



CAMPAIGN  
FOR  
REAL ALE

# The Beer and Ragged Staff

Issue 70

January — March 2011



Heart of  
Warwickshire

## Joint Submission to Home Office

The British Beer and Pub Association has made a joint submission to the Home Office on behalf of the leisure and hospitality sector, raising their very real concerns about the current Licensing Law proposals. As well as this the submission also contains a legal opinion from Gerald Gouriet QC, who is well respected in the field of licensing law, which raises important issues about the proposed changes to the Licensing Act

Brigid Simmonds, chief executive of the British Beer & Pub Association said, "This submission brings together a coalition across the hospitality sector and a unified voice on the critical issues that concern the industry about the Government's current proposals. In addition, we considered it vital to invest in a legal opinion from an eminent QC to provide an authoritative view on the fundamental legal issues that arise from these proposals. "This joint submission, backed by a solid legal opinion, provides a firm foundation for taking forward our case with Government, MPs and other key stakeholders."

Nick Bish, Chief Executive of The Association of Licensed Multiple Retailers, said: "These proposals represent an unprecedented threat to responsible businesses. We are all agreed collectively that they are unnecessary, unjust and unaffordable and the joint submission puts this case forensically



and forcefully. We just hope Ministers are listening and prepared to act to prevent severe unintended consequences for our industry".

The basic recommendations include:

To support the introduction of a prohibition of below-cost retailing as a mechanism for promoting fair competition and responsible retailing.

To welcome a Government review of alcohol taxation and pricing which would redress the imbalance between prices paid by customers for alcoholic drinks in hospitality venues and shops, and to suggest a more radical look at taxation, such as a VAT differential, a rebalancing of duty between higher alcoholic strength drinks and lower strength drinks such as beer, and duty refunds for hospitality venues.

The introduction of a level playing field between leisure and hospitality business on the one hand, and shops and supermarkets on the other, by either a Government backed voluntary Code of

**Watch out for limericks inspired by various beers at the Harbury Beer Festival**

*Continued on Page 2*



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)

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Practice, or mandatory conditions for the promotion and sale of alcohol in the off-trade.

More effective use of the powers that already exist to revoke and refuse licenses.

More use of measures such as training orders in the fight against under-aged drinking, recognising that the hospitality trade is in the front line, and many transgressions are without intent.

CAMRA should certainly welcome these proposals. In particular the creation of a level playing field between pubs and off sales is important to

encourage more people to drink in the safe and social environment of a pub rather alone at home, or in the local recreation ground. Also the fight against under-age drinking falls heavily on bar staff, who can very easily, as the recommendations say, transgress without intent, and the proposed supportive measures are much preferable to the previous government's proposals of entrapment by the use of under-age agents provocateurs.

Source: *British Beer and Pub Association Website*.

## Fair Deal for Beer Could Create 30,000 Jobs

**The British Beer & Pub Association has claimed that around 30,000 new jobs would be created if there was a fair alcohol duty system for beer. Research undertaken by Oxford Economics for the BBPA shows that the current tax system discourages the consumption of low-strength drinks such as beer, resulting in lower tax revenues and fewer jobs. This shows that there is a pressing need for the government to move the UK to a more balanced duty system in line with neighbouring countries.**

The current system penalises beer, which is both low-strength and overwhelmingly UK-produced. If the duty system were better balanced then the current rapid rate of pub closure could be reversed, and 29,500 new jobs would be created, mostly in the pub and hospitality sector. It could also bring the government around £250 million in extra revenue from employment and corporation tax. BBPA Chief Executive Brigid Simmonds comments:

"The new Government now has a great opportunity to bring fairness into our duty system –

with huge potential benefits for the Treasury and the UK economy.

"A fair deal for beer would create a win-win situation for all. Beer is unique among the main categories of drink, with Britain's pubs dependent on beer sales. Over 90 per cent of the beer consumed here is brewed here.

"We've had many years of duty changes that have favoured other categories of drink - yet taxing beer fairly would create thousands of new jobs, and substantial extra tax revenues. Beer is also a low alcohol drink of choice and should be treated differently to other stronger alcoholic beverages. There is potential for a huge success story that could be grasped by the new Government. Everyone would benefit from a new and fair approach."

Source: *British Beer and Pub Association Website*.

**A swineherd with love on his mind,  
Set his sights on this girl who was kind.  
But the smell of his britches,  
Had her in stitches,  
So his offer was sadly declined.  
Inspiration: Slaughterhouse 'Swineherd' 4.0%**

### Heart of Warwickshire Branch Committee

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Press day for next issue (April 2011) is Monday 7 March.

