



**CAMPAIGN  
FOR  
REAL ALE**

# *The Beer and Ragged Staff*

*Issue 67*  
**May — July 2010**



**Heart of  
Warwickshire**

## **Good News Regarding Pubcos**

There has at last been some good news regarding Pubcos, when new pubs minister John Healey announced that he would give his full backing to the Business, Innovation and Skills Committee report. This gives a June 2011 deadline for Pubcos to put their houses in order, with close government monitoring, and the possibility of statutory reform if the industry fails to follow its own code.

This news is seen as a massive victory for, amongst others, CAMRA, with its recent super complaint against the Pubcos. CAMRA chief executive Mike Benner hailed the plans as “inspired”. He said: “These plans have the potential to totally transform the UK pubs market leading to a freer, more competitive market where consumers will benefit from greater choice, improved amenity and lower prices.

“It is essential that the industry responds swiftly to reform the beer tie through a free of tie option for tenants and a guest beer. The rewards will be a much more vibrant and sustainable pub market.” Healey announced a 12-point plan to help pubs, which will include a free of tie option and a guest beer right for tied houses. Other points include:

- The Government has committed £1m to Pub is the Hub scheme to employ seven full-time advisors
- £3.3m towards a three-year pilot programme of 50 community owned pubs through the Plunkett Foundation
- Independent study of the pubs sector and skills plan for pubs sector to establish ownership and management patterns, reporting to Government by end of 2010
- Allow pubs with a capacity of less than 100 to host live music without a licence provision by

issuing a legislative reform order to amend the Licensing Act

- Working with the Regional Development Agencies to promote the benefits of community pubs
- Review of the duty on skill with prizes machines to report by July 2010
- Streamlining planning to allow pubs to add shops and other facilities without planning permission
- Allow local authorities to refuse planning permission if people’s day to day needs are not safeguarded
- Demolition of pubs to be controlled to allow community intervention
- Ministry of Justice will consult on the removal of restrictive covenants

If successful these measures should certainly give a boost to struggling publicans, as well as giving local communities a greater stake in their pubs, enabling them to make a greater contribution to community life.

[from the Morning Advertiser]



For LOCALE information please see page 18

**To contact the Heart of Warwickshire Branch call 07855 644043**

[www.camrahow.org.uk](http://www.camrahow.org.uk)

# Walsall Beer Festival

On the 27<sup>th</sup> March I visited the 29<sup>th</sup> Walsall Beer Festival with a small group of other CAMRA members. The festival is held at the Walsall Town Hall. It is the groups aim to visit more beer festivals this year using the train, going to Walsall was building on our previous foray to Coventry Beer Festival, one stop along the line from Leamington (we decided to start local).

We had decided to go to the lunch time session and then seek out some local pubs as we had done previously in Coventry.

I only managed to try 4 beers and 1 perry in the time available. We were surprised to find that they did not do thirds which I find are good for trying more beers in a short amount of time.

The beers that we tried from the 100 or so available included the local Blythe Staffie from Rugely, Dorset Coastguard, Wye Valley DG Golden Ale, and Three Tuns 1642 from Bishops Castle. I also had Oliver's Vintage Blend, this won the Silver award for Perry in West Midlands CAMRA 2009.

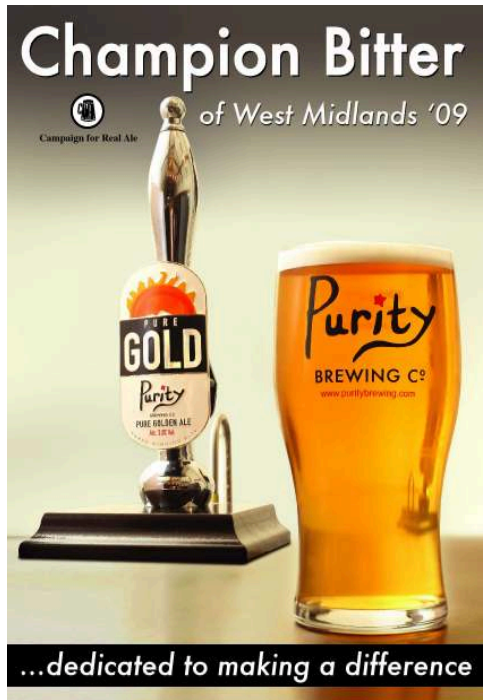
The festival had a good range of bottled beers from the around the UK and abroad. The bottled beers, ciders and perry both had separate bars in side rooms off the main hall.

After the festival we used the recently downloaded Good Beer Guide iPhone App to find pubs in the local area. We visited the Wheatsheaf, this was about a 15 minute walk from the festival, slightly out of town. The Pub was the Walsall CAMRA Pub of the Year in 2008. I had a pint of Robinsons Dragon's Fire and Julie had a pint of Thwaites Wainwright, we were both very tempted by the Brains Bread of Heaven but decided that we have had it regularly in the past and ought to try something different.

Following on from here we returned back to the centre of Walsall towards the railway station. We visited one more pub called the Arbor Lights. This

is a modern pub, according to the GBG it was opened in 2003. I had a pint of Pedigree and Julie had a Broadside I was amused by the sign outside stating "over 21 year olds only, smart dress" as I only noticed this on the way out, I guess they decided if you're 20 and scruffy enough then that must be permissible to enter.

[David Griffiths]



## Heart of Warwickshire Branch Committee

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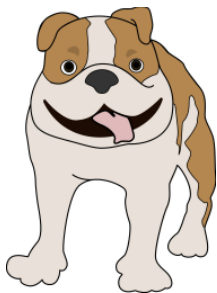
Press day for next issue (July 2010) is Thursday 21st June.

