

THE CONVERSATIONAL EDITION FEAT. 4 EXCLUSIVE INTERVIEWS

FLAVOURLY

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In conversation with

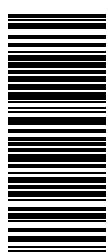
FIRSTCHOP

BEER FOR EVERYONE HANDCRAFTED IN MANCHESTER

Plus!

BREHON BREWHOUSE | GARDEN SHED | AND DOWNSTREAM

£5.00



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FIRST CHOP BREWING

THIS CONTAINER REMAINS THE PROPERTY OF

Welcome

Hello from the editor

I thought I'd do something a little bit different for this issue of the Flavourly Magazine. We've always been about telling the stories behind your favourite drinks but this month we're focussing on the people - with four, exclusive, one-on-one interviews with the brains behind the beers (and gin!).

I had the pleasure of chatting with Rik Garner, founder of First Chop, on their new cans, their growing range and their commitment to making beer accessible to all. I also got to speak to Seamus McMahon about his farm brewery Brehon Brewhouse and the challenge converting his home county to craft.

Claire caught up with DOWNSTREAM - the first blockchain beer brand - on their exciting new beers.

And Hannah spoke to Maxine from the Glasgow gin distillery that began life in a humble garden shed.

Please allow me to thank you once again for your readership and, now, I'll leave you to get stuck in. Please enjoy Issue 23 of the Flavourly Magazine.

Cheers!

Kevin O'Donnell

The Team



Kevin O'Donnell, Editor

Writer, beer geek and self-confessed crazy cat man. When not drinking beer, can be found singing the Big Break theme song.



Hannah Gunn, Editor

Journalist, gin enthusiast, avid TripAdvisor reviewer and, perhaps most importantly, Peep Show superfan.

Contributors



Claire MacDonald, Writer

Marketing Ninja at Flavourly, weapon of choice is her trusty notepad and pen. Always found with either coffee or gin in hand.

#DRINKDIFFERENT

Every month, we pick the best photos shared online with the hashtag #DrinkDifferent and showcase them right here in the Flavourly magazine with a prize for the best of the bunch!

Winner



Congratulations!

The weather outside may have been
frightful but this photo was delightful!

Congrats and please enjoy
£20 to spend on our bottleshop!

Email support@flavourly.com to
claim your prize!

Lord Barrold

Honourable mentions



adventuresinbeeruk on Instagram



Toria's Trinkets on Twitter



Steve Benner on Twitter

f /FLAVOURLY

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o @FLAVOURLYHQ

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CRAFT BEER DISCOVERIES

Each month, Flavourly's resident beer geeks scour the globe for the most delicious craft beers that the brewing world has to offer and delivers them right to our community members' front doors. Here's what they found...

AVA - FIRST CHOP 4.0% ABV, HOPPY BLONDE

Awarded 'Best in the Festival' at the CAMRA Bradford Beer Festival 2013. Hopping with Saaz makes this beer reminiscent of a classic continental lager but then comes that big craft ale punch we have all come to love from the Galaxy and Columbus.

SERVING TEMPERATURE: COLD (4 - 7°C)



IPA - FIRST CHOP 5.0% ABV, JUICY IPA

This vegan friendly, gluten free east coast IPA is bursting at the seams with delicious tropical fruit flavours. Fruity on the nose, with hints of citrus and a sweet finish. A well-balanced IPA which pours golden amber.

SERVING TEMPERATURE: CHILLED (7 - 10°C)



SUP - FIRST CHOP 3.9% ABV, SESSION IPA

Pale amber IPA with a sessionable ABV. There's certainly no holding back on the hops which are perfectly complemented by big tropical fruit notes and a spicy, resinous, smooth bitter finish. Dry hopped with Mosaic.

SERVING TEMPERATURE: CHILLED (7 - 10°C)



POD - FIRST CHOP 4.6% ABV, VANILLA STOUT

A classic oatmeal stout, with the vanilla really bringing out the decadent chocolate flavours. Beautifully balanced bitterness alongside peppery, spicy hopping and finally peaking with hints of citrus.

SERVING TEMPERATURE: CELLAR (10 - 13°C)



HOP - FIRST CHOP 4.1% ABV, ULTRA PALE ALE

Made with an adoration of hops in mind, this pale ale pours almost luminescent gold, carrying a citrusy aroma that nods to the tastes that dominate the palate. Fleeting sweet flavours of lemon sherbet meet sharp grapefruit.

SERVING TEMPERATURE: CHILLED (7 - 10°C)



MCR - FIRST CHOP 4.4% ABV, BITTER

Maris Otter pale, cara, crystal and brown malts give MCR its richly malty flavour. Lingering bitterness, tropical fruit and citrus hop notes coming through, originating from the Bramling Cross and Motueka hops.

SERVING TEMPERATURE: CELLAR (10 - 13°C)



RED - FIRST CHOP 4.2% ABV, SALFORD RED

Made with cara red malt, Red is a delightfully rich and spicy red ale. Fruit and spice are first to come through, along with big hop flavours. These are chased away by a pleasant lingering bitterness. Dry hopped with Columbus.

SERVING TEMPERATURE: CHILLED (7 - 10°C)



SYL - FIRST CHOP 6.2% ABV, BLACK IPA

Officially labelled a 'Black Jaggery IPA' SYL is made up of big citrus, spice and herbal notes. This dark and mysterious IPA also has that rich spicy bitterness that can only truly be achieved with first wort hopping.

SERVING TEMPERATURE: CHILLED (7 - 10°C)



BREHON BLONDE - BREHON BREWHOUSE 4.3% ABV, BLONDE ALE

A refreshing bottle conditioned pale golden beer with a malty, biscuit finish. Fabulous with white fish, shellfish, BBQ chicken or food from the Mediterranean, but equally as enjoyable on its own. Seriously refreshing.

SERVING TEMPERATURE: CHILLED (7- 10°C)



KILLIANNY RED - BREHON BREWHOUSE 4.5% ABV, IRISH RED ALE

Killanny Red Ale is an auburn delight with its russet red hues. This Irish ale is full bodied with satisfying malty depths, making for a rich nutty flavour that pairs beautifully with rich wintery stews and cured red meat.

