



CAMPAIGN
FOR
REAL ALE

The Beer and Ragged Staff

Issue 74

January — March 2012



Heart of
Warwickshire

Licensees - We Want Your New Year's Resolution!



**WE WANT YOU
TO CONTRIBUTE**

Happy New Year to all our local landlords and landladies!

We want you to keep at least one resolution this year. We need you to pledge to keep us informed about your plans during the coming year.

We all keep hearing about the “Big Society” and voluntary groups helping their communities; well we want to embrace this philosophy to help keep Britain’s pubs open – a wonderful heritage that is probably

under more threat currently than at any time in its history.

At a national level, CAMRA campaigns to get a fairer deal for pubs. We complain about the treatment licensees receive from the major pub chains making it difficult for

a business to prosper. We have lobbied against more duty being levied on beer and cider. We have fought to get a minimum price for alcohol to be introduced to get people back into pubs and out of supermarkets as the



price differential would no longer be so great. This looks as though it may happen in Scotland and if it proves to be a success it could spread south of the border.

It really is all about you.



Let us know how we can help.

(Continued on page 2)

To contact the Heart of Warwickshire Branch call 07855 644043

www.camrahow.org.uk

(Continued from [page 1](#))

As the local Heart of Warwickshire Branch of CAMRA we can do little to influence such matters but we can try to support our locals. To do this more effectively we need to work in partnership with you.

We need you to plan ahead and think about our newsletter which comes out four times a year. Please let us know what you are planning to do later in the year. If you are introducing new beers, an extra hand pump; supplying traditional cider **let us know** in good time.



If you are moving in or moving on **let us know**. Are you organising a “Meet the Brewer” night or a trip to a brewery; are you planning a charity event or even a beer festival **let us know**. Perhaps you are starting live music or changing your opening hours, launching a website or getting a new e-mail address **you know what to do!**

For too long we have been aware that our “Pub News” page has been a bit thin, sometimes out of date even incorrect (sorry about that!) but it has been hard work getting the information. So often we have found out about things just after we have gone to press. So please, please, let us know what you are doing. We would love to be in a position where we had to think if we could get all the news in but we can't do that without your information. Help Us to Help You!

If you have anything you would like to tell us
contact us at :- editor@camrahov.org.uk



Heart of Warwickshire Branch Committee

Chairman: Steve Bolton (chairman@camrahov.org.uk)
Treasurer: Tony Cragg (treasurer@camrahov.org.uk)
Secretary: Lorraine Atkins (secretary@camrahov.org.uk)
Membership Secretary: Tina Jones (membership@camrahov.org.uk)
Newsletter Editor: Ian Bayliss (editor@camrahov.org.uk)
Press Officer: John Crossling (press@camrahov.org.uk)
Pubs Officer & Pub News: Dave Shurrock (pubsofficer@camrahov.org.uk)
Cider Officer: Pauline Brooks (cider@camrahov.org.uk)
Social Secretary: John Griffiths (events@camrahov.org.uk)
Webmaster: Dave Wedgbury (webmaster@camrahov.org.uk)
Committee Members: Andrew Thomas, & Neil Jones.
To contact by phone, call 07855 644043 and leave message stating the contact required.

Press day for next issue (April 2012) is Monday 5th March.

The Beer and Ragged Staff Issue No. 74 January 2012

Published by The Heart of Warwickshire Branch of the Campaign for Real Ale, 5 Lammas Walk, Warwick, CV34 4UX. Phone: 01926 403423. Email: editor@camrahaw.org.uk Web site: <http://www.camrahaw.org.uk>
CAMRA HQ: 230 Hatfield Road, ST. ALBANS, Herts. AL1 4LW. Phone: 01727 867201.
Printed by Geo. E. Cadman, Unit 7D, Jenton Road, Sydenham Industrial Estate, LEAMINGTON SPA, Warwickshire, CV31 1SF. Phone: 01926 423742. Opinions and views expressed in this newsletter are not necessarily official branch or CAMRA policy. All contents, except otherwise indicated, © copyright CAMRA Heart of Warwickshire 2011.

A Watery Way for a Charitable Day

Who can resist a challenge on water? We are a sea-faring nation, so let's not hang about. Give it a go!

The opportunity to be the best Pub to build the Fastest Raft, the fastest girls' Raft, the most Innovative Raft, the team to raise the most Sponsorship and have a rare fun-day on the river is presented by the Rotary Annual Charity Raft Race from Leamington Spa to Warwick.

Next year's race is on Saturday June 23rd.

The course starts on the Leam from Jephson Gardens in Leamington Spa and finishes three miles later on the Avon at Myton Fields Warwick. It's a lovely slow flowing river, - there's only one care-

fully marshalled weir -and some idyllic scenery as you paddle stylishly and effortlessly to a triumphant finish.

For the past eleven years the Rotary Club of Royal Leamington Spa, together with the Leam Boat Centre, -who provide the safety marshals in kayaks -reckon that the many rafts over that time have raised over £40,000.

This is a whole new way to show your favourite watering hole is the best there is, and to raise funds for your favourite charity.

For more details go to Raft Race at www.sparotary.org.uk .

