



**CAMPAIGN
FOR
REAL ALE**

The Beer and Ragged Staff

Issue 65
November — January 2010



**Heart of
Warwickshire**

Harbury Once Again A Great Success



Presenting the champion beer of Warwickshire

This year's Harbury beer festival was, as always, a resounding success. Also, just as CAMRA nationally was able to announce at the Great British beer festival that its membership had now passed the 100,000 mark, so the Heart of Warwickshire branch was able to announce at Harbury that its membership had now passed the 400 mark.

This year's theme was a geographical one, featuring beers from Lincolnshire and Notting-

hamshire. This year we featured more than 60 beers, as well as a good selection of cider and perry, which also, according to the festival's theme, were sourced from Eastern Counties.



Hereburgh Morris side entertain drinkers

Once again the weather was kind to us this year, and although the weather was not as warm as last year it was still pleasant for people to take advantage of the tables outside, allowing us to accommodate more people than we would otherwise have been able to. It also helped that we were able

to borrow the Harbury village Christmas lights, enabling us to provide illumination for outside drinkers after dark.



Drinkers enjoying the mild weather

As well as the beers and ciders we once again had good entertainment this year. On Saturday afternoon we were entertained by the Hereburgh Morris men, a local Morris side dancing outside the hall. On Saturday evening we were entertained by Clive John, performing Country and Irish tunes, including many Johnny

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For LOCALE information please see page 18

To contact the Heart of Warwickshire Branch call 07855 644043

www.camrahow.org.uk

Cash covers. Clive stars as the Man in Black in the Johnny Cash Roadshow.

Another highlight of the beer festival was the presentation on Friday of the champion beer of Warwickshire by the landlord of the Newbold Comyn Arms. The results were:

- 1st Darling Buds Warwickshire Beer Company
- 2nd Enigmatic Variations Church End Brewery

• 3rd Hog Goblin Slaughterhouse Brewery

The beer of the festival results were:

- 1st Windjamer IPA Alcazar Brewery
- 2nd Decadance Brewsters Brewery
- Joint 3rd Screech Owl Castle Rock Brewery
Arctic Global Warmer North

Cotswold Brewery

An important element of the festival's success were the voluntary helpers, of whom there is always a great need. If you feel that you can help next year, even if it is only for a couple of hours, either during the festival or during set up or take down, please contact us, we will be very grateful for your help.

IB



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The Great British Beer Festival 2009



This year's Great British Beer Festival, at Earl's Court from the 4th to 8th August, was once again a very great success. A particular highlight was the fact that at this Festival CAMRA was able to announce that it had now reached the watermark of 100,000 members.

This particular year your editor was there as a helper during all the time that it was open to the public, and I certainly found it a great experience. As a Beer Festival virgin, for my first year I was put to work on a selection of jobs. On the first day I was put to work stewarding, which I must admit was my least favourite. Not only did you simply have to walk around the Festival trying to look attentive, which I must admit I found boring, but you are also not allowed to drink while on duty, and have to wear a special orange top so

that you could be quickly spotted if you tried to have one.

On Wednesday I was on foyer duty, which I enjoyed far more, even though I spent a lot of the day standing in the



foyer with my little ray gun (a hand-held barcode reader). Thursday and Saturday I was on bar duty which I also greatly enjoyed, and had the added bonus that on both days I managed to acquire a free T-shirt. Friday I was on glass duty, handing out and taking back the festival glasses. I must say that I found the festival glasses very attractive with their logo, and also I liked the fact that at this festival they were also providing third of a pint glasses, with stems and with the logo etched rather than printed.

All in all I had a very enjoyable time. It was a long day with the doors opening at midday, and the last of the

punters finally cleared out at 11 o'clock, when we could disappear upstairs to drink at the free bar. My accommodation was also good, lodged in Commonwealth Hall of the University of London which was an easy tube ride from Russell Square tube station to Earl's Court, and then at night we had buses to take us back at half past midnight, after a



session of drinking in the Volunteer Arms. It was hard work but there was also a wonderful sense of camaraderie, I can quite understand why people keep coming back every year, and I certainly intend to do so. I would recommend it to anyone, if you cannot make the full five days then why not just work for one day, you'll get your overnight accommodation, so then you can spend the next day just as a visitor to the Beer Festival.

IB

Feedback from Harbury Festival

Each year we ask for feedback from the visitors to the festival and although we get very few comments (44 compared to over 1000 visitors) we take them seriously as without them we can't find ways to improve.

It is pleasing to get many positive comments:

“Great festival – much better than 2009 Earl's Court”

“Great beer selection 10/10”

“Entertainment was brilliant”

“This is a unique festival that is quintessentially English”

“We travelled from London with Aussie friend to a real ale festival. He was blown away by the quality of the beer + the friendly atmosphere. Thanks”

“You couldn't better it. Great choice and a really friendly atmosphere. Next year can't come soon enough”

“We thought the design of the half pint glasses was a brilliant compliment to the theme of the festival.”

“Always wanted to visit. Came from Slough – excellent. Friendly and helpful staff. Keep it going. See u next year.”

“Definitely back next year – still the best beer festival in the Midlands”

“Apart from moving Harbury nearer to the rail network, there is not much which would improve your excellent beer festival.”

We can't please everyone! The learning points are in italics followed by our comments in turn:

“Confusing programme with left-hand on same page as right”

This year the last part of the beer list for the left hand bar finished at the foot of the first column of the next page. The second column was headed up right hand bar but it is accepted that if you opened the programme

up on that page it could be confusing. We will try to make the break clearer next time.