## **The Beer and Ragged Staff** Issue No. 67 May 2010

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## **A Welcome for Dogs?**

The question of dogs in pubs is rather a contentious one, as was illustrated by an incident that befell HOW branch member Jane O'Connor recently. She, her husband, and her Labrador dog Dylan had been for a Sunday walk and wished to refresh themselves with some good ale. In the first pub they entered they received a peremptory "Get out - no dogs allowed", even though there had been no sign displayed saying No Dogs. They left feeling that they had been treated like pariahs, and vowing not to return. Fortunately they then went to the Virgins and Castle, where their reception was completely different, Dylan was made welcome and given his own water bowl.



There are of course two sides to every story. Many people like to round off a walk with their dog with a refreshing beer, while for others dog walking can be an excuse to escape to the pub (remember the John Smiths "let's go and see

the little bunny-wunnys advert"). On the other hand badly-behaved dogs, like badly-behaved children, can be annoying to those wanting to enjoy a quiet drink. There can of course also be hygiene issues where food is served.

Because of this the Heart of Warwickshire branch is pushing for a dog-friendly icon to be included in pub description in the Good Beer Guide and in pub details online. We have already raised this at regional level, and hope that this is something that CAMRA will take up nationally. Pubs could also help by clearly displaying signs saying whether dogs are welcome.

[Ian Bayliss]

### **Beer and Ragged Staff Advertising Rates**

Per single issue (full colour only)

Oblong (128mm x 41mm) £40.00

Quarter page (63mm x 94mm) £40.00

Half page (128mm x 94mm) £75.00

Full page (128mm x 188mm) £140.00

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## CAMRA appoints new National Chairman

**February 16th was Valentine's day for CAMRA this year, when Colin Valentine, former CAMRA National Vice-Chairman and Branch Chairman of CAMRA's Edinburgh and South East Scotland, was appointed as national chairman. He took over the role from Paula Waters, who will remain on CAMRA's board of Directors, the National Executive.**

Mike Benner, CAMRA's Chief Executive, said: 'CAMRA has grown in stature since Paula Waters took over the position of CAMRA's National Chairman in 2004, and through her leadership, CAMRA surpassed its 100,000 member milestone, and has campaigned successfully on many levels to promote and protect community pubs and local brewers and consumer rights. Her reign as Chairman over the past 6 years has seen a shift in the number of consumers trying real ale for the first time, a boom in the number of real ale brewers operating in the UK, and major changes to the pub industry, not least in the way pubs are now licensed and regulated.

'The appointment of Colin Valentine is an exciting one for the Campaign, and we've no doubt Colin will provide the strong leadership and direction necessary when tackling the major issues affecting the future success of the organisation. These issues include stemming the rate of pub closures across the UK, championing pubs as

the centres of community life, and fighting to reform 'beer tie' arrangements in the pub market.'

Colin Valentine, newly-appointed CAMRA National Chairman, said: 'I am overwhelmed that my fellow directors have chosen me to lead the Campaign. I have a very hard act to follow having taken over from CAMRA's first female Chairman and I can only hope that, as CAMRA's first Scottish Chairman, I carry on the good work. Even with record number of members signing up, we still face challenging times and I aim to be as strong a champion of the pub-goer as Paula was. CAMRA has helped create the circumstances where consumers are increasingly demanding quality and provenance. The competition to be included in our Good Beer Guide is as strong as ever, even in these difficult times, and proves that if you offer the consumer a quality product in good surroundings, they will spend their hard earned money in your pub.'

Paula Waters, CAMRA's former Chairman, said,

'It's been an honour to serve CAMRA as its National Chairman and I thank our thousands of committed activists and my fellow National Executive members for their hard work and support. I rest assured that the Campaign will continue to thrive under the Chairmanship of Colin.'

## CAMRA Best Pub in Britain, Result Announced

CAMRA, the Campaign for Real Ale, has announced that the Kelham Island Tavern in Sheffield has been awarded the title of National Pub of the Year. The Kelham Tavern was also Pub of the Year in 2008, making it the first pub to win the title two years running. For the award CAMRA members assess thousands of pubs across the UK, scoring on various aspects which make a great pub, including the welcome, service, atmosphere,



customer mix (i.e. 18-80 year olds), décor and, of course, the quality of the real ale.

The Kelham Island was rescued from dereliction as recently as 2002. An impressive 10 permanent handpumps include two that always dispense a mild and a stout/porter, so you are sure to find something to suit your mood. In the warmer months you can relax in the pub's multi-award winning beer garden.

Kelham Island Tavern, Sheffield, South Yorkshire, S3 8RW

Tel. 0114 272 2482, [www.kelhamislandtavern.co.uk](http://www.kelhamislandtavern.co.uk)



## The Holly Bush Pub

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## Great British Beer Festival 2010

The Great British Beer Festival this year will be held at Earls Court on Tuesday 3rd to Saturday 7th of August. It will once again bring together a wide range of real ales, ciders, perries, and international beers. Last year over 500 beers, ciders and perries were drunk, by some 64,000 visitors, and this year we should do just as well if not better.

Why not come along this year for a great day out, there is a very good rail link from Warwick and Leamington to Marylebone. Or if you are a CAMRA member why not volunteer to help, I did last year and enjoyed it immensely. If you do not feel like doing the whole festival then why not volunteer for just one day, you will get free overnight accommodation, and can come along the next day as a punter.