## **The Beer and Ragged Staff** Issue No. 70 January 2011

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### **Harbury Helps Air Ambulance Keep Flying**

**On Saturday 27th November Steve Bolton, Dave Shurrock and myself went to Coventry airport as a follow-up to the presentation of money raised at Harbury Beer Festival to the Warwickshire and Northamptonshire Air Ambulance. For the past few years the air ambulance has been Harbury's designated charity, with visitors requested to donate unused beer tokens, and this year we managed to raise some £491.95. We were greeted and made most welcome by fundraiser Jo**



*L-R Ian Bayliss, Philipa Gibbs, Mac McDaniel, Steve Bolton, Dave Shurrock, Simon Cusack*

Warwickshire and Northamptonshire, but can operate further afield if required. It recently picked up a serious burns victim in Boston, as well as going down to London to help with the aftermath of the 7/7 bombings.

Why do we need an



*Life-Saving Equipment Carried*

**Payne.** We were just in time to see the ambulance landing after returning from a mission from just south of Leicester via the Walsgrave Hospital. This gave us a chance to inspect it, as well as to meet the three-person crew, pilot Mac McDaniel, and paramedics Philipa Gibbs and Simon Cusack. The helicopter itself is an Augusta 109, the fastest ambulance in the country. It normally operates within

air ambulance? Well Warwickshire is a rural county, with some quite inaccessible areas, and getting to victims quickly can be vital. For cardiac arrest, the second most common incident after road accidents, a quick arrival can be literally a matter of life and death. For trauma victims too, the Golden Hour scenario, first recognised in the Vietnam war, means that patients have a far better chance of survival if they receive medical treatment in the first hour, and for this to the air ambulance is very important. The air ambulance costs £1.5M a year to run, and is completely independent and reliant on public contributions. For more information see their website <http://www.wnaa.co.uk>

**A young lumberjack bold and true  
Had an accident using some glue.  
He stuck an axe to his hand,  
And could barely withstand,  
All the drinking that he couldn't do.  
Inspiration: Brentwood 'Lumberjack' 5.2%**

## Beer Under The Southern Cross

*Continued from  
Previous Edition*

### **Part 2 Hobart to Sydney via New Zealand**

In part one we had travelled 2373 nautical miles from Perth to Hobart visiting six breweries. The journey now continued



South round the southern tip of New Zealand, up the east coast and across to Sydney, a further 2775 miles. It was at the tip that we encountered Antarctic winds of up to 45 knots and 8 to 10 metre waves. The ship was rolling at 8% causing considerable damage to glassware and crockery. The contents of two bars were smashed on the floor in seconds. Once in the lee of Stewart Island the storm abated and all was calm to Dunedin.

Dunedin was founded by Scots migrants, its name being Gaelic for Edinburgh. Signs of home abounded with Saltires flying and traditional dress in the shops. Whilst on a vintage rail trip 77 km up the Taieri River Gorge we met a train guide who had just retired from Emerson's Brewery as a director after 18 years service.

This was to be our next trip. We learned that Emerson's had expanded and their

old premises were occupied by the Green Man Brewery. We went there but finding no visitor facilities moved the half mile or so to Emerson's. Unfortunately neither had they but sensing our disappointment the receptionist dived

into the brewhouse returning with a tray of tasters. She then directed us to Albar in Stuart Street where their beers were available surprisingly on hand pull, not often

seen in this part of the world. London Porter was a great

hit. Visitors with more time may also care to try Speight's Brewery in Rattray Street. They have full visitor facilities but be aware their beers are nowhere near as good as Emersons.



**A seasoned gold digger called Janet,  
Would attract men with tales of her parrot.  
Her golden Macaw,  
Was a bit of a draw,  
And did tricks on the bed with a carrot.  
Inspiration: Bank Top 'Gold Digger' 4.0%**

We continued up the east coast to Christchurch (pre-earthquake!). It is the finest city in New

Zealand, just like an uncrowded market town clustered around the cathedral.

The centre is bisected by the crystal clear waters of the River Avon running through gardens. Vintage wooden bodied trams run round a 25 minute central city circuit. Collected from all over Australia and New Zealand some are over 100 years old. At tram stop number

brewpub whose beers are a bit ordinary but fortunately sharing the building was a pub called One Red Dog who specialised in beers from Tuatara and Waikanae. Tuatara's Heffe Weisse was the highlight of the whole trip, flavours of cloves, vanilla, and banana.



Well it all had to end and the two-day voyage to Sydney was the final part. We landed at the Overseas Passenger Terminal in the shade of the Harbour Bridge. A party of visitors were walking the bridge and looking like ants up in the girders. Across the sparkling waters of the harbour was the Op-

four by the Arts Centre we found the Dux De Lux brewpub. Seven different beers to try plus a guest from the Three Boys Brewery, every one worth trying. Oh for another day here!

era House but it was just too hot to go far. No option but to take cover in the iconic Australian Hotel in Cumberland Street in the Rocks District just a short walk from the bridge. Draught beers from Fat Yak, Matilda Bay, and others were on tap plus over 100 different bottled beers all from Australia. At last I managed to get Cooper's Best Extra Stout (6.3%) and Extra Strong Vintage Ale (7.5%). A perfect finish to a holiday. Sadly though no time to visit the Lord Nelson Brew Pub in Argyle Street, also in Rocks.