“U USED TO BE CHEAP. NOW YOU'RE NOT”

Our prices reflect what we have to pay and so vary from year to year – however we are very conscious of the typical beer prices in the local pubs and ensure that we do not over-charge relative to them. This year there was a slightly higher proportion of higher gravity beers including some that are well above those normally found. The prices have to reflect the gravity.

“Get rid of the tokens, when over-charged there is no way of getting money back.”

The tokens enable us to serve people more quickly but occasionally mistakes are made when staff are under pressure. Just like cash it is important to raise any concerns with the member of staff at the time. It is not easy to clearly indicate when a mistake has been made but we will think about issue and see if we can come up with an improvement.

“Disappointing half measures. 2/3 halves were less than half”

Once again it is important to raise this matter at the time of being served. Sometimes beers are quite lively and the head can drop below the line after it has been served. Our staff are instructed to serve to the measures but will always top up if they have undersold the beer. It is actually illegal to sell over measures – funny how nobody complains about that!!!

“Right hand bar hard to see barrels and prices, making it hard when using tokens”

We are aware of the problems with people seeing the beers in the right hand bar. We do put second barrel end on the wall for the beers that can't be easily seen but not everyone notices these. We are talking with

the village hall committee about the possibility of running an extra smaller winter festival on their behalf to raise funds to take this wall down and replace it with a folding wall which would allow all the beers to be seen and easily served. Watch out for “Not the Harbury Beer Festival!!” early next year.

“3 beers flat and cloudy”

We try very hard to serve the beers in the best condition we can. We are often not familiar with the beers so treat them all the same. Some come to us full of life and “work” very hard while we have them settling on the stillage. Others have no life at all and we are unable to add any extra condition to them. It is a balance between keeping enough in the beer and not having too much so that it froths everywhere when trying to serve people. With over 60 beers generally we do quite well. We do occasionally sell a beer that is hazy. The beer will be marked up accordingly and staff will be instructed to warn people. Ultimately if the beer tastes good we will sell it if not we won't! If anyone has cause to complain about the beer quality the beer will be changed without question as the customer is always right!

“Lincoln Imp description not correct”

We make every endeavour to obtain the correct beer descriptions to include in the festival programme. These come from the Good Beer Guide, the brewers websites or following conversations with the brewers themselves. As we feature many beers that as new to us, as well as the visitors, we have to publish the descriptions in good faith. There is also the slight chance that the beer has been wrongly labelled at the brewery!!

“Insufficient space at beer bars.”

This comes up as a regular issue. We have now taken the cider out as a separate bar which has helped take

pressure of the bar area. We monitor the situation at the bars closely putting the maximum number of staff on at busy times. Too many staff get in each other's way and actually slows down serving. We believe few people have to wait more than 3-4 minutes to get served. We do the best we can but we can't make the rooms any bigger. We are a victim of our own success!

Some people put interesting suggestions on the feedback forms

"Use of individual tokens like at Bromsgrove would be easier"

We are not aware of the token system used at the Bromsgrove Beer festival. We will investigate and see if it would be beneficial in our situation. (Damn, someone is going to have to visit another beer festival!)

"Space could be an issue indoors if wet"

Yes, it could be! This is a risk management issue.

"Lunchtime kids on bikes a bit concerning. Perhaps they could use the playing field"

This is a concern to us also, but was not raised at the time. Had it been so, then we would have taken immediate action. Safety for all at Harbury is very important. We will ensure someone patrols outside on Saturday lunchtime, when children are allowed. **If anyone would like to help next year who has not to date please contact us and we can give you more information - we don't bite!**

"Could you advertise the festival on bus stops on Route 64. Get Stagecoach involved to promote your festival. It would be beneficial to both of you."

This is an interesting suggestion – we will take it up with Stagecoach and see if they are interested.

"Not aware of the "Ale Trail" around the village until 2hrs into the evening. Needs better advertising"

This was a new idea this year with the aim of getting people to visit the pubs and clubs in Harbury to collect stickers entitling them to free beer tokens on their return to the festival. We will ensure it is better advertised next time as it seemed to be popular with those who found out about it!

I hope you appreciate us being open with the comments we have received, good and bad!

Thanks for the plaudits and apologies to those who had reason to complain. As always we will try to do better next time!!



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The Good Beer Guide 2010

The latest edition of “The Good Beer Guide” published by CAMRA has just been released in good time to become a great stocking filler for Christmas.

But you may be asking how pubs are selected to be included in the ‘Guide’. Well perhaps the most important point to make is that no pub can buy its way in. All entries are selected by CAMRA members and are judged on the quality of the beer alone.

By focusing on beer alone “The Good Beer Guide” is distinct from similar titles such as “The Good Pub Guide”. The latter judges its entries on a much wider set of criteria. Sometimes there can be crossovers with pubs appearing in both publications when a particularly distinctive pub happens to sell good beer but equally there are plenty of ones in “The Good Beer Guide” that would not appear in the “The Good Pub Guide” as their wider criteria would not be met.

CAMRA branches are allocated a number of pubs each year to be submitted for inclusion. In our case ‘Heart of Warwickshire’ CAMRA is allocated 10 pubs for selection. To put that in context, our branch area covers the four main towns of Warwick, Leamington, Whitnash and Southam together with rural areas going out to Five Ways in the west, Warmington in the south, Priors Marston in the east and Princethorpe

in the north. This area includes around 160 pubs selling real ale so you can see what a small proportion we are able to select.

