

Free

The Beer and Ragged Staff

Issue 82 January - March 2014



Champion
beer of
Warwickshire

Pubs of
Leamington



CAMPAIGN
FOR
REAL ALE



Heart of
Warwickshire



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CV32 4AQ
01926 883733

THE THOMAS LLOYD
3-7 MARKET PLACE
WARWICK
CV34 4SA
01926 475690



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CAMRA Heart of Warwickshire 2014.

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<http://www.warwickshire.gov.uk>
Phone Trading Standards Headquarters
Phone: 01926 414040
Call in person Warwickshire Trading
Standards,
Old Budbrooke Road, Warwick CV35
7DP

**Press day for next issue
(April 2014) is Monday 3
March.**

Front cover photograph courtesy of Sperrin Brewery

January—March 2014

Campaign news

Landmark Legal Ruling Backs Right to Protect Pubs

A recent legal decision has reinforced communities' rights to list pubs as Assets of Community Value. According to *What's Brewing* the Chesham Arms in Hackney, East London is to remain listed following a legal tribunal ruling.

The decision marks the latest stage in a year-long battle to save the pub. It is the first time an owner has gone to a tribunal to contest a pub's listing. The listing means that if the owner wants to dispose of the pub a six month moratorium will come into force giving communities time to bid for it.

This has local relevance as the Heart of Warwickshire Branch of CAMRA has been supporting local residents who have opposed the change of use for the Red House pub in Leamington Spa. The original application for change of use was refused by Warwick District Council but the developer has appealed the decision and an informal hearing was held in November, the outcome of which is now awaited in the New Year. There will be no further appeal process so that decision will be final.

The Branch intend to open discussions with the District Council to get them to adopt the CAMRA Pub Viability Test into their local planning policies which will a clearer decision basis for the closure of pubs in the future and the evidence that will have to be given before that decision can be taken.

Top Four Finalists

The final four pubs in the National Pub of the Year competition are:- **Swan with Two Necks**, Pendleton, Lancs.; **Horse & Jockey**, Stapleford, Notts.; **Hope**, Carlshalton, Surrey and **Old Spot**, Dursley, Gloucs. The winner will be announced in February.

The End of an Era

After a well fought battle it was announced tht the Red House, Radford Road, Leamington has been granted a change of use from a pub to residential accommodation.



Heart of Warwickshire

To contact the Heart of
Warwickshire Branch call
07925 633 173

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Pub news

Weston, The Bull is open again although continues to be up for sale.

The Red Lion at Hunningham and **The Avon** at Avon Dassett both have new landlords. We pass on our best regards to the new publicans.

The Punch Bowl in Warwick recently stocked the 200th different beer since it re-opened in May and we all look forward to next 200.

The CAMRA Champion Beer of Warwickshire was excellently hosted by the **Wild Boar** in Warwick. The Heart of Warwickshire branch would like to thank them for their participation as well those who took part of course.

The owners of the Fat Pug have taken over the Sozzled Sausage. It opened in December before closing in January for a full refurbishment.

Two Boats, Long Itchington.
Good news here, we have a new licensee, John Munro. He previously ran a pub in

Wisbech, a waterside town, and is delighted to be able to be at the Two Boats on the canal.

Especially so as he has his own boat. Charles Wells have refurbished the living quarters, and beginning January 6th, will refurbish the downstairs. The pub will remain open throughout.

Currently no food is available, but Eagle IPA, Wells Bombardier and a Wells guest beer currently available. We wish John and Sam all the best.

The Boat, Birdingbury Wharf.
Very depressing news here. The pub closed recently despite opening temporarily under a holding company. It has since been broken into and it is understood that much equipment and fittings stolen.