For more information visit the website <http://gbbf.camra.org.uk/home> or phone 01727 867201. To purchase tickets visit website <http://www.seetickets.com/gbbf> or phone 0844 412 4640.



## Take the Beer Train: Wrexham and Shropshire Part 2

*Continued from the previous edition.*

Beyond Shrewsbury the scenery becomes more spectacular, watch out for the Llangollen canal on a parallel aqueduct just south of Chirk. Unfortunately the pub choice diminishes. At **Gobowen**, the closest pub is the Cross Foxes just by the level-crossing. In fact, if waiting for a train you have three minutes to drink up and get back to the platform after the level-crossing gates close. Beer range is Marston's, but includes Banks's mild. According to the locals we met, this is the best pub in the village. Next stop is **Chirk** where the station boasts another Station House, but this is not the original station building which was demolished in 1987. An unpretentious establishment which serves a reasonable pint of Hydes Original. Chirk is right on the border between England and Wales, the station is just in Wales. Walk down the hill and over the river and you are back in England, where resides the Bridge Inn. The stunning views of the canal aqueduct and the railway viaduct are well worth the walk, so too is the Weetwood Best Bitter.

The penultimate W&S stop is at **Ruabon**, the nearest station to Llangollen. A couple of hundred yards from the station on Bridge Street is the Bridge End, a real country pub which seems to have become transplanted to the main road of this town. A rotating selection of real ales is offered, on our visit this included Old Wavertonian stout from Spitting Feathers Brewery of Chester. Located on the High Street is the Wynnstay Arms, another former coach-



The Bridge at Chirk

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ing inn. Here the range of beers is from Robinson's of Stockport.

And so to the final destination, **Wrexham**, strictly Wrexham General, as the town has two stations. At one time Wrexham also had two major breweries, one of which, the Wrexham Lager brewery, only ever brewed lager. It was opened in 1892 by German immigrants; after a succession of owners it was closed by Carlsberg-Tetley in 2000. The other brewery, Border, had a fine reputation for its Exhibition mild. It was acquired by Marston's in 1984 and ceased brewing six months later. The legacy of this is the large number of Marston's pubs in this part of Wales. As a destination for real ale drinkers, Wrexham is not going to be on anyone's top ten. On the High Street is the North and South Wales Bank, a Lloyds Bar branded Wetherspoon pub. Our local informants recommended the Acton Park, on Ches-

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ter Road north of the town centre. Although almost a mile from the station, it was worth the effort for a decent pint of Cains Bitter (and at £1.89 too!)

And finally, one major difference with this “Beer Train”. Real ale is actually available on board! This is in the shape of the bottle conditioned (Real Ale in a Bottled) version of Station Bitter from Stonehouse brewery. So if you did not sample this in the Salopian bar in Shrewsbury, you can enjoy a glass on the

train home. The buffet bar, situated between the first and standard class accommodation, also sells excellent meals and snacks made with fresh ingredients from producers local to Wrexham. I can recommend the bacon baps - an excellent way to complete a day out on a real train enjoying real ale!

[Andrew Laycock]

**Travel Details:** from Leamington suitable trains for a full or half day out leave at 08:55 and 12:55 (weekdays), 09:49 and 13:55 (Saturdays) and 10:56 on Sundays. Return departures from Wrexham are 15:25 (weekdays), 14:18 and 17:23 (Saturdays) and 17:02 (Sundays), approximate 50 minutes later from Shrewsbury. An off peak return from Leamington to Wrexham is £18.00 and to Shrewsbury is £11.00 (only valid on W&S trains). For full details see [www.wrehamandshropshire.co.uk](http://www.wrehamandshropshire.co.uk) or call 01743 720033.

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TUE: 10:00-11:00  
WED: 10:00-11:00  
THU: 10:00-11:00  
FRI: 10:00-11:00  
SAT: 10:00-11:00  
SUN: 10:00-11:00

## Marstons Unveils Cask Revolution

A revolutionary new method of storing cask beer in pub cellars could see real ale reaching out to a new audience of drinkers.

Marston’s will launch Fast Cask during Cask Ale Week (29 March-5 April) with the aim of attracting thousands of new pubs to real beer.

Fast Cask involves a form of yeast treatment that allows beer to drop bright quickly — the process whereby yeast is cleared from the beer — while still undergoing a secondary fermentation. It has

undergone trials in 70 pubs since November 2009 and there has been no adverse consumer reaction.

Marston’s will seek a patent for the yeast “beads” used in the process, but will consider sharing the technology with other brewers.

Finings made from fish bladders will not be needed to clear the beer under Fast Cask — so it will be acceptable to vegans.

[from the Morning Advertiser]

## The Old Fourpenny Shop Hotel

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Well over **1500** different Real Ales served in last

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**CAMRA Heart of Warwickshire Pub of the Year 2007 & 2008**

A promotional image for Wye Valley Brewery's 25th anniversary. It features a bottle of HPA (Hereford Pale Ale) beer and a tall glass of beer with a thick head of foam. The background is a light blue-grey color with a large, stylized '25' and decorative leaf patterns. The bottle label includes the years '1985' and '2010', the text 'HPA', 'HEREFORD PALE ALE', and 'WYE VALLEY BREWERY'. The glass has a 'WYE VALLEY BREWERY' logo. The bottom of the image contains celebratory text and a website URL.