Our members visit different sets of pubs weekly plus their own individual visits at other times. Our members are asked to submit their views on the beer they have tasted based on a scale of 1-5. Each entry is added to an ongoing spreadsheet and the scores are constantly averaged so pubs are compared against each other. Each surveyor will have their own opinion about the quality of the beer and it will vary depending on when they have visited and how far down the cask the beer was at that time. They are asked to judge that beer as to how good an example of that particular beer it is – not whether they like it better or less than a different beer. If it is a beer they have not tried before they have to vote according to how good a beer they think it is compared to others. Individual surveyors may score the beer differently on separate visits to the same pub – but overall, most of their experiences have to be positive to be in consideration for the ‘Guide’ selection.

You may notice some pubs stay in “The Good Beer Guide” for many years. This is the result of a licensee staying at the pub for a long time and keeping beer exceptionally well, consistently. Such pubs may drop out of the ‘Guide’ if the licensee

changes or the quality seems to drop and sometimes it does not reflect on the pub or licensee at all – it may be that a new licensee has arrived in the area who is doing even better.

Competition is very strong between the pubs and there are a number of pubs selling good beer which don’t quite get in. It’s healthy and encouraging that it is that close. Having a few changes in the ‘Guide’ gives encouragement to other licensees that they can get recognised. If the entries never changed there would be little point in publishing a new ‘Guide’ each year. However things are changing so rapidly in the pub industry that there is little chance of there not being changes each year. It is becoming a problem to keep up and sometimes the situation has changed between submitting pubs for inclusion and the ‘Guide’ being published.

Three new pubs were included in the ‘Guide’ from our area this year, The Avon at Avon Dassett and the Green Man and the Two Boats both in Long Itchington. The latter two joined the long standing Harvester resulting in considerable media interest with three pubs in the ‘Guide’ in one small village.

We try to be objective in our voting and not to show favouritism hence the changes we see. Who knows which pubs will be in the 2011 ‘Guide’ – you’ll just have to wait and see!

S



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Days Cottage Cider

During the spring my wife and I undertook another cider-hunting tour, this time south-west into Gloucestershire. Our first call was at Gotherington near to Winchcombe, home of Tilley's Cider. Situated at Moat Farm in the centre of the village this venture was founded over 40 years ago by Peter Tilley, a retired musician, but is now run by his widow and son. The farmhouse provides bed and breakfast, a holiday cottage, and a riding school. Two draught ciders were on offer, a medium and a sweet.

Then it was onwards to Day's Cottage Cider in Upton Lane, Brookthorpe, in the Vale of Gloucester and just a couple of miles south of the epogenous city. The southern edge of the Cotswold Hills looms large here and the approach from Cheltenham is down a very steep hill. Satnav users will have little difficulty in finding Day's Cottage (GL4 0UT) but for Ordnance Survey users like me (7th series fully revised to 1959) it takes a little longer but is more fun. The cider business is run by

Dave Kaspar and Helen Brent-Smith, whose family have owned the smallholdings since 1794. In addition to the cider and perry fruit the sixteen acres of orchards supply 30,000 bottles of juice a year from the desert and culinary varieties, some being unique to the county and giving off flavours unobtainable from modern commercial fruit. None of the trees are sprayed.

The cidery was all action as much of the cider and perry made last autumn was now ready for cask and bottle. The variety of cider apples gives scope to experiment with combinations often a two-apple blend. Foxwhelp, Dunkertons late sweet, Yarlinton Mill, Morgan Sweet and many others were present. But the greatest treat to me was an experimental batch using the dessert apple Ellison's Orange. What a lovely soft delicate flavour. Blakeny Red Perry was ready but sadly the Brown Bess needed longer. I think I missed out on this one last year.

This is our second visit now and I think it will be an annual one. I was able to get a little advice on some issues relating to our first effort at making cider, more of which in the future.

On returning via Cheltenham we called at Prinknash Abbey but were disappointed to find that the brothers have given up cider making. Indeed they have even vacated the Abbey and now reside in the retreat house in the Abbey grounds. I wondered what they were drinking instead. Hopefully not Magners!

We brought home enough different ciders and perries to host a private cider festival for our daughter and her family.

RH

Beer and Ragged Staff Advertising Rates

Full Colour per single issue

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Full page (128mm x 188mm)	£137.00

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Full page (128mm x 188mm)	£120.00

Legal Threat to Pub Music

CAMRA and other concerned parties have recently rightly been attacking such threats to a lively and economically viable pub life as increasing rises in beer tax and the anti-competitive behaviour of pub companies. There is however one other factor which is a serious threat to a lively and a successful pub life, which was highlighted in an article in the Independent newspaper on 18th July. This refers to the 2003 Licensing Act and its effects on the pub music scene which is an important part of a lively and successful pub life. Like many badly thought-out bits of government legislation this appears to have been rushed through to deal with a perceived threat with a fair amount of scare mongering involved, in this case teenage violence at musical events.

What this fact means is that any publican who wishes to have live music in the pub must take out a

special licence called a temporary event notice (TEN). According to the Musicians' Union, small venues have stopped putting on live music because they do not need the hassle of filling out lengthy forms. This has the effect of killing off pub music, as even something like bringing in a guitar for a pub sing-song would now be breaking the law without applying for a temporary event notice. This in its turn will hurt pub trade even more at a time when pubs are already closing at an alarming rate.

Hopes were raised recently when the Commons Select Committee on Culture, Media and Sport ended a lengthy investigation into the 2003

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Licensing Act by recommending that venues with a capacity of fewer than 200 people should be exempt. This has now come to nothing however as Andy Burnham, gave the Government's reply as it does not matter how small a venue is, it can still attract trouble. Mr Burnham has agreed to revisit the issue, but not for "at least a year", by which time there could be a different government.