Next stop Wellington, a large city with fine parks and botanical gardens. As in Melbourne on the old docks had been transformed into a trendy area of shops, cafes and bars. At Shed 22 Mac's Brewery, an out-of-town regional, had a brew pub. Eight beers and their own Isaac's Cider. Taster trays as usual. Further along the harbour was the Loaded Hog

[Bob Holden]

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## Cider and Perry News

There are many criteria to be considered before cider and perry can be acknowledged as such for duty purposes. However, notwithstanding the demands of the excise people, CAMRA has its own definition of a draft real cider. "Real cider" is a long established, traditional drink which is produced naturally from freshly pressed apples and is not artificially carbonated, Micro -- filtered or pasteurised. Good old CAMRA -- straight to the point.

The National Association of Cider Makers' recent circular regarding the legal requirements for the constitution of cider and perry is far more complicated.

The paper deals with the minutiae of the alcoholic liquor duties (definition of cider) order 2010 which has amended the definition of the drink in the alcoholic liquor duties act 1979. Phew!

Among the long list of stipulations, these are the most salient for the dedicated cider drinker: cider means cider (or perry) strength exceeding 1.2% but less than 8.5% cider (or perry) obtained from the fermentation of apple or pear juices without the addition at any time of any alcoholic liquor or any liquor or substance which communicate colour or flavour.

The regional cider coordinator has published this list that CAMRA does not recognise as being real, saying that the list is not necessarily complete.

Addlestones	Dry Blackthorn
Aspall	Gaymer's
Brothers	Jacques
Bulmers	K Cider
Diamond White	Kopparberg

Magners	St Helier
Merrydown	Stowford Press
Rekorderlig	Strongbow
Samuel Smiths'	Taunton
Saxon	Thatchers Gold
Scrumpy Jack	Woodpecker

Richard Knibbs, licensee of Ye Olde Cider Bar, Newton Abbot, wins CAMRA's National Pomona award for his dedication to real cider and perry over the past 40 years. CAMRA's annual Pomona award is named after the Roman goddess of apples and is presented to the person place or thing that has done the most to promote real cider or perry in the last 12 months or for their ongoing outstanding work in this field. CAMRA received many entries for the award from CAMRA members and members of the public, but it was Richard Knibbs, licensee of Ye Olde Cider Bar, who won the committee's approval to receive this prestigious accolade. Andrea Briers, CAMRA's Cider and Perry Campaigning Chair, said "Richard Knibbs thoroughly deserves CAMRA's Pomona Award this year. He has provided the community of Newton Abbot with an outstanding range of quality real cider and perry for the last 40 years in a bar that has changed very little in the last hundred years. Scrubbed tables and settles and not a cushion insight!"

Pomona award winner Richard Knibbs said "I am absolutely delighted



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to win this award for my passion and dedication towards real cider over the past 40 years. I am also very pleased that CAMRA supports this wonderful, traditional drink. I am a person who does not like change and this is why the Cider Bar has kept the same over the years with real cider being the core product sold.

Cider houses have dwindled over the centuries. They are not pubs and do not sell any beer or spirits and at the last count there were only three surviving cider houses in England. The other two cider houses in Britain are the monkey house, Defford, Worcestershire, and the Cider House,

Quatt, Shropshire. CAMRA's cider and Perry Month is an annual campaign that takes place in October. I spoke to Mrs Collins at the monkey house, and contrary to any Chinese whispers she is not closing yet, and if anyone wants to visit the telephone number is (01386) 750234. The opening hours are Wednesday Thursday and Saturday 6 PM until 10 PM, Friday 11 AM to 2 PM on Sunday midday to 3 PM, closed on Monday and Tuesday. If anyone would like to go on an early spring trip please phone (01926) 408886. All welcome.

[Pauline Brooks]

## Do Your Bit For Democracy

An early day motion (EDM) is a Parliamentary petition raised by one member of Parliament, for which other MPs can declare their support. Early day motion 210, raised by Greg Mulholland MP, recognises the social economic and cultural importance of well-run community pubs, and urges the government to implement policies to help secure the future of community pubs. The EDM 210 has now become the most popular EDM in Parliament, with some 238 signatures, as a direct result of activity by CAMRA members in specific constituencies.

The text of the motion reads 'That this House recognises the social, economic and cultural importance of well-run community pubs, which provide a safe and sociable environment for the consumption of alcohol among friends and are an essential community meeting place; notes the ideas put forward in the Campaign for Real Ale's Beer Drinkers and Pub Goers Charter which received support from 670 candidates at the last election, 150 of whom were elected; welcomes the genuine cross party consensus on the need to support and protect well-run commu-



nity pubs; and so urges the Government to implement a package of policies which will help secure the future of viable and well-run community pubs'.