SERVING TEMPERATURE: CHILLED (7 - 10°C)



AMPED UP LAGER - MARSHALL X WILLIAMS BROS 4.6% ABV, LAGER

Classic, crisp and clean. Amped up with four hops ready to send you front and centre stage. Combine these with soaring citrus riffs and you've got a drink made to rock. A perfectly balanced, session lager with flavours tuned for max flavour.

SERVING TEMPERATURE: COLD (4- 7°C)



AMBER SESSION - COCKSURE 3.9% ABV, AMBER ALE

Bringing you their own take on a traditional beer. A delicate platform from the malt bill provides sweetness and richness, which is accompanied with new world hops to give a citrus, piney and spicy aroma.

SERVING TEMPERATURE: CHILLED (7 - 10°C)



ULSTER BLACK - BREHON BREWHOUSE 5.0% ABV, OATMEAL STOUT

A sweet, toasty Oatmeal Stout with a dark chocolate and coffee finish. Ideal with game or strong red meat, smoked meats and hearty stews, desserts with chocolate, caramel or dark fruits. A right proper taste of Ireland.

SERVING TEMPERATURE: CELLAR (10- 13°C)



SHANCO DUBH - BREHON BREWHOUSE 7.7% ABV, IRISH EXPORT PORTER

The darkest brown hue of Shanco Dubh is reflected in its beautifully deep flavour; dark chocolate, solid roasted malts and salty liquorice. The perfect companion for those dark nights spent curled up by a toasty fire.

SERVING TEMPERATURE: CELLAR (10 - 13°C)



JIM'S TREBLE - MARSHALL X WILLIAMS BROS 8.6% ABV, TRIPLE

This triple blonde bitter combines some of the ultimate heavy hitters with iconic Marshall tone to tantalise your taste buds. Jim's Treble makes use of new hop varieties to create a flavour that's unashamedly bold and satisfying.

SERVING TEMPERATURE: CELLAR (10- 13°C)



COLD BREW STOUT - COCKSURE 5.0% ABV, STOUT

It's bright, black and bold. The malt bill includes maris otter, dark crystal and chocolate, along with rolled oats to add mouthfeel and head retention. It's then hyped up with 5kg of fresh cold brew coffee which is added during maturation.

SERVING TEMPERATURE: CELLAR (10- 13°C)



PORTER - BEDLAM*4.5% ABV, PORTER*

Bedlam's Porter is definitely one to remind you of winter nights by the fire. Warming, roasted notes of malt and chocolate fill the nose, carrying over to a full-flavoured palate that adds coffee and caramel. Totally satisfying, a classic made well!

SERVING TEMPERATURE: CELLAR (10- 13°C)

**PALE ALE - BEDLAM***4.2% ABV, PALE ALE*

Brewed using US hops, including Mosaic & Amarillo. Subtle flavours of blackcurrant, loganberry and lemon citrus balanced with distinctive aromas of citrus peel, orange, pine and lychee. Finished with a refined subtlety.

SERVING TEMPERATURE: CHILLED (7- 10°C)

**PILSNER - BEDLAM***5.0% ABV, PILSNER*

Bedlam haven't tried to reinvent the classic pilsner; instead they have used strong Saaz hops to brew their more contemporary version. It gives it a classically mild, citrus aroma, with a pale malt, sweeter palate to finish it all off.

SERVING TEMPERATURE: COLD (4- 7°C)



**BE SURE TO VISIT YOUR ACCOUNT ON FLAVOURLY.COM
TO RATE AND REVIEW ALL YOUR FAVOURITE BEERS**



Partners in beer

Before making their way to your doorstep, the delicious craft beers in your Flavourly box are lovingly created by some of the best brewers in the world. Meet our latest partners in beer.



1. FIRST CHOP BREWING ARM ENGLAND

First established in 2012 from the boot of founder Richard Garner's car, First Chop Brewing Arm are a Manchester brewery with that special Northern Soul sewn all the way through their beer. They've grown exponentially since then and are pioneering the production of gluten free craft beer. They're ambitious, they are always experimenting and they support top class beer.



2. BEDLAM BREWERY ENGLAND

Bedlam are all about the straightforward, simple approach. They aim to brew the best beer they can using only the finest ingredients. This year they supported the Rainbow Fund in Brighton with 10% of the proceeds from their limited edition Wilde Grapefruit Pale Ale. Their talented team love to brew up a storm and bring out new and exciting stuff for craft beer lovers all over the country.