WYE VALLEY  
BREWERY

1985 2010

**HPA**

HEREFORD  
PALE  
ALE

WYE VALLEY  
BREWERY

ALC 4.0%  
VOL

WYE VALLEY  
BREWERY

**25 YEARS OF BREWING QUALITY BEER**  
CELEBRATE WITH HPA, A BOTTLE CONDITIONED BEER  
WYE VALLEY BREWERY, HEREFORDSHIRE  
[WWW.WYEVALLEYBREWERY.CO.UK](http://WWW.WYEVALLEYBREWERY.CO.UK)

## Minimum Price for Alcohol

The Parliamentary Health Committee calls for a **minimum price per unit of alcohol**. I am fully supportive of this view (which is also CAMRAs stance) and it will take a radical step like this if our great British pubs are to have any future.

When I was a lad (and TV was black and white!!) you could only get alcohol in pubs or off licences and pubs were packed at a weekend. Now I know a lot of things have changed in society but the availability of cheap alcohol in every supermarket has, I believe had a major impact on the decline of pubs.

Nowadays they are labelled as the cause of binge drinking but reality is that most young people (if they decide they want to go on a “bender”) don’t spend all night in a pub. They get the cheap booze in at home before going out and then descend on the pubs and clubs later when much of the damage has already been done at a price they can afford and they are left to pick up the pieces. Drinking in pubs is a social activity and for the young inexperienced drinker it is also a supervised environment. The landlord has a legal responsibility to ensure responsible drinking – that control does not exist at home!

From the health point of view the Committee believe a 50p minimum price per unit of alcohol would save 3,000 lives a year. It recommends a cut in duty on beer below 2.8%ABV and higher tax on high strength products. It also wants mandatory labelling to show units in each

drink and a maximum recommended weekly limit. None of this would adversely affect pubs – in fact the opposite is true as the price differential may be so slight that they may as well drink in the pubs as opposed to home which is really what they would prefer – all things being equal!

Supermarkets (who understandably are against the proposals) have been accused of having the morals of a crack dealer! The supermarkets respond to the proposal saying it will adversely affect the responsible majority. The responsible drinkers, when not in pubs will still benefit from drinks at below pub prices just not below the price of a bottle of mineral water! For most drinkers it is still a social activity and will restrict their alcohol purchases to occasions when friend or family are visiting.

The report does however stress the problem of booze in this country saying that Britain has a drinks problem! It urges Government to listen more to health chiefs and less to the drinks industry. It is interesting that no mention is made of the health benefits of alcohol if consumed in moderation!

Once elections are out of the way it is possible that some of the less popular aspects of the report could be introduced by future Governments in the wake of the smoking ban. We must be ready to support sensible proposals and oppose any that threaten the right of sensible responsible drinkers to have a social drink with friends.

[John Crossing]

The advertisement features a background image of a brewery with several beer labels overlaid. The labels include:

- WEATHEROAK BREWERY** (top left, arched)
- Studley Warwickshire** (below the tree logo)
- WEATHEROAK BREWERY** (top center, arched)
- Studley Weatheroak Ale a.b.v.4.1%** (below the tree logo)
- VICTORIA WORKS 4.3%** (top right, arched)
- WEATHEROAK BREWERY** (middle left, arched)
- Victoria Works! Studley Victoria Works! a.b.v.4.3%** (below the woman logo)
- LIGHT OAK 3.6%** (middle right, arched)
- WEATHEROAK BREWERY** (bottom left, arched)
- Studley Keystone Hops a.b.v.5.0%** (below the hop logo)
- WEATHEROAK BREWERY** (bottom right, arched)
- Studley Lightoak a.b.v.3.6%** (below the tree logo)

**and the Award Winning**

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Or contact us via email [dave@weatheroakales.co.uk](mailto:dave@weatheroakales.co.uk)

## Real Ale in the Loop

**This is the name given to a Beer Festival held over 1st to 4th October 2009 jointly between seven pubs in Shrewsbury following the cancellation of the CAMRA Shrewsbury beer Festival.**

Shrewsbury is sometimes known as England's finest Tudor town, although in all there are over 600 listed buildings dating from Norman to Georgian times. All of the pubs are on the virtual island created by The River Severn which apart from 300 yards surrounds the town thus explaining the festival title.

The festival programme listed 77 beers which included some of the participants' regulars although there were others available but not listed. Obviously not all at the same time.



Three Fishes

Grade 2 listed Loggerheads dating from the 18th century. A small bar leads to three equally small rooms including until 1975 a gents' only. Next to it is a tiny snug. Brains Merlin's Oak went down well here.



Draught ciders and Belgian bottled beer also on offer.

We started our town walk up to the top of Castle Gate along Castle Street turning right into Church Street to the

Then it was along St Mary's Street before weaving through narrow lanes to Fish Street and the Three Fishes an even older beamed building said to be constructed around 1460. Remains of a Saxon residence stand in next door's garden. Titanic Stout was the choice here. Their freshly prepared food is recommended. Making

our way through more of the ancient passages known once as "shutts" (we chose Bank Passage rather than the less respectable Grope lane). We arrived in High Street and across the road to The Wheatsheaf, another Marston's establishment whose age we could not determine. It has many photos of Old Shrewsbury. A good varied menu was also available here. Arran Dark took my fancy. Each pub of course had a good selection of handpumps with the occasional firkin on gravity.

Down the hill next to Wyle Cop and the Nags Heads for a pint of Shropshire brewed Town Crier from Hobsons. This building dates from more than one period. It has jettied upper storey. A view across the Severn and part of the ancient town wall can be seen from the garden.