Fancy a Challenge? Come and Join Us

Have a great day out on the river and raise funds for your favourite charity

Design your own raft
Race over 3 miles
Promote your pub

**Win the Charity Fundraising
Shield and other prizes
(Best Girls raft, Most innovative,
Fastest Fun)**

The Leamington Rotary Charity Raft Race Leamington to Warwick June 23rd 2012



(Best Sponsorship winners 2011)

For more information & entry details
michael.wilkinson41@tiscali.co.uk or
www.sparotary.org.uk (click Raft Race)

Trading Standards
Warwickshire County Council Website
<http://www.warwickshire.gov.uk>

Phone Trading Standards Headquarters Tel:
01926 414040
Call in person Warwickshire Trading Standards,
Old Budbrooke Road, Warwick CV35 7DP



Campaign for Real Ale Heart of Warwickshire Branch

Branch Diary Jan-Mar 2012



CAMPAIGN
FOR
REAL ALE

NOTE: All events start at 20:30 unless otherwise indicated.

For latest diary news please see our website at
<http://www.camrahow.org.uk/index.php?p=diary> or our Facebook page at
<http://www.facebook.com/camrahow>

03/01/2012	Warwick Distr'n	Meet Saxon Mill; finish Lazy Cow
10/01/2012	Leamington Distr'n	Meet Grist Mill; finish Cricketers
17/01/2012	Country crawl	Fox & Hen, Bascote Heath; White Hart, Ufton; Stag, Off-church; White Lion, Radford Semele
24/01/2012	Country crawl	Wharf Inn, Fenny Compton; Bell, Ladbroke; Gt. Western Deppers Bridge; Black Dog, Southam
31/01/2012	Warwick crawl	Dun Cow; Antelope; Kings Head; Zetland
07/02/2012	Branch Meeting	8:00PM Joseph Arch, Barford
14/02/2012	Leamington crawl	The Duke; The Lounge; Robbins Well; Town House
21/02/2012	Country crawl	Three Horseshoes, Princethorpe; Buck & Bell, Duck on the Pond, Harvester Long Itchington
28/02/2012	Warwick crawl	Unicorn; Tilted Wig; New Bowling Green; Roebuck Inn
06/03/2012	Leamington crawl	Green Man; Builders Arms; Holly Bush; Hope & Anchor
13/03/2012	Country crawl	Bridge at Napton, Napton; Crown Inn, Napton; King's Head, Napton; Barley Mow, Stockton
20/03/2012	Branch AGM	8:00PM Rose and Crown, Warwick
27/03/2012	Warwick Distr'n	Meet Racehorse, finish Great Western Arms
03/04/2012	Leamington Distr'n	Meet Moorings, finish Red House

A Drink a Day Keeps the Doctor Away

A study recently published in the *European Journal of Epidemiology* comparing the mortality of drinkers and non-drinkers shows that being a moderate beer drinker can increase your life expectancy.

Relatively moderate wine and beer drinkers (although not spirit drinkers) show significantly lower cardiovascular disease rates than teetotalers. Wine drinkers get their strongest protection at just over 18 units per week (31% reduction in disease), but for beer drinkers the news is even better, with peak reduction in disease of 42% when they drink 37 1/2 units per week.

The freely available summary does not say at what consumption level mortality rates for heavier drinkers go back out to



equal those of teetotalers, but a similar study by Prof Richard Doll a few years ago showed that this was just over 60 units per week. His study however did not differentiate between different drinks, so removing spirit drinkers (who would have skewed Doll's figures downwards), this should show a higher crossover for wine drinkers, and an even higher one for beer drinkers.

So rather than telling us to drink no more than 21 units a week, the government should really be telling us to drink more beer. An added incentive for them, of course, would be that they would then collect more beer tax.

The full study can be seen at:

<http://www.springerlink.com/content/8pu6001584m35146/>

[Tony Green]

AWARD WINNING LOCAL BEER AVAILABLE FROM FANTASTIC LOCAL PUBS



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 Blue Bell, High St, Henley..

**THE
SLAUGHTERHOUSE
BREWERY LTD**

Bridge Street, Warwick. CV34 5PD

01926 490986

www.slaughterhousebrewery.com

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



THE Wild BOAR, Lakin Rd, Warwick.

Warwick University Real Ale Society Meets the Brewer

The 'Meet the Brewer Night' held on 10th November at the Somerville Arms in Leamington proved to be a highlight of the autumn term for us students from Warwick University Real Ale Society (WURAS). The event – which was jointly organised by Heart of Warwickshire CAMRA, Everards Brewery and Paul Blatchly, the landlord of the 'Somerville Arms' – saw nearly 40 WURAS members and students from the Warwickshire College at Moreton Morrell join with locals, CAMRA members and other ale enthusiasts for an evening of beer history, chat and of course, tasting!

It doesn't take much more than the promise of free beer to encourage students to attend an event and the "Meet the Brewer Evening" proved to strike the right balance between education and appreciation. The speaker was Mark Tetlow – the quality brewer from Everards – and he took the audience on a whirlwind tour of beer; from its origins in the Middle East right through to how beer has influenced modern British culture. I never knew that mind your P(int)s and Q(uart)s was the traditional response to someone's loose tongue after they've had a few pints. Similarly, we learned about the Victorian campaigns to promote beer over spirits and to encourage the consumption of ale as a cleaner alternative to polluted water.

There was also the scientific side to the brewing of beer which some of our members found particularly interesting; the use of fish bladders, for



example, to encourage the settling out of sediment in real ale. Mark helpfully encouraged us to have a quick nibble on the fish bladder to make his point! That wasn't too bad though as we could mask the taste of that and various hop samples with Everards new 2.7% ABV beer Southgate which they have brewed in response to the

Government's fifty per cent tax break for low-strength beers.

Finally, the night ended with a fun quiz with various merchandise being handed out as prizes. Mark also set us a veiled challenge earlier on in the evening by remarking that he had never been drunk dry at a "Meet the Brewer Evening" before – we soon changed that and ensured his pins of Tiger, Beacon, Sunchaser and Original were polished off before we headed back to campus.

