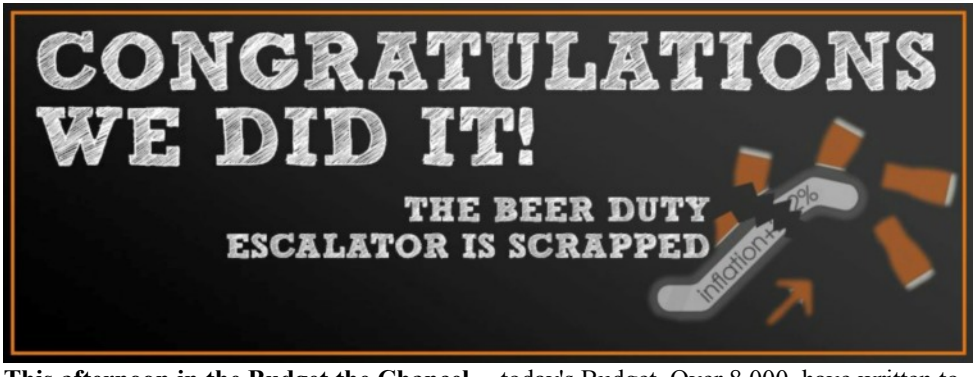
CAMPAIGN FOR REAL ALE

The Beer *and* Ragged Staff

Issue 79

April — June 2013

Heart of Warwickshire



This afternoon in the Budget the Chancellor said those words we have all been waiting for: "We will now scrap the beer duty escalator altogether". He is even going one step further and cutting beer duty by 1p a pint – which will mean that pubs won't need to increase their prices this year.

The Chancellor was very clear in his speech that he is scrapping the Escalator because of the incredible campaign by CAMRA members over the past year

Our campaign to Scrap The Beer Duty Escalator started just after the 2012 Budget. Our members have been fantastic in the way they have supported our E-Petition which secured almost 109,000 signatures and in turn forced a Parliamentary Debate. The next step in the campaign came with the Mass Lobby Day on 12:12:12 and they continued this campaigning effort by meeting with their MPs to demand the Escalator be scrapped right up to today's Budget. Over 8,000 have written to their MP this year calling for a fair deal for beer and pubs.

Their determination and dedication to the Campaign has shone through in many ways, and I am so proud of what we have achieved – the first cut in beer duty since the 1970s.

[Jackie Parker, CAMRA Director, Beer Tax Campaign]

Let's not lose sight of the fact that there will be other taxation threats to pubs, clubs and beer, but we will rise to those challenges and fight them to the best of our ability. Despite this small victory the escalating duty is still continuing on traditional ciders and perries and there is still an unnecessarily high duty on draught beers and ciders over 7.3%abv which affects beer festival goers. There is still much to do. We may have won the battle but the war goes on!

[John Crossling, Branch Chairman]

Campaigning against the Beer Duty Escalator Tax

Late last year four local members joined the mass CAMRA demonstration to Parliament to ask our MPs to vote against the tax which puts prices up by 2% above inflation. In reality this means that prices will go up by around 30p a pint by the time the costs have been through the brewers, wholesalers, landlords and across the bar. It does not just apply to real ale – it will hit lager drinkers just as hard!!

There were over 1,000 CAMRA members from all over the country – even a few from abroad attending this event. The security guard at the houses of parliament said it was the biggest mass rally he had ever known!

It was fascinating entering through Westminster Palace and going into the Central Lobby where many TV broadcasts come from. Two of our members did get to meet Chris White, the MP for Leamington and Warwick, although they felt he did not want to see them and was not sympathetic at all. The other two tried to meet Jeremy Wright, the MP for Kenilworth and Southam – unfortunately he was not available but a useful conversation was held with his senior researcher.