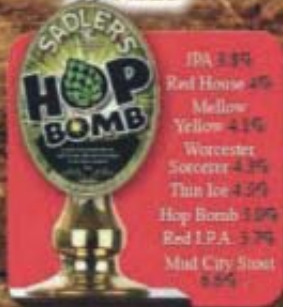
Do you have any interesting news about local pubs? If so please send it to our pub news coordinator Dave Shurrock at pubsofficer@camrahow.org.uk

We would like to wish a warm welcome to Nigel and Ewa Godwin who have taken over the refurbished **Cottage Tavern, Ashorne**. The pub will be serving a range of sandwiches and hot food Wednesdays to Saturdays and lunch on Sundays.



The Sadler's Ales Experience

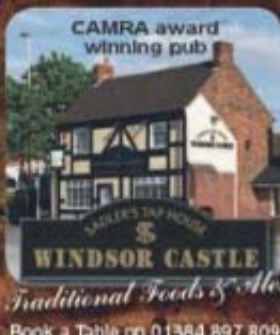
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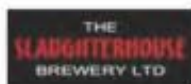
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WEDDINGS, EVENTS AND TRADE CATERED FOR

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Pubs of Royal Leamington Spa – Two Centuries of History

Many books have been written about the history of Royal Leamington Spa but none have focused exclusively on the history of the town's pubs. After agreeing that filling this void would be a unique and valuable contribution to the town's social history, the authors, Allan Jennings, Martin Ellis and Tom Lewin, painstakingly researched more than 200 years of history tracking back to a time in the late 1700s when the small village of Leamington Priors had around 300 residents and just 2 inns. With more than 220 entries and 250 photographs, this comprehensive work traces the number of co-existing 'pubs' from just 2 in 1800 to a peak of over 100 circa 1880 before the progressive decline to around 60 in late 2013. It includes a history of each pub – many of which are long gone and forgotten – opening/closing dates, comprehensive licensee listings, name changes [for better and for worse] and references to the present day occupiers of onetime pubs and pub sites – there are also snippets of social history.

The seeds of this project were sown in June 2008 when – after 37 years – old friends Martin and Tom

reunited and lamented the declining number of traditional pubs and the absence of any printed record of their existence. Six months later, Martin commenced his pub project at home in Australia – the objective being to compile a list of premises and document approximate opening and closing years. Primarily internet based research, by mid 2009 the list extended back 150 years but – as he admits – it was skeletal and progress was slowing as accessible sources dried up.

Meanwhile, Allan Jennings [a member of both Sydenham and Leamington History Groups] had been taking photographs around town for many years – including the local pubs – and had

mentioned to Nigel Briggs [Sydenham History Group] that he might publish the photos. Nigel knew Tom Lewin, knew that a friend of his in Australia was researching the town's pubs, suggested the three combine their efforts. After almost five years of research and preparation, the much awaited 'Pubs of Royal Leamington Spa – Two Centuries of History' [by Allan Jennings, Martin Ellis and Tom Lewin] will be released in 2014.

For information relating to the book's availability and price, please contact either Tom Lewin: tom@lewinh.freemove.co.uk [Tel: 0780 360 2970] or Allan Jennings: allan.jennings1@ntlworld.com [Tel: 0750 597 8416].



Hope & Anchor [circa 1930]
Hill Street
Courtesy of Steve Massey



Brewery news

Long Itch

Brewer Trevor Howarth has expanded the range of regular beers to seven:

- Backscratcher at 4.5% ABV.
- Dark Side at 4.8%
- Fiesta at 3.5%
- Honey Trap at 4.1%
- Light Relief at 3.8%
- Dubbel Trubbel at 5.9%
- Choczilla at 6.5%

Most of these are also available 'bottle conditioned' from Cana Imports (Harbury) and Guys Cliffe Wines (Leamington).

Trevor is proud to have been awarded Runner-up Certificate, Beer of the Festival, Harbury 2013 (Dark Side), and Silver Medal SIBA Midlands Region annual beer competition 2013 'Bottled Beers over 5%' (Dubbel Trubbel).

On 27th November a Meet the Brewer event was hosted by The Thomas Lloyd in Warwick, where samples of four of Trevor's beers were distributed for tasting.