The idea of these evenings are to get more young people involved in CAMRA by joining the campaign and at the same time to get them to understand more about 'Real Ale' and its history, in a sensible drinking environment.

Overall, it proved to be a superb night and I would like to extend my thanks to Heart of Warwickshire CAMRA, Everards Brewery and Paul from the Somerville for inviting our society to the event. Cheers!

[Tom Hatton President, WURAS]



Somerville Arms

Campion Terrace, Leamington Spa 01926 426746

Your Traditional Friendly Local

Seven Cask Ales always available

www.somervillearms.co.uk

Abound In Hops All Ye Who Enter Here

Cask Marque Accredited

Voted CAMRA Heart of Warwickshire - 'Pub of the Year' 2011.

Local Pub and Brewery News

Do you have any interesting news about local pubs. If so please send it to our pub news coordinator Dave Shurrock at pubsofficer@camrahow.org.uk

Foresters, Warwick

Neil Crowther has now taken over The Foresters as a freehold pub and has recently been selling Adnams Light-house, Wychwood Hobgoblin, St Austell Trelawney, and Sharp's Doom Bar.

Red House, Leamington

The Red House, Leamington has now reopened and is under new management. Bass, Black Sheep Bitter and Hook Norton Hooky Bitter are back according to the A-board outside.

Two Boats, Long Itchington

Chris has decided he can no longer run the pub at a loss and left on Sunday 20th November.

Red Lion, Northend.

Currently closed is the subject of a planning application to convert the building into of-

fices.

Somerville Arms, Leamington

Recently held a very successful 'Meet The Brewer' Evening which was very well attended by students from the University of Warwick Real Ale society. See article on page 6



Beer Festival Equipment

Hire of Barrel stillage, cooling, taps, bars etc.
Barrel (9gl) - Stillages/ Racking, traditional wooden - 2 x 9gl, 12 x 9gl

Barrel - taps, chiller saddles, Insulation jackets
Chillers Remote, Bar units - 2 metre long and flooring
Hand pumps

There are some photos and a very competitive price list on the web site -

www.beerfestivalequipment.co.uk

Contact:

john@beerfestivalequipment.co.uk

Tel: 07770 938300

Based near Bicester

Is the alcohol message all wrong?

Many people think heavy drinking causes promiscuity, violence and anti-social behaviour. That's not necessarily true, argues Kate Fox, a social anthropologist.

Pick up any newspaper and you will read that we are a nation of loutish binge-drinkers - that we drink too much, too young, too fast.

Clearly, we Brits do have a bit of a problem with alcohol, but why?

The problem is that we Brits believe that alcohol has magical powers - that it causes us to shed our inhibitions and become aggressive, promiscuous, disorderly and even violent.

But we are wrong.

In high doses, alcohol impairs our reaction times, muscle control, co-ordination, short-term memory, perceptual field, cognitive abilities and ability to speak clearly. But it does not cause us to break specific social rules. It does not cause us to start punching each other. Nor does it cause us to start groping each other.

The effects of alcohol on behaviour are determined by cultural rules and norms, not by the chemical actions of ethanol.

There is enormous cross-cultural variation in the way people behave when they drink alcohol. There are some societies such as the UK, the US, Australia and parts of Scandinavia where drinking is associated with aggression, promiscuity, violence and anti-social behaviour.

There are other societies such as Latin and Mediterranean cultures, where drinking is not associated with these undesirable behaviours - cultures where alcohol is just a morally neutral, normal, integral part of ordinary, everyday life - about on a par with, say, coffee or tea.

This variation cannot be attributed to different levels of consumption. Instead the variation is clearly related to different cultural beliefs about alcohol, different expectations about the effects



© Bill Tidy

of alcohol, and different social rules about drunken behaviour.

This basic fact has been proved time and again in carefully controlled scientific experiments. The experiments show that when people think they are drinking alcohol, they behave according to their cultural beliefs about the behavioural effects of alcohol.

The British believe that alcohol makes people amorous or aggressive, so when in these experiments we are given what we think are alcoholic drinks - but are in fact non-alcoholic "placebos" - we

shed our inhibitions.

Our beliefs about the effects of alcohol act as self-fulfilling prophecies - if you firmly believe and expect that booze will make you aggressive, then it will do exactly that. In fact, you will be able to get roaring drunk on a non-alcoholic placebo.

Our erroneous beliefs provide the perfect excuse for anti-social behaviour. If alcohol "causes" bad behaviour, then you are not responsible for your bad behaviour. You can blame the booze - "it was the drink talking", "I was not myself" and so on.

But it is possible to change our drinking culture. These experiments show that even when people are very drunk, if they are given an incentive (either financial reward or even just social approval) they are perfectly capable of remaining in complete control of their behaviour - of behaving as though they were totally sober.

To achieve these changes, we need a complete and radical re-think of the aims and messages of all alcohol-education campaigns. So far, these efforts have perpetuated or even exacerbated the problem, because almost all of them simply reinforce our beliefs about the magical powers of alcohol.

I would like to see a complete change of focus, with all alcohol-education and awareness campaigns designed specifically to challenge these beliefs - to get *(Continued on page 9)*

(Continued from [page 8](#)) across the message that even when you are drunk, you are in control of and have total responsibility for your actions and behaviour.

Alcohol education will have achieved its ultimate goal not when young people in this country are afraid of alcohol and avoid it because it is toxic and dangerous, but when they are frankly just a little bit bored by it, when they don't need to be told not to binge-drink vodka shots, any more than they now need to be told not to swig down 15 double espressos in quick succession.