This contact has been followed up and has resulted recently in a meeting with Jeremy taking place across two pubs in Long Itchington; the Green Man and the Buck and Bell. We wanted the landlords to be involved in these discussions so that the point of view of the businessman was put over. We deliberately chose two pubs which showed the contrast between a free house and one owned by Punch Taverns. CAMRA's concerns were also added into the mix.

Jeremy Wright in Buck & Bell Long Itchington

Jeremy had come well prepared and made many valid comments from the Government's point of view as would be expected. The conversations were wide ranging covering local economy; employment; health issues; pub closures and the lack of real income generation due to decrease in sales. Minimum Alcohol pricing and the impact of supermarkets were also discussed in some depth. The point of being a little more clever ***(Continued on page 3)***

Press day for next issue (July 2013) is Monday 3rd June.

Heart of Warwickshire Branch Committee

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Vice Chairman: Steve Bolton (vicechairman@camrahow.org.uk)
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The Beer and Ragged Staff *Issue No. 79* *April 2013*

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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 2013.*

(Continued from page 2) with taxation to help the British pub was made – for example to put increases on packaged beer as opposed to draught products which is what makes pubs unique.

We hope that Jeremy went away with some things to consider and that a good relationship is being developed that we can build upon. All in all we think it was a worthwhile event and it is one we hope to repeat in Leamington and Warwick where there is obviously some work to be done!

[John Crossling]

Fancy a Challenge? Come and Join Us

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

Design your own raft
Paddle 3 miles
Promote your pub

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The Leamington Rotary Charity Raft Race Leamington to Warwick June 15th 2013

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

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Campaign for Real Ale
Heart of Warwickshire Branch

Branch Diary Apr-Jun 2013

CAMPAIGN FOR REAL ALE

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

02/04/2013	Magazine Distribution	Moorings, Leamington; Cross Keys, Leamington
09/04/2013	Warwick	Porridge Pot; Unicorn; Vine Inn; Old Fourpenny Shop
16/04/2013	Country	Bull Inn, Weston; Red Lion, Hunningham; Plough Inn, Eathorpe; Three Horseshoes, Princethorpe
23/04/2013	Leamington	Sausage; Murphy's Bar; Woodland Tavern; Cricketers Arms
30/04/2013	Country	Joseph Arch, Barford; Granville, Barford; Cottage Tavern, Ashorne
07/05/2013	Warwick	New Bowling Green Inn; Roebuck Inn; Oak; Millwright Arms
14/05/2013	Branch Meeting	Wild Boar. Start 20:00
21/05/2013	Country	Holly Bush, Priors Marston; Folly, Napton; King's Head, Napton; Bridge at Napton
28/05/2013	Leamington	Newbold Comyn Arms & Stables Bar; Somerville Arms; Episode; Benjamin Satchwell
04/06/2013	Country	Plough Inn, Warmington; The Avon, Avon Dassett; Merrie Lion, Fenny Compton; Wharf Inn, Fenny Compton
11/06/2013	Warwick	King's Head; Antelope; Dun Cow; Cape of Good Hope
18/06/201	Leamington	Green Man; Gristmill Inn; New Inn; Talbot Inn
25/06/2013	Country	Case is Altered, Five Ways; Falcon Inn, Haseley; Hatton Arms, Hatton
02/07/2013	Magazine Distribution	Saxon Mill, Warwick; Thomas Lloyd, Warwick

For the latest diary news please see our website or Facebook page

CAMRA HOW Beer Scoring at http://www.beerscoring.org.uk/

Diary page at http://www.camrahow.org.uk/index.php?p=diary

CAMRA HOW Facebook Page at http://www.facebook.com/camrahow

Community Pubs Month

Community Pubs Month will run throughout April 2013. The aims of this campaign are to encourage pubs to organise and market a number of events in April which will hopefully result in more trade for them.

Community Pubs Month kick starts a year's activity to help support CAMRA's Key Campaign of "Raising the profile of pub-going and increase the number of people using pubs regularly". Following April's Community Pubs Month, CAMRA will also organise pub campaigns with different themes in July, October, and January 2014.