This is good news, but there are still more battles to be fought. On 21 January MP Nigel Adams' Protection of Local Services (Planning) Bill will get its

second reading, and it is important that we persuade our MP to show support for the bill. This bill is will have the power to close loopholes in the planning law which allow services such as pubs and post offices to be demolished without the need to seek planning permission. An example of why this is needed is given by the case of the elephant and Castle pub in Leamington, where the bulldozers moved in at 4 AM one Sunday morning. Under the present law once they manage to knock it down with no one objecting they have found a way round planning protection.

The lesson is that democracy works if enough people are prepared to take an interest. So come on, lobby your MP, and keep an eye on local planning applications.



Wye Valley Brewery  
Herefordshire

[www.wyevalleybrewery.co.uk](http://www.wyevalleybrewery.co.uk)

# CAMRA Vows to Keep up Pressure

CAMRA, the Campaign for Real Ale, is continuing its campaign to secure reform of the beer tie despite today's announcement by the OFT, Office of Fair Trading, that it will take no action. This is despite considerable evidence providing reasonable grounds to suspect anti-competitive



behaviour by the large pub companies. The inaction of the OFT, whose responsibility is to ensure markets work well for consumers, is all the more remarkable given that the Commons Business Select Committee and the Government recognise that a competition problem exists and are working to find a fair solution.

Mike Benner, CAMRA Chief Executive, said:

CAMRA's initial reaction to the OFT's decision is that it is based on a blinkered and selective consideration of the evidence. The OFT has squandered an opportunity to support a process of industry self regulation to improve competition and benefit consumers. Today's OFT decision does nothing to change the fact that the Business Secretary, Vince Cable MP, has publicly stated that the pub companies are on probation and that they will face legislative action if they fail to reform by June 2011. The OFT recognises the concerns of tied pub landlords but has failed to recognise the impact of these on consumers. It is

extraordinary that the OFT appears to have dismissed as irrelevant the treatment of tied pub landlords by the large pub companies. A balanced and fair relationship between tied pub landlords and the large pub companies is crucial to ensuring the pub market works well for consumers.

The OFT's own analysis recognises that tied pub landlords on average pay around £20,000 more for their beer every year as a result of being tied and unable to purchase beer on the open market. CAMRA, unlike the OFT, recognises that higher costs imposed upon tied pub landlords will inevitably be passed onto consumers through higher prices, under investment and pub closures.

Dr. Rick Muir, author of the Institute for Public Policy Research (ippr) groundbreaking 'Pubs and Places' Report said:

ippr research shows community pubs are not just places to drink, but are also places where people meet friends and neighbours and where local clubs hold meetings and events. Community pubs are the embodiment of the 'big society' principle yet many risk being squeezed to death as a result of restricted competition. The OFT has failed to stand up for individual pub landlords and ultimately it will be consumers who suffer as yet more pubs close.

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## Knitwick Green Hop Festival 2010



On the 9th October the Heart of Warwickshire branch enjoyed a day out at the Green Hop Beer Festival followed by a mystery tour of north Worcestershire pubs. We travelled by mini bus to the Talbot at Knitwick, Worcestershire where the festival was taking place for the 13th year. A large marquee had been erected in the Talbot's garden to hold the beers. There were 22 green hop beers along with a few other beer styles to sample. The weather was cool but dry and nice enough to stay in the garden near to the marquee. Tasting began at 11 o'clock with orders to be back at the bus by 3.30 giving us ample time to try some of the beers on offer.

The green hopped beers varied in colour and strength so there was a good choice for most tastes. I'm partial to darker ales so tried the Sonic Early Bird Stout from Foxfield which came in at a hefty 5% ABV which had a nice hop aroma and a familiar stout style. I enjoyed

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**CAMRA Heart of Warwickshire Pub of the Year 2007, 2008 & 2010**

Teme Valley's Hop Nouveau Pilgrim (4.1%) and Hop Nouville Mathon Goldings (4.1%). Being of Welsh extraction, I had to try the Y Draig Gwyrdd (4.4%), a light and fruity beer from Heart of Wales. Another interesting brew was the Green Pear (4.4%) from the Malvern Hills Brewery which was a golden beer with a nice hoppy aroma and bitter taste. Of the other beers, I particularly liked Coverdale St. Georges Stout (4.5%) and the very strong William Mucklow's Mild (6%). As the Talbot is the home of Teme Valley Brewery, its beers were well represented both at the festival and in the Talbot itself; This, That and Whatever Next being available in the bottle as well as from the pump.

The first pub on our mystery tour was the Live and Let Live in the heart of Bringsty Common. The pub is housed in a 18th Century thatched building which was refurbished a few years ago. The pub has a friendly atmosphere and the food looked really good. Ales from the Malvern Hills Brewery and Wye Valley were

on tap and I tried the MHB Black Pear, a golden premium bitter.

From here we travelled north to the Bell at Pensax. This was a friendly country pub with a good selection of beers. Here I tried two contrasting beers; Fog on the Tyne from Northumberland, a light hoppy beer and a dark malty brew, Titanic Stout.

