carbon dioxide which needs to absorb back into the beer to give it that lively carbonation.

Vertical – Tapping

When the beer is settled and cooled, it is ready to be tapped and vented.

L.



Remember to clean the keystone with warm water to remove any dirt and dry it before you insert the tap (L).

M.



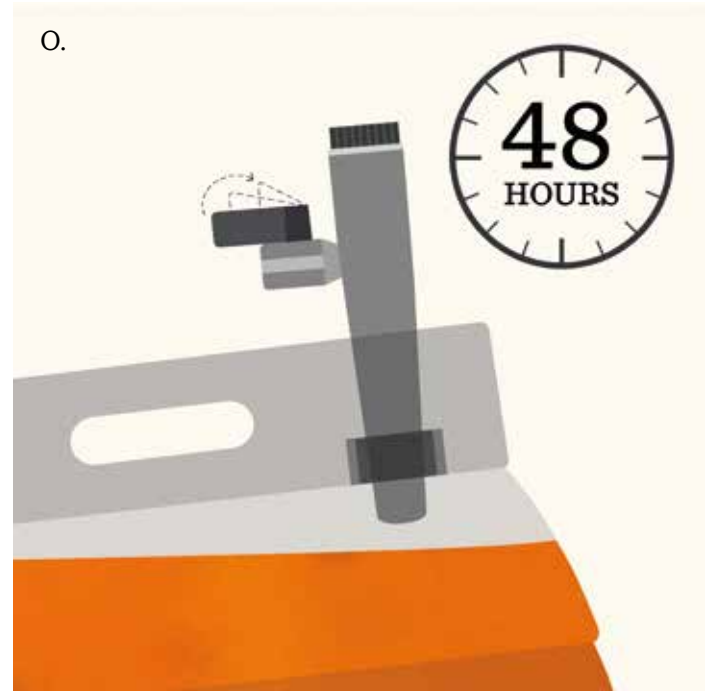
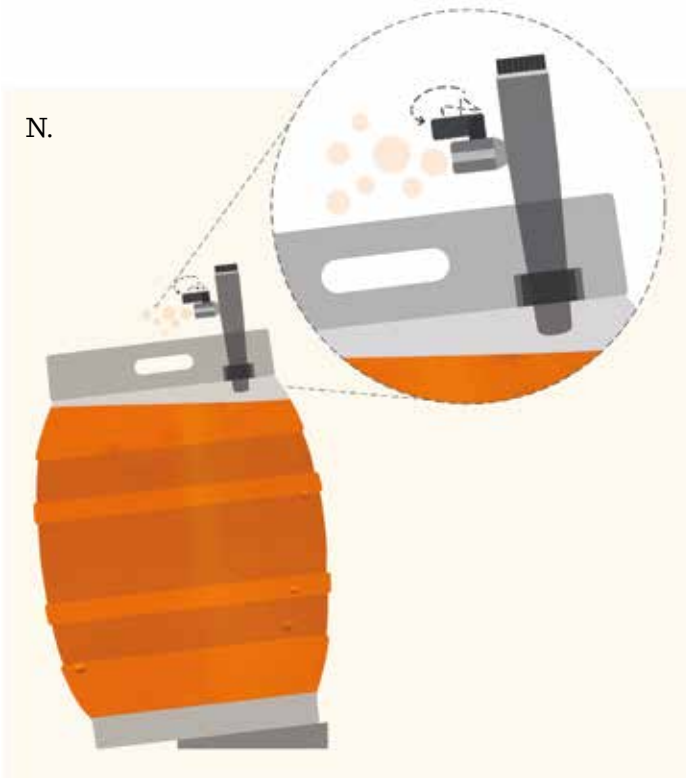
We essentially tap and vent the beer at the same time by driving the extractor rod tap into the keystone (remember the tap must also be clean so as not to contaminate the beer).

Make sure to drive this tap in with the valve facing inwards so it can't get caught or damaged on the edge of the cask (M).

In the next part, we use the valve on the tap to vent the beer.

Vertical – Venting

After driving in the tap, we vent using the valve on the side and leave open for 48 hours.