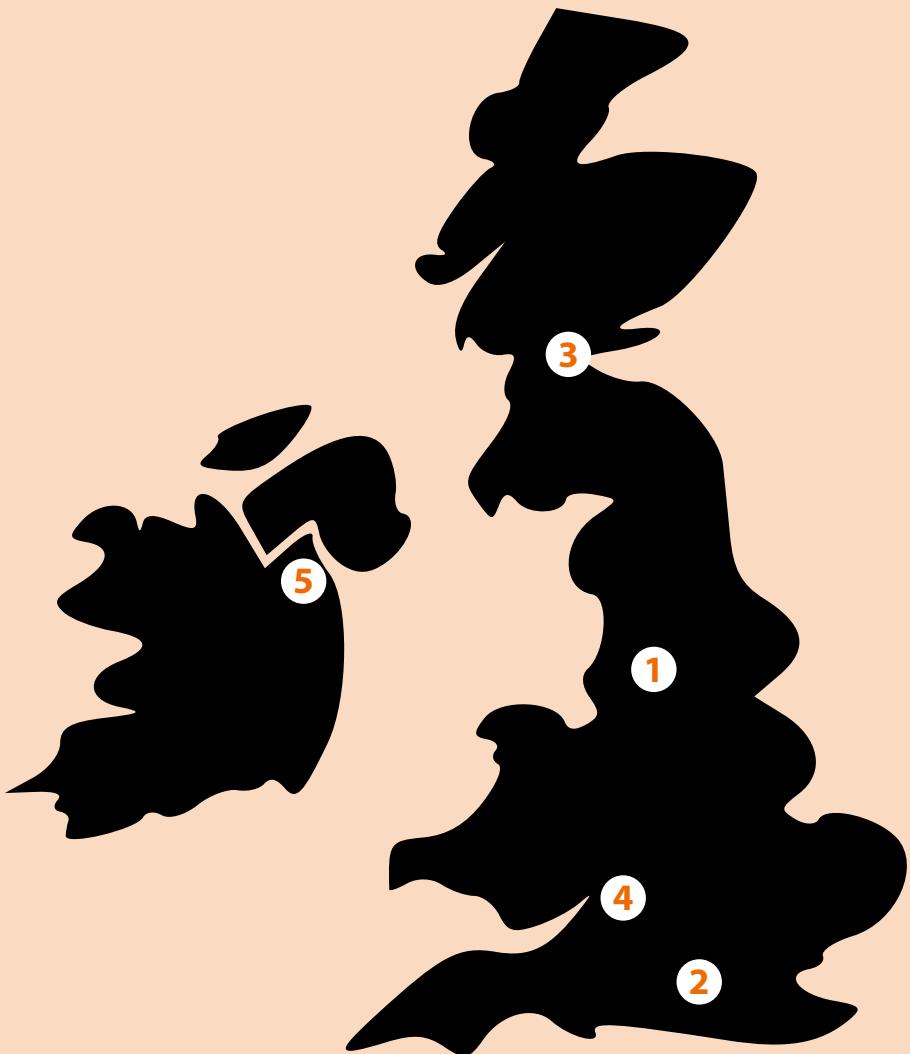
3. WILLIAMS BROS X MARSHALL SCOTLAND

Scottish brewery Williams Bros have always been passionate about music so, naturally, they jumped at the chance to collaborate with Marshall Amplification to create a range of beers specifically designed to be enjoyed with music. The beers are inspired by rock legends like Jimi Hendrix and The Who - people and bands who have put their blood, sweat and tears into entertaining audiences.



4. COCKSURE BREWING ENGLAND

At Cocksure Brewing, they are not just about making great tasting beer. They are also about doing their bit to help others. Cocksure have joined with leading international development charity, Send A Cow, to support the great work the charity does through donating £1 from every cask and keg and 50p from every case sold. The project is about helping create sustainable development in some of the poorest communities in the world.



5. BREHON BREWHOUSE IRELAND

Brehon Brewhouse was established in 2013 on the McMahon family farm in Co Monaghan Ireland. The brewery is unique in that it's based on a working dairy farm. Waste grains and hops are collected and fed to the dairy cows. The washings are collected and spread on the farm which in turn produces lush grass, the stable diet for the cows to graze on and produce creamy milk.



In conversation with **RIKGARNER** UNFILTERED

INTERVIEW by Kevin O'Donnell

Kevin speaks to First Chop's charismatic founder Rik Garner on their recent move to cans, range refinement and a commitment to gluten-free beer that is absolutely rooted in quality.

You've moved the full range into cans with some nicely redesigned artwork, why did you make this swap?

Demand. We found that as soon as we put a beer into cans, people wanted the cans and not bottles. So we made the decision that we'd stop bottling and go all into cans. Having said that, however, we will be bottling a beer next year. It's a one-off. We haven't finalised the recipe yet.

Our original brewery that we started brewing in in 2013 has moved premises once, has been stretched once – we put half as much capacity on it again by welding an extra bit on top of it – it's been destroyed by fire and rebuilt once, and now it's going to find a

new home with somebody else. We are getting a larger capacity, more efficient brewery. Our final brew in the old brewery is going to be a very special beer to celebrate that brewery and that is going to be bottled rather than canned. It's pencilled in at the moment as a barley wine so it's going to be a very strong, very good celebration of that brewery that's going to age in bottle.

Your range seems to be getting bigger and better all the time, do you have plans to keep introducing new beers?

I think the range is as big as we ever wanted it to be – and probably bigger than we ever wanted it to be, at the moment. What we are going to do is settle





We're not reinventing the wheel, just making a really, really good, very, very round wheel.

down on a permanent range and some of the beers are going to become less permanent. Maybe they'll get replaced, become seasonal or the recipe might completely change. Over the past 12 months, all of our recipes have been tweaked. The past 12 months for us has been all about improving our quality. We're reaching a point now where some of our recipes, I don't think could be improved upon.

It's also our processes like how we put it into the can, how we put it into kegs and how we move it from one place to another. I'm always trying to streamline things and make every part of the process better. It's impossible to do with a brewery you start in a railway arch with 20,000 quid you got from borrowing some money from a few of your mates and selling your car, it was impossible to have the kind of quality control that we're now able to have after six years of investing every penny we've ever made back into the business.

We now have co-head brewers, one is a science expert and one is a brewing expert. We've installed a lab, so we've got really high-tech lab equipment now. So, we're just working really really hard on improving the quality and improving the consistency as well.

I've gone completely off on a tangent and answered a completely different question than the one you asked, haven't I? You asked me about the range! So, what's going to happen with the range is there's some firm favourites in

there that we will always brew. I would say that the latest incarnation of JAM is the JAM that I wanted it to be the first time I brewed it, and it's taken us a while to get there with tiny little improvements along the way. There's some that I think we can still improve and there's some that I think maybe this should be an entirely different beer. I don't know if we'll retire those beers or if we'll just make those once a year, or if we'll change the recipes and... I'm just rambling now, aren't I?

Two of your latest beers are lagers that you've released in nice, big, tall cans – what can you tell us about those, how do they differ and why did you go for the big cans?

We had a customer who specifically wanted 440ml cans of lager and when we looked at the lager market, it seemed that people wanted bigger cans of lager. I don't know if that's based on any kind of science or anything but just from chatting with people about, it seemed that it would be a more popular size and that it differentiated it from the rest of the range. It's meant to be a separate, slightly different range.