At the next stop, I had a pint of Hobson's Town Crier. This was at the Colliers Arms, a typical English country pub located at Clows Top near Bewdley. A contrast to the Colliers was the Plough at Far Forest. This was very much an eatery style pub with many people enjoying a Saturday evening meal. Here, my meal was consisted of a packet of crisps washed down with Shropshire Lass, a refreshing, citrus beer. Finally, our mini bus squeezed down the narrow lane to drop us off at the Dodford Inn, Dodford where I enjoyed a half of MHB whilst attempting to play a guitar, much to the amusement of those nearby.

[John Griffiths]

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## Beer in space!

**It may not come in time for Oktoberfest, but the world's first beer to be certified for consumption in space will soon undergo tests in weightlessness to see if it is brewed with the right stuff. Astronauts4Hire, a non-profit space research corporation, will conduct the tests on an Australian beer that has been brewed specifically for easy drinking in both microgravity environments, as well as here on Earth. The beer was produced as a joint venture between Saber Astronautics Australia, a new space engineering firm, and the Australian 4 Pines Brewing Company, located in Manly, a suburb of northern Sydney.**

The development of space beer is intended to coincide with the burgeoning space tourism industry, and as the market expands, industry leaders are anticipating a demand for such products.

So how do you test space beer without a rocket? Drink it, of course.

Testing for the new space beer is set to begin in November on board Zero Gravity Corporation's modified Boeing aircraft, which flies a series of parabolic arcs that simulate environments of weightlessness. An Astronauts4Hire flight member will act as the primary flight operator. The researcher will perform various experiments – such as sample the beer during weightless parabolas – and record biometric data on body temperature, heart rate and blood alcohol content. Data will also be collected on the taste of the beverage and its

drinkability during weightlessness. This will be the first in a series of similar test flights that will be required to qualify the brew for consumption in space. The project is funded in part by 4 Pines Brewing Company's sales on Earth.

This isn't the first time that beer and space have met. In 2006, the Japanese brewery Sapporo teamed up with Okayama University in Okayama, Japan, and the Russian Academy of Sciences, headquartered in Moscow, to create a special brand of limited space beer. The brew, called Space Barley, was prepared using barley grown from seeds that had flown for five months on the International Space Station.

In the past, NASA has also sponsored studies on space beer, and whether or not the popular beverage can be brewed in space. Under current policies, however, alcohol remains forbidden on the International Space Station.

One study, done in conjunction with the University of Colorado, found some puzzling results about how yeast ferments in microgravity environments. The researchers, who announced their findings in 2001, discovered that yeast fermented with greater efficiency in their sample of space beer, making it more alcoholic. Other studies have examined the type of container that would be needed to maintain the drink's carbonation in spite of the extreme pressure and temperature changes that accompany a ride into space.

[Tony Green (Suffolk Camra)]



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Tanguero Malbec	6.95
fruity red finishing long and soft, Argentina Argentina	
Cedar Creek Shiraz/Cabernet	6.85
elegant full bodied Australian with smoky oak flavours	

### Rose

TerraSur Reserva Merlot Rose	6.95
bouquet refreshing soft Chilean with red fruits	

### Sparkling Wine & Champagne

Willowglen Brut	7.45
Refreshing Australian sparkler with creamy fruit finish	

### White Wines

Niel Joubert Chenin/Chardonnay	6.85
elegant South African with ripe tropical	
TerraSur Reserva Sauvignon Blanc	6.95
dry, Chilean with a fresh crisp finish	
Tanguero unoaked Chardonnay	7.15
well balanced, long, refreshing from	
Cedar Creek Semillon/Chardonnay	6.95
easy drinking Australian with citrus	
Chablis Simonnet Febvre	10.95
classic dry French Burgundy with crisp	
Mumm Cordon Rouge	22.95
fine, light bodied champagne with clean	

The Anchor Inn, Warwick Road, Leek Wootton CV35 7QX Tel 01926 853355

# Branch Trip to Antwerp

Meeting at Leamington Spa station the group took a train to London, where we went to The Bree Louise on the corner of Coburg Street and Euston Road. There were 6 handpumps and 11 beers on gravity, some of which were part of a beer festival supporting Ale4Forces. A short walk to St Pancras gave us time for a quick half in the Betjamen's Arms before the Eurostar to Belgium. On the Brussels to Antwerp train we met the member of the group who had flown to Belgium, then were impressed by the station.