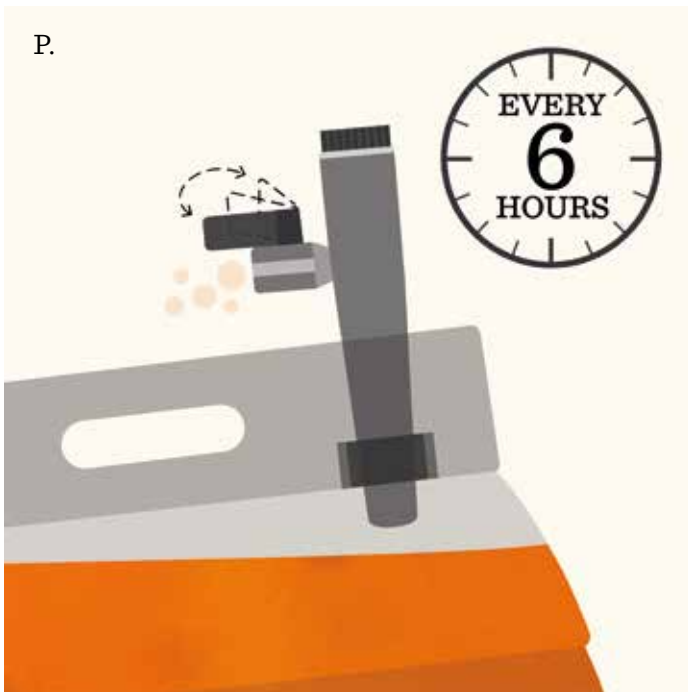
Venting allows the excess carbon dioxide out. This process removes the pressure in the cask allowing the yeast the space to continue its secondary fermentation and conditioning the beer so it's ready to serve.

You may have heard the fizz as the tap went in, now we slowly open the venting valve to release the pressure of that initial carbon dioxide (N).

Leave the valve open at this point. After 48 hours, close the vent (O) and leave the beer for a further 6 hours.

Vertical – Conditioning

Check the beer every 6 hours until fermentation and conditioning are complete.



After 6 hours, open the valve to check if there is still a hiss of carbon dioxide which would mean the beer is still conditioning (P).

Continue this process every 6 hours until there is no hiss of carbon dioxide being released, this means the beer is conditioned.

Once conditioned, close the vent. The beer is now ready to be connected and go on sale.

Ten Day Rule

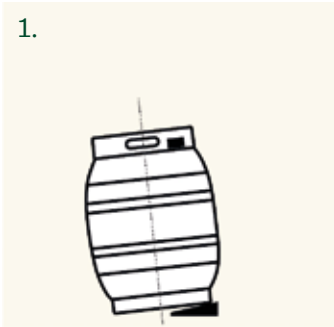
Once conditioned, beer can be left sealed for up to 10 days before it needs to go on sale (*remember it must always be sold within its best before date*).



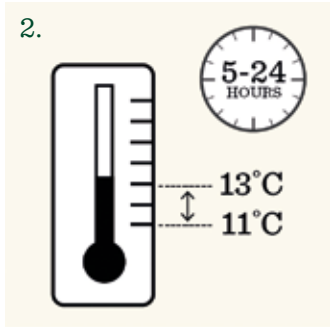
Next we remove the blanking cap where the extraction kit will be inserted and insert our extraction rod or flexible extractor (again, making sure the equipment is clean).

With the extraction rod, ensure you position the end of the rod just above where we expect the sediment to settle, which should be about 2–3 centimetres from the bottom, roughly a thumbs width (Q).

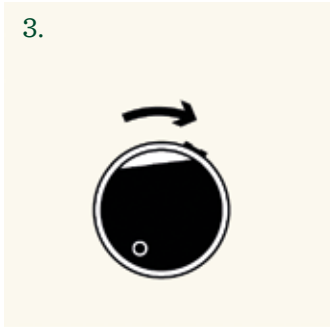
Vertical Extraction Summary



1. Position the cask using chocks to tilt, making sure the keystone is at the high side so it is over the carbon dioxide.



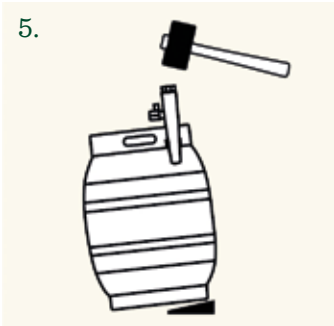
2. Leave to settle and bring the cask down to cellar temperature.



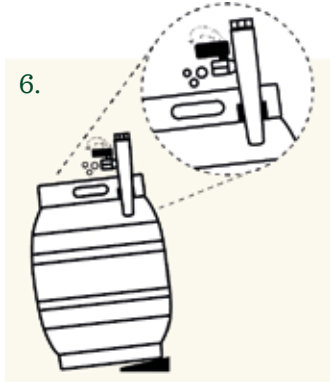
3. If the beer has been stored elsewhere before it is ready to use, give the cask a gentle roll to redistribute the contents.