One is a pilsner and one's a helles. We just really wanted to make a proper lager the right way, you know. It's bottom fermented. It's matured for a long time. We don't rush it. We can't make that much of it because we don't have enough tanks. Otherwise, all our tanks would be full of lager and we wouldn't brew anything else. It occupies one of our tanks for almost two





months. Whereas any of our other beers will occupy our tanks for less than two weeks. If the demand for it gets bigger, we'll invest in separate tanks.

We didn't really want to mess with the styles. We've not tried to do anything crazy. We've just tried to make a really, really good example of the styles. Of a helles and pilsner that stays faithful to the originals. Again, it's all about quality. Using the best quality ingredients and letting them shine.

We're not reinventing the wheel, just making a really, really good, very, very round wheel.

Even as the range has expanded, changed and improved – making gluten-free, vegan friendly beer has been a core thing to First Chop. Why was this important to you and why does it continue to be important to you?

The original reason why I made gluten free beer, and vegan beer, is because beer doesn't have to not be vegan-friendly – and really well-made beer is gluten free. The one difference between our beer when it wasn't gluten free and now that it is gluten free is that we test it. Again, it's been a process of quality control. Of making every brew the same way, improving our processes and getting to that point when your final product comes out of the tank and we test it, you've got rid of all that protein – which is the gluten. Because no beer wants that in anyway.

Every brewer is trying to remove gluten from their beer as they make it and many brewers are extremely successful in that because that's part of the process of making beer. The better you get at it and the more you get it, the closer you get to below that 20 parts per million which



says it's gluten free. It's gluten free because it's very good beer. That's sort of blowing my own trumpet but the way you make gluten free beer is by focussing on making very good beer.

It's about making our beers accessible to as many people as possible. It's the same with isinglass finings. There's alternatives to isinglass finings which is what makes a beer non-vegan. It's a fish product – swim bladders. It's a processing aid that there's alternatives to and it doesn't improve the taste of the beer. All it does is it speeds something up. So if you can live with it happening a bit slower, then your beer can be vegan. And if you're putting your beer into cans and into kegs, you don't really need to have it anyway.

If anyone is trying your beers for the first time, is there anything you'd want them to know about First Chop?

The reason why I've gone on this journey making beer is so that they can sit down and enjoy the end product. From the very early days where I borrowed somebody's brewery and I made my first batch to now when we've become more successful, it's all been about that moment when they're sitting there and enjoying that beer. And the same goes for our entire team. Our head brewers are extremely proud of their product. They are so passionate that the products that they're making taste good. I guess that's what I'd like people to know.

Number one, thanks for trying it and I hope you enjoy it. And number two, this is a product that's coming from a place where people are very passionate about what they do and they're very dedicated to doing something to the best of their abilities.



Brehon
Brewhouse

In conversation with

SEAMUS MCMAHON

Founder of Brehon Brewhouse

Brehon Brewhouse was established in 2013 on the McMahon family farm in Co. Monaghan, Ireland. We speak to founder Seamus McMahon about the idea to start the brewery, the craft scene in Monaghan and, of course, beer...

INTERVIEW by Kevin O'Donnell

First things first, what inspired you to start Brehon Brewhouse? Where did the idea come from?

We setup Brehon Brewhouse as an add-on enterprise on our existing Dairy farm. We started in a converted machinery and calf shed 5 years ago. We had seen the potential of the craft beer industry developing in the major cities Dublin, Cork and Galway. There was no craft breweries in Monaghan, Cavan or Louth at the time so we identified a niche and went with it.

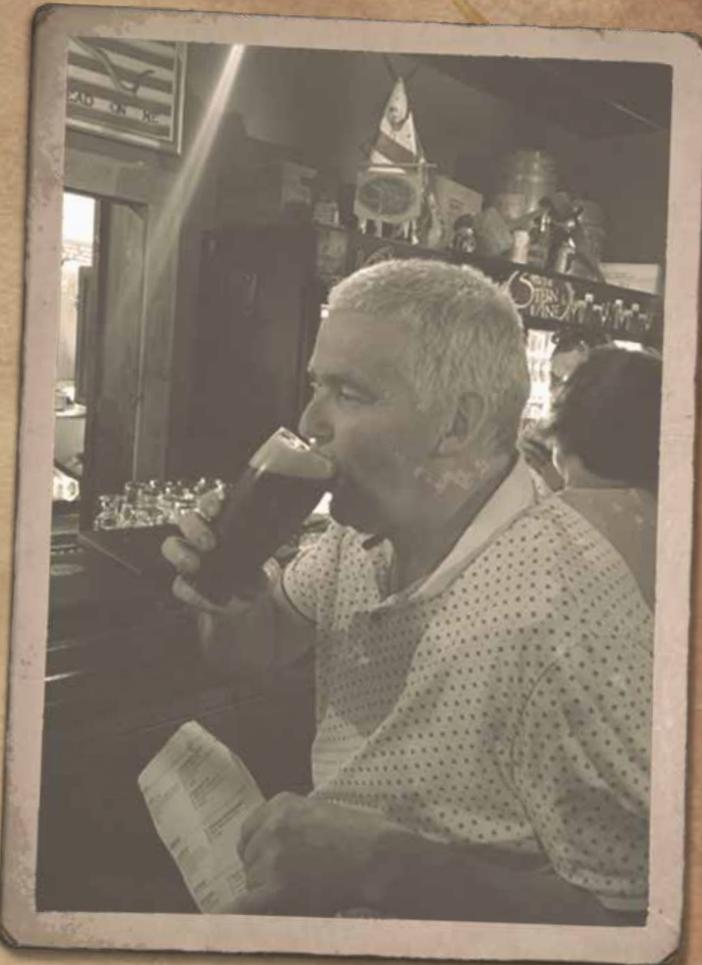
“We truly are Irish beer crafted by hand.”

What is the Brehon Brewhouse philosophy around brewing? What do you aim to achieve with your beers?

Our philosophy around our brewery would have to be a creative, distinctive range of beers with character in a sustainable and environmentally friendly way. We truly are Irish beer crafted by hand. Our aim is to reach as many people with our range of beers as possible. We want people to enjoy our beers and hopefully appreciate the efforts we go to producing them.