Back up the hill and along Market Street and Princess Street into a quieter residential although equally old part of town. No beer at lunchtime at the Admiral Benbow in Swan St as it did not until 5:00pm. Seemed an odd decision on a Friday with a special event in full swing. However just around the corner in Cross Hill was the Coach and Horses. This is



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getting boring but I must tell you that this property was built circa 1620 (next door was even older at 1400 something, it said so on the wall). The gents' loo needed some care as the door was very low reflecting the stature of people then. An added dining extension did not



### Coach and Horses

live up to the character of this venerable old building. Tipple here was Wem Rainbow Chaser. Finally via more "shutts" and down to the river and the modern Salopian Bar, Shrewsbury CAMRA pub of the year. It does not have any connection with the local Salopian Brewery although their beers are on sale. A great choice of mouth watering brews here. Crouch Vale's Blackwater Wild was an obvious choice since I had only recently returned from viewing the lovely restored sailing barges moored on the Blackwater Estuary at Maldon. By the way if you are

in that district do visit the tiny boutique brewery belonging to Farmers Ales at the rear of the Blue Boar in Silver Street, Maldon. Impromptu tours are available if you turn up looking enthusiastic. Back to Shrewsbury again and writing this months later it was near to the Salopian bar that the devastating explosion took place late last year.

With the tour completed we returned along the riverside to the station. Just time admire the lovely mock Tudor facade built in 1848 and designed by T K Penson. Then it was a quick dash to platform 4 to sample another and hopefully only gents only.

It had been at a great day out well organised by the participating pubs with some super beers and in delightful surroundings. It was worth missing out the Autumn beer festival at the Crown, Oakengates on this occasion. With thanks to Nigel and Phil for persuading me to write this account whereas I had not intended to do so and to Roy for the constant loan of his pen to make notes.

[Bob Holden]

**WARWICK LIONS  
BEER FESTIVAL 2010**

**FRIDAY 16<sup>th</sup> JULY** 6pm - 10pm &  
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## Trip to Wadworth Brewery

On Friday 5th February we had a very enjoyable and informative trip to the Wadworth brewery in Devizes, thanks very much for organising it John. Of course there were a couple of pub stops on the way, first the Woodman at Fernham, a very old-world pub with thick stone walls and old agricultural implements on the walls, and a really big real fireplace, very welcome on a cold day. We then had lunch at the Ivy Inn at Heddington, where I had a very nice big plate of cod and chips.



Lovette with Steam Engine  
subject, a very good combination for a guide. First we went round the old brewery. As everything that came into the brewery was first hauled up to the top and then worked its way down that was how our tour was organised, first at the top we saw their big copper, which dated back to the original building of the Brewery in 1885, which boiled up the wort (a mixture of water and ground malt) for an hour, after which it goes down to the mash tuns, at which stage hops are added. We also saw all the brewery's 200 year-old steam engine, which powered it until electricity was in-

stalled in 1940, and is still operational for demonstrations.

We next went and saw the Coopers shop. Unlike most breweries which now use metal kegs Wadworth still use wooden barrels, with a Master Cooper and three journeymen. Next we went to see the pub sign painter's studio. Once again, while most pubs nowadays make do with a computer-generated sign on plastic Wadworth still employ a craftsman painter who can take up to two weeks to paint a sign individually, complete with picking out the lettering in gold leaf. We saw several of them in the studio, and they really are works of art. In a society that regards unmade beds and pickled sheep as art works I feel that this genuine art should really be treasured.

Our next stop was a visit to the dray horses. Wadworth still delivers their beer by horse-drawn dray to pubs within a two-mile radius. The horses themselves are anything up to 18 hands high, that's 6 ft at the shoulder, quite a lot of horse. I was



Sign Painter

also pleased to learn that, although the horses work 50 weeks of the year, for two weeks in the summer they are given a holiday at a farm where they can just gallop round the field.

## The Two Boats Inn, Southam Road, Long Itchington



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Max the Dray Horse

After these he was back to the visitors' centre for a complimentary

tasting in their bar. We tried half a dozen of their draught beers, accompanied by

Lovette's very informative commentary, just to give us a good idea of the end result of what we had seen. I also bought a very nice 6X beer cake.

After that it was back to Warwick, with, of course, some very enjoyable pub breaks on the way.

All details of Wadworth's brewery can be found on their website

<http://www.wadworth.co.uk/> [Ian Bayliss]

## Drink Beer its Good for You

**A beer a day could keep brittle bones at bay. That's because beer is rich in silicon, an element that has been linked to bone health. But what type of beer should you drink?**



Previous studies have shown that silicon can aid bone growth and that moderate beer drinking is linked to increased bone density. Now Charles Bamforth and Troy Casey at the University of California, Davis, have discovered how much silicon each type of beer contains.

They analysed 100 beers from around the world and found that the brews contained between 6.4 and 56

milligrams of silicon per litre, with an average of 29 milligrams per litre. Looking at the silicon levels in beer's ingredients, they found that most of it comes from the husks of malted barley (Journal of the Science of Food and Agriculture, DIO:10.1002/JSFA.38840).

The pair found that lighter-coloured beers made from pale malted barley and hops, such as pale ales, are richest in silicon, while low-alcohol beers contain the least, along with stouts, porters and wheat beers.