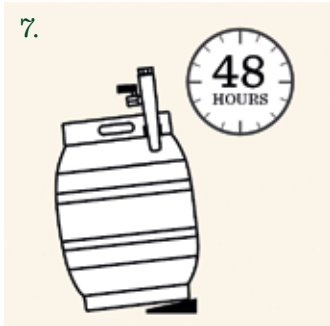
4. Clean the keystone.



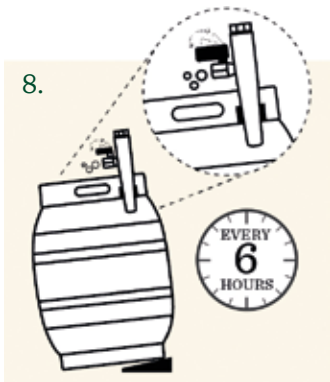
5. Tap the cask.



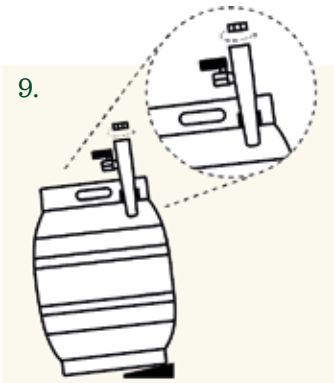
6. Vent the cask by opening the valve.



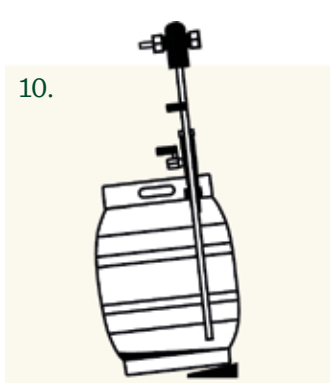
7. Leave the valve open for 48 hours to condition (longer if you have the time) or until you are happy with it. Then close the valve.



8. After a further 6 hours, open the valve and check for carbon dioxide, repeat every 6 hours until there is no more carbon dioxide being released.



9. The beer is now conditioned. Remove the cap when you are ready to insert the rod holder. Remember the *Ten Day Rule*.



10. Fix the rod holder and insert the rod. Ensure you position the end of the rod 2-3cm from the bottom.



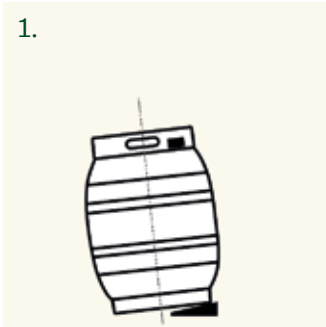
11. Before dispensing sample the beer for clarity, aroma and taste.

If you're just following Vertical Extraction you can now skip to section 18 – Pre-Trading Session Sampling & Connection.

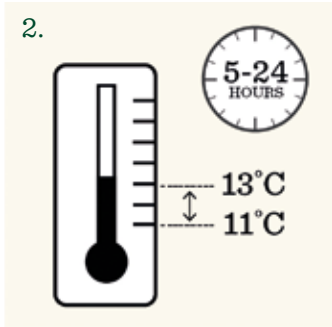
For details on Flexible Extraction continue on to section 17.



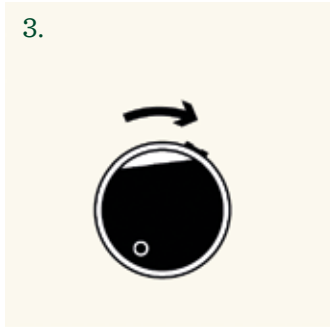
Flexible Extraction Summary



1. Position the cask using chocks to tilt, making sure the keystone is at the high side so it is over the carbon dioxide.



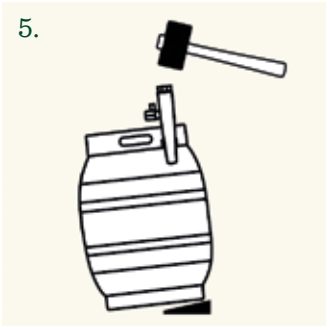
2. Leave to settle and bring the cask down to cellar temperature.



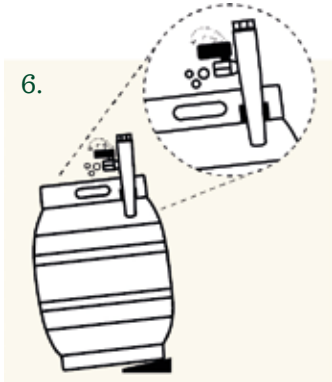
3. If the beer has been stored elsewhere before it is ready to use, give the cask a gentle roll to redistribute the contents.