Even the silliest teenagers would not dream of doing that. And not because they have been educated about the dangers of a caffeine overdose - because it would just be daft, what would be the point?

What we should be aiming for is a culture where you don't need alcohol-education programmes, any more than we now need coffee or tea education programmes.

Over the past few decades the government, the drinks industry and schools have done exactly

the opposite of what they should do to tackle our dysfunctional drinking. I remain perhaps stupidly optimistic that eventually they will find the courage to turn things around and start heading in the right direction.

Kate Fox is a social anthropologist and director of the Social Issues Research Centre (SIRC) and this article is an edited version of her episode of Four Thought broadcast on BBC Radio 4 on 12 October 2011

As an interesting observation on this article it should be noted that the talk of binge drinking is usually associated with lager louts.

I have been to many beer festivals across this country where people have drunk significant quantities of beer or even cider. Although some get noisy even a bit wobbly I have not witnessed any aggressive behaviour. It is almost as though the drinkers know that is not what is expected at such an event. You are there to have a good time and enjoy your drinks.

Perhaps there is something to Kate Fox's beliefs!

[John Crossling]



The Anchor Inn Warwick Road Leek Wootton

Come along to The Anchor Inn to experience the warm and friendly atmosphere, real ales, extensive wine list and varied food menu.

The menu offers a wide range of burgers, steaks, light bites, fish, and vegetarian selections.

We have a garden with children's play area, bar, and a comfortable restaurant area.

Call us 01926 853355 to book your meal now.

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

Cider and Perry News

This has been an extra ordinary year for apple growers, with the best crop for a decade due to the cold winter and damp summer.

Cider making and cider drinking are very much in vogue at the moment, but only the real deal, of course: cider made from pressed apples. It does not count unless served in a natural form without being filtered, pasteurised, or carbonated.

Cider festivals are becoming ever more popular with 10 ciders and perries taking centre stage at the Wetherspoon Real Ale and Cider Festival in October. Also in October I helped the landlord Nick Ford at the Talbot Inn in Leamington Spa have a mini cider and perry festival for October Cider Month. Also I've collected some prizes from generous businesses in Leamington Spa for the children's charity Nick supports, Happy Days. A raffle was arranged and over £100 was raised, which was brilliant. Two Trees Farmhouse Perry proved to be the most popular for the Talbot regulars, followed by Black Dragon Cider from Gwynt y Ddraig in Glamorgan. A great success, well done Nick.



I visited a great cider maker in Burley in Hampshire who had a mini mountain of apples to press from Herefordshire. It was good fun watching the pressing for real into their Snakecatcher Scrumpy New Forest Cider. I was so inspired that I thought I would finally have a go myself. I was allowed to collect some apples in Claverdon and

as I write it is fermenting in two demijohns so I will be drinking it by Christmas. I did it the old-fashioned way, bashing the apples to mill them and using muslin to press the juice through. If I get really involved then I will have to buy a machine as Bob Holden did. Bob, as you may recall, wrote about his own cider-making enterprise a few issues back. I have really enjoyed the experience of being the cider officer for the last four years but want to get more involved in making cider and other aspects, so it is time to stand down and let someone else take over the office and all that the role involves. Happy drinking or making of it.

[Pauline Brooks]

The Old Fourpenny Shop Hotel



Serving a fine selection of six Real Ales and offering an interesting menu of freshly prepared food cooked to order.

Well over 1700 different Real Ales served in last Twenty years whilst in the *Good Beer Guide*

Traditional inn accommodation - eleven rooms

We are now catering for all types of function:

**Family Gatherings, Funerals, Birthdays,
Business & Private Meetings etc.**

Buffets and full sit down menu available.

Crompton Street, Warwick 01926 491360

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

John Crossling – CAMRA Lifetime Achievement Award

Colleagues and friends turned out in force at the Old New Inn in Harbury on 6th September to pay a special tribute to local CAMRA stalwart, and founder of Harbury Beer Festival, John Crossling.

The presentation of a CAMRA Lifetime Achievement Award had been a well kept secret and John was completely unaware of the evening's event when he was 'ambushed' in the pub by Branch Chairman Steve Bolton. Steve started by thanking John for his long service to the Campaign and to the Heart of Warwickshire Branch committee, and paid tribute to John's 21 year association with Harbury Beer Festival. Steve then invited Bob Southey, first Branch Chairman and longstanding CAMRA col-



John receives his award from Bob Southey

league of John, to make the presentation.

Bob recalled his first meeting with John after the 1987 Leamington Beer Festival and described how John had been instrumental in establishing a new Leamington and Warwick CAMRA Sub-Branch. It was John's inspiration to use Harbury Village Hall as the venue for a new beer festival to replace the Leamington event after its

demise in 1988. It had taken two years to get Harbury Beer Festival off the ground because of difficulties getting a licence, but through John's persistence and determination the Festival eventually opened its doors for the first time on Friday 30th August 1991 with just 24 beers.

Bob said that the first year success had brought confidence to hold the Festival again, and it has

(Continued on page 12)

*Brian & Sandra
welcome you*



*Farm Street,
Harbury
CV33 9LS
Tel: 01926
614023*

The Old New Inn

*Harbury's only entry in the
Good Beer Guide
2009/2010/2011/2012*

*Constantly changing
range of
Church End &
Guest Beers*



The Three Horseshoes is a charming three hundred year old family friendly country pub and restaurant full of character and history. Located at the cross roads of the Fosse Way and the A423 Coventry to Oxford Road, in the heart of the Warwickshire countryside.