When developing a new recipe, where do you start? With a target flavour, a style you would like to try?

When developing a new beer we sit down as a team. We discuss what we believe would be unique in both flavour and style for our new special. We try to find something that ties to the locality or draws from the farm. Flavours, style and ingredients all are tied in to the name and the label; we then explain



via blurb on labels the story and thinking that had gone into the new beer.

A lot of your beers are bottle conditioned, why did you opt for this method of carbonation?

Bottle conditioning our beers gave us a USP. It works for small batches and really gives a distinctive flavour and feel to the beers. At the time of startup, we bottled by hand so carbonation by bottle conditioning was essential. Now with our larger new brewery, we still semi-carbonate in



“ We are the only brewery based on a working dairy farm in the country. ”

tank before filtering. We top up in bright tank with forced carbonation.

Your beers, their names and your brand are unmistakably Irish, why is this so important to you?

Brehon Brewhouse is unique in as far as we are the only brewery based on a working dairy farm in the country. We are very rural based. We are proud of our location and our setting. We are committed to growing the business on our farm. We have taken names from our locality. An example would be our Irish Red Ale, Killanny Red. Killanny is our Parish where I grew up. I played Gaelic Football for the local team Killanny Geraldines. The team colour is red jersey and black togs. Our bottle label is red and cap is black.

The name Brehon comes from the ancient law of Ireland: "Brehon Law". On top of small hills, Brehons who were judges dispensed there judgements

over their clans. Now from such hills comes Brehon Brewhouse. We take our inspiration from the local area and have named our beers after local place names and traditions. Patrick Kavanagh was a renowned local poet. One of his most famous poems "O Stony Grey Soil of Monaghan" inspired the naming of our IPA Stony Grey and our stout Shanco Dubh.

And finally, how is the craft beer scene in Monaghan?

The craft beer scene in Monaghan is quite patchy. Trends usually arrive in Monaghan through the student routes from the university cities. The average drinking punter is quite conservative and is hard to move them from their regular tipple.

We're sure Seamus and Brehon Brewhouse will convert the county to craft with their stunning range of Irish ales in no time. Be sure to let us know what you think of their beers...



TAKE 5!

Five Questions For DOWNSTREAM

INTERVIEW by Claire MacDonald

PHOTOS by Sam Allen Photography

You may remember reading about DOWNSTREAM a few issues back but we are bringing them back to talk about their new range of beers! In case you missed it, DOWNSTREAM are the first craft beer brand to use blockchain technology, revealing everything you want to know about their beer, its ingredients and brewing methods. For the uninitiated, a blockchain platform creates a digital chain of events throughout the whole production process and tracks every single beer as it travels "from barley to bottle". This digital record allows consumers to fully trace the product's ingredients from source to give you full transparency on everything that goes into each and every can.

We spoke to Shane McCarthy from DOWNSTREAM to find out what they have been up to and get the latest information on their new beers.

What 3 words would you use to describe DOWNSTREAM and what you do?

Authenticity. Trust. Transparency.

Talk us through the three new beers?

All three beer names continue the synergy of using innovative technology solutions in craft brewing; **Token Session IPA** is a take on a blockchain token, and your modern day 'Token' session IPA. It has a light malt base complementing the Citra hop perfectly. Expect plenty of grapefruit and citrus flavours followed by hints of lychee and mango, all ending with a clean thirst quenching finish.

Autonomy Juicy Pale Ale is inspired from the decentralised autonomous ledger that is fundamental within a blockchain's digital ledger use in showcasing the transparency behind

the craft of the brew. Amarillo leads the charge with lots of passion and stone fruit. Drops of citrus notes are balanced nicely with the distinct tropical esters while keeping the light character found with traditional pale ales.

Babel Hazy Pils encompasses the thoughts behind blockchain Babel, innovative software diffusion and its practical use for authenticity on beer provenance. Our pils has everything you associate with the style; clean, crisp and refreshing. Saaz hops add a pinch of spice allowing the Pilsner malt to shine through. Deciding to leave the beer in its true state has captured the true flavor and warm glow traditionally lost through filtration.

What sets DOWNSTREAM apart from other breweries?

Simple, we are the only brewery that are using blockchain technology to



give consumers full transparency on the provenance of their Irish beer.

What have you learned throughout this process?

From a personal perspective on brewing with the use of new-age technology, I think there is lots of room to grow and disrupt the world of beer transparency using such technologies as blockchain. Being more and more transparent can only be an advantage to the consumers.

Is there anything you want to share with the Flavourly readers about DOWNSTREAM and your beers?

As much as the beers are technology focused, our priority was to make fantastic and contemporary beers for the every-day beer drinker to enjoy.

Head to flavourly.com/downstream to get yours!





GIN DISCOVERIES

Each month, Flavourly's team of top gin drinkers (we mean... "experts") helps our community discover the best small batch craft gins from the most exciting micro-distilleries in the country - and beyond! Here's what our community of gin lovers is sipping...

GARDEN SHED GIN

The award winning Garden Shed Distillery is based in Glasgow, Scotland. The idea to start the distillery was formed around the dinner table.

The concept was to create a gin in the shed, inspired by botanicals found on the distillery doorstep. The goal being to make use of some pesky dandelions. It was a vision that quickly turned into a reality.

Garden Shed also give back to nature by supporting environmental charities.

Tasting notes

Floral notes with a slight sweetness is accompanied by earthiness and lemon. Palate is soft and rounded with a long finish of spiced liquorice.

Known botanicals

Blackberries, lavender, grains of paradise, dandelion root and juniper.

Perfect serve

On ice with a rosemary sprig and fresh brambles.



FIRKIN OLD TOM GIN

Gleann Mór Spirits company is a family run business which is based in Edinburgh and was founded 2013, originally an independent whiskey bottler. Its first Firkin Gin was successfully released the following year.

Firkin Old Tom gin is an authentic yet modern interpretation on a classic that offers the growing army of gin enthusiasts a different flavour profile in cocktails and mixed drinks. Old Tom Gin is a style originally made popular in the 18th and 19th centuries.

