

## **For Immediate Release**

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SMITHFIELD'S BRITISH PUB THE FIDDLIN' PIG HITS THE "MARQUE"

### ***Local Pub Teams Up With Brewery To Attain Rare, Prestigious Beer Designation***

**SMITHFIELD, Va.** (March 8, 2025) — The Fiddlin' Pig, a British pub in Smithfield, Virginia, set out recently to attain a prestigious designation common to many pubs in Great Britain, but one that remains mostly rare in America: the **Cask Marque**. This coveted designation is given to establishments that not only serve multiple cask-conditioned ales at all times, but also adhere to strict pouring and serving guidelines similar to what one would expect from a fine dining restaurant.

Prior to The Fiddlin' Pig's attempt to attain this credential, there were a total of just 14 establishments in the United States that have been granted a Cask Marque. Of this group, there were none in Virginia, until The Fiddlin' Pig gained accreditation. On January 31, 2025, The Fiddlin' Pig officially received its Cask Marque after having gone through multiple rounds of unannounced and secret evaluations. Cask Marque means that the establishment serves cask brews that meet the highest standards for taste, temperature, aroma, and appearance.

To celebrate, The Fiddlin' Pig will hold a ceremony to unveil the Cask Marque at its location in Historic Smithfield, Virginia **on March 8, 2025**, which will be attended by local dignitaries, honored guests, and local brewing experts. Patrons of the pub and any cask ale enthusiasts are encouraged to attend the ceremony, and to sample the traditional cask ales on tap at the pub.

Traditionally, cask beer is an unfiltered beer, typically an ale, that is transferred into casks after fermentation. It is naturally carbonated in the vessel and sealed, where it then undergoes a slight final fermentation in the cask.

“This is how English beers have been made for centuries, cask conditioned and served in pubs as a proper pint” says David Goodman, owner of The Fiddlin’ Pig. “Modern brewing equipment and processes have streamlined beer production, but every beer aficionado will tell you that there’s just something special about a cask ale.”

Traditionally-made cask ales are completely unfiltered, resulting in a beer that has a much gentler level of carbonation, a rounder mouthfeel, and a slightly more complex flavor and aromatic profile. These brews are often slightly cloudy, and they are served at cellar temperature between 50 to 55 degrees Fahrenheit. Cask ales are considered a “living” beer due to the fact that they are unfiltered and have live yeast in the casks as they condition.

Goodman adds, “Cask Ales are not easy to find these days, as most pubs, taverns, and breweries tend to serve modern production beers. Fortunately, we were able to find and work with St. George Brewing, a local brewer that shares our love for traditionally-made cask ales.”

St. George Brewing Company is located just across the James River from Smithfield, and it is the oldest continually-operating brewery in the Hampton Roads area of the Commonwealth. It boasts a number of traditional English ales and lagers, and the brewery’s owner, William Spence, is an avid fan of cask brews.

“When David reached out to us about whether or not we had cask beers available, I think he was just hoping that we might have some currently in stock,” says Spence. “We actually didn’t at the time, but it opened up the conversation and we jumped at the chance to produce a few beer styles in casks because that’s what we do here: we make the best English-style ales this side of London.”

To receive a Cask Marque designation, a pub must have at least two (2) cask conditioned ales on tap at all times. That may seem easy, but the production process and care involved with cask ales makes it prohibitive for most breweries focused on more modern techniques.

“St. George Brewing Company has been really great and so helpful in this journey,” says Goodman. “Their brews are fantastic, and they really understand the process of making cask ales the right way. Without their partnership, we wouldn’t be able consistently serve cask ales of this quality and volume due to limited availability from other breweries.”

The Fiddlin’ Pig is located in the heart of downtown Smithfield, Virginia. In addition to serving a wide variety of English-style ales and cocktails at its full bar, the pub is known for its menu, serving up wealth of traditional dishes showcasing British classics like fish and chips, savory meat pies, bangers and mash, and other pub classics.

The ceremony to celebrate the pub’s Cask Marque will take place at The Fiddlin’ Pig on March 8, 2025 at 2:00pm. The address is 100 Main Street, Smithfield, Va 23430, and everyone is invited to visit the family-friendly establishment and enjoy a traditional cask ale.

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# The Fiddlin' Pig



## CASK MARQUE UNVEILING

**YOU'RE INVITED!**

Local dignitaries, honored guests, local brewers, and all patrons of the pub are encouraged to attend the ceremony, and to sample the traditional cask ales on tap



AT THE FIDDLIN' PIG  
100 MAIN ST, SMITHFIELD VA

**MARCH 8, 2PM**



More information: [www.fiddlinpig.com](http://www.fiddlinpig.com)