Church Farm Brewery

Pints have been flowing from Church Farm, Budbroke near Warwick, for many years. But only for the past 14 months have they been pints of beer available from local pubs.

In the autumn of 2012, the Reynolds and Brown families took one of the biggest decisions as part of the diversification of the farm's business – selling the dairy herd. However, the milk processing equipment was not ripped out, instead it was

converted to brew beer.

For a few years previously the family partners had been very keen home brewers. So keen, in fact, that Sam Brown decided to take up brewing as a profession, he is currently studying for a Masters Degree in Brewing and Distilling at Heriot Watt University in Edinburgh. Having your own brewery to practice on is a great help.

Sam is the mastermind behind the beer recipes. His

father Mick, and step father, Andrew Reynolds are the other partners. The three of them often working together on brewing days. Andrew is also the one man marketing and delivery team. His experience in the milk delivery business has been of benefit. As this still continues, the milk float now has a dual role as brewers dray!

The first test commercial brew appeared in November

2012, with regular brews commencing in January of last year. The initial brews established the brewery's reputation for distinctive beers. Ren's Pride (4.2%) is an amber-coloured best bitter with a very pronounced initial flavour from the complex array of malts used. A porter is a courageous choice for an opening beer, but Brown's Porter (4%) is a classic smooth coffee flavoured dark brew, with a lingering creamy aftertaste. A little while later the third brew appeared – Old Pal. Confusingly this is not an old ale but a pale, golden ale with a flowery hop aroma. Its long lasting aftertaste suggests a strength greater than 3.6%. The name comes from Mick's nickname, thus completing the initial trio with connected names. Old milk storage tanks convert well to beer fermenting vessels, as their water jackets enable very fine temperature control. Initially the brew length was 3 barrels, but in the summer of last year this was increased to 7, mainly by extending the copper. Also introduced in the summer was a fourth beer, Harry's Heifer. Designed to attract non real ale drinkers, this is a quaffable 4.2% ale with a pronounced hop aroma but tempered, slightly sweet, bitterness.

One distinctive feature of the

Church Farm beers is the use of local ingredients. The main ingredient in beer, water, comes from the farm's own well. The hops come from fields in Worcestershire, the malt travels the furthest. Although the barley is from farms in the Midlands, it travels to Warminster in Wiltshire to become malt.

Like all small breweries, one of the biggest challenges has been to find regular outlets for the beers. Currently the New Inn in Leamington has a Church Farm beer on permanently, whilst the Punch Bowl, The Cape of Good Hope and the Fourpenny Shop in Warwick together with the Boar's Head at Hampton Lucy are regular stockists on a guest basis. A deal with Wetherspoons also means that Church Farm beers occasionally appear in their local pubs, most frequently in Leamington's Jug and Jester.

All the beers are available from the brewery in mini-kegs, and Ren's Pride and Harry's Heifer are available in bottles. Local off licenses Guys Cliff Wines (Leamington) and The Drinks Room (Warwick) stock these.

Plans for this year include some speciality beers, primarily bottled, but available to select customers in casks as well. The first of these, a Kiwi wheat beer, was



brewed in November, with fresh kiwi fruit in the fermenter. It is now mellowing in former whisky puncheon oak casks, before bottling. Also planned for the whisky casks is a porter, whilst former rum casks will be used for an amber ale. Finally there will be a chocolate stout which will be conditioned for over a month with cocoa nibs from Ecuador. Look out for these beers from this month onwards.

With a background in food production ensuring consistency and quality and a brewer with imaginative ideas, Church Farm is a most interesting addition to the Warwickshire brewing scene. Well worth travelling to Leamington or Warwick to seek out!

Brewery contact details:
Church Farm, Church Lane,
Budbrooke, Warwickshire,
CV35 8QL. Telephone 01926
411569 or 07980 012716.
Web <http://www.churchfarmbrewery.co.uk>



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.

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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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As we enter 2014, 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 3 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 LocalAle 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..