Tasting notes

Sweet and herbaceous. A palate of pine and lemon zest and a fresh vanilla and juicy berry finish.

Known botanicals

Coriander seeds, angelica root, lemon peel, cassia bark, nutmeg, cinnamon bark and orris root.

Perfect serve

Over ice or served in a tall glass with tonic water and a large wedge of orange.



SQUARE PEG CRAFT GIN

In January 2018, five guys (Andrew, Brian, Ricky, Sam and Simon) from different backgrounds, and with over 50 years of experience got around a table, and after some very interesting discussions, The Square Peg Spirits Co. was born.

Their goal was to shake up the gin market by creating a new, innovative product so they created Square Peg Craft Gin, which is made using only natural ingredients including orris root, angelica root, cassia bark and a hint of liquorice.

Tasting notes

Clean, crisp, citrus with small hint of herbal notes with a little spice on the finish.

Known botanicals

Lemon and orange peel, orris root, angelica root, coriander seed, juniper, liquorice, cassia bark.

Perfect serve

Premium slimline tonic served in a tall glass with a slice of lemon.



In conversation with

Maxine Grant

INTERVIEW by Hannah Gunn

from



THE GARDEN SHED DRINKS CO
EST. 2017



From the garden shed to competing against the biggest names in craft gin, it's been a whirlwind first year for The Garden Shed Drinks Co.

Firstly, can you take us through the journey of The Garden Shed Drinks Company – from the moment the idea came to you, until now?

Our journey began in August 2017 when our good friends Kirstin and Ruaridh Jackson moved in with us, having just returned to Scotland. Ruaridh had signed for the Glasgow Warriors and Ryan, who was also signed to the Warriors at the time, was coming to the end of his career following a back injury. Ryan, who was also completing his Environmental Science Degree got in contact with Paul Miller (owner of Eden Mill and sponsor of the Warriors) looking for inspiration for life after Rugby. Ryan ended up spending the day with the distillers at Eden Mill because Paul had subsequently forgotten about their meeting. He returned home that night feeling inspired and convinced us that we should make our own gin. We bought a half-litre copper

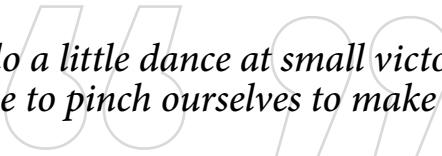
still off Amazon the same evening and, as soon as it arrived, the boys began to play about. The plan was to try and create a garden inspired recipe (something that tasted like the garden) from ingredients we could find on our own doorstep. In truth, we started out our experiments in the kitchen but the boys had stupidly filled the burner with paraffin which, as it turns out, doesn't burn very clean! There was a plume of black smoke and all the white counters had turned into more of a dark grey from absorbing all the soot after the boys had tried wiping them clean in a panic. Needless to say, they were swiftly kicked out into the garden (it was a lovely summer so I didn't feel too bad) and that's where the idea of The Garden Shed Drinks Co. came from. A couple of months later, after some awful recipes, and some more technical pointers from the lads at Eden Mill, the boys finally perfected the recipe. Myself and Kirstin then began creating the brand image,

logo, label, social media etc. In the meantime, we had been trying to get all the licensing in place to turn our shed into a mini distillery however red tape made it virtually impossible. We then decided to approach Eden Mill again and asked if they would be willing to contract distill our recipe and they thankfully agreed.

Prior to this, we had set up our company with Companies House and sat down as a group to discuss what our core values would be. We wanted to be known for good quality, the journey needed to be fun, we wanted to have a reputation in business for being good to work with and, most importantly, we wanted to make sure we gave back in some way.

On December 20th 2017, we released our first batch of Garden Shed Gin which subsequently sold out shortly after Christmas. After the success over Christmas, we decided to do another batch in the New Year, only we doubled the size and to our surprise





We still do a little dance at small victories and occasionally have to pinch ourselves to make sure it's all real!

we sold out again in a short period of time. Things have grown fairly organically since then. With no real business plan, our initial idea was to supply a local gin to the Glasgow area and never even contemplated that we would be supplying our gin to businesses all around the UK, let alone exporting it several months later!

We entered our Garden Shed Gin into a blind tasting at the World Spirits Competition in San Francisco after one of the distillers at Eden Mill suggested we do it to get the experts feedback on it and, to our utter delight, received an email a month or so later confirming we had won a silver medal in our category. After that we entered into the annual Scottish Gin Awards and were shortlisted for both London Dry Gin of the year and Excellence in Branding. Sadly, we never came away with a win but it was an incredible accomplishment considering we were just four good friends (two aging rugby players, a landscape architect and me - a full time mummy) with little-to-no

experience in the alcohol industry, who were just having a bit of fun and somehow managed to create a gin that competed with the likes of large brands such as Eden Mill, Caorunn and Colonsay! We still do a little dance at small victories and occasionally have to pinch ourselves to make sure it's all real! We still haven't completed a full year of trading but we're looking forward to what 2019 will bring!

All of the founders of Garden Shed have come from very different backgrounds, with yourself growing up in Zambia, Ryan in Malaysia, and Ruaridh and Kirstin in Scotland. Has that influenced the way you work or the flavour of the gin?

I would say that the one thing we all have in common is our view on climate change, our love for the environment and how important it is to be as eco-friendly as possible. I grew up surrounded by untouched wilderness in Zambia, Ryan was completing and now has a degree in Environmental Science (initially with

a view to working in the industry), Kirstin is a landscape architect and Ruaridh has a love for the outdoors, obviously spending a lot of his rugby career training and playing outdoors.

I wouldn't say it influenced the flavour of our gin other than the idea that we could use what local botanicals we could find on our doorstep. Lavender, blackberries and dandelion root still remain as the core ingredients in our gin. However we have outgrown our garden and now have to buy larger quantities of ingredients. Although we still use what fresh blackberries we do have at the bottom of the garden in our distillations and supplement them with fresh ones from the fruit market - more sweetness comes through from using fresh ones, albeit more expensive.

Have you relocated from the garden shed?