Licensees can register on the CAMRA website for more information.

Somerville Regular Takes on the Sahara

Andy Heath, a regular at the Somerville Arms in Leamington, The CAMRA Heart of Warwickshire Pub of the Year for the past two years, will be taking part in the Marathon Des Sables race this April.

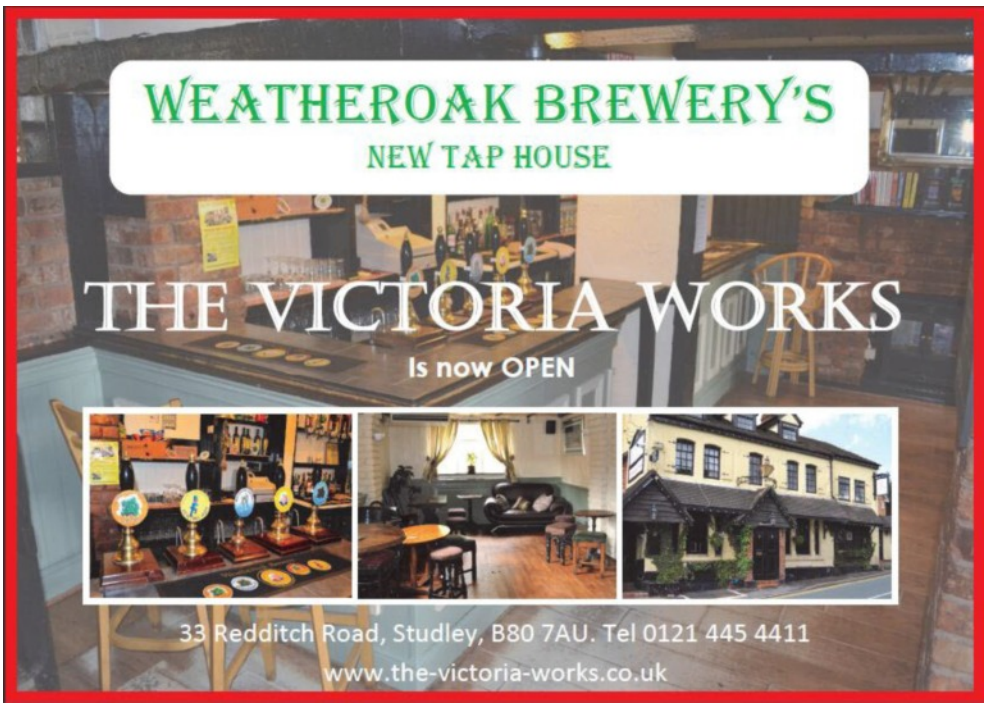
© Everards

The Marathon Des Sables, a 156 mile race in six stages across the Sahara Desert, is generally regarded as the toughest race on Earth. Competitors have to carry everything they need except water, which is collected at check points along the route.

In order to get ready he is training for 12 hours a week.

Andy, aged 57, said "I put forward my entry about two years ago and because of the long waiting list to take part I have only just been accepted. Everyone in The Somerville Arms has been really supportive, talking about the event and wishing me good luck when I finally go for it in April."

Andy is an experienced distance runner who has already raised over £10,000 pounds for various charities.



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

The Bell, Ladbroke.

The Bell is under new management.

Butchers Arms, Bishop Itchington

The Butchers Arms has undergone a huge refurbishment and is now open again.

Bridge at Napton

The Bridge at Napton is now open again.

Green Man, Leamington

The Green Man is now open again.

Punchbowl, Warwick

The Punchbowl in Warwick has been sold. Closing but should reopen in 4-6 weeks.

The Gaydon Inn

The Gaydon Inn has been sold although it is not open at the time of writing.

The Avon, Avon Dassett

Steve and Sam Satori have sadly decided to move on although they are temporarily continuing to run the pub.

Rose and Crown, Ratley

The Rose and Crown at Ratley is currently closed.