Pubs and Clubs	Local Beer
Village Club, Harbury	Hook Norton
Antelope, Warwick	Slaughterhouse
The Wharf, Fenny Compton	Hook Norton
Fox & Hen, Bascote Heath	Hook Norton
Cape of Good Hope, Warwick	Church End, Hook Norton, Old Pie Factory
Woodland Tavern, Leamington Spa	Slaughterhouse
The Anchor, Leek Wootton	Purity, Slaughterhouse, Church End
The Talbot, Leamington Spa	Byatt’s
Red Lion, Northend	Purity
Harvester, Long Itchington	Hook Norton
The Antelope Inn, Lighthorne	Warwickshire, Wood Farm
Market Tavern, Southam	Warwickshire
The Cricketers, Leamington Spa	Slaughterhouse
Wild Boar, Warwick	Slaughterhouse, Weatheroak, Tunnel, Long Itch
White Hart, Ufton	Slaughterhouse, Purity
The Rose and Crown, Warwick	Purity
The Oak, Warwick	Hook Norton
The Old New Inn, Harbury	Purity
The Case is Altered, Five Ways	Old Pie Factory, Slaughterhouse, Churchend, Weatheroak, Warwickshire
The Green Man Leamington	Long Itch
The Avenue Leamington	Long Itch
Benjamin Satchwell Leamington	Long Itch
Jug & Jester Leamington	Long Itch
Thomas Lloyd Warwick	Long Itch

10th Champion Beer

The 10th Champion Beer of Warwickshire was held during November at a new venue, The Wild Boar in Warwick.

A, B, C, D... an A to Z of beers? Not quite, but we do have 17 breweries now in Warwickshire and 14 of them clashed in the battle to be claimed Champion Beer of Warwickshire.

The competition was held over two weekends at the Wild Boar in Warwick in association with CAMRA Heart of Warwickshire. The first round was held in the back room of the Wild Boar where a special stillage was built to hold all the beers. The beer had to be carefully hidden behind boards with slots cut strategically for the beer taps. No one must know what the beers were! Beers were marked A to N and drinkers were asked to vote each beer out of 10. All they had to go on was a short description:

- A. Tall, Strong, Dark & Handsome
- B. Do you like it hoppy
- C. Tawny, malty, smooth refreshing bitter
- D. Quaffable session ale that pleases
- E. Straw coloured lemongrass, sweet, session
- F. Chestnut brown, caramel
- G. Crisp, pine, lemon and berry fruits

- H. Ruby red, nutty, berry hints
- I. Very pale, bitter and citrus
- J. Dark amber, malty with hops
- K. Smooth special stout. immense flavour
- L. Smooth, zesty, dry
- M. Sweet hone malts. hoppy finish
- N. Pale, hoppy with fruity finish

The first round saw all fourteen beers in the beer hall with volunteers from CAMRA on hand to serve.

As far as we know this system of blind judging done by members of the public is unique. The intention is to get people to think about what they are drinking and not to be biased by what they think a good or bad brewery is before they taste it.

To maximise the number of votes, beers were available in third pints. Five thirds and a snack were on sale for a reasonable £5. This meant that you could get through all the beers in a couple of sessions over the weekend.

By chance the Somerset Branch of CAMRA arrived on the Saturday lunchtime. They were on a day trip to Warwick with a couple of brewery visits thrown in so the competition was a bonus for them. They were very complimentary about the format of the event



and the general quality of the beers.

After the first round, votes were counted and the top five beers went through to the final with the beers this time being served from hand pumps in the main bar on the following weekend. It was interesting to see from the submitted scores that almost every beer had both a very high score and a very low one. It is amazing how much people's palates vary.

Again, only the letters of the finalists were known along with the short descriptions. Finalist were E, I, K, L and N. Beers again were available in thirds as well as the normal half and pint.

The identity of all the beers was finally revealed on the

of Warwickshire 2013

presentation night and the final three were: - 3rd North Cotswold Shagweaver; 2nd Church End Blue Norther and in 1st place Sperrins Thick as Thieves a splendid 6.7%abv stout. The voting was very close between the beers and it was notable that the first and second placed beers could not have been further apart in their styles as the Church End beer was very hoppy pale ale.