*From New Scientist, 13/2/2010* [Steve Bolton]

Lye Cricket Club & Sadler's Ales presents

**black country beer festival**

19th - 21st AUGUST 2010

£10 entrance fee includes £5 of drinks vouchers, a glass and program

To be held at Lye Cricket Club, Stourbridge Road Sports Ground, Stourbridge Road, Lye, West Midlands, DY9 7DG

Contact 01384 895 230 or [www.blackcountrybeerfestival.co.uk](http://www.blackcountrybeerfestival.co.uk) for more details

Times:  
Thursday 19th - 6pm - 11pm  
Friday 20th - 12pm - 11pm  
Saturday 21st - 12pm - 11pm

upto 50 real ales ciders & perrys

relax & watch the cricket

serving hot currys & black country BBO

Locally sourced produce

live music

## David Leafe's Annual London Outing

Perhaps this should be entitled David Leafe's mainly annual outing as due to various circumstances it did not take place last year. However the 8 of us who congregated on Warwick station at 8.20 on Saturday 13<sup>th</sup> March were under no doubt that this would be another very enjoyable day out and a typical alternative ringing outing.



Having arrived punctually at Marylebone we made our way by bus and tube to Hampstead in time, for those of us who find it hard to get from breakfast to lunch without one, for a quick coffee before the uphill walk to Christ Church, Hampstead. The bells here are a recent installation, hung in the tower just 5 years ago. They are a 24cwt ring of 8 and are a fine ring of bells. The plan was to ring a quarter peal of 1250 Yorkshire Surprise Major and this was respectably accomplished in 51 minutes. It was also incidentally the warmest I have been for months whilst ringing – the belfry is open to the church and the heating system was very efficient.

Next came the serious business of the day – a beer or two. Our first stop was down the road from the church at the Duke of Hamilton where we enjoyed some Swing Low from Gale's (or Fuller's – depending which way you look). We weren't sure of his motive here, but the landlord then gave us a copy of the Hampstonian which listed all of the pubs in Hampstead. He did however assure us that we were at the best of them. This publication, which David had already used in planning the

itinerary, suggested that amongst the drinkers here were Piers Brosnan and David Soul. Alas during our short visit neither of these turned up.

David's cunning plan then involved a 10 minute all downhill walk to the Garden Gate where we tried some Top Totty from Slater's – "served by a top totty" said the tower captain of Wellesbourne! This was followed for some of us by a slightly disappointing pint of Shepherd Neame Amber Ale. We ate here and the food was very good. Ray was also able to make use of the bookmaker across the road but alas it was another fruitless trip. Rather unusually, there was a pile of board games in this pub, and some of us were not quite sure what to make of children playing monopoly while their parents were enjoying a drink!

The next pub was the Magdala, famous for being the pub where the last woman to be hanged in England (Ruth Ellis) shot her lover. Here Wales were drawing with Ireland when we went in but sadly by the time we left the Irish were well on

Pat and family welcome you to



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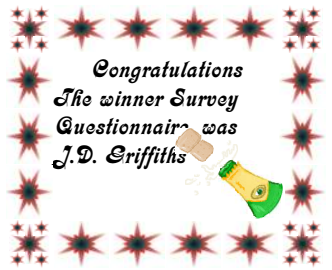
top. We drank Ridley's (or Greene King's) Little Bob here in a small wood panelled public bar – it was a fairly unimpressive beer and not the first time that Little Bob has been described as nondescript (this is a bit of a bellringing pun - Little Bob being the name of a rather mundane method we ring). Here the subject of ringers' sin bins was discussed briefly!

After this 4 of the band decided that coffee/tea would be a welcome change, visiting the Chez Nous café near Belsize Park tube station, while the other 4 of us visited the White Horse. This wedge shaped pub has a huge v-shaped oak bar, quarry floor and ceiling tiles and enormous lampshades. It also had a good pint of Sharp's Doom Bar.

We travelled from Belsize Park to Euston and thought a quick visit to the Doric Arch, just outside the station, would be a good idea. I like this pub and here we drank Kelham Island's Pale Rider – possibly the best beer of the day. This pub has an unusual toilet in that you have to know the keypad numbers to access it (451 at the time of our visit – sshhh!). We then retraced our

steps to Marylebone on the 205 and met up with the other members of the band. The 6.20 train was quite full with the usual Saturday evening mix of shoppers, football fans and rugby supporters. I dozed off for a while but it came to my attention that 4 of the band played crib and that

a novice (Jane), assisted by Peter, managed to defeat experienced Ray and his partner David. The train was punctual and 4



of us rounded up the day at the Warwick Balti before walking wearily home.

So ended another of David's well researched and arranged days – very good bells and an interesting selection of pubs and beers. Thank you David and we look forward to the next one.

[Simon Rogers]

## AWARD WINNING LOCAL BEER AVAILABLE FROM FANTASTIC LOCAL PUBS

- ★ The Woodland Tavern, Regent St, Leamington Spa.
- ★ The Cricketers Arms, Archery Rd.
- ★ The Newbold Comyn Arms, Newbold Comyn Park.
- ★ Murphys Bar, Regent St.

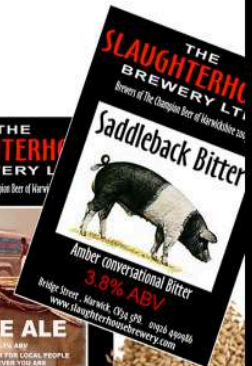
- ★ The Tilted Wig, Market Pl, Warwick.
- ★ The Porridge Pot, Stratford Rd.
- ★ The Antelope Inn, Saltisford.
- ★ The Elephant & Castle, Emscote Rd.
- ★ The Waterman, Hatton.
- ★ The Clarendon Arms, Castle Hill, Kenilworth.