You will find two separate restaurant areas one either side of the main bar. Upstairs we have five rooms for bed and breakfast accommodation which are available seven days a week. Outside there is an extensive south facing garden terrace, a children's playground, a large lawn and ample parking.

- Home cooked traditional pub food and seasonal specials.
- A wide menu of vegetarian options is available at all times.
- A choice of real ales and specially selected wines.

our opening times are:

Monday to Thursday 11.30 am - 2.30pm and 5.00pm - 11.00pm
 Friday and Saturday 11.30am - 11.00pm
 Sunday 11.30am - 10.30pm

food serving times are:

Monday to Friday 12.00 am - 2.00pm and 6.00pm - 9.00pm
 Saturday and Sunday 12.00am - 9.00pm



Book a table: 01926 632 345



Three Horseshoes, Princethorpe, Rugby, Warwickshire, CV23 9PR
 Visit: www.threehorseshoes-princethorpe.co.uk

(Continued from page 11) returned the same week-end each year ever since. Many new members had been signed up and had formed the backbone of the Sub-Branch going forward. As membership grew the Sub-Branch started up its own newsletter 'Beer and Ragged Staff' and by 1994 CAMRA was confident enough to allow the creation of the new 'Heart of Warwickshire' Branch.

Bob described John as the great campaigner, always looking positively at ways to support CAMRA's initiatives - with a local flavour. He has for many years been the face and voice of Heart of Warwickshire CAMRA in the local media. Bob said that John continues to be hugely influential

on the Branch committee, and at Harbury Beer Festival which had thrived and grown under his leadership. The Festival had become part of John's life, and so much had changed for the better, but so much was also right from the beginning.

Bob finished by congratulating John on his well deserved achievement and presented the Award certificate on behalf of the Branch. John responded by thanking all for their continued support of the Campaign and said that his involvement had been hugely enjoyable over the years. John also said that he wasn't ready to retire just yet.

[Bob Southey]

THE GREEN MAN TRADITIONAL VILLAGE PUB

**Church Rd
 Long Itchington**

01926 812 208

Greenmanlongitch@aol.com



**Three Real Ales Always
 On Tap**

**Free meeting rooms
 available**

Function room available

**In Good Beer Guide 2010, 2011 &
 2012**

'The Cape of Good Hope'



66 Lower Cape, Warwick O1926 498138
'Warwick's Best Kept Secret' (Find us beside the canal)
Real home Cooked Food - 7 Days a Week, all day Sunday
Ever changing range of six traditional ales
Home of 'Two LLocks' and 'Keystone Hops'

CAMRA Heart of Warwickshire Pub of the Year 2004

Supporting Warwickshire's Brewers
including Church End, Hook Norton & Weatheroak.

Quote of the Day



"Beer is proof God loves
us, and wants us to be
happy"
Benjamin Franklin

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

To advertise please contact editor
editor@camrahow.org.uk



Coventry's Craft Brewery



Our cask conditioned & bottle conditioned ales now available to the trade and public.

Call Lee on 02476 637996 07850 236882 or visit us at www.byattsbrewery.co.uk

Byatt's Brewery Ltd, Unit 10 Lythalls Lane Industrial Estate, Lythalls Lane,
Coventry CV6 6FL

The Old Pie Factory Brewery

Late November saw the first beer from Warwickshire's newest brewery hit the pumps. The Old Pie Factory brewery is based on Montague Road, Warwick and is a venture between Underwood Wines, the Old Fourpenny Shop Hotel, Warwick and the Case Is Altered, Five Ways. This brings the number of breweries within our Heart of Warwickshire Branch area to

three: Slaughterhouse, Warwick and Warwickshire, Cubbington being the other two. Head brewer is Mark Shepherd with assistants Charlie and Josh Willacy of the Case Is Altered. Mark is formally of Weatheroak Hill brewery before starting his own Rock'n'Roll brewery in Solihull. The lat-



ter is currently on-hold while Old Pie Factory is being set-up.

The initial brief is to produce a classic English bitter around 3.8% ABV. Beers are currently being labelled as Brew 1, 2, 3, etc. while the recipe is being tweaked following customers' feedback. Initial reactions have been very positive with the beers selling out quickly in both

pubs. A pale ale is planned for the spring with other beers to follow.

We wish Mark and his team good wishes with the venture and look forward to another successful brewery in our branch area.

[Andrew Thomas]

The Talbot Inn

Rushmore Street Leamington Spa
serving

**Wye Valley Butty Bach & HPA plus 2
guests. A real cider also on tap.**

Sky Sports, ESPN

**Large
Beer
Garden**
01926
428883



open all day every day

In Good Beer Guide 2010/2011 & 2012



In April 2012, CAMRA is to launch a new national pub campaign in a bid to get more people than ever involved in championing the importance of the community pub.

Community Pubs Month is a new initiative similar to past CAMRA national pub campaigns in recent years such as Local Pubs Week. The main aims of the Month are to increase footfall in pubs, to encourage more publicans to organise and promote events to attract further trade, and spread awareness of community pubs throughout the media.

It is hoped the decision to extend celebrations to a month of activity – moving on from Local Pubs Week - will allow CAMRA branches greater flexibility to organise their own events, but at the same time have a set period in which to co-ordinate activity.

Kicking off proceedings on Monday April 2nd with Community Pubs Day – the day after CAMRA's Members' Weekend &

AGM in Torquay – activity will commence with regional and national press stories circulated by CAMRA to highlight the aims of the campaign and relay the major issues facing pubs.