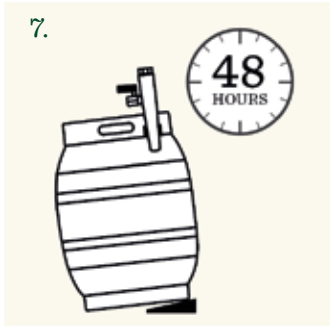
4. Clean the keystone.



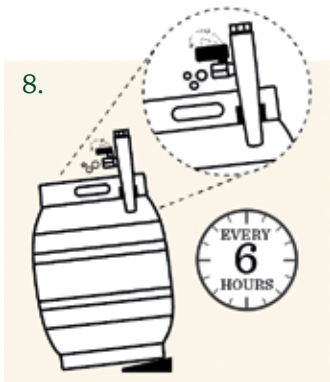
5. Tap the cask.



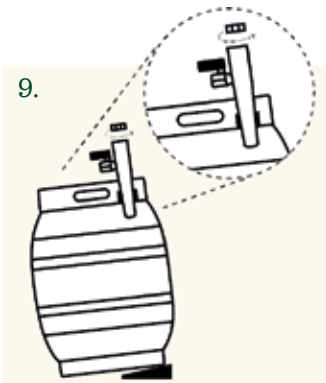
6. Vent the cask by opening the valve.



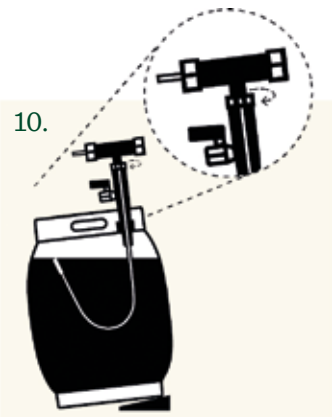
7. Leave the valve open for 48 hours to condition (longer if you have the time) or until you are happy with it. Then close the valve.



8. After a further 6 hours, open the valve and check for carbon dioxide, repeat every 6 hours until there is no more carbon dioxide being released.



9. The beer is now conditioned. Remove the cap when you are ready to insert the flexible extraction pipe. Remember the *Ten Day Rule*.



10. Insert the flexible extraction pipe and tighten the connection on top.

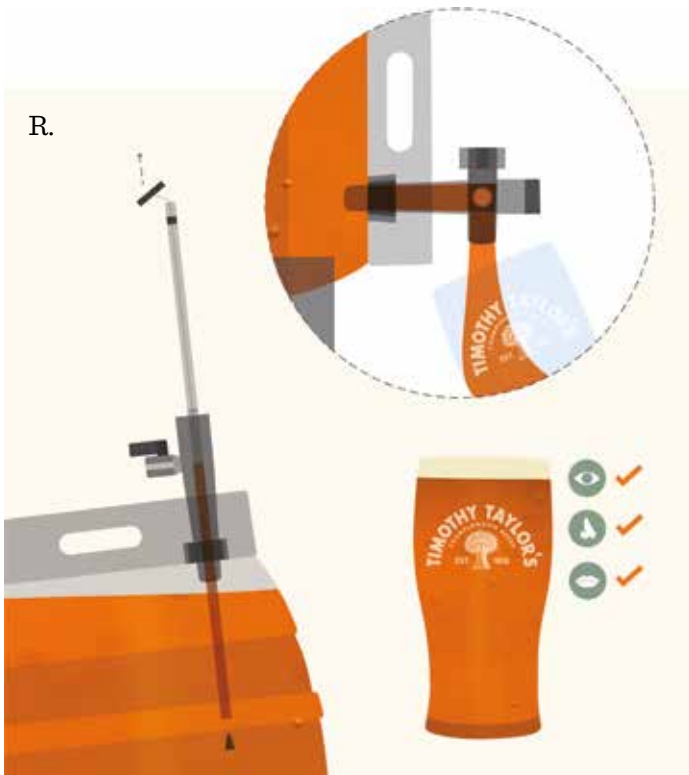


11. Before dispensing sample the beer for clarity, aroma and taste.

Continue on to section 18 – Pre-Trading Session Sampling & Connection.