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[www.slaughterhousebrewery.com](http://www.slaughterhousebrewery.com)



## Meantime Brewery in the Royal Naval College Greenwich

If you watched the London Marathon on TV, then about 45 minutes from the start you will have seen the runners passing the National Maritime Museum on their left and the Royal Naval College on their right, just before reaching the Cutty Sark site. The Cutty Sark is of course being restored after the May 2007 fire.

The Old Brewery, which is only 5 minutes walk away, suffered a similar fate in 1843. Back in those days the Royal Naval Hospital was still in business and the retired and injured sailors who were pensioners of the hospital still enjoyed their 3 pints a day ration of beer. A brew house was built on the site in 1717 (indeed there are older associations

with the Abbey of Ghent back to the ninth century) and the current building stems from 1832, rebuilt in 1843 after the fire, and in use until 1870.

Much more recently The Greenwich Foundation, a charity established to look after the old buildings of the Royal Naval College, decided to attempt to re-establish a brewery in the old building. Not unnaturally they approached Meantime Brewery and found a willing partner. Planning permission was not easy since this is a World Heritage Site and English Heritage had to approve as well the local planners. The Foundation – with some National Lottery money – paid for most of the building work and Meantime for the design and fitting of

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the rooms and the brewing equipment. Up to the minute brewing equipment was imported from Vehlo in Italy – see photo – with 8 1000 litre copper clad tanks dominating the main bar and eating area.



Meantime intend to use this plant to trial and perfect new brews. It is also intended to produce a house lager to be called Kellerbier. My son and I were fortunate to sample some of the latest trial in its deliciously cloudy unfiltered form. There is still debate about whether to fine the beer further so that it clears but our recommendation for what is worth is that it remains unfiltered. It is also intended to produce a Greenwich Porter (Hospital Porter) to replicate the beers of the early 18<sup>th</sup> century Interestingly it is planned to mature the beer in wooden casks for a minimum of 12 months. I can't wait to try it!

Wood casks are also used to condition a version of London Pale Ale which is in addition to that produced using Meantime's usual system. Newly produced beer is poured into special plastic bags fitted inside casks, with a little

yeast to encourage secondary fermentation. Gas is pumped into the casks and around the bags, providing sufficient pressure to allow beer to be dispensed from lager style taps. The gas never comes into contact with the beer, nor does air, and that means the beer will keep longer than with the traditional UK cask

system. There was no question that we were going to try both versions, and we both thought the beer from the traditional cask was fuller flavoured and had more mouth feel.

The Old Brewery will be bar and cafe by day and bar/restaurant by night. There is an exhibition charting the local brewing heritage – India Pale Ale, Porter and Stout all started life near here. Alistair Hook Meantime's Brewmaster says 'The pubs and breweries in our capital were once the envy of the world and in terms of commercial, industrial and social importance their impact was immense'

It is possible to organise tours of the brewery and see, hear and sample for yourselves. ~We heartily recommend it.

[Jonathan Bayliss]

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# Four More Pubs Join Warwickshire


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. Landlords who wish to be included in LocAle should contact the editor.

## **The Benjamin Satchwell, Leamington**

	Beer	Beer Miles
	North Cotswold	19.4
	Purity	15.9
	Warwickshire	2.6

A large open plan, split level pub serving a large range of real ales including several from local breweries. Food served all day and children welcome. Now has TV screens and a wifi hotspot.

## **The Slug & Lettuce, Leamington**

	Beer	Beer Miles
	Warwickshire	2.6

Just off the main parade, it is a trendy bar in the perfect location for any drinking and dining occasion whether it revolves around business, pleasure or that special celebration. Our well-rounded seasonal menu is served until 9pm, plus we serve a wide range of beers including a changing local guest from the Warwickshire Brewing Co.

## **The Anchor, Leek Wootton**

	Beer	Beer Miles
	Purity	16

Situated in the quiet Warwickshire village of Leek Wootton but within easy reach of Warwick, Leamington, Kenilworth and Coventry, the Anchor Inn is renowned for its quality food and excellent service. We serve a wide range of traditional meals alongside hand pulled ales and delicious wines seven days a week, lunch and dinner.

## **The Rose & Crown, Warwick**

	Beer	Beer Miles
	Purity	13.2

Tucked into the corner of Warwick's Market Square, The Rose & Crown hums with life all day long. A favourite with the townspeople; it is used variously as a watering-hole, the place for a spot of lunch or a celebration dinner. The pub is open every day from 8am for breakfast and coffee, with lunch served from noon and hot food available all day.

## *'The Cape of Good Hope'*

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**CAMRA Heart of Warwickshire Pub of the Year 2004**

Supporting Warwickshire's Brewers  
including Church End Two LLocks (Beer of the Festival, Harbury 2004)

**Beer Festival mid July**



# EXISTING LOCALE PUBS AND CLUBS

Pubs and Clubs	Local Beer	Beer Miles
Village Club, Harbury	Warwickshire	8
	Hook Norton	25
Antelope, Warwick	Slaughterhouse	2
The Wharf, Fenny Compton	Hook Norton	18
Antelope, Lighthorne	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
The Crown, Stockton	Dow Bridge Beers	14.3

Pubs and Clubs	Local Beer	Beer Miles
Harvester, Long Itchington	Hook Norton	24
Buck and Bell, Long Itchington	Church End	25
Olde Mint, Southam	Purity	22
Market Tavern, Southam	Warwickshire	6
The Porridge Pot, Warwick	Slaughterhouse	3.0
The Cricketers, Leamington Spa	Slaughterhouse	1.5
Newbold Comyn Arms, Leamington Spa	Slaughterhouse	<b>2.5</b>
	Warwickshire	4.0
	Purity	18.0
The Gaydon Inn, Gaydon	Warwickshire	11
The Stag, Offchurch	Warwickshire	1.5
	Purity	17.9



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## Local Pub and Brewery News

### New Binswood Tavern, Leamington

The newly reopened New Binswood Tavern now has real ale. There are 2 hand pulls, although only of them appears to be in operation, The Usual from “The Wadworth Brewery” at £2.30 a pint.