It is hoped around a half of all CAMRA branches will be organising a wide range of events to promote their local pubs during the Month, and will be working in the lead-up to April to ensure this first year for the campaign is a big success.

As well as CAMRA branches ordering promotional material to maximise the exposure for this new campaign in pubs across Britain, pub licensees can also order packs direct from CAMRA. Available from early 2012, Community Pubs Month packs will include campaigning posters, beer mats, leaflets and pump clip crowners. Pubs interested in acquiring material for Community Pubs Month can find out more by visiting www.camra.org.uk.



This is the QR code to access the Heart of Warwickshire branch Facebook page:

<http://www.facebook.com/camrahow>

I am afraid that your editor is a complete Luddite in such matters, but I am assured that anyone with a smartphone will know how it works.

The Green Hop Festival

Back in October a small group of Heart Of Warwickshire CAMRA members made a trip over to the Talbot at Knightwick on the Worcestershire Herefordshire border to sample beers at the annual Green Hop



of everything to go in it – if it would fit! In my opinion the beers were not up to scratch and several I found quite unpleasant. There was some talk of the hop harvest not being very good this year due to the unusual

rainfall patterns. I don't know about that but something was wrong. Later we moved on for a brief stop at the Green Dragon at Bishops Frome in Herefordshire ; runner up in the regional pub of the year for 2011. This fine 17th Century pub has a range of varied rooms all with low ceilings. As well as some local ales it was good to see a couple of fine beers from further afield – Timothy Taylor Golden Best and unusually Snowdonia Ale from Purple Moose.

As building work is ongoing at the pub the festival has been moved into a large marquee in their grounds. As well as their own beers they bring in a number of other brews – some also made with green hops but by no means all.

Part way through sampling the range some of us made the short trip over the bridge to the splendid local butcher to get their fine scotch eggs and pork pies to sustain us for the rest of the day. The barbecue at the festival also did wonderful filled baps and you could choose a bit

of everything to go in it – if it would fit!

All too soon we had to move on again for our final destination. The Brewers Arms at West Malvern which just happened to be holding a beer festival – fancy that! The pub took a bit of finding but it was worth it. The bus had to park at the top of the lane as *(Continued on page 17)*



Leamington's Best Kept Secret

The Green Man

Lovely Courtyard Garden & Smoking Area
Friendly family welcome Pool & Darts available

Family Fun Bingo 7 – 9pm Weds

Wells Bombardier and Guest Ales

114 Lower Tachbrook Street, CV31 2BQ

Tel. 01926 316298

Selected for entry in to the Good Beer Guide 2011.

(Continued from page 16) the track down to the pub was for pedestrians only. The fine old pub was packed and had some good beers on the bar notably Malvern Hills Black Pear and another dozen or so across the path in a wooden shed. Here some more green hopped beers appeared amongst a number of different beers. At the side of the shed was a terrace with tables and a splendid view across to the Black Mountains in Wales. It was a fine view even at that time of year and it certainly made me want to come again on a clear summer's day. It is no wonder it has the won the best pub view in Britain award. It made a fine end to our trip before we all had to head back home.

[John Crossling]



The Boars Head @ Hampton Lucy

Offering fantastic home cooked food & ever changing cask ales

Extensive Wine List

Food served every day

Seasonal Menus available plus special boards

Monday to Thursday 11.30am - 3.00pm

& 5.30pm - 10.30pm.

Friday 11.30am - 3.00pm & 5.30pm - 11.30pm.

Food will be served 12noon - 2.30pm

and 6pm - 9pm.

Saturday 11.30am - 11.30pm.

Food served from 12pm - 9pm

Sunday 12pm - 7pm. Bank Holiday 12pm - 10pm.

Food served from 12pm -3pm Sunday, 12pm - 8pm Bank Holiday.

Functions and Private Dining catered for, in house or at a venue of your choice.

Ring and speak to Sue or Angela on 01789 840533

Wifi available

Warwickshire Pub of the Year 2010

www.theboarsheadhamptonlucy4food.co.uk






Heart of Warwickshire LocAle


As we enter 2012, new updated  promotional material is available.

We will be undertaking a review of all existing pubs, to ensure our information is up to date, and hopefully visiting more pubs where the licensee expresses an interest in joining the scheme. So,

Attention All Licensees

Do you have a regular “Local” Real Ale on sale in your pub?

If yes, then contact any of the committee, details on page 2 of “Beer & Ragged Staff”, who will be happy to arrange a visit to discuss the  scheme, or log onto www.camrahow.org.uk and look at the LocAle tab for more information.

The Heart of Warwickshire  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.

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
Cape of Good Hope, Warwick	Weatheroak	20
	Church End	25
	Hook Norton	24
Woodland Tavern, Leamington Spa	Slaughterhouse	1
The Anchor, Leek Wootton	Purity	16
	Slaughterhouse	3
	Church End	23

Pubs and Clubs	Local Beer	Beer Miles
Harvester, Long Itchington	Hook Norton	24
Avon, Avon Dassett	Hook Norton	13
Olde Mint, Southam	Purity	22
Market Tavern, Southam	Warwickshire	6
The Cricketers, Leamington Spa	Slaughterhouse	1
The Gaydon Inn, Gaydon	Warwickshire	11
	Warwickshire	1
	Purity	17
The Rose and Crown, Warwick	Purity	13
	Purity	13
The Oak, Warwick	Hook Norton	23

A tale of two festivals

During the autumn I have been to two beer festivals - one fairly new and one established.

