

Fox & Goose

CO-OPERATIVE PUB

Great News!

We're delighted to announce that our brilliant pub manager Hannah and her partner Dave are expecting their third child, which is due to be born on the 30th Dec.

Hannah fully intends to return to work after her maternity leave and we couldn't be happier about that decision.

The pub has made remarkable progress under her stewardship. It is now a lovely space to enjoy a drink, it's clean, free of odours and is welcoming.

She has built and maintains smashing little team.

The pub is also hitting all it's target for turnover and profitability.

All the very best Hannah, we look forward to welcoming you back soon.

PHOTOGRAPHERS! NEW PUB PICTURE PLEASE!



THE FOOD OFFER AT THE FOX AND GOOSE

*Food at the
Fox & Goose*

.....

Tibetan Momo's
*served Tuesday &
Wednesday evenings
from 6:30pm*

.....

Hot Pie & Peas
served Sundays
2pm - 6pm



.....

always serving



Tea & Coffee
biscuits & cake
local pork pies
vegan sausage rolls
crisps & nuts



The Building

As we can afford it, we're addressing the myriad maintenance and refurbishment jobs that need doing at the F&G.

We applied for and were successful in receiving a grant from The Flood Relief Fund to address issues caused by rainwater run-off.

During the course of this work we discovered broken drains from the flat upstairs leaking down the back of the building. This certainly contributed to, if not actually caused, the noxious smell that used to pervade the pub. All of that work has been completed and a new waterproof floor laid behind the bar.

Lots of work has been carried out in the Darts Room in order to make it less like a corridor to the Gents.

George Parker has made a lovely wooden settle that masks the door and makes the room feel more comfortable. Redecoration and Hannah's magic touch have helped make the room feel much more welcoming.

In the next couple of months we're hoping to replace the pub sign at the front and we've received planning permission for an illuminated pub logo to be painted on the gable-end.



WHAT'S BEEN HAPPENING AT THE F&G?

As ever there's been lots of activity going on behind the scenes. The essential stuff that needs to happen to enable the pub to function.

The Share Offer has gone remarkably well. The level of interest has been extremely encouraging and seems to have been pitched just about right.

We were only looking to cover the amount of shares that have been withdrawn. We have tried to accommodate everyone who has asked to withdraw their shares. We hope everyone is content with the outcome.

Jonny Owen has done a great job coordinating it all and the last time I looked, we were about to close the offer having reached our target of £6000 (we actually raised £6300) which is great.

At the same time we've widened our membership base with 31 new members buying shares in our community pub.

You will know that we enthusiastically support the provision of the Living Wage for our staff. We are now working with our accountants to ensure the Workplace Pension provisions are rolled out appropriately and in a timely fashion.

Drew Marsh, our cellar manager, continues to improve the range and quality of our beers whilst ensuring we get the best possible deals on what we purchase. This, together with a reduction in waste as a result of better staff training and practice has seen our gross profits increase to a very healthy 57% which is more than 4% above target.

The next few weeks will see the introduction of new chilled lines from the cellar to the pumps. These, together with a below-bar chiller, will ensure that beer is delivered into the glass at the optimum temperature (as per Cask Marque requirements) whilst keeping wastage to a minimum.

With the nights drawing-in and a nip in the air, it's time to get the fire lit and create the lovely cosy atmosphere the pub is known for. We've filled the coal store and our Volunteer Team will be getting to work ensuring we have enough dry burnable logs.

ALEX ROBERTS Sun 17/12/2017CARCASSONNE!

On the theme of logs, we've long had a commitment to look after our woodland as sustainably as we possibly can and to that end we will not only be using our volunteers to coppice and manage our woods, according to Drew's expert guidance, we will also be looking to work with other organisations such as Rooting and Fruiting to see how we can work co-operatively, for the benefit of the pub and community.

FOX AND GOOSE HARVEST FESTIVAL

The Fox & Goose Co-operative is proud to present our first
Festival of local Food and Drink

23rd – 29th October

Events we have planned for the week.

Monday 23rd - Seasonal Quiz from 9 pm

Tuesday 24th - Coffee morning 10:30 am-12

Wednesday 25th - Music from local band Cat Fish skillet from 7:30 pm

Thursday 26th - Meet the Brewer with Mighty Medicine from 7:30pm

Friday 27th -

- Tasting session of local produce, Jam, pies, cake, wine, soft drinks and cider from 7pm

- Temperance Bar to celebrate Stoptober from 7 pm.

Saturday 28th -

- 10:30 am-12 Kids Craft morning.
- 10 am Guided walk starting and finishing at the pub
- Soup by the fire (after walk)

Sunday 29th -

- Apple Pie competition
- Apple Pressing from 12 pm, Please bring along apples to press from your own garden- **NO APPLES AFTER 2PM.**
- Pulp Cider will be here to chat about cider making.

All week we will have a bar full of Local ales, cans and Ciders as well as Beer brewed for the festival by local Brewery Eagles Crag.

REGULAR EVENTS AT THE FOX AND GOOSE

EVERY SUNDAY	PIE AND PEAS 2-6pm
1st, 2nd and LAST SUNDAY OTM	SHABBY CATS
1st and 2nd OTM from 10am	VOLUNTEERS
EVERY MONDAY 9pm	QUIZ
EVERY 3rd TUESDAY 9pm	PENCILVANIA
EVERY 2nd THURSDAY 9pm	PIPERHOLICS

UPCOMING EVENTS

TUESDAY 31st OCT from 8pm	KARL. Singing and telling stories. Soup, Pumpkin competition
WEDNESDAY 1st NOV	Meet the artists evening for the V&A collective exhibition.
MONDAY 20th NOV onwards	GRAHAM HALL AND TONY WRIGHT EXHIBITION TRANSCIENCE'
FRIDAY 24th NOVEMBER	Meet the artists. GRAHAM HALL and TONY WRIGHT
THURSDAY 16th NOV from 7pm	INTERNATIONAL MEN'S DAY (speakers) free curry. DVD,s
SUNDAY 17th DEC from 3pm	ALEX ROBERTS

To all interested in volunteering at the Fox and Goose

We still have ongoing tasks and therefore have agreed that the first and second Sundays of the month between 10am and 12pm will provide opportunities for some of the work to be done.

At present the main areas of need are for general maintenance/odd jobs, including the log store and interior decorating.

I realise that many of you have particular expertise in other areas such as networking, marketing and PR which will be very valuable for the pub, but I am not yet in a position to co-ordinate this. If you would like to organise a group of those volunteers to meet up and devise a strategy to put to the directors, that would be brilliant, and we can find a way of supporting you on this and future development..

We now have a simple volunteer policy and agreement, and a signing in book which lists the jobs to be undertaken, co-ordinated by George or Rachel. Each volunteer planning to attend will be welcomed and given a very brief induction. Hannah has purchased a range of tools for our use.

We would be grateful if you could let us know if you are still interested in helping in the future. You do not have to make any commitment to attend regularly.

Once I have a new list I can email you with a monthly focus of tasks, and would need to be informed if you would like to attend any of these work sessions on the last Sunday of each month in order to plan work ahead of time, and avoid too many people turning up for the same tasks should we ever be in that position!

So if you can paint, sand, clean, sort or fix, the Fox needs you!
First and second Sundays, unless there's a big job to do.

So please get in touch if you can spare a couple of hours occasionally with either
Rachel Loise or Steve Holland