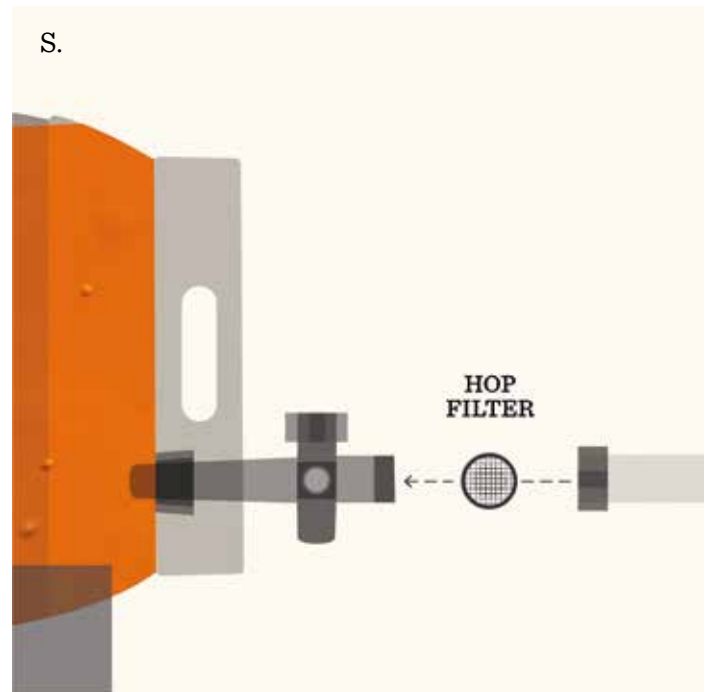
Pre-Trading Session Sampling & Connection

Now that our beer has been fully conditioned and held until you are happy with it, we are ready to get it on sale.



First we need to do a quick test of the beer at the cask to ensure the clarity, aroma and taste are perfect for our customers to enjoy.

With a horizontal cask you can draw the beer directly from the tap. For a vertical cask siphon the beer using a sampler (R).

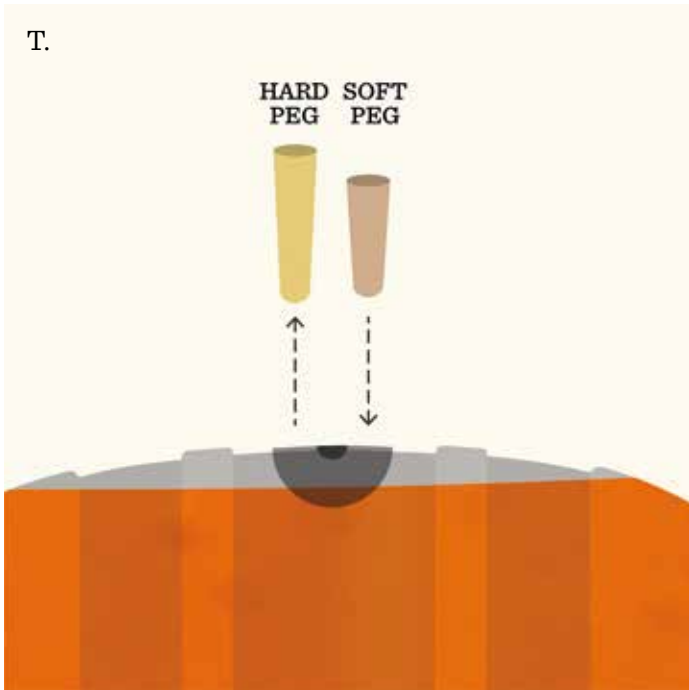


If you are happy with the beer, you can now connect it to the ale line (S).

Check the line is clean and connect it (if you haven't already got one, we suggest adding a *hop filter* to ensure no solid particles can enter the line, which can cause bacteria to grow).