### Exchange, Leamington

Formerly the Royal Exchange, now open again. There are two hand pumps but so far nothing on them.

### Rose and Crown, Warwick

Paul Brown is the new manager, serve a regular guest Ale, as well as one Local beer from Purity, and a National Beer – that’s Black Sheep at the moment.

### Boat near Stockton

The Boat has reopened and is under new management.

### Dun Cow, Horley near Banbury (OX15 6DA)

Note: this is just outside our area. By way of a change, the summer festival this year will prominently feature ciders. Cider Celebration - 23-25 July. A good variety of ciders and a couple of real ales.

### Plough at Eathorpe

Awarded "Cask Mark" accreditation

# **NEW INN**

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Do you have any interesting news about local pubs. If so please send it to our pub news coordinator Tina Jones at [pubnews@camrahov.org.uk](mailto:pubnews@camrahov.org.uk)

### Newbold in Leamington Spa

Awarded "Cask Mark" accreditation

### Jug & Jester, Leamington

Boarded up as of wed 3rd March. Believe it is to be refurbished possibly by Wetherspoon's.

### The Sausage, Leamington Spa

There are two hand pumps on the bar one with Old Speckled Hen and the other Hooky Bitter.

### The Bell ,Ladbroke

Has now reopened

### The Wheatsheaf, Warwick

This will reopen as a restaurant

### Slug and Lettuce, Leamington

Bombadier is now the regular, plus two from Warwickshire Beer Co.

### The Crown & Castle, Warwick

This now has a new temporary licensee

### The Oak, Warwick

Change of licensee, Lee has taken over from Michelle. Michelle has moved to the Windmill in Coventry

### Fox & Hen, Bascote Heath

The new licensees are are Liz and ??

### Tryst, Leamington

The Bar Cuba has reopened as Tryst

### Three Graces, Leamington

Bar 44 has been renamed to the Three Graces, and serves real ale from the Warwickshire Beer Co. And Purity.

### Caines, Leamington

Bar Code has been renamed to Caines, and serves three real ales.

### Park Tavern, Warwick

The Park is still closed, but has a banner outside advertising it as a "valuable business opportunity", so Enterprise haven't given up on it yet.



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**Listed in Good Beer Guide 2008 and 2009**

### Millwright, Warwick

The Millwright still functioning - beer garden full last Saturday afternoon - a good sign. Permanent beer still St. Austell Tribute.

### Punch Bowl, Warwick

Barnsley Bitter still £1.62 a pint in the Punch Bowl, they also have a new beer, Oakwell Senior, 4.3% at £1.70. Not sure what their pricing policy is, but it should be rolled out nationwide!

## Diary of events: February — April 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 8.30 pm, 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**

**NOTE:** All meetings start at 20:30 unless otherwise indicated.

**30th April to 3rd May** Beer festival Long Itchington beer festival - see <http://www.longitchingtonbeerfestival.co.uk> for details

**4th May** Leamington distribution: Start Holly Bush, finish New Inn

**11th May** Country crawl: Avon, Avon Dasset; Wobley Wheel, Plough, Warmington; Old New Inn, Harbury.

**18th May** Whitnash+ crawl: Exchange, Leamington; Plough & Harrow, Hod Carrier, Heathcote;

**25th May** Warwick crawl: Moorings, Elephant & Castle, Lord Nelson, New Bowling Green

**1st June** Leamington crawl: Newbold Bar, Angel Hotel, Sausage, Voodoo, Willoughby, Benjamin Satchwell

**8th June** Branch meeting: Newbold Comyn Arms (TBC) - please check website for confirmation

**WED 16th June At 8.00 p.m.** Joint meeting with Hereburgh Morris: The Fox, Loxley then The Antelope, Lighthorne

**22nd June** Country crawl: Montgomery, Hampton Magna; Waterman, Falcon, Hatton; Case is Altered, Fiveways

**29th June** Country crawl: Merrie Lion, Wharf, Fenny Compton; Holly Bush, Priors Marston; Market Tavern, Southam

**6th July** Country crawl: New Inn, Norton Lindsay; Joseph Arch, Granville, Barford; Cottage, Ashorne

**13th July** Warwick distribution: Porridge Pot, Racehorse, Tudor House, Vine

**20th July** Leamington distribution: Builders, Cask & Bottle, Hope Tavern, Clarendon

**27th July** Country crawl: Bull, Courtyard, Southam; Cuttle, Two Boats, Long Itchington

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Forename(s) .....

Date of Birth (dd/mm/yyyy) .....

Address .....

.....

..... Postcode .....

Email address .....

Tel No (s) .....

Please state which CAMRA newsletter you found this form in? Beer and Ragged Staff (Heart of Warwickshire Branch)

	Direct Debit	Non DD
Single Membership (UK & EU)	£20 <input type="checkbox"/>	£22 <input type="checkbox"/>
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## Partner's Details (if Joint Membership)

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I wish to join the Campaign for Real Ale, and agree to abide by the Memorandum and Articles of Association.

I enclose a cheque for .....

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Applications will be processed within 21 days



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