Somerville Arms, Leamington

The last Sunday of each month is Cheese night. So if you fancy some cheese with your beer ....

Queens Head, Cubbington

The Queens Head has been closed recently and is under threat.

High Pavement, Warwick

Now does a £2.50 a pint on Tuesday nights.

Exchange, Leamington

May be closed

Queen Victoria, Leamington

Has been shut for the last couple of weeks.

Kings Head, Napton

Currently undergoing refurbishment.

How a Passion for Real Ale Turned into a Career

I moved to Warwickshire two years ago from Solihull to 'escape to the country'! Part of that plan was to set up a new micro-brewery, which has taken over two years to come to fruition.

My passion for beer and more specifically real ale started many years ago as an engineering student at Birmingham University, where I'd drink copious amounts of Youngers No.3, a rich dark ale full of flavour. Although the fashions in beer styles come and go over the years (IPAs, Golden Ales, milds etc.), it's great to see the current 'craft beer revolution' fuelling interest from a new generation of drinkers, who are looking for something more exciting than the usual mass-produced drinks.

Long Itch Brewery and Brewer

With possible redundancy looming a few years ago, I looked into the possibility of setting up a micro-brewery. It was something I'd dreamed about for years, so decided to research it further by putting myself on a couple of training courses (Brewlab at Sunderland Uni and Dave Porter's in Bury). Although I'd home-brewed for 20+ years, the complexities of commercial brewing were a different ballgame! But rather than put me off, it spurred me on to believe it was an achievable goal.

When I told friends of my intentions to start up a micro-brewery, they often commented "that sounds like the perfect job for you, with your passion for real ale and engineering background", I hope I can prove them right. Along the way, I've realised the importance of the support of family and friends, and as a small one-man start-up I'm most grateful for any help.

With twenty years' experience as an engineer in product development and prototype engineering at Land Rover and MG Rover, process and operations are my thing. It's a massive step to take into the world of brewing, but I'm relishing the 'hands on' aspect ***(Continued on page 9)***

WE LOOK FORWARD TO YOU JOINING US AT OUR

BEER FESTIVAL

THERE WILL BE A SELECTION OF BEERS FROM LOCAL AND INDEPENDENT BREWERIES INCLUDING OUR OWN BEERS FROM

THE OLD PIE FACTORY BREWERY

(Continued from page 8) of operating the equipment, with all its interconnected stainless tanks, valves, pumps, pipework and taps.

My initial range of four beers will increase to six later this year, then possibly eight by year end, plus seasonal specials. Initial pubs where my beers are on include The Harvester and Green Man in Long Itchington, and The Old New Inn in Harbury, with more to follow soon. Several upcoming beer festivals have also shown keen interest, so things are definitely going in the right direction. Also when my premises licence comes through I'll be able to sell direct from the brewery door (eg. polypins, mini-pins etc).

Long Itch Brewery opened for business on 25th Jan 2013. Please see the Long Itch brewery website for more details.

[Trevor Howarth]

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

Exeter Winter Ales Festival 2013

This year I decided to go to the Exeter Winter Ales Festival, held at the Exeter City football ground at St James's Park. I was recommended to go by the Exeter Branch magazine editor, whom I met at the recent Magazine editors' seminar. I must say it was very good advice as I thoroughly enjoyed it.

Beer Festival Lower Bar

The trip was quite a sentimental one as this was the first time that I returned to Exeter since graduating from Exeter University in 1968. In some ways Exeter, and the university, had changed quite a bit, in other ways it was all very familiar and awoke old memories. One change in particular was the date of the graduation ceremony. When I graduated it was held at the end of the academic year, but for some reason they are now holding it on the day I arrived in January. It did however mean that I could gate-crash the graduation reception and help myself to some champagne. Everyone probably thought I was someone's granddad turned up for the graduation.