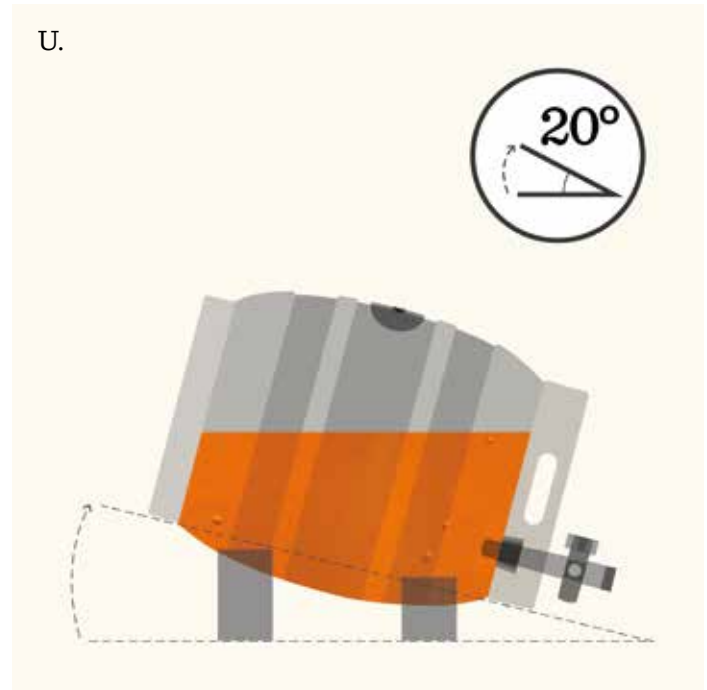
During Sale – Horizontal Extraction

These are vital steps for those using horizontal extraction.



With a horizontal cask, we must now replace our hard peg with a breathable soft peg so the beer can be pulled up to the bar (T).

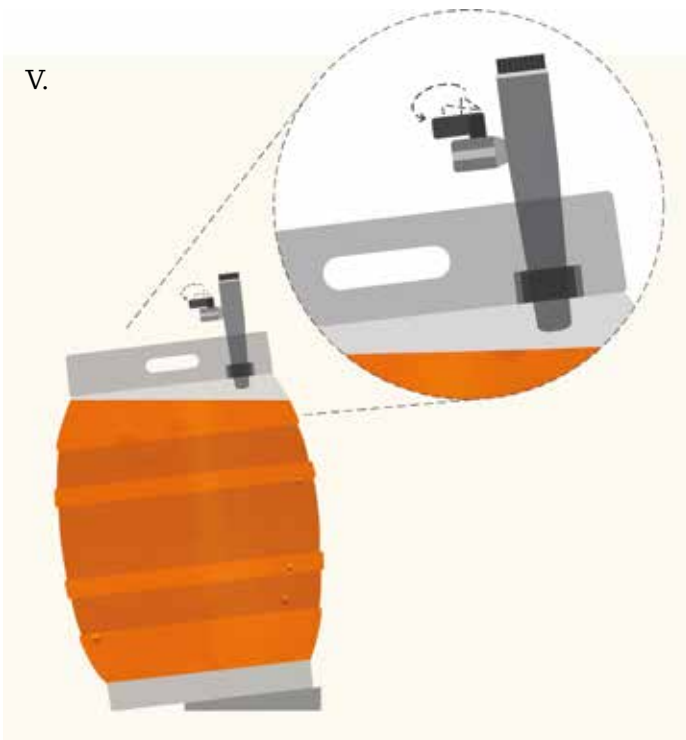
If you don't remove the hard peg, you are creating a vacuum and the beer won't come out at the handpull.



If you are not using an autotilt, at the end of day 1 or when the cask is 2/3rds full, you must tilt the cask to maximise the extraction of all the conditioned beer (U).

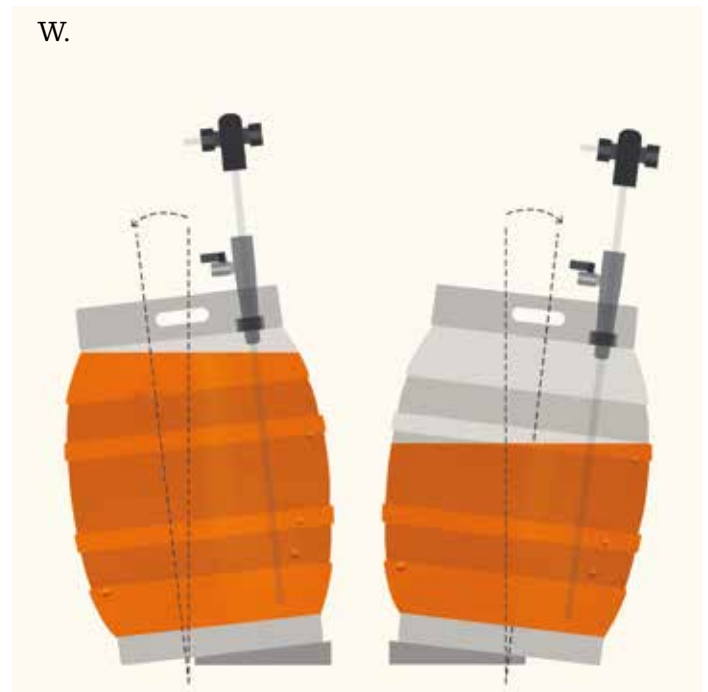
During Sale – Vertical Extraction

These are vital steps for those using vertical extraction.