Yes, sadly our dream of converting our humble garden shed into a mini distillery didn't quite come to fruition - too much red tape and too





*We still haven't completed a full year of trading
but we're looking forward to what 2019 will bring!*

expensive with no guarantees we would even be granted it.

Can you talk us through a typical day at the distillery?

In the early days, before we started producing our gin commercially, it usually involved spending the summer nights sitting around the fire pit waiting for the latest recipe to distil. Recently, a typical day involves much more mundane things like replying to countless emails, deliveries, staff training, gin tastings and lots of organisation for the next gin festival or event on the weekends. It's still only the four of us so our days are kept pretty busy and it's only myself and Ryan who work for the company full time. Kirstin and Ruaridh still have their day jobs so tend to help out when they can.

You support some Scottish environmental charities; The Bumblebee Conservation Trust and Trees4Scotland, why did you choose to support these particular charities?

We knew from the beginning that we wanted to give back to the environment and initially (and rather naively) had grand ideas to be completely carbon neutral. It turns out it's not as easy as that, especially when you're just starting out! Planting trees was a way of offsetting our carbon emissions until we grew big enough to make the changes. When there are world leaders denying climate change, it is important for the rest of us to lead the way and set a good example to ensure there is something left for our children. We currently plant one tree for every six bottles sold but we hope that as we grow we can work with other environmental charities such as marine conservation and reducing ocean plastic.

The bumblebees not only fit into our garden identity, they, along with many other species of bee are in terrible need of our help. The survival of the planet pretty much rests on their existence so without them we wouldn't be here, let alone our gin! Worryingly, there are many

species close to extinction and very little being done to protect them.

Can you tell Flavourly readers about any plans for new products or ventures?

We actually have a limited edition product in the pipeline as we speak. Our Côte-Rôtie aged gin is Ryan's innovation. There are many aged gins out there but none that have been aged in a Côte-Rôtie wine barrique. Through this unique idea, our Garden Shed Gin has naturally absorbed some of the flavour left in the staves as well as a little colour and therefore taken on some of the delightful attributes of Côte-Rôtie.

Our Garden Shed story began over many glasses of red wine so it seemed fitting that our next creation would pay tribute to that.



MIX IT UP



The Bees Knees

Ingredients:

50ml Garden Shed Gin
50ml fresh lemon juice
50ml honey syrup
A slice of grapefruit
A sprig of lavender

Method:

Use 1:1 ratio of honey to water to make the honey syrup. Mix all of the ingredients together or use a shaker then pour over plenty of ice. Add garnishes.



The Firkin Negroni

Ingredients:

35ml Firkin Old Tom Gin
35ml Red Vermouth
35ml Campari Bitters
Orange slice or wedge

Method:

Mix all of the liquid ingredients together in a heavy bottomed tumbler with ice and stir. Garnish with a slice of fresh orange.



Square Old Fashioned

Ingredients:

35ml Square Peg Gin
15ml elderflower liqueur
25ml gomme
2 dashes orange bitters

Method:

Add several large ice cubes to an Old Fashioned glass before pouring over the rest of the ingredients, stir well until completely chilled and then garnish with a lime twist.



WHAT WE'RE DRINKING

Flavourly.com is like a treasure trove for all the adventurous drinks discoverers out there, but it's easy to be overwhelmed by the huge range. So, we thought we'd give you a nudge in the right direction by highlighting some of the newest, best and most exciting drinks on the bottleshop right now...

THE DRINKS WE'RE DRINKING...

Beyond craft beer, gin and whisky, [Flavourly.com](#) is home to every bottle you'll ever need and then some - all under one virtual roof. This month, we've been drinking a variety of drinks including a dry-hopped vodka, a birch spirit, some snazzy box wines and... milk vodka?



1. Simcoe Dry Hopped Vodka

Distilled with top quality wheat in a copper still, dry hopping at the end with Simcoe to add their own beer-inspired twist. This results in a vodka with a delicate aroma and citrus-tinged flavour.

2. Freya Birch Spirit

This spirit is distilled from the sap of the birch, harvested just once a year in early spring. Pure, wild and untamed. Freya has a lightly fruity aroma akin to fresh peaches.

3. Black Cow Vodka

This is the world's first milk vodka, made from the English grass-fed cows of West Dorset. The whey from the milk is fermented and distilled for a uniquely creamy tasting vodka.

4. When in Rome Dolcetto Box

The word Dolcetto actually means 'little sweet one', though nobody quite knows why, since the wine is, in fact, dry. In any case, it makes a beautifully fresh wine ready for drinking soon after harvesting.

5. When in Rome Nero D'Avola

The bold, fruity flavour of D'Avola is thanks to the black grape of Avola (not the band Black Grape, they were from Manchester), brought to Sicily by the Greeks many moons ago.

6. When in Rome Pinot Sauvignon

This vegan friendly white won Gold at the 2018 & 2017 Concours International Wine in Box Awards. Sip it with sushi, mildly spicy foods (Korma anyone?), soups and medium mature cheeses.

THE BEERS WE'RE DRINKING...

With over 350 craft beers available on our online bottleshop, working out where to start can be a daunting task. Well, we're doing the hard work for you. Here are some of the coolest, newest and best beers available right now on Flavourly.com that you just have to try.



1

1. First Chop, Mixed 20 Case

First Chop's delicious beer can be drunk by all, as their beers are vegan and gluten-free and are also certified by the Coeliac Society. Get the most out of these great beers - with 20 of them featuring a great selection from across the whole range!



2



3

2. First Chop, Dark 12 Case

A great mix of dark beers from First Chop, bringing vanilla from POD, citrus notes in the MCR and earthy herbal flavours of SYL.

3. First Chop, Light 12 Case

Pale beers have seen major growth in popularity in recent years and this case from First Chop showcases all of their best light beers.



4



6



8



9



5

4. First Chop, Lager 12 Case

A fine selection of Classic Pilsner and Helles style lager, which is the first of its kind for First Chop. A 4.1% gluten-free lager - made for everyone to enjoy.