IB

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Good Beer Guide pubs you can only visit in your dreams

Besides listing the best real ale pubs in the United Kingdom, the 2010 edition of the *Good Beer Guide* maintains a tradition which now goes back over 26 years by including details of one pub you can not visit!

This is the sample entry, on the inside front cover, which is used as an example to explain the format and the hieroglyphical symbols representing the pub's facilities.

The first two editions of the *Guide* just had a simple key, on page 3 in 1974 and the inside back cover in 1975. The 1976 edition was the first to have a "sample" entry on the inside front cover. This was a duplicate of a real entry, the Anchor at Penrhyn in Cornwall. For the next seven editions, this format was repeated. A lucky pub thus appeared twice – except for some reason in 1981 when the "sample" entry, the Bird Cage at Thame in Oxfordshire, did not appear as a main entry.

So we come to 1984, a significant year! 1984 is of course the title of the famous novel by George Orwell. So not surprisingly the sample entry used many names from the repressive, totalitarian society that Orwell describes. The Chestnut Tree was supposedly based on the Café Royal in London, in the novel it is where the "dodgy" folk congregated. Interestingly one term missing in the *GBG* entry was "Big Brother". 1984 was published in 1949, but three years prior to that Orwell had described his vision of a perfect English pub. This appeared as one of his regular Saturday columns in the London *Evening Standard*. The name of this imaginary pub was "The Moon Under Water"; hence the mention of this as a Try Also entry.

As an aside, Tim Martin based many of the features of his original Wetherspoon pubs on Orwell's ideas. Hence several Wetherspoon pubs bear this name, so by 1984 *The Moon Under Water* was no longer imaginary.

Subsequently each edition of the *Good Beer Guide* has included a fic-

Orwell

Chestnut Tree

Victory Parade (formerly Goldstein Place) ↗ 101

SX066673

Opens 1100-2300 in Hate Week

Newspeaks BB; Ungood Double Plus X ☒ Old Winston

(winter) ☒

Handy for Ministry of Truth and antiques shops. Pub games include chess. Try the Victory gin with cloves.



Try also: Moon Under Water

tional pub as the sample entry. Many of these include satirical references to political events and personalities, both UK and worldwide, and to happenings in the brewing and pub industry. Some of the earlier entries contained comments which are probably now a little risqué – certainly on the verge of political correctness. For example, the 1985 entry referenced the Falklands conflict with a beer called Dalyell Belgrano which the description says "goes down a treat". I think that perhaps George Orwell would have approved.

We don't have the space here to reproduce all twenty seven of these imaginary pub entries, so I have selected just a few highlights.

Nuclear connections dominated the late eighties. In 1986 the entry for the Cruise Missile, serving Greenham Wirecutter and where "a dress restriction operates ... uniform appearance preferred" recalls the Greenham Common protests. The next year's entry took as the theme the Chernobyl nuclear power plant disaster. It finished up with "Try also: Sellafield Arms (formerly Windscale [formerly Calder Hall {formerly a nice place to live}])".

Several entries have been pieces of self satire, poking fun at the CAMRA image. In 1988 the pub was called the Old Campaigner, serving beers

such as Coats Duffie; Jackets Tweed; Sandals Open-Toed. The description included "Once the haunt of angry young men, now the refuge of the upwardly-mobile." Four years later, the entry used CAMRA's address at that time, 34 Alma Road, St. Albans and the description was a neat summary of CAMRA's aims and policies.

The following year, for the 20th edition the pub was called The Good Beer Guide and located in Alesbury.

The 1989 edition was the first to be edited by a female, Andrew Gillies. So not surprisingly the sample entry, The Woman's Touch, contained some feminist references, such as the opening times "All day every day (except evenings, weekends, Bank-holidays and birthday lunchtimes)".

The rise of the pub chains has been a topic for quite a few entries. In 1991 at Great Plundering the Harvest Roast (formerly Dog & Duck) had an address of Chain Street, Blandford.

In both 1994 and 1996 the featured pub was not quite so imaginary. Both issues highlighted the wanton destruction of historic pubs. In 1994 it was the Tommy Ducks in Manchester, demolished in the middle of a night in 1993 by owners Greenhall Whitley ignoring planning legislation. Two years later it was the John Bull, a York pub featuring a classic 1930s interior destroyed to make way for a car park.

The Tied House was the 1997 entry, the description referencing the proposed EU legislation outlawing the tied house system.

Foreign involvement in the traditional British brewing industry crops up several times. In 1998 the satire was on the subject of the proliferation of fake Irish pubs in the UK. Located in Much Blarney the Grubby O'Reillys featured a beer called Mick Taker's Special and was described as "genuine as a two-punt note"! Four years later the attention turned to the Germans, highlighting that many pub groups were then owned by subsidiaries of foreign banks. In this case the Alter Roter Lowe was a pretend

Laurel pub with ultimate owners Deutsche Bank. Nearest tube station was listed as Templehof. In 2009 it was the turn of the Dutch, following Heineken's acquisition of Scottish & Newcastle. Located at Edinburgh-Zeider-Zee you could find My Old Dutch where you could enjoy Shiny-can beers including Johann Schmidt's Nord Holland Bitter or Rotterdam Bruin Ale whilst partaking in a game of Roll the Edam.