Group at Bree Louise

We checked in to the hotel and met back up in the bar. The selection of bottles would have been pretty good in Britain, including Rochefort 8, Orval and Durvel. Having got a photocopied map that we could write on there was a discussion involving the GBG Belgium about where we were going. We crossed the square and turned right to the Oud Arsenaal. This was fairly small with a really pub like atmosphere that the photos can't entirely capture. There were cluttered walls covered in old brewery signs, a buzz of chatter from locals and lots of bottles on show. There was even a blackboard of guest beers on the back wall. Highlights included Noir Dottings De Ranke and different De Konink Christmas beers. The next visit was a few minutes away

and to confuse us, while the guide called it Elfde Gebod the sign outside said Het Kathedraalcafe. Inside was a mass of religious statues with a few modern paintings looking out of place between them. There were also stained glass panels hung on some of the windows and an Ave Maria caption behind the bar. This was a restaurant as much as a bar so it took a few minutes to get a table. There was then the confusion about food. The waiter explained there was a rule of no more than 4 main courses per table. That seemed odd for 9 customers until he explained he meant no more than 4 different dishes could be ordered. The beer menu was impressive, and I had a Gouden Carolus dark beer. An option some of the group enjoyed was to have a taster for two people, where 4 different beers came in smaller glasses. The food was very good and at the end of the meal the waiter brought some free beers to share between us. When we came rain was hammering down, which was a major reason why we went to Pater's Vaetje.



Poechwhatever Brussels



*Leamington's Best Kept Secret*

## The Green Man

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Selected for entry in to the Good Beer Guide 2011.

This was a good call as it was a nice bar with a huge beer list. Behind the bar there was some stained glass while at the rear, up winding stairs was a small gallery with a few tables. It was a longer walk to De Grote Witte Arend. This was hidden inside a courtyard off the street and was a large, bright bar with chandeliers and pale walls. Another large beer menu included Floreffé Prima Mellior. Here the group split with some hurrying to get to the Kulminator, while others including your



Oud Arsenaal

author drank more slowly. Unfortunately this meant we missed the Kulminator as a wrong turning meant we arrived just as it was closing, only to see the others inside. So it was back to the hotel.

On Saturday morning the group went in separate directions. Some hardly drinkers returned to the Oud Arsenaal as it opened from 7.30am. Others went to a café on the square for a less boozy breakfast. A number of the group then went to Turnhout where there was a bar with a huge choice of beers. I was one of those who went to Westmalle and after viewing the outside of the monastery crossed the road to their outlet, the Trappisten Café. It had the look of an upmarket motorway services, with the difference that it served great food, with Westmalle Trappist beer both on draught and in bottles. The latter were available at room temperature or two different chilled temperatures. One option was Westmalle half & half, a glass of mixed Dubbel and Trippel. It had English menus too, which may be considered cheating. That evening the group met up and returned to the Oud Arsenaal. We gave the landlord some copies of Beer & Ragged staff and he got out his card showing he is a life member of CAMRA. One of the bottles in that session had a great caption: “Drink moder-

ately but regularly”. There followed a fair walk to Waagstuk, a bar near where bombs dropped from a Zeppelin hit the town and so is the home of Zeppelin beer. It did good food for those who wanted meals and a huge platter of cheese and salami for a snack. As guest beer it had draught Curvee des Trolls. The lighting was subdued and there was a large collection of pottery tankards hanging from the roof. Again the group split up and my part of it returned to De Grote Witte Arend and bottles of Hopus. That night the staff were really friendly and got out a doorstop huge book on Belgian beers, then recommended another newly opened bar for us to try. So we went to Antwaerps Bierhuiske, a thin, darkly lit bar with a row of fridges full of beers. Both the friendly locals and the knowledgeable bar staff suggested beers to try. These included Straffe Hendrik from Bruges and Black Albert, a 13% Imperial Russian Stout. On the way back we went in the opposite direction to the hotel, having a scenic walk by the river and castle before turning towards home.

On Sunday after various breakfasts we met up and went to Brussels giving time for a drink there. So we went to the Mannekin Pis and opposite it the

Poechenal-lkelden, where we had a table in the cellar. This was full of puppets and looked on to a



Antwaerps Bierhuiske

display of barrels. There was another interesting choice of great beers, ranging from Blanche Troubllette to Hercule Stout. Then it was off to the station, with time for a drink in a bar there before boarding for Britain. When we arrived back in London we went to Paddington as engineering work had closed the usual route. Hence we had a drink of assorted Fuller’s beers at the Mad Bishop and Bear pub in the station before going home.

[David Baynham]

## Blue Lias Decorated for Xmas

The decoration of the Blue Lias started 1st November, and with daily effort was ready 1st December. Brian Stafford is very



likely the longest serving landlord in the HoW area, having run the Blue Lias for almost 27 years (Brian believes Richard Mills, Harvester, Long Itchington may have taken up residence only a few weeks after



him - a close run thing).

Brian has run several other pubs before this, including the Castle in Warwick for 10 years in the 1970's. Blue Lias Xmas beer is Goff's Twelfth Night. Should be permanent till early Jan at least. [Jeff Biddle]

Your hosts Julie & Jeff welcome you to

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**Warwickshire Pub of the Year 2010**

[www.theboarsheadhamptonlucy4food.co.uk](http://www.theboarsheadhamptonlucy4food.co.uk)



# Weekend Trip to Thornbridge Brewery and Peak District



Heart of Warwickshire Branch are planning a weekend away in the Peak district area from Friday 25th March to Sunday 27th March. The aim at present is to leave Warwick on the Friday morning, visit "Thornbridge" brewery on the Friday afternoon / evening, visit local pubs in the GBG, possibly visit "Elland" brewery on the Saturday to present them with their award from "Harbury 2010" , visiting other pubs on route, then returning back to Warwickshire on Sunday afternoon, after having had lunch at a suitable venue on the way back.