It was good to see a new brewery win the award and we look forward to a bigger and better event next year when it will form part of the 40th anniversary celebrations of CAMRA in Warwickshire.

We would like to thank Slaughterhouse Brewery for their splendid organisation and for being so scrupulously honest as they had a beer in the competition. As it did not

reach the final round I am not sure whether they were disappointed or relieved!

The Results

A Merry Miner, Coal Face Porter

B Weatheroak, Keystone Hops (5%)

C Old Pie Factory, Festival (4.5%)

D Church Farm, Harry's Heifer (4.2%)

E Whale, Pale Whale (Finalist) (3.6%)

F Long Itch, Backscratcher (4.5%)

G Slaughterhouse, Pacific Pale Ale (4.2%)

H Wood Farm, Scrum (4%)

I Church End, Blue Norther (Runner Up) (4%)

J Warwickshire

K Sperrin (Victory), Thick as

Thieves (Champion Beer of Warwickshire) (6.8%)

L Purity, Mad Goose (Finalist) (4.7%)

M Tunnel, Honnibal Necter (5%)

N North Cotswold, Shagweaver (Third Place) 5%



Craig Sperrin with the winners trophy



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 **BT Sport**

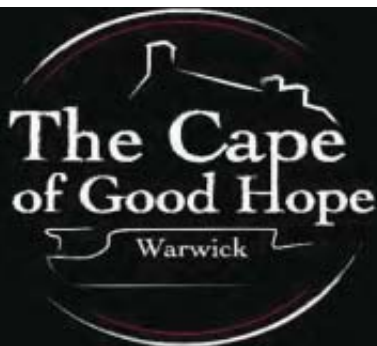
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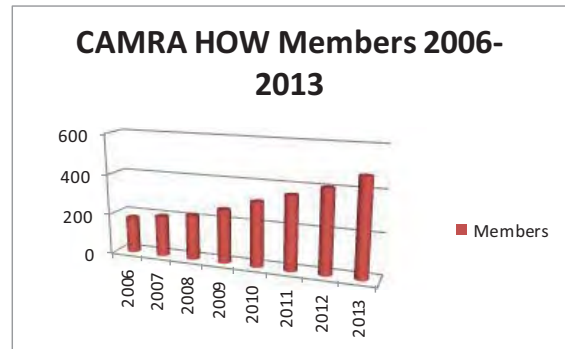


Membership news

The Heart of Warwickshire is a growing and vibrant branch of CAMRA. As you can see we have a year on year increase of members – going from 178 in 2006 to 472 by the end of 2013.

If you are an existing member why not get more involved? Over the year branch members visit every real ale pub in the area, a few at a time on a Tuesday night. Volunteer at the Harbury Beer festival (a note for your diary – it will be held on August 29th and 30th this year).

If you are not yet a member then why not join? There is a membership form in the magazine or check out the website – www.camra.org.uk



Attention CAMRA HOW Members

Do you receive emails from us?

If not...

Would you like to receive regular emails from your CAMRA branch?
Are your membership details up to date?


To check your details, please logon to your CAMRA account at www.camra.org.uk

Once you have provided your email address to CAMRA, we will be able to send you regular emails about your local branch including news on campaigns, outings and special events and a PDF version of the magazine.