The millennium edition highlighted Bass's abandonment of the Burton Union brewing system for Draught Bass; amongst the beers on offer in the Cemetery Inn in Graveyard Road, Tombstone-on-Trent was Draught Doss. In the following year Bass was lampooned as Draught Bruges in a pub called King of the Belgians, located in Rue Chiswell, La Barbacane, Londres. Interbrew had bought Bass in the summer of 2000.

Brewery takeovers, and the inevitable closures that follow have also been a recurring theme. The 2006 entry mourned the loss of Essex breweries Rileys. Emerald Monarch Ubiquitous IPA and Old Tinkered Turkey were some of the beers listed availa-

ble at Burnt at the Stake in Great Dunover. A similar theme the following year, this time for Hardys and Hansons in Nottingham. You could find Green King Robin Hood Ale and Friar Tuck at the Olde Trip to Oblivion, whilst in the dungeons beneath the pub former directors could be seen counting their loot.

Young's, once acclaimed annually with a "last but not least" line in the brewery section of the *Guide*, was the subject of the 2008 entry. Following the move to the Wells brewery at Bedford, the Golden Fleeced in Wandsworth was shown as serving Very Ordinary and Not So Special as two of it's beers.

So finally, the 2010 edition. A nice mix of *Private Eye* style political humour sprinkled with some comments on pub groups and national brands. By the way, the phone number is genuine – it is Punch Taverns HQ in Burton on Trent.

But it is not the one imaginary entry that makes the *Good Beer Guide* your indispensable guide to UK real ale. It is the other 4,500 real entries. Buy a copy and visit them. And only go to the imaginary entries in your

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dreams (or in some cases your nightmares!)

A L



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CAMRA Heart of Warwickshire Pub of the Year 2007 & 2008

Big Beer Quiz

The brand new 2010 Good Beer Guide (value £ 15.99) and a couple of bottled beers await the winner of our Big Beer Quiz.

Where answer options are provided, circle the appropriate letter. Some questions require a written answer and a bit more investigation!

Once complete, enter your contact details, remove the page, and mail it to *The Editor, Beer & Ragged Staff, 5 Lammas Walk, Warwick CV34 4UX* to arrive by 18 December.

Enjoy the quiz, and good luck!

1. Which is a beer brewed by Everards in Leicestershire?
a) Eagle b) Barn Owl c) Tiger.
2. Marston's; Kinver; Titanic and Enville Breweries are all to found in:
a) South Yorkshire b) Staffordshire c) Cheshire.
3. What is the name of the hard and soft graded pegs which are placed into the shrive hole in the side of a beer barrel to help regulate the condition of the beer?
a) Cotter b) Spile c) Dowel
4. Believed to be the world's oldest trademark, a red triangle was registered in 1876 by which UK brewer?
a) Bass b) Tetley c) Theakstons.
5. Which Cornish brewer is the producer of *Tribute* ?
a) Sharps b) St Austell c) Skinners.
6. The Smith's Arms (Godmanstone); The Signal Box (Cleethorpes) and The Nutshell (Bury St.Edmunds) have all laid claim to which title?
.....
7. A Cockney in need of a beer might be heard to ask for:
a) A pig's ear b) A nice idea c) A far and near.
8. A brewer in Wiltshire might be identified using *WHAT WORD* ? (anag.) _____
9. Nonik, tulip and dimple are examples of what?
10. The logo of the Ansells Beer Co features..
a) Brown bear b) Black bull c) Red squirrel
11. Which craftsman traditionally made beer barrels from wood and steel hoops? _____
12. At an end of season knees-up for local sports teams, the venue had ordered three firkins of ale. *Table 1*, the rugby players, downed a whole firkin save 12 pints. The darts teams were seated at *Table 2*; they had ordered their beer in pitchers. A pitcher held 4 pints and they were charged for 12 of them. The golfers on *Table 3* ordered in the usual manner and their tally was 39 pints and 30 halves in all. *Table 4*, the footballers, between them had drunk 8 pitchers, 12 single pints; 6 halves; and in addition their manager had won the raffle – a yard of ale (3 pints). Which table accounted for the most beer consumed? 1 / 2 / 3 / 4

How much beer was left? pints.

13. The Tan Hill Inn in the Yorkshire Dales claims...
 - a. To be the highest pub above sea level in Great Britain.
 - b. To have the longest bar of any pub in UK.
 - c. To be the oldest continuously-licensed premises in the world.

14. Complete the proverb "Life's not all beer and"
 - a) Potting sheds b) Morris dancing c) Skittles.

15. Adnam's, brewer of *Broadside* and *Explorer*, are based in...
 - a) Southport b) Southwold c) Southend

16. Referring to the strength of a beer: what do the letters *ABV* stand for?

17. What is the interest of a tegetologist?
 - a) Collecting beer mats b) Home brewing c) Blind-fold beer tasting

18. IPA is a popular beer style. What do the letters stand for?

19. A *hogshead* was a barrel containing 432 pints. These days *firkins* are the regular cask size for most pubs. How many firkins hold the same as one Hogshead?
 - a) 6 b) 10 c) 18

20. Before lorries, barrels of beer would be delivered to a pub on a horse-drawn cart or wagon. What is the preferred name for a brewery cart?

21. What is the recommended temperature for a pub cellar? (Deg. Centigrade)
 - a) 7 deg. b) 9 deg. c) 12 deg.

22. What was the average price for a pint of bitter in Warwickshire ten years ago (1999)?
 - a) £ 1.82 b) £ 1.98 c) £ 2.20

23. A sufferer of *cenosillicaphobia* probably helps to bolster the profitability of their chosen hostelry... Is this said to be..
 - a) Fear of an empty glass
 - b) Fear that the pub will run out of beer
 - c) Fear of dehydration.

