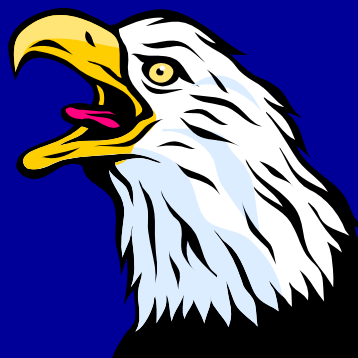


WHITE EAGLE NEWS

SEPTEMBER 2005 issue no. 4



PLANS REVEALED

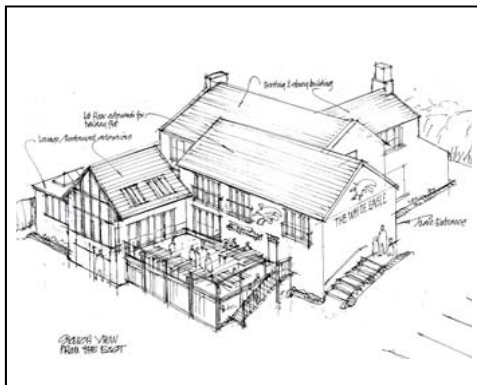
Project manager, Anthony Horsfield and Architect Mike Bower have finalised their plan for the new White Eagle, and the drawings that have been submitted to the Planning Department are on display for all to see.

“We are changing almost everything but keeping the character that has created such a warm welcome to the White Eagle,” said Anthony who will be coordinating the project. “My brief is to bring the whole pub up to date with modern cellar and kitchens that provide a service for regular customers and visitors of all age groups.”



Anthony Horsfield

It’s a big project—my number one priority for 2006.”



SEPTEMBER START

“To avoid disruption during the busy spring and summer period the main building work will probably not commence until September 2006,” says Alex Timpson. “I am keen to ensure we maintain a service to all regular customers during the alterations, but due to hygiene, health and safety considerations the pub will probably have to close during the main construction period.

To keep this beer free zone as short as possible we are planning well ahead. We will let everyone know when the plans have been approved and we have finalised our timetable.”



Alex Timpson

AUTUMN MENU

Stuart and Tony, the chef, have created a new menu for the autumn season. Old favourites have been retained and there will continue to be items on the specials board, but they hope plenty of people will try the new dishes and give them their reaction.



STAYING ON

Kirsty and Stuart are extending their contract and will continue to manage the White Eagle January. “We have had a great summer and made lots of friends,” said Kirsty. “We are looking forward to looking after our regular customers for a few more months.”



Kirsty Romans



Stuart Marsden

PRAISE INDEED

A note from John and Alex Timpson.

"We would like to thank the team who have built our reputation for good food and good service. Over the last few months we have received lots of letters and personal comments praising the transformation of the White Eagle—The comments haven't just come from Rhoscolyn—customers have come up to us in London, Uppingham, Delamere and even during a wedding in Italy.

It's people that make a pub and we would like to praise everyone who has played a part."

John, Alex



Cliff Owen



Tony Wilson

BANGERS ARE BEST

Whatever the weather our bangers and



champ are a firm favourite. Our best selling dish owes its success to local butchers, Cigydd Y Fali who have had to increase production to keep up with demand.

INTRODUCE A FRIEND and win up to £50

We are offering a reward to anyone who successfully introduces a new member of staff—£10 for every fortnight they work for us up to a maximum of £50.

So if you know of someone who would like to work at the White Eagle let us know and we will put them on our list.



BEST BREW

Brewed in a Cheshire farmhouse and brought to Anglesey in the back of a van by John and Alex's son Oliver, Weetwood Eastgate has become the White Eagle's biggest selling beer—and you can't buy it anywhere else on Anglesey.



MR. FIXIT

Along with the fun and excitement, pubs bring problems—fridge failure—staff shortages—faulty fuses and improper plumbing.

We are lucky—we have Steve Marsh—our man for a crisis. Steve is responsible for a wide range of Timpson central workshops and has heroically added the White Eagle to his list of responsibilities.

Whenever we give a problem to Steve he seems to come up with the solution.



Steve Marsh