

**THE GOLD CUP INN COMUMMUNITY BENEFIT SOCIETY MANAGEMENT
COMMITTEE**

Minutes of Meeting held at 18:00hrs on Sunday 2nd August 2026

Attendees	Apologies
Jane Atkinson (JA) Paul Telfer (PT) Julian Bouchier (JB) Lynn Littlefair (LF) Matt Cooke (MC) Sandrine Cook (SC) Amanda Dyson (AD) Jon Dyson (JD) Graham Atkinson (GA)	Martin Dennis (MD)

The Committee would like to express their overwhelming sadness of the sudden death of our wonderful landlord Paul ‘Barry’ Smith. Barry’s infectious joyful spirit and his multi-talented gifts are an enormous loss to the community. Barry was a driving force behind the community pub and absolutely determined to keep The Gold Cup open. His loss is deeply felt by the community and the committee. The date of the funeral is 14th August in Masham, the several committee members agreed to attend on behalf of us all.

		Actions
1.	Opening Items	
	The meeting agenda was agreed to discuss the following items; - Committee composition - The potential visit of the North Yorkshire County Council Environmental Health Officer visit. - Progress of the pub, 1 month from taking over. - Stock update - Key Dates for the calendar	
2.	Committee Composition	

	PT opened up the meeting reminding us of the deeply felt loss of Barry. As such, the cellar operations needs to be represented on the Committee and PT asked if Graham Atkinson would join as a committee member. MC seconded this proposal.	
3.	Progress on Pub operations	
	GA reported to the Committee that the North Yorkshire Council Environmental Health Officer (EHO) has requested to visit the pub premises. After seeing the sad news about Barry, he has agreed to come in a few weeks time and meet a couple of committee members whilst doing an inspection. A full review of the requirements has been done by GA and he shared with the committee what the EHO will be looking for. This has initiated several actions, namely; (a) Need to get rid of the old freezer and fridges (b) Clean flat living room and use this as temporary storage (c) Checklist to be produced for staff opening and closing the bar (d) Containers required for ice and lemons (e) Outside motor to repair for cellar fan (f) Cellar procedure and checklist to write (g) Risk assessments, COSHH and SDS sheets to be reviewed, updated and issued (h) Lack of hot water to be investigated and access to HIVE controller to be transferred (i) First aid box to be inventoried (j) Signage for weights and measures to be reinstated (k) Price list per measure to be updated (l) Review cellar security, access and trained personnel (m) Sort out measures behind the bar and refresh signage (n) Cleaning products to be stored elsewhere and locked GA will try and confirm dates for the visit asap.	Action: JB Action: PT Action: JA Action: JA Action: GA Action: GA Action: JA Action: JD Action: JA Action: GA Action: JA/MC Action: GA Action: GA Action: LF/AD
4.	General business	
	Premises licence has now been transferred to The Gold Cup Inn Community Benefit Society Ltd. There is some	Action: GA

	concern that the pub garden is not included, this will be reviewed once the licence is issued and if necessary a variation will be applied for. LF asked if we could get the sign above the door off and give it to Barry's mum. All agreed this was a nice gesture and will be done asap. A new designated premises supervisor (DPS) has been temporarily found but a back up is needed. John Dyson and Julian Bouchier both agreed to apply for their licences. LF would call Helen Guthe and see which training provider Barry used. It is uncertain if the DPS needs their name above the door. GA agreed to check with the council. The segregation of the beer garden was discussed. It was agreed that a chain would be purchased with signs indicating the demarcation of the pub area. MC reported back that the pub made a small loss in July, driven by the high wastage on Wainwrights, Guinness, Inches and Cruzcampo. MC will formally post the accounts once complete. A discussion was had on the Wainwrights and its shelf life, once tapped it only lasts ~ 4-5 days. A suggestion was made to go to smaller barrels and potentially introduce guest beers. This could help with the high wastage and everyone agreed to trial this. The list of suppliers was discussed and it was agreed that we should limit this to make it easier for everyone on the committee. If possible we should use LWC, Macro, Tesco and Amazon. Pricing was also discussed during the meeting and items such as chocolate, crisps and wine will be reviewed. A separate meeting will be held to discuss this. Still struggling for volunteers behind the bar. Need another push.	Action: JB Action: LF Action: GA Action: GA Action: MC Action: GA/JB/MC Action: PT Action: All
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5.	Key Events	
	<u>Community Pub Celebration Day</u> The Committee agreed to reschedule this for the 12th September. The following needs to be done; ❖ Re book the bouncy castle. Check if a disclaimer is required ❖ Posters and tickets to be printed ❖ Claire and Martin's BBQ to borrow ❖ Thompson's Butchers to be approached again ❖ Ask Crystal to approach Thimbleby Shooting for a gift voucher for raffle ❖ Try and get some money/fund raising to support this event ❖ Try and get raffle prizes ❖ Ice Cream to source ❖ Bread buns to source ❖ Cakes etc to be sourced via Catherine Appleby ❖ Salads to be produced by the committee <u>Share Certificate Distribution</u> It was suggested a separate date should be established for this and try and make an event of it and get people into the pub. A date to be agreed. <u>Annual General Meeting</u> JA reminded the committee that we need one within 6 months of trading. It was suggested that October would be a good date as we would have 3 months of trading. A date to be agreed.	Action: LF Action: JA Action: LF Action: AD Action: LF Action: MD/PT Action: All Action: MC Action: AD Action: LF Action: All Action: PT Action: PT
6.	Date of Next Meeting - TBC	Action: PT