24. Who is the producer of *Bombardier* best bitter?
 - a) Charles Wells b) Fullers c) Greene King

25. Beer only has four ingredients and two of them come in *TOY SHAPES*. (anag.)
 ----- and -----

Your name Tel. no.

Address



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BMA Call for Alcohol Advertising Ban

The British Medical Association has recently called for a total ban on alcohol advertising. Although there are many things in their statement that seem sensible, such as a minimum alcohol price and opposition to the promotion of sweet drinks to appeal to young drinkers, there are troubling possibilities. If

the legislation was fully implemented there could be some worrying side-effects. It could easily result in much of CAMRA's publicity, such as beer festivals, and promotion of local pubs and breweries, becoming illegal. The law of unintended consequences could very well work against us here, and

CAMRA and its members should keep a close eye on this to ensure that bad legislation is not brought in which would have the effect of severely restricting our activities. IB

Warwick Lions Beer Festival

The Warwick Lions Club held their first beer festival on the weekend of 17 and 18th July 2009. The festival was held in a marquee on Warwick racecourse. The evening was wet and windy, but everyone was well sheltered in the marquee. There was a total of a 15 beers on offer from four local breweries, Purity, the Warwickshire Beer Company, Slaughterhouse Brewery, and Church End Brewery. Unfortunately however there was only one cider, Hogan's medium. The food consisted of burgers and hot dogs from a van parked outside, which meant that anyone wanting a bite to eat or to go to the toilet had to brave the outside weather. There was good entertainment laid on in the form of a singer and keyboard artist.

It seemed very well attended, and probably could have been even more so if it had been a fine evening so that people could spill outside. However, I do not think that Harbury has any serious competition for the time being.

Pat and family welcome you to



The Crown

Stockton
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Lunches Tuesday to Sunday

Evening meals Tuesday to Saturday

Ansells Bitter & Two Changing Guest Beers!

Petanque piste available for beer & boules events

'Folk at the Barn' last Tuesday of the month

Room available for hire



The Talbot Inn

Rushmore Street Leamington Spa

serving

Wye Valley Butty Bach

plus 2 constantly changing
guest ales

**CAMRA Heart of Warwickshire
Pub of the Year 2009**

**Large
Beer
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open all day every day

Miller Brands joins SIBA

September 17th, 2009 Miller Brands UK, part of SAB Miller, has joined the Society of Independent Brewers (SIBA) as an associate member.

Miller, which brews Pilsner Urquell and Peroni Nastro Azzurro, joins Caledonian, Fullers and Marston's in the new membership category introduced earlier this year. Full

members have to brew less than 200,000 hectolitres a year.

Associate members can engage with SIBA in the same way as full members but are not eligible to vote or stand as trustees.

"We look forward to working with fellow SIBA members in pursuit of our shared goal of a brighter future for Britain's thriving quality beer sector," said Miller Brands director

of sales Mike Edwards. Julian Grocock, SIBA chief executive, added: "The fact that we can now accept very sizeable brewers as associate members reinforces our commitment to make SIBA the only trade association exclusively representing the broad spectrum of quality brewing. We're here to promote the values and defend the interests of quality brewers of all sizes as full or associate members — as long as they commit to our aims and ambitions by signing our Members' Charter."

In the last six months, 23 small brewers have joined SIBA. New members are granted provisional status with full brewing membership confirmed after 12 months. New members include the Ayr Brewery in Ayrshire, the Topsham Brewery in Exeter, Harwich Town Brewery in Norfolk and Waen Beer company in Powys.



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33% of a pint of beer.
He wants more.
Enough is enough.**

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Warwickshire's Newest Brewery

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Or contact us via email dave@weatheroakales.co.uk

Long Itchington hits both ITV Central news and Midlands Today.

In such publicised difficult times for pubs and the pub trade in general; "how could Long Itchington support six pubs, getting three of them into the CAMRA 2010 Good Beer", that was the question the television reporters came to discover.

All six pubs were shown, if only briefly; and the licensees of the three Good Beer Guide pubs interviewed, along with some of their customers. The key seems to be a very supportive local community and licensees who wel-

come all and who take a pride in the beer they sell.

Finally, a banner produced by an unnamed licensee, and photographed in "The Courier" proclaimed that "Long Itchington is now the Real Ale capitol of England"???.

The Two Boats Inn, Southam Road, Long Itchington



A traditional canalside inn on the Grand Union Canal. Minimum of three real ales always available.

Good Beer Guide 2010 Cask Marque Accredited
Good honest pub food.

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**Three Real Ales Always
On Tap**

**Free meeting rooms
available**

Function room available

Another 5 pubs join Heart of Warwickshire LocAle

The Heart of Warwickshire LocAle scheme recognises pubs which regularly stock at least one real ale which is brewed by a local brewery, one that is within 25 miles' driving distance. The geographical shape of the Heart of Warwickshire Branch area, means that some breweries are within 25 miles of parts of the branch area and others' not

White Lion, Radford

Local beer	Beer miles
Warwickshire	4.0
Purity	21.0



A thatched village-pub, part of the Chef and Brewer chain. Has much original timberwork with numerous little nooks and crannies. Large garden, and regular quizzes

The Millwright Arms, Warwick

Local beer	Beer miles
Hook Norton	25.0



A half-timbered 16thC Tudor coaching Inn, featuring a multi-room interior with exposed beams. It has a large garden at the

rear, and a small car park at the side

The Porridge Pot, Warwick

Local beer	Beer miles
Slaughterhouse	3.0



A large open-plan pub, close to "Stonebridge" Island. It caters for locals and travellers alike, serving food all day. Now being supplied with different Slaughterhouse beers on a regular basis.