The approximate costs for this are:- For the coach £75 per person, a Hotel accommodation is likely to be between £60 and £70 per person for the two nights stay. All other costs are not included at this stage. Please book your place by 20th January 2011, by email to:- chairman@camrahow or Telephone:- Steve on 01926 651768 or 07790323822

## 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

Discounts will apply for multiple entries  
 Special offer – One Quarter page advert will be available on the Front Page for £75



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The Woodland Tavern, Regent St.  
 The Cricketers Arms, Archery Rd.  
 Murphys Bar, Regent St.



The Tilted Wig, Market Place.  
 The Antelope Inn, Saltisford.  
 The Clarendon Arms, Kenilworth.  
 The Porridge Pot, Stratford Rd.

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**NOW AT OUR VERY OWN PUB & SECOND MICROBREWERY**



THE Wild BOAR, Lakin Rd, Warwick.

# Another Pub Joins 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. Landlords who wish to be included in LocAle should contact the editor.

## The Avon, Avon Dassett



Beer	Beer Miles
Hook Norton Bitter	18

Tucked away in the heart of an unspoilt Warwickshire village next to the Dassett Hills, the Avon hums with life all year long, with flagstone flooring & roaring log fire. A favourite with the villagers and business people alike who use it variously as a watering-hole, the place for a spot of lunch or a celebration dinner. We take huge pride in serving the freshest, finest and where possible local ingredients and freshly prepared to order, we are also famous for our "64 Ways to Eat Pie". Timothy Taylors Landlord & Golden Best, together with Hook Norton Bitter are always available.

A stunning **postmistress** called Jenny,  
 Won the pageant in Abergavenny.  
 With her beauty so fine,  
 She would usually dine,  
 Without ever spending a penny.

Inspiration: Sandstone 'Postmistress' 4.4%

There once was a young **Scottish drover**,  
 Who the police one day asked to pull over.  
 It seemed that he'd strayed,  
 Somewhere naughty, and paid,  
 With a card whose expiry was over.

Inspiration: Tryst 'Drover 80/-' 4.0%

# The Talbot Inn

Rushmore Street Leamington Spa

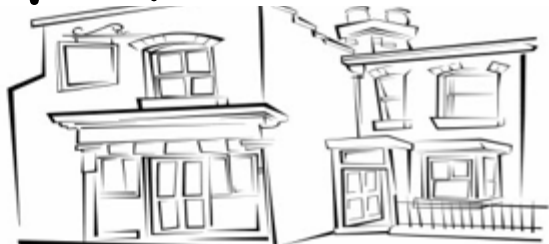
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 Real home Cooked Food - 7 Days a Week, all day Sunday  
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**CAMRA Heart of Warwickshire Pub of the Year 2004**

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



## Existing

## 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
Fox & Hen, Bascote Heath	Hook Norton	22
Case is Altered, Fiveways	Slaughterhouse	7
	Warwickshire	12
	Church End	19
Cape of Good Hope, Warwick	Weatheroak	20
	Church End	25
Woodland Tavern, Leamington Spa	Slaughterhouse	1
The Anchor, Leek Wootton	Purity	16
The Rose and Crown, Warwick	Purity	13.2
The Oak, Warwick	Hook Norton	23.6

Pubs and Clubs	Local Beer	Beer Miles
Harvester, Long Itchington	Hook Norton	24
Gamecock, Harbury	Hook Norton	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	2.5
	Warwickshire	4.0
	Purity	18.0
The Gaydon Inn, Gaydon	Warwickshire	11
The Stag, Offchurch	Warwickshire	1.5
	Purity	17.9
The Benjamin Satchwell, Leamington Spa	North Cotswold	19.4
	Purity	15.9
	Warwickshire	2.6
The Red House, Leamington Spa	Hook Norton	23.8

## Local Pub and Brewery News

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

### The Moorings, Leamington

The Moorings has now reopened after a £250,000 makeover, under the ownership of Charles Harris and Nigel Brown of The Stag at Offchurch. Chef Gavin Allcock, formerly of the Rose and Crown in Warwick, has also joined The Moorings.

### Three Horseshoes, Princethorpe

Long standing landlady Sue and daughter Nicki have recently left. Sue has retired and Nicki moved on to other things, we wish them both well. New Licensees are Geoff & Anne.

### Wild Boar, Warwick

The former Park Tavern reopened on the 8th October. as a pub and brewpub, with Nick the landlord, formerly of the Newbold Comyn Arms in Leamington in cooperation with Steve and Pete of the Slaughterhouse Brewery.