It also gave me a chance to try out some of the pubs in Exeter, to see how things had changed since my student days. What was then my local, the Jolly Porter down by St David's Station, now seems to have a mainly Chinese clientele, with even the menu first in Chinese and then in English. What was a very upmarket hotel nearby is now the Imperial, a Wetherspoon's house. I ate there on my first day, the draft beers they were selling were Milestone Ruby,

(Continued on page 11)

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.

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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

(Continued from page 10) Hambleton Nightmare, Greene King Old Speckled Hen, and Ringwood Porter. On another evening I went to the Old Fire House, which as its name suggests is the old fire station, which had a very large selection of scrumpy. It's nice to see someone keeping up that tradition.

Anyway on to the serious business, the Winter ales Festival, which I went to on both days. The festival itself is held in the supporters club of Exeter City's St James's Park ground. It certainly looked like a proper football ground, namely a rusty corrugated iron shed, and if I was a footie person I think Exeter is the sort of club I would like to support, as it is a cooperative owned by its supporters.

The festival itself was held on both floors of the supporters club, which means trips upstairs and downstairs to get the beers. They had a good selection of 67 beers, as well as some ten ciders, once again keeping up the West Country tradition. Amongst the beers was Teignworthy Russian Imperial Stout at 13% ABV. Not surprisingly they were only selling it in thirds, but certainly it had a really nice taste. They also were doing the Wheal Maiden weapons grade ginger beer at 5.5% ABV, which was certainly something different.

All in all a thoroughly enjoyable weekend. I do not know whether I will be going back next year, but certainly I would recommend everyone should take a chance to try it once. Check the date as it has to be held on a weekend when the football team are not playing at home.

[Ian Bayliss]

St James Park Football Ground

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 2009/2010/2011/2012/2013

Constantly changing range of Church End & Guest Beers

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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.
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our opening times are:
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Friday and Saturday 11.30am - 11.00pm
Sunday 11.30am - 10.30pm

food serving times are:
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Saturday and Sunday 12.00am - 9.00pm

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Pubfinder Map

http://g.co/maps/uehrx

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

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
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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

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CAMRA Heart of Warwickshire Pub of the Year 2004

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Pub Loos - A continuing Story

Avid readers of this journal will recollect my experiences at Zero Degrees, Reading, when I was nonplussed by pictures of head and shoulder photos of attractive young ladies above urinals. Well since then I've been to Australia which is not an ideal location for real ale but does have a lot of craft and boutique breweries. This story is about loos; Aussie beers and pubs deserve a separate discussion.

So there we are in Perth at the end of our trip finding Geoff, a friend from Warwick, who was at the end of bell ringing tour of Australia. We have chosen a waterfront pub The Lucky Shag, or in its polite version The Fortunate Comorant. The setting is idyllic, fantastic views across Swan River, bells ringing in the background, clear bright blue skies, and temperature very acceptably warm. No real ale but what did you expect -everything? The consolation, if it is a consolation, is the excellent Little Creatures Pale Ale. This hoppy 5.2% beer from a Fremantle brewery is on tap and although served a tad cold to my English palate it is very drinkable. The brewery describes it as ultimately refreshing with a distinctive bitterness that leaves the palette craving for more. A second invitation is not needed - and yes it's a good drink.

Inevitably after a couple, and despite the heat, a visit to the loo was needed. There is no Zero Degrees dilemma of photographs but shock horror there are TV repeater screens above the urinals and incredibly they are showing highlights of the Villa v MU game! I tear myself away and report back on this asking ***(Continued on page 14)***

THE GREEN MAN TRADITIONAL VILLAGE PUB

Church Rd
Long Itchington

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Greenmanlongitch@aol.com

Three Real Ales Always On Tap

Free meeting rooms available

Function room available

In Good Beer Guide 2010, 2011, 2012 & 2013

(Continued from page 13) if the Ladies has an equivalent. Just as at Zero Degrees the answer is no.