The Cricketers, Leamington Spa

Local beer	Beer miles
Slaughterhouse	1.5



A busy traditional street-corner pub, opposite Royal Leamington Spa Bowling Club. Family friendly with a Beer Garden, and free WiFi. Food sourced locally thro' Aubrey Allen where possible. En-route between the station and town centre.

Newbold Comyn Arms, Leamington Spa

Local beer	Beer miles
Slaughterhouse	2.5
Warwickshire	4.0
Purity	18.0



Now based in the Stables Bar, it has a cosy atmosphere with real fires during the winter months. Check out the numerous activities on newboldcomynarms.co.uk



Leamington's Best Kept Secret The Green Man

Lovely Courtyard garden & Smoking area

Friendly family welcome

Pool & Darts available

Quiz night Tuesdays

Wells Bombardier & guests

114 Tachbrook Street Leamington Spa 01926 316298

Existing Real Ale Pubs and Clubs		Local Beer	Beer Miles
Harbury Village Club, Harbury		Warwickshire	8
		Hook Norton	25
Antelope, Warwick		Slaughterhouse	2
The Wharf, Fenny Compton		Hook Norton	18
Antelope, Light-horne		Hook Norton	17
Fox & Hen, Bascote Heath		Hook Norton	22
Case is Altered, Fiveways		Slaughterhouse	7
		Warwickshire	12
		Church End	19
Waterman, Hatton		Slaughterhouse	4
Cape of Good Hope, Warwick		Weatheroak	20
		Church End	25
Woodland Tavern, Leamington		Slaughterhouse	1
Harvester, Long Itchington		Hook Norton	24
Buck and Bell, Long Itchington		Church End	25
Olde Mint, Southam		Purity	22
Market Tavern, Southam		Warwickshire	6

Local Pub and Brewery News

Newbold Tavern, Leamington

The Newbold Tavern in Leamington Spa has reopened. It had two real ales, Shepherd Neame Spitfire, and Hook Norton Old Hookey. The new management will concentrate on the food element of the business, but is run by the same people as the Plough Inn at Eathorpe, so standards are likely to be high.

Unicorn, Chase Meadow, Warwick

Beer range has significantly increased in recent months. Often there is five and some times six real ales on offer. Jennings Cumberland and Marston's Pedigree are regulars, Wychwood Hobgoblin is very often on. The guests come from the Jennings and Wychwood seasonal lists. Also customers are being welcomed to help choose the beers for coming weeks - only restriction is that they are from the Marstons portfolio.

Cottage Tavern, Ashorne

The Cottage Tavern changed hands with Chris Goudie being replaced by Peter Fitzpatrick on Monday the 17th August. Peter I believe worked at the Plough, Warmington.

Crown and Castle, Warwick

The Crown and Castle in Warwick, which closed in May, has now reopened. It has been taken over by the company London Town, which is running a successful campaign of reopening pubs throughout the country, and has reopened some 160 since last December. The Crown and Castle is being run by manager Sarah Newman, who has extensive pub management experience. Rob Suret, London Town's senior operations manager, said "the economic downturn and changing drinking habits in the United Kingdom, not least the increase in ridiculously cheap supermarket alcohol, means that we are in danger of losing wonderful pubs such as the Crown and Castle. Many pubs which are closing these days are the very hub of the community, especially communities such as the Coventry Road in Warwick, and we are delighted to have been able to provide the means for the Crown and Castle to once again playing its full part in local life."



Woodloes Tavern, Warwick

With the end of negotiations with Punch Taverns, licensee Rob Twigger is hopeful that the Woodloes Tavern (formerly the Sarah Siddons) will reopen on October 29th. Rob gave up his job as a car salesman to reopen the pub along with his fiancée Melanie Cooknell. He plans to create a family atmosphere, with a carvery on Sunday and traditional meals available every day. Plans for the site include a landscaped garden with new paving, turf lawn, and smokers' shelter. The interior will also be completely refurbished.

Walnut Tree, Lillington

Lillington residents have failed to keep local pub the Walnut Tree from being taken over by Tesco to turn into a new Tesco Express store, now however council planners have recommended the plan for approval, subject to certain conditions. This is despite local residents' Save The Walnut Tree campaign, with some 2,500 signatures opposing the plan.

Coventry & Warwickshire Food and Drink Awards

Amongst the winners in the Coventry & Warwickshire Food and Drink Awards, announced

Good Beer Guide 2010 updates

There are too many corrections to list here. They can be found on the CAMRA Website <http://www.camra.org.uk/page.aspx?o=corrections2010>

Do you have any interesting news about local pubs? If so please send it to our pub news coordinator Tina Jones at pubnews@acamrahaw.org.uk.

Local Pub and Brewery News (continued)

23 Sept are:

Best dining inn/pub

Winner: Blue Bell - Henley

Highly commended - Red Lion, Hunningham

Champion of customer service

Lizzie King, The Stag at Offchurch

Black Dog, Southam

John Wilsher ex of the Bull at Southam, and latterly of "The Duke" in Kempston, is taking on the lease of The Black Dog from 26th October. He hopes to be open for customers by the end of November.

Punchbowl, Warwick

The Punchbowl has recently held a disco in aid of Help For Heroes, this is as well as its regular events for Breast Cancer. It is planning a fancy-dress disco with pig roast for Halloween, and a fancy dress disco for Christmas Eve, as well as its regular Thursday night music sessions.