5. Fourpure x Flavourly, Mixed 24 Case

Using your feedback, Fourpure have developed five incredible new craft beers just for the Flavourly community. These are a Citrus Pale Ale, Session IPA, Lager, Table Beer and Simcoe Small Pale.

6. Cocksure, Mixed 20 Case

A mixed case of great beer from the tropical aromas of a Session IPA - watermelon, pear and blueberries to a pale ale which is designed to be clean, crisp and refreshing.

7. Cocksure, Dark 20 Case

Get your hands on these great dark beers from Cocksure Brewing, the Nitro Cold Brew stout brings chocolate and coffee flavours whilst the Amber Session gives a citrus, piney and spicy aroma.

8. Redchurch, Light 12 Case

At Redchurch the approach is simple; exceptional beers brewed with respect for process and flavour. Try out their Bethnal Pale, Hoxton Stout and Old Ford Export Stout in this mixed case.

9. Redchurch, Mixed 12 Case

Another mixed case from legendary Bethnal Green based brewery, Redchurch. This time featuring Brick Lane Lager, Great Eastern IPA and the delightful Paradise Pale.

THE GINS WE'RE DRINKING...

Our bottleshop on [Flavourly.com](#) is home to some of the country's newest, coolest and most unique craft gins that the gin renaissance has to offer. Liqueurs, flavoured gins, aged gins and, of course, classic London Dry gins, all of your gin-drinking needs are covered. Check out our new hampers!



1

1. Daffy's Gin Gift Set

The Daffy's gift box is the ultimate present for any gin lover. A 70cl bottle of award-winning Daffy's classic gin is nestled between two of our Spanish crystal gin glasses.



2



3

2. Daffy's 20cl Gift Set

The Daffy's 20cl gift set is a stunning present for any gin lover. A 20cl bottle of award-winning Daffy's classic gin is paired with one of our custom Spanish crystal gin glasses.

3. Firkin Try Me...Naked!

Quadruple distilled using ten of the finest botanicals including juniper, coriander seed, angelica root and orris root to a very special recipe. Every bottle is filled, labelled and sealed by hand.



4. Fruity & Tropical Gin Hamper

In the box: 200ml Gin Ting (42,5%), 200ml Glasgow Gin (43,3%) and 200ml eeNoo (43%). Plus, two premium mixers, an artisan snack and a copy of the Flavourly magazine.

5. Scottish Gin Hamper

In the box: 200ml Kinrara (41,5%), 200ml Square Peg Pink (40%) and 200ml Flavourly Gin Project Blueberry Gin (40%). Plus, two premium mixers, a snack and the Flavourly magazine.

6. Up North Gin Hamper

In the box: 200ml Granite North London Dry Gin (42%), 200ml Vesperis Pictish Gin (40%) and 200ml Gin Bothy Rhubarb Gin Liqueur (20%). Plus, two mixers, snack and a copy of the Flavourly magazine.

7. Botanical Gin Hamper

In the box: 200ml Lillard Botanical Gin (40%), 200ml Batch Brew Signature Gin (40%) and 200ml Firkin Rose Gin (43%). Plus, two premium mixers, a snack and a copy of the Flavourly magazine.

8. Celtic Gin Hamper

In the box: 200ml Old Carrick Mill (40%), 200ml Old Curiosity (39%) and 200ml Dingle Winter Gin (46%). Plus, two premium mixers, an artisan snack and a copy of the Flavourly magazine.

9. eeNoo

eeNoo is distilled with Royal Deeside honey. The flavour profile of the honey is unique to the local area and is made up of heather, willow herb and clover pollen.

THE WHISKIES WE'RE DRINKING...

The wonderful world of whisky is a vast, diverse entity. Whether you're thirsty for your first dram or a connoisseur planning on picking up the perfect bottle for your collection, the selection on [Flavourly.com](#) right now has something for every whisky drinker.



1



3



5



2



4



6

1. Glen Scotia 18 Y.O.

Glen Scotia 18 Y.O. is matured in refill bourbon casks or refill American oak hogsheads before the finest ones are hand selected and vatted together for a finish in first fill Oloroso sherry casks.

2. Glen Scotia Double Cask

Starting in first-fill bourbon barrels and finishing off in Pedro Ximenez-sherry casks, the Glen Scotia Double Cask is another outstanding whisky from the famed Campbeltown distillery.

3. Loch Lomond 12 Y.O.

Produced by Loch Lomond at the edge of the rugged Scottish Highlands, this single malt whisky is an exceptional marriage of three cask treatments - ex-bourbon, refill and re-charge.

4. Inchmurrin 12 Y.O.

A Single Malt Whisky that was reintroduced in 2015, Inchmurrin 12 Year Old has plenty of delicious depth thanks to the variety of casks that it rests in during the ageing period.

5. Inchmurrin Madiera Wood Finish

Aged initially in specially chosen American ex-bourbon casks, this full-bodied dram goes through maturation in casks that have previously been used for making fortified Madeira wine.

6. Glen Scotia Victoriana

A 2015 release from Glen Scotia's new range, Victoriana is an exceptionally smooth single malt whose aroma and flavour work in perfect agreement. Bottled straight from the cask.





One for you, one for me!

Earn **FREE DRINKS** when you refer a friend to Flavourly

Did you know that you can earn free drinks by referring your friends, family and loose acquaintances to Flavourly? Enjoying craft drinks is more fun with friends, anyway.

Simply log in to your account and share your buddy code to start earning. Your friends get £5 off their first delivery and you'll earn £5 towards your next one! Very nice.

Visit flavourly.com/referral-program to share your buddy code today!

A screenshot of a smartphone displaying the Flavourly mobile website. The top navigation bar shows the URL https://www.flavourly.com and the Flavourly logo. Below the header is a search bar with the placeholder "Feelin' thirsty? Search here...". A promotional banner reads "Discover amazing drinks from around the world" and "All with free delivery over £50 spend". A large "DISCOVER" button is overlaid on a green background image featuring hops and the text "BROWSE OUR RANGE OF CRAFT BEERS FROM AROUND THE WORLD". A "SHOP NOW" button is visible at the bottom of this banner. The bottom portion of the screen shows a dark navigation bar with icons.