They have many Slaughterhouse and guest beers on, as well as regular festivals featuring a particular brewery. Another thing to be approved of is that there will be no jukebox, fruit machines, or television.

### Lazy Cow, Warwick

The Globe, Warwick has now reopened as the Lazy Cow, a Hotel, Steakhouse and Bar. They have a good sized bar with 6 beers on handpull, including their own Lazy Cow brewed by the Warwickshire Brewery.

### Rose and Crown, Warwick

The Rose and Crown has been awarded best pub in this year's Godiva awards.

### Jug and Jester, Leamington

The Jug and Jester has reopened as a J.D.Wetherspoon pub. Unit manager is Dean

*Brian & Sandra  
welcome you*



*Farm Street,  
Harbury  
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614023*

## The Old New Inn

*Harbury's only entry in the  
Good Beer Guide  
2009/2010/2011*

*Constantly changing  
range of  
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Guest Beers*

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## Red Lion, Northend

The villagers are delighted that the Red Lion in Northend, closed since March, reopened last weekend under the ownership of the Williams family, previous tenants of The Royal Oak at Flore, Northamptonshire. Ian and Marg, together with their son, Kevin, and daughter-in-law Hayley, will be running the pub as a free house family business, opening all day, serving homemade food and a selection of real ales. For further information the new phone number of the Red Lion is 01295 770685.

## Barley Mow, Stockton

Current licensee is Mark Thomas with partner Jackie. 10 hand pulls, 2 / 3 usually Black Country Ales of course plus guests. Black Country Ales BFG; Black Pig and Fireside are all available at £1.80 per pint weekdays 12 till 4 pm, but only £2.50 a pint at other times.

## Punch Bowl, Warwick

On Saturday 30th April The Punch Bowl is organising a coach trip to the Oakwell Brewery, Barnsley., also including a visit to several pubs, for £15. See landlord Mark to book.

Don't forget to do your Beer Scoring. For information on how visit website

<http://www.beerscoring.org.uk/>

## Informative Evening at The Wild Boar

Monday 13th December was the Wild Boar, Warwick's Christmas party, combined with a very interesting talk with tasting session by Mark Tetlow, Quality Brewer of Everard's Brewery. As well as taking us through the brewing process (and making sure we had plenty of samples) Mark also revealed the following interesting facts:

- Beer drinkers in towns were charged a tax, known by the old Norse word "scot". Drinkers in the countryside were not, so they drank scot-free.
- Beer was sold in pints and quarts. Drinkers who were judged to have had enough were told to mind their pints and quarts, or "Ps and Qs".
- The Latin name for Hops is *Humulus Lupulus*, or Wolf of the Woods, because it strangled other plants. Hops are related to stinging nettles and cannabis, when this information is related to students at talks, hop samples regularly

## Diary of events: January - April 2011

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. Events shown in italics are not organised by Heart of Warwickshire CAMRA, Note: All meetings start at 20:30 unless otherwise indicated

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

4th Jan	Warwick Distr'n	Meet Cape of Good Hope; finish at Old Fourpenny Shop
11th Jan	Leamington Distr'n	Meet Cricketers, finish at Talbot
18th Jan	GBG pub survey	Details to be announced closer to the date. Contact <a href="mailto:events@camrahow.org.uk">events@camrahow.org.uk</a> for info.
25th Jan	Warwick crawl	Saxon Mill, Woodloes Tavern, Rose & Crown, Thomas Lloyd
1st Feb	Leamington crawl	Holly Bush, Somerville, Coventry Arms, Woodland Tavern
8th Feb	Country crawl	Stag, Offchurch; Plough, Eathorpe; Three Horseshoes, Princethorpe; Bull, Weston under Wetherly
15th Feb	Branch meeting <b>Start 8.00 p.m.</b>	The Wild Boar, Warwick
22nd Feb	Country crawl	White Lion, Radford Semele; White Hart, Ufton; Fox & Hen, Bascote; Black Dog, Southam
1st Mar	Warwick crawl	Great Western, Railway, Zetland, Lazy Cow
8th Mar	Leamington crawl	Moorings, Royal Exchange, Avenue, Jug and Jester
15th Mar	Country crawl	Bell, Ladbroke; Butchers Arms, Bishops Itchington; Red Lion, Northend; Avon, Avon Dasset;
22nd Mar	Leamington crawl	White Horse, Clarendon, Hope and Anchor, Cask and Bottle
25-27th Mar	Branch weekend trip	Visit to West Yorkshire and Thornbridge brewery - see article on page 17 for details.
29th Mar	Branch AGM <b>Start 8.00 p.m.</b>	The Old Fourpenny Shop, Warwick
5th Apr	Warwick Distr'n	Meet Unicorn, finish at The Oak
8-9th Apr	<i>Coventry</i>	<i>Coventry Beer Festival</i>
12th Apr	Leamington Distr'n	Meet Green Man, finish at New Inn

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

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

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