Before we leave I pay a second visit. Now they are showing India v England cricket test and I nearly have an unfortunate accident trying to join in the celebrations as Tendulkar is out to Swan. This moment passes quickly because I then realise that next to the TV screen there is a window and I can see a very attractive blond walking straight towards me. This alarming apparition causes some hasty dressing involving a near, potentially painful, miss with my zip before I realise that I am looking through a one way mirror at the bar . Leaving the loo my curiosity means I stare back through the window to satisfy myself that you can't see in but suddenly realise my interest might be mistaken by anybody looking out from the loo! I moved away quickly before trouble arrived. I still cannot make up my mind which of these events in the loo was the most alarming, exciting or disturbing.

With Geoff at Little Creatures

Returning to my seat and explaining this phenomena and my mixed emotions I was reminded of a visit to The Philharmonic in Liverpool. This pub is in the listed inventory having a ***(Continued on page 15)***

The Talbot Inn

Rushmore Street Leamington Spa

serving

Wye Valley Butty Bach, Oakham J.H.B.

A changing Byatt's and 2 guests.

Sky Sports, ESPN

Large Beer Garden

07933 855377

open all day every day

In Good Beer Guide 2010, 2011, 2012 & 2013

Pat and family welcome you to

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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

(Continued from page 14) fantastic mahogany interior, a horseshoe bar and some fine tiling. The beer range is typical meaning mostly national brands augmented by some smaller breweries. This pub is also famous for its loos. I met friends and quickly, when the coast was clear, the girls were taken to the Gents to admire the burnished copper pipes and the full size pink marbled urinals. Returning glowing, or blushing, they were asked if the Ladies had any interesting features but of course the answer was no. We then witnessed the legend that coach parties visited the pub to view the Gents when a tour leader came in ordered a half, checked the loos were not in use and then guided his group swiftly in and out of them!

That's flushed loo stories from my cistern, sorry system!

[David Leafe]

The Boars Head @ Hampton Lucy

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Beer Festival 3rd to 6th May, for more info see website

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Food available 12noon - 3pm and 6pm - 9pm.
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Church Street, Hampton Lucy, Warwickshire CV35 8BE
Tel: 01789 840533

Warwickshire Pub of the Year 2010

www.theboarsheadhamptonlucy4food.co.uk

Email: theboarshead@live.com

Resurgence of Real Ale among the Young

In 2011, 633 million pints of real ale were bought in the UK, and in the student demographic it is more popular than ever. "The standard of real ale has improved dramatically," said John Crossling, chairman of the Heart of Warwickshire branch of CAMRA. "New breweries are appearing and many are producing good beer right from the off. Real ale is being recognised as a premium product." If you're worried that "premium" is just a nice way of saying "expensive", fear not – in many pubs, a pint of cask ale is the cheapest beer you can buy, and certain lagers cost upwards of £4 per pint.

At the forefront of the student real ale renaissance is our very own Warwick University. As well as serving several cask ales at The Dirty Duck, we also run the largest independent beer festival in the country, which gives most of its proceeds to charity. Mike Tierney, chairman of the Coventry & North Warwickshire branch of CAMRA, said: "It is generally recognised that the best way of encouraging people to try real ales [is] to hold a Beer Festival and you obviously do this very successfully." Our festival attracts not just students but people from across the neighbouring counties, and is a comfortable environment to get stuck into some proper beer. Every year we have people trying real ale for the first time, and they are often surprised at the variety of styles available – from warming winter stouts to flowery golden ales, there's something for every occasion and every individual.

Why then, you might ask, is real ale not more popular? If it's cheaper, more flavourful and easy to obtain, why aren't more people drinking it? As a people, we have the privilege of a distinguished and delicious drink, crafted right here at home. Unfortunately, there are certain misconceptions that seem to linger regardless of how untrue they become. Like the cliché triangular cucumber sandwiches and bowler hats, our nation has become associated abroad with flat, warm beer. Something further these three icons have in common is that their representation of our country is largely false. While lots of breweries continue to craft tradi-

Beer Festival Myton Hospice Donation © Cerden Mincher

tional ale, the demographic of beer drinkers is becoming more inclusive, with ever greater numbers of women and young people joining in the fun.