With a vertical cask we must open the valve whilst the beer is on sale (**V**).

If you don't open the valve, you are creating a vacuum and the beer won't come out at the handpull.



Again, at the end of day 1 or when the cask is 2/3rds full, we must remove our chocks and position them on the opposite side of the cask (**W**) to maximise the extraction of all the conditioned beer.

Before & After Every Trading Session

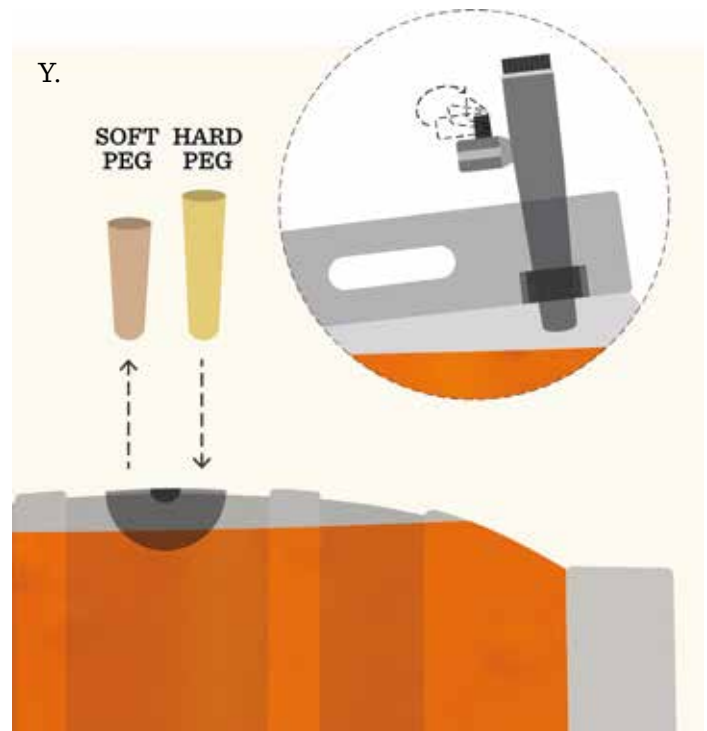
Before the beer goes on sale, we recommend doing a final check to ensure everything is in order.



Remember to test the beer at the cask and at the pump before each trading session.

Your beer lines and glassware should be nice and clean. Pour the beer into a clean glass and sample again (X). What we are looking for here is the beer at the pump to be exactly the same as the beer we sampled from the cask.

If you encounter any problems at this stage, check the troubleshooting section at the back of this guide, or please get in contact with the brewery and one of our fully trained representatives will be in touch to troubleshoot any issues you are having.



At the end of each trading session remember to replace the soft peg again with the hard peg (horizontal extraction) or close the valve (vertical extraction) until the next trading session (Y).

Troubleshooting

<i>Problem</i>	<i>Potential issues</i>
No beer is coming out of the pump	<ul style="list-style-type: none"> • <i>Is the barrel empty?</i> • Make sure the tap is in the open position not closed. • <i>Is a hard peg still in the barrel on horizontal dispense? Or is the valve still shut on vertical dispense?</i> • Air lock in the line. • Blocked hop filter. • No electricity to electric pump (if fitted). • No gas to gas pump (if fitted). • Stuck fob detector float.
My beer won't pull through easily	<ul style="list-style-type: none"> • <i>Check the gas bottle, is it switched on or possibly empty?</i> • <i>Is the gas assist motor switched on?</i> • Check hard peg has been switched for soft peg, or the valve is open on vertical dispense. • Check hop filters are clean.
The pump is pulling through with air	<ul style="list-style-type: none"> • Check seals and hop filters are in place. • Check all connections are tight.
My beer is lively when pulling through the handpull	<ul style="list-style-type: none"> • Cellar temperature should be 11–13°C. • <i>Are your lines clean?</i> • Replace or add hop filters to create a better seal. • The beer is under-conditioned. <i>How long has it been left to condition?</i> • <i>Has the drop line got a kink in it?</i> • <i>Is the beer being pulled or dispensed too quickly?</i>