Old Olive Bush, Flecknoe

Handpulls in operation, 2 Church End beers and 1 Green king

Weatheroak Brewery

The Weatheroak Brewery has moved into Studley. Bigger premises were required. Their website is yet to be updated, but several reports on the internet confirm this.

Crown, Harbury

Change in licensee, new landlord is called Dean. Pub is reo-

pen again after a very short closure, the new licensees are Scott and Adel.

Somerville Arms, Leamington

Has been taken over by Everards brewery, existing landlord is still there. Guest beers will be available.

Montgomery of Alamain, Hampton Magna

Taken over by couple who run Queens Head at Cubbington, 2 real ales on recently.

Sun (formerly Sun in Splendour), Leamington

Now reopen, but no real ales.

The Leopard Inn, Bishops Tachbrook

Has been reopened, by a team of three who own pubs in the Worcestershire area.

The Cottage Tavern, Leamington

The Cottage Tavern will change licensee. From Chris Goudie to Peter Fitzpatrick on Monday the 17th August, Peter worked at the Plough, Warmington

The Coventry Arms, Leamington Spa

The landlord is giving up after 23 years there. So this pub may have an uncertain future

Lord Nelson, Warwick

The landlord at the Lord Nelson (Micky) is holding a grand party in October,

when he will have been at the pub for 20 years.

White Horse, Radford Semele

The White Horse at Radford Semele is ordering Warwickshire - Godiva direct from brewery. Also Punch have done a deal with "Hobsons" for their bitter and "Purity" for their Mad Goose. All the above information has come from the deputy manager - Jason. A sign is outside the pub stating that House Real Ale is £2.50 per pint.

The White Hart, Ufton

This has re-opened after being closed for a short time, following a change in ownership. They have refurbished the interior, and are now doing home cooked food too.

Bowling Green, Leamington

This has re-opened on Friday 25th September after major renovations. The previous owners were forced to close earlier this year as the growing financial pressure of running a pub became too much. But new landlord and landlady, Brian Hegarty and Ellie Leacroft, are convinced they can make it a success.

King's Head, Napton

The new licensee is Roger Constable ex of the Cuttle Long Itchington. They now have Hooky Dark on as well as Bitter and Old Hooky.

Diary of events: November 2009 — January 2010

Everyone is welcome to join us at any of these events, you don't have to be a CAMRA member. Most Tuesday evenings we visit one or more pubs in the area to check out the real ale. These "crawls" start at 8.30pm, unless stated otherwise. We operate a lift sharing arrangement to avoid drinking and driving, just call 07855 644043 to arrange your lift. **Heart of Warwickshire Branch events in bold text.** Other CAMRA events in plain text. *Non CAMRA events in italic.*

Wishing all our readers a very merry Christmas and a prosperous New Year.

November

Tuesday 3rd: 8.30pm. Country crawl: Boat, Blue Lias, Stockton; Bowling Green, Old Mint, Southam

Tuesday 10th: 8.30pm. Warwick crawl: Tudor House, Vine, Warwick Arms, Lord Leycester Hotel, Thomas Lloyd

Tuesday 17th: 8.30pm. Leamington crawl: Green Man, Somerville, Clarendon, Woodland Tavern

Tuesday 24th: 8.30pm. GBG 2011 minibus survey. Details to be advised. Contact Derek Dent, events@camrahow.org.uk

Friday 27th: 8.30pm. Day trip to Dudley Winter Ales festival. For details and to book a place, contact John Crossling 01926 613256 or 07925 633173 by 17th November

December

Tuesday 1st: 8.30pm. Country crawl: New Inn, Norton Lindsey; Waterman, Falcon,

Page 22

Hatton; Case is Altered, Fiveways

Tuesday 8th: 8.30pm. Branch Meeting: Punch Bowl, Warwick

Friday 11th: 8.30pm. Branch Christmas meal at The Crown, Stockton at 7.30p.m. Three courses plus first pint £20 per person. Bookings to Derek Dent, 01926 496535 or events@camrahow.org.uk. £10 deposit required with booking.

Tuesday 15th: 8.30pm. Leamington crawl: Dukes, Willoughby, Bar Code, Lounge, Benjamin Satchwell

Tuesday 22nd : 8.30pm. Warwick crawl: Kings Head, Globe, Rose & Crown, Tilted Wig

Tuesday 29th: 8.30pm. Southam crawl: Bull, Courtyard, Market Tavern, Stonethorpe

January 2010

Tuesday 5th: 8.30pm. Country crawl: Stags Head, Offchurch; Red Lion,

Hunningham; Plough, Eathorpe; Three Horseshoes, Princethorpe

Tuesday 12th: 8.30pm. GBG 2011 minibus survey. Details to be advised. Contact Derek Dent, events@camrahow.org.uk

Tuesday 19th: 8.30pm. B&RS distribution, Warwick: start at Millwright Arms

Tuesday 26th: 8.30pm. B&RS distribution, Leamington: start Talbot and finish at Red House

February 2010

Tuesday 2nd: 8.30pm. GBG 2011 minibus survey. Details to be advised. Contact Derek Dent, events@camrahow.org.uk

Tuesday 9th: 8.30pm. Branch meeting, inc GBG selection. Village Club, Harbury.

Press day for next issue (February 2010) is Monday 11th January.

Beer and Ragged Staff

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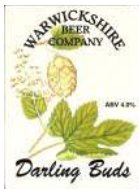
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