In September I went to the fourth Hinckley and Bosworth beer festival, which is run by a branch that has only been created in the last few years. Having been recently formed, this is the branch's fourth festival. Very



Norwich Beer Festival

typical of many festivals that I visit, it was a smallish room with a moderate selection of beers, enthusiastic volunteers and a few chairs to be had if you are lucky. Although it had to be said the beer selection was good including a few LocAles in a modern hall that was a great central location.

The Norwich festival is industrial by comparison. The first time I visited was the branch's third festival and it was similar to Hinckley and Bosworth. However, in the face of a further 31 festivals it has grown to fill its venue! Have you ever seen a beer festival queue that stretches out of sight? I have and it's in Norwich!

When you visit a festival and find that it's LocAle section is bigger than some festivals in their entirety, you know that we are talking big. Everything is here from a massive stage and pub games raising funds for CAMRA through to stillage big enough to walk over, a separate area for local beers and a third area for a seating area and a

bottled beer room. There was even a stall selling old festival glasses.

It's not the GBBF in an exhibition centre in London, it's a provincial festival in a hall. However, the sheer number of volunteers is staggering. Norfolk may be miles from everywhere

but it more than makes up for that in its enthusiasm for real ale.

If that is not enough to contend with, the selection of great GBG pubs in the city makes it an interesting few days away!



Hinckley Beer Festival

The contrast could not be greater but I would still recommend going to both. After all they are CAMRA festivals and if you are a member you get in free and with that magic silver membership card you too can avoid that queue.

[Dave Shurrock]

COME AND SEE VILLAGE LIFE IN A VILLAGE PUB

With a restaurant and bar snacks available everyday, including Sunday evenings, Hook Norton and two Guest Beers and a visit to **THE HARVESTER** is worthwhile any day of the week.

EVERY DAY IS A HARVESTER DAY

We are not a Harvester Restaurant! We are a true free house.

Check for our guest beers on www.theharvesterinn.co.uk

Imported Budvar Light & Budvar Dark on draught - see web site for details

25 years in the *Good Beer Guide* *WiFi hotspot available* Credit cards welcome

The Harvester, Church Road, Long Itchington 01926 812698

WYE'S WORDS No. 47



“ ALL WORK AND NO HPA ”
MAKES JACK A DULL BOY

HPA is a truly delightful pale ale that gives hardworking real-ale lovers a taste that's distinctively different. Carefully made using Styrian Goldings and locally grown Target hops, HPA is smooth on the palate and boasts a citrus hop aroma leading to a balanced bitter finish. **4.0% ABV**

www.WyeValleyBrewery.co.uk



SHARE OUR TASTE FOR REAL LIFE

The New Inn – Your Friendly Local

197 Leam Terrace

Leamington Spa

CV31 1DW

Tel: 01926 422861



Four Real Ales Always Available

Good Food including Sunday Lunch

Pub Garden

Alternating Weekly Quiz/Open Mic
Nights

New heated smoking hut

Pubs Vital to Rural Communities Says MP

As we enter the festive season, many of us will be enjoying time in our local pub. Of course, if you live in a village, that is assuming you still have a local pub. Take the village of Northend, for example, where the Red Lion pub, the



only one in the village, is currently closed. A planning application has been made to convert the pub into offices. Of course I am happy to see thriving businesses in the area and even happier if new jobs are to be created in the process, but I also think that businesses can be accommodated elsewhere. Local pubs are important – as places to socialise and as places where communities can come together. In villages, very often they are the only remaining amenity, with the village shop and post office closed and the village school long gone. They are therefore worth preserving, but this is becoming increasingly difficult. Licensees are finding it hard to keep their pub running as a viable

business and the pub companies they deal with do not always make things easier. Northend is far from the only place where someone wants to turn the pub into offices or a residence, removing any possibility that a new licensee might make it work as a pub.

We cannot keep every pub open by artificially supporting a dying business, but we could offer it new opportunities. As well as being a pub, could the same building host the village post office? Could a shop run from the premises too? In some places, this is already happening. With a little imagination, the pubs we value but which are often under threat may be given a new lease of life and become even more central to the communities, particularly rural communities, they serve.

Jeremy Wright

Member of Parliament for Kenilworth & Southam

Don't forget to do your Beer Scoring. For information on how visit website <http://www.beerscoring.org.uk/>

Everything You Need to Know about Burton Beer

A RENOWNED beer writer has revealed that his latest book will detail the story of brewing in Burton.

Roger Protz, who is the editor of *The Good Beer Guide*, has recently finished the paperback entitled 'The Story of Brewing in Burton upon Trent' and the work has been described as an 'essential archive' of all things beer in Burton.

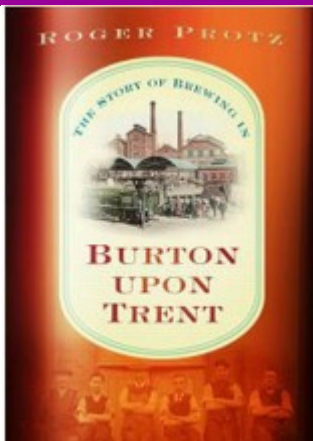
A spokesman for the book's publisher The History Press said: "This is a complete history of brewing in the area — an industry which brought the town to international prominence.

"Burton is renowned throughout the world as the historic home of pale ale brewing.

"Centuries ago, ale brewed by the monks at Burton Abbey was sent to Mary, Queen of Scots in captivity.

"Then, in the 18th century, the introduction of Burton Ale began the town's rise to brewing prominence, a fame cemented forever with production of the first cask of the world-famous India Pale Ale.