<i>Problem</i>	<i>Potential issues</i>
My beer is hazy	<ul style="list-style-type: none"> • Cellar temperature should be 11–13°C. • <i>Did you roll the barrel before tapping and venting?</i> • <i>If not on autotilt, have you tilted the cask after being on sale for 24 hours?</i> • <i>Has the barrel been knocked while on sale?</i>
My beer tastes funny	<ul style="list-style-type: none"> • <i>Has the beer been on dispense longer than three days?</i> • <i>Are your lines clean?</i> • <i>Is your cellar clean and between 11–13°C?</i> • <i>Is the product past its Best Before Date?</i> • <i>Has the beer sat in the line overnight?</i>
My beer is flat	<ul style="list-style-type: none"> • <i>Is your cellar temperature between 11–13°C?</i> • <i>Are you hard pegging or closing your venting tap between sessions?</i> • The beer is under-conditioned. <i>How long has it been left to condition?</i> • <i>Has the beer been on longer than three days?</i> • <i>Is your glassware clean and the glasswasher working correctly?</i> • <i>Are you dispensing the beer too slowly?</i>
General Troubleshooting	<p><i>Does it do the same when pulling through water?</i></p> <ul style="list-style-type: none"> • If yes, then it's most likely an equipment fault. • If no, it's something to do with the handling of the beer (pegs, conditioning, sparklers). <p><i>Does it do it on all your other lines?</i></p> <ul style="list-style-type: none"> • If yes, then most likely a gas or temperature issue for it to affect all the other beers. • If no, then most likely a single tap issue or issue with the handling of the beer (pegs, conditioning, sparklers).

And Finally

Our support beyond the brewery is second-to-none.

Each of our BDMs (Business Development Managers) around the country is Cask Marque accredited and we offer free cellar training to any pub who stocks our beers to try and guarantee they are always of the highest quality when served to your customers.

If you have any questions or need some further advice, please contact your local Timothy Taylor's BDM using their details opposite based on which postcode you are located in.

They are available Monday–Thursday: 8am–5pm and Friday: 8am–4pm.

For out-of-hours technical advice, please send an email to techservices@timtaylors.co.uk and somebody will be back in touch as soon as possible.

NORTH

BDM Region	Postcodes covered	Contact no.
N & E Yorkshire; Teesside	DL, HG, LS (22-24), TS, YO (1-7, 9-13, 17, 18, 20-40, 51-62)	07713 307722
Central Yorkshire	BB, BD, HX, LS (1-8, 12, 13, 16-22, 28, 29)	07789 480055
S Yorkshire; Derbyshire	DE (1-10, 16-72, 75), HD, S	07849 398625
SE Yorkshire & Humberside	DN, HU, LS (9-11, 14, 15, 23-27), WF, YO (8, 14-16, 19, 25, 41-43)	07786 017303
Cheshire; Staffordshire; N Wales	CH, CW, LL, SK (9-23), ST, SY, TF	07889 320797
Nottinghamshire; Lincolnshire; Skegness	LN, NG, PE (20-25)	07849 398622
Cumbria; North East; Scotland	CA, DH, LA (8-23), NE, SR, TD, AB, DD, DG, EH, FK, G, HS, IV, KA, KW, KY, ML, PA, PH, ZE	07710 596421
Greater Manchester; Lancashire; Merseyside	BL, FY, SK (1-8), IM, LA (1-7), L, M, OL, PR, WA, WN	07519 325025

SOUTH

BDM Region	Postcodes covered	Contact no.
Central & W London	EC, HA, KT, NW, SW, UB, W, WC, WD, TW	07394 419775
E London; E Home Counties	BR, DA, E, IG, N, SE, RM	07849 398624
Surrey; Sussex; Kent	BN, CT, CR, GU, ME, RH, SM, TN	07880 704201
South Coast; M4 Corridor	BH, OX (1, 4, 10-14), PO, RG, SL, SN, SO, SP	07849 398621
South West; Wales	BA, BS, CF, DT, EX, GL, HR, LD, NP, PL, SA, TA, TQ, TR	07790 884057
Central & W Midlands	B, CV, DE (11-15 & 73-74), DY, WR, WS, WV	07518 295481
Leicestershire; Peterborough; NE Anglia	LE, NR, PE (1-19)	07717 711997
Oxon; E Midlands; Bedfordshire	AL, HP, LU, MK, NN, OX (2, 3, 5-9, 15-39), SG	07702 876374
Essex; Cambridgeshire; SE Anglia	CB, CO, CM, EN, IP, SS	07849 398620

Thank you very much for taking the
extra time and care to look after our
beer and serve the perfect pint.

Without your help and support
that *Taste of Taylor's*
wouldn't be what it is today.