"In the past it has been the image of the ale drinker as an old man in the Arran sweater with a huge beard and massive beer belly but I think that is being shaken off at long last", says Dr Thomas Thurnell-Read, lecturer in sociology at Coventry University and former Warwick student. "Another common belief is that beer is something common and less worthy than wine. There are a lot of celebrity chefs like Jamie Oliver and Raymond Blanc making sure that quality beers are being given the respect they deserve that in the past might have been reserved solely for wine." Like Portugal and port, Russia and vodka, Germany and schnapps or France and Champagne we have something which is quintessentially ours and possesses the potential to be world beating.

Perhaps it's all those handsome Europeans in suits talking about "chalices" who dupe us into thinking we're being sophisticated and debonair, but the future of real ale rests upon the shoulders of our generation. Mike Tierney says: "The biggest barrier is the simple fact that most people who don't drink real ale have never tried it". But this barrier is declining. Ale is being served in pubs across the country at an increasing rate. People are waking up, real ale is starting to dominate and our university is at the helm.

[Cerden Mincher]

Heart of Warwickshire LocAle

As we enter 2013, 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	Hook Norton	25
Antelope, Warwick	Slaughter-house	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	Slaughter-house	1
The Anchor, Leek Wootton	Purity	16
	Slaughter-house	3
	Church End	23
The Talbot, Leamington Spa	Byatt's	12
Red Lion, Northend	Purity	25

Pubs and Clubs	Local Beer	Beer Miles
Harvester, Long Itchington	Hook Norton	24
Avon, Avon Dassett	Hook Norton	13
The Antelope Inn, Lighthorne	Warwickshire	10
	Wood Farm	23.5
Market Tavern, Southam	Warwickshire	6
The Cricketers, Leamington Spa	Slaughter-house	1
Wild Boar, Warwick	Slaughter-house	0 & 1.5
	Weatheroak	16.5
	Tunnel	21.7
White Hart, Ufton	Slaughter-house	5
	Purity	23
The Rose and Crown, Warwick	Purity	13
The Oak, Warwick	Hook Norton	23
The Old New Inn, Harbury	Purity	23

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Newby Wyke Brewery Trip

John Crossling presents the award to Rob

Saturday 9th March saw the Heart of Warwickshire branch enjoying a trip to Grantham. The weather could have been better, but we were spending most of our time indoors or on the coach, so who cares.

The reason for the trip was twofold, as a thank you for those who worked at the Harbury Beer Festival, and to present the Beer of the Festival award to the Newby Wyke brewery for their beer Banquo.

The brewery certainly made us most welcome, they gave us a chance to taste three of their excellent beers, HMS Warrior, Kingston Topaz, and Orsino. They also provided us with a very satisfying barbecue in the Brewery. Then it was time for the day's business, when John Crossling the branch chairman presented brewer Rob March with his certificate.

One thing that struck us about the brewery was its strong nautical theme, which seemed unusual for a brewery in an inland town. In fact the brewery was named in honour of Rob's grandfather, who was a trawlerman who captained the trawler Newby Wyke. More information about the brewery and the Newby Wyke, including the story of a daring channel rescue, can be found on their website.

Then it was time to make our way home again, of course via several pubs. The first was the Nobody Inn in Grantham, where we were joined by several members of the local branch. And then it was on to Newark and an excellent little micro-pub in what looked like old industrial premises called simply Just Beer, where I enjoyed an excellent pint of Steel City Pacific Porter at 7.3%. Our final stop was the Dog and Gun in Syston where I had a very nice perry. Then it was home after a very enjoyable day out, thanks very much for organising it Steve.

[Ian Bayliss]

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