"Ravaged by takeovers and mergers in the 20th century, Burton is now reviving with a clutch of new, small brewers alongside



other brewing institutions such as Marston's, famous for its Pedigree pale ale.

"The book is the ultimate guide to the unique and heady history of the area, celebrating its diverse and delicious heritage with more detail than ever before.

"With chapters on beer and the Babington plot, war and recession, how Burton was reborn and the fight for the museum, this rich historical

compilation documents everything you will ever need to know about Burton's brewing industry."

The book includes essential archive material held by Burton brewers and more than 50 colour and black and white photographs, including images from the 19th century when the new train service was used to move Burton beers around Britain.

Author Roger Protz, who lives in St Albans, has won numerous awards for his work, including the first ever life-time achievement award from the British Guild of Beer Writers.

The book was published on 1st October and will cost £12.99.

[Rob Smyth]



Pat and family welcome you to

The Crown

Stockton 01926 812255

Lunches Tuesday to Sunday Evening meals Tuesday to Saturday

Ansells Bitter & Two Changing Guest Beers!

Petanque piste available for beer & boules events

'Folk at the Barn' last Tuesday of the month

Room available for hire

In the Good Beer Guide 2010 and 2011

A Campaign of Two Halves

Fair deal on beer tax

Save Britain's Pubs!



Join CAMRA Today

Complete the Direct Debit form and you will receive 15 months membership for the price of 12 and a fantastic discount on your membership subscription.

Alternatively you can send a cheque payable to CAMRA Ltd with your completed form, visit www.camra.org.uk/joinus or call 01727 867201. All forms should be addressed to Membership Department, CAMRA, 230 Hatfield Road, St Albans, AL1 4LW.

Your Details

Title _____ Surname _____

Forename(s) _____

Date of Birth (dd/mm/yyyy) _____

Address _____

Postcode _____

Email address _____

Tel No(s) _____

Partner's Details (if Joint Membership)

Title _____ Surname _____

Forename(s) _____

Date of Birth (dd/mm/yyyy) _____

Direct Debit Non DD

Single Membership £20 £22
(UK & EU)

Joint Membership £25 £27
(Partner at the same address)

For Young Member and concessionary rates please visit www.camra.org.uk or call 01727 867201.

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 _____

Signed _____ Date _____

Applications will be processed within 21 days

12/10

Campaigning for Pub Goers & Beer Drinkers

Enjoying Real Ale & Pubs

Join CAMRA today – www.camra.org.uk/joinus



ESTD 1972

Instruction to your Bank or Building Society to pay by Direct Debit

Please fill in the whole form using a ball point pen and send to:
Campaign for Real Ale Ltd, 230 Hatfield Road, St Albans, Herts AL1 4LW

Name and full postal address of your Bank or Building Society Service User Number

To the Manager Bank or Building Society

Address

Postcode

Name(s) of Account Holder

Branch Sort Code

Bank or Building Society Account Number

Reference

9 2 6 1 2 9

FOR CAMRA OFFICIAL USE ONLY

This is not part of the instruction to your Bank or Building Society

Membership Number

Name

Postcode

Instructions to your Bank or Building Society

Please pay Campaign For Real Ale Limited Direct Debits from the account detailed on this instruction subject to the safeguards assured by the Direct Debit Guarantee. I understand that this instruction may remain with Campaign For Real Ale Limited and, if so will be passed electronically to my Bank/Building Society

Signature(s)

Date



DIRECT Debit



DIRECT Debit

This Guarantee should be detached and retained by the payer.

The Direct Debit Guarantee

- This Guarantee is offered by all banks and building societies that accept instructions to pay by Direct Debits.
- If there are any changes to the amount, date or frequency of your Direct Debit The Campaign for Real Ale Ltd will notify you 10 working days in advance of your account being debited or as otherwise agreed. If you request The Campaign for Real Ale Ltd to collect a payment, confirmation of the amount and date will be given to you at the time of the request.
- If an error is made in the payment of your Direct Debit by The Campaign for Real Ale Ltd or your bank or building society, you are entitled to a full and immediate refund of the amount paid from your bank or building society.
- If you receive a refund you are not entitled to, you must pay it back when The Campaign For Real Ale Ltd asks you to.
- You can cancel a Direct Debit at any time by simply contacting your bank or building society. Written confirmation may be required. Please also notify us.

THE MARKET TAVERN

AT SOUTHAM

DAVENTRY STREET, SOUTHAM CV47 1PH
TEL: 01926 810622

**CONGRATULATIONS TO DIANE COWLEY & THE TEAM FOR RECEIVING A
'CERTIFICATE OF EXCELLENCE' CASK MARQUE AWARD AT THE MARKET
TAVERN, SOUTHAM**

**5 HANDPULLS SERVING A SELECTION OF
WARWICKSHIRE BEER CO'S OWN ALES
WE NOW OFFER NATIONAL GUEST ALES AND REGIONAL MICRO-BREW-
ERY'S BEERS – CURRENTLY FEATURING THEAKSTONS ALES I.E.
BEST BITTER, XB, LIGHTFOOT, OLD PECULIER & MASHAM 6.5%**

THE WARWICKSHIRE BEER CO.

BREWERS OF GENUINE REAL ALES

AS WELL AS OUR OWN ALES, WE SUPPLY CASK ALE SWOPS
FROM OTHER MICRO BREWERIES. PLEASE CALL TO SEE WHICH
GUEST BEERS WE HAVE
AVAILABLE.

TEL: 01926 450747

EMAIL: SALES@WARWICKSHIREBEER.CO.UK