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- ✳ Traditional Pub Grub is available:-
 Tuesday to Friday 12 noon to 2.30 pm & 5.30 pm to 7.30 pm.
 Saturday 12 noon to 7.00 pm. Sunday 12 noon to 6 pm.
- ✳ Sunday Lunches are cooked by the legendary George Sweeney

- ✳ Temptation Tuesday offers a free half pint with every main course ordered in the evening.
- ✳ Watch Your Wallet Wednesday. Every Wednesday the real ales are discounted to £2.50 per pint plus further reductions on other selected drinks.
- ✳ Live Music every Thursday Night.
- ✳ Thank Fizz it's Friday sees the House Champagne at just £20.00 a bottle all evening or £4.50 a glass.
- ✳ Every Third Sunday of the month we have The Butts Brainteaser Quiz Night starting at 7.30 pm.
- ✳ Every Last Tuesday of the month George Sweeney cooks up a Specials Night.
- ✳ Burns Night Saturday 25th January with a Whisky Tasting, Traditional Haggis and a Scottish Piper
 (Tickets for Burns Night available at the bar - £35.00 pp)

Email - info@punchbowlwarwick.co.uk

THE CASE IS ALTERED

FIVE WAYS

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In the Good Beer Guide 2010 and 2011



NORTHERN VIRGINIA FALL BREWFEST – 19 OCTOBER 2013

Well this was so different to a UK beer festival it is hard to know where to start. First it is held entirely outdoors. Imagine being sure enough of the weather to schedule an outdoor festival in the middle of October!

It was noticeable that the average age was mid 30s, that there were nearly as many women as guys and not a real beer belly anywhere.

There were two concentric ovals of stalls (like market stalls). The inner oval consisted of 48 beer stalls (each stall had 2 or 3 different beers), 3 cider stalls and 1 wine stall.

Impressively after every 4 or 5 stalls there were tables with jerry cans of water that could be used for glass rinsing or if one really needed to, drinking. The outer oval had food stalls along one side, a seating area for eating at the far end, and on the second side there were stalls selling jewellery and suchlike trinkets, promoting home improvements, a plumber, a tanning shop and the Virginia Tobacco Co. selling serious cigars – about 1/2 - 5/8 inch diameter and up to 7 inches long. The not unpleasant smell of good quality cigars was soon apparent. The food stalls included not only burgers,

(hot)dogs, fries and pizzas but also oysters and peculiarities like deep fried pickles.

The most common beers were local Virginian micros with a few from further afield. There were a few imported Belgian (including to my delight a Gueuze) and German beers as well as bizarrely Newcastle Brown and Strongbow cider. Indeed easily the fastest selling beer was 'Delirium Tremens' from Huyghe Brewery with a 30 long line for much of the afternoon. Luckily I had managed to include a couple of glasses in my morning selections, before the queue built up. Having heard about the power of American hops I decided to leave the IPA's to last. I began with a small selection of the many pumpkin beers on offer. This is a popular speciality at this time of year. They tasted of – well pumpkins, and not much else. So I moved swiftly on. I couldn't bring myself to bypass the Belgian and German beers; enjoying offerings from Liefmans, Brauerei Fruh am Dom, Brauerei Gebruder Maisel, Hofbrau Munich, Unerti Weissbier as well as the above mentioned Huyghe Brewery.

I next decided it was time to move on to some of the many stouts – mainly chocolate stouts. I won't bore you with the names as they were local to Virginia, but in general they were excellent, particularly Bison Brewing Chocolate Stout. And finally to the IPAs. I knew they would be bitter but boy they really were. I had not realized that West Coast beers are even more bitter than East coast and so unfortunately the second one I chose was of the West coast variety. The impact was akin to biting into a hot chilli. I just could not get rid of the bitterness; glasses of water did not help and so that was when I resorted to String Fries. They did the trick and I was then able to taste some of the other still bitter but more reasonable IPA's. Actually by this point in the day, by some I mean half a dozen because they were all over 6.5%.

As we left I looked at my watch and realized we had been at the festival for over 5 hours. A good day – made better because of invitations to 2 beer evenings next week. Staying with my eldest son is a real chore!

Jonathan Bayliss

WYE'S WORDS No. 17



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DESERVES ANOTHER

Butty Bach is a Welsh term for **little friend** – and this smooth and satisfying premium ale has certainly made a few friends in its time. Brewed using locally grown Fuggles, Goldings and Bramling Cross hops, Butty continues to delight thirsty fans both old and new. **4.5% ABV**

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SHARE OUR TASTE FOR REAL LIFE



Real cider is a long-established traditional drink which is produced naturally from apples and is neither carbonated or pasteurised. However real cider is in a similar situation to that which faced real ale some 30 years ago with the number of outlets for real cider diminishing, even in the West Country. The situation with perry (which is made from pears) is even worse, as it is rarely available away from the farm gate. It is unfortunate that many of the most well known ciders in the UK are cold, fizzy keg products which have been produced artificially rather than naturally.

It is well worth you tracking down some real ciders and perries and more and more people are discovering for themselves how deliciously mellow, aromatic and intoxicating the flavours of naturally produced real cider can be.

(produced courtesy of www.camra.org)

Good Beer Guide 2014

The latest edition of the Good Beer Guide is now available on online:

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£12.99 (non-members price)

(£15.99 rrp)



Packed with 4,500 of the best real ale pubs in the UK and information on every real ale brewery currently operating and their key beers.

The Good Beer Guide Mobile is also available on all Apple iDevices and Android™ Devices updated with the latest listings from the Good Beer Guide 2014.

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range of
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Guest Beers*

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

Branch Diary

All events start at 8.30 unless otherwise stated:

Come along and meet fellow members and visit pubs you may not usually go to.

- 7/01/2014 Magazine Distribution: Leamington - Meet at The Moorings, finish at The Somerville
- 14/01/2014 Talbot Leamington, New Bowling Green Warwick, Punch Bowl Warwick
- 21/01/2014 Plough Warmington, Malt Shovel Gaydon, Antelope Inn Lighthorne
- 28/01/2014 Green Man Long Itchington, Black Dog Southam, Old New Inn Harbury
- 04/02/2014 Warwick - Cape of Good Hope, Woodloes Tavern, Wild Boar
- 11/02/2014 Branch Meeting (TBA)
- 18/02/2014 Case is Altered, Falcon, Hatton Arms
- 25/02/2014 Leamington - Grismill, Green Man, Queen Vic, New Inn
- 04/03/2014 Warwick - Zetland, Lazy Cow, Rose & Crown, Thomas Lloyd
- 11/03/2014 Whitnash - Royal Horse, Heathcote Inn, Hod Carrier, Plough

Diary page at

<http://www.camrahow.org.uk/index.php?p=diary>



CAMRA HOW Facebook

Page at

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



Thank you to all who have liked our Facebook page. The aim of the page is to pass on campaigning news, remind members of our Tuesday pub crawls and other events or pub news in the area of interest to the local membership.

If you are a member or local landlord please share any pub or brewery news or events on the page. Is there a great guest beer available, has your local been on top form. Are there bands playing? Please also keep us informed on pubs opening or more sadly closing. We will keep you all informed of the CAMRA key campaigns coming up through out the years, give us a shout if you would like details of how to get involved.



A Campaign of Two Halves

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Save Britain's Pubs!



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

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

I enclose a cheque for _____

Signed _____ Date _____

Applications will be processed within 21 days

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Title _____ Surname _____
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01/06

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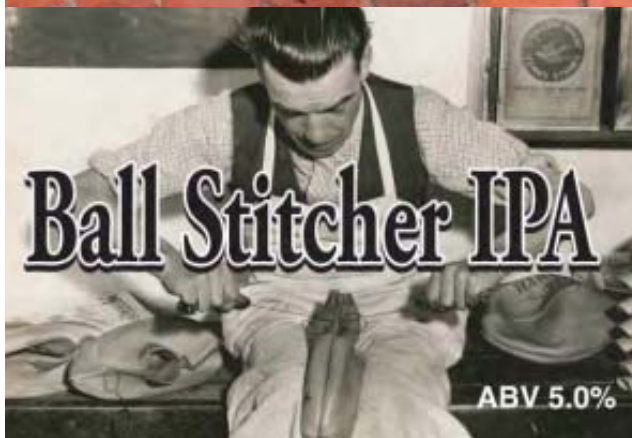
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