

# *The Beer and Ragged Staff*

Issue 90 February - May 2016

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The Beer and Ragged Staff  
 Issue No. 90 February 2016  
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**Press date for next issue  
 (May 2016) is  
 Tuesday 5 April 2016**

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## Branch Diary and notable dates

16/02/2016 8.30	White Lion, Radford Semele CV31 1TE
23/02/2016 8.30	Bowling Green Inn Southam CV47 0EP
01/03/2016 8.30	Grist Mill Leamington Spa CV31 1YJ
08/03/2016 8.30	Dun Cow Warwick CV34 5RH
15/03/2016 8.30	Wild Boar Warwick CV34 5BU
22/03/2016 <b>8.00 - AGM</b>	Crown Stockton CV47 8JZ
29/03/2016 8.30	Episode Leamington Spa CV32 4JL
05/04/2016 8.30	Elephant and Castle Warwick CV34 5QY
12/04/2016 8.30	New Inn Norton Lindsey CV35 8JA
19/04/2016 8.30	Fat Pug Leamington Spa CV32 5BZ
26/04/2016 8.30	Globe, Warwick CV34 4DP
03/05/2016 8.30	Unicorn Warwick CV34 6LN

### Weekend Socials

04/03/2016 8.00	Cricketers Arms, Leamington Spa CV31 3PT
08/04/2016 8.00	Old New Inn, Harbury CV33 9LS
06/05/2016 8.30	Old Post Office, Warwick CV32 6AN

Why not join us on the weekly crawls?  
We visit a range of four pubs per week.

Above are the starting points for the  
next few months.

Check the website and Facebook page  
for details of events.



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



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### Are your membership details up to date?

To check your details, please logon to your CAMRA account at  
[www.camra.org.uk](http://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.

# Harbury Beer Festival 2016 – The Next Stage in Developments

Just to remind you that we will be back this year for our 25th Festival on 2nd and 3rd of September.

We are planning on revisiting beers of the festival over the past years. That is specials we had brewed for us and the winners of the popular vote. We can't promise to get all of them back but we will try our best. We will top up the list with some beers with silver in the name to mark our milestone festival!

The work on the village hall is now finished so the entertainment will have a splendid new stage to perform from.

We have a number of other ideas to work on but more on that as things get firmed up.

02 Save  
03 the  
Date  
September

## National Living Wage - more Pressure on Pubs

Pubs will have to make decisions about staffing from April this year when the National living wage comes into effect. Workers over 25 will have to be paid £7.20 per hour and concerns have been expressed about future viability of some pubs. Many are marginal businesses and any increases in costs will lead to closures so think the British Beer & Pub Association. Due to this legislation, they feel it is essential Government looks at tax cuts and a reduction in other regulatory burdens. The average rate of pay in licensed industry in 2015 was £6.78 but 25% of companies report an average pay of over £7.00 so some companies can invest in their staff. There is some feeling that it will result in a drop in the employment levels in pubs or a

reduction in hours. Lees Brewery fear it will lead to prices going up again and more pub closures and more companies employing staff under the age of 25.

It is however important not to fall into the trap of reinforcing the idea that pub jobs are only stop gap positions – low paid and with no prospects. Energies should be focussed on opportunities to progress with training and promotions in larger companies. The pub sector can provide great job opportunities and that from that initial entry point there is an opportunity to earn more learn more and progress. Arguing against higher wages will run the risk of good staff looking for opportunities elsewhere. Issues such as the new wage limit can be seen as threats or opportunities.



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*Good Beer Guide 2016*

Beer and Ragged Staff Issue 90

# Jonathan Bayliss

Jonathan was a long standing member of the Heart of Warwickshire Branch of CAMRA and he will be sadly missed. Right from the beginning he was dedicated and enthusiastic. His commitment was such that he quite often drove himself in his cherished BMW out to our meetings in far flung parts of our area just to have a few halves before going home again. He soon joined our committee and quickly volunteered to be our treasurer, an offer that was accepted with undue rapidity! I often wondered if Jonathan regretted that offer especially when he was still doing the job having seen off a number of our chairmen during his time. He was a thoughtful and quietly spoken person but his contributions to committee were always valuable and he was greatly respected. When not involved in CAMRA he was volunteering for the local CAB and he was very fond of a game of bridge. In fact that latter interest came back to benefit our CAMRA Branch. One of his friends at the bridge club was an auditor and he agreed to

audit the branch accounts. In fact he still does and only for the price of a copy of the latest Good Beer Guide each year – a bargain! Our trips to Belgium were a highlight of our year but we had an uncanny knack of choosing a weekend when something went wrong irrespective of what mode of transport we chose. We had ferries delayed due to high winds; we had a plane delayed due to a strike by air traffic control – in fact all other flights that morning were cancelled except ours which amazingly departed about 3.30 in the afternoon rather than 10.00 in the morning. The worst choice we made was to go by Eurostar but when we arrived at Leamington Spa station to get down to London we found all trains cancelled or delayed. There was an incident in London. We discovered that the Eurostar was still running and having gone back to Jonathan's house for a coffee he offered to drive us all down to Ashford in Kent where we could pick up our train without going into London. That was the sort of guy he was! This was the 7th of July and we eventually found about the awful events that took place

that day. Jonathan was so mild mannered and wouldn't say boo to a goose however on one memorable evening in a bar in Brussels on one of our weekends away in Belgium, Jonathan tore into one of our party who was being a right pain about a few Euros in a shared round! Jonathan gave him a right mouthful! I don't know who was the most shocked the guy in question or the rest of us who witnessed the attack! Mind you it was fully merited! I can only think of one fault that Jonathan had and that was his palette. We all loved Belgium Beers but Jonathan had a particular penchant for an unusual style of beer known as gueuze. Thank goodness this is something that is unique to Belgium, it is fermented using wild yeast and the term beer is used loosely in this case – it is more akin to cider and it is so, so wrong!

Anyway that was Jonathan's only failing, we enjoyed ribbing him about it and we greatly enjoyed his company generally. His death has come as a great shock to those that knew him. He was one of a kind.

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# Brewery News

## Old Pie Factory Brewery

Head brewer, Joshua Willacy, reports that at the moment at the five bbl plant brewing Bitter at 3.9%, Pale at 4.1% plus a couple of seasonal ales.

## Church Farm

Regular outlets now include the Barracks Bar (also known as Monty's, formerly Montgomery of Alamein) in Hampton Magna that usually has Harry's Heifer.

Beer line up: the IPA (5.0%) which previously was mainly keg is going to be a regular cask beer. This is often available in cask from at the Almanack in Kenilworth.

Events: Church Farm will be a this years Leamington Food Festival, Stratford-upon-Avon River festival and the Château Impney Hill Climb.

## Eathorpe Beer Festival

This year the festival will be open **5.30-11.00 on Friday 26th February** and **1pm to 11.00 on Saturday 27th**. It may also be open on Sunday lunchtime when there may well be offering bargain prices on whatever is left! Entry is free to all sessions.

There will be at least 14 beers, again from the Hopshire area of Worcestershire, Herefordshire and Gloucestershire using, as far as possible, local hops and malt. After the success last time there will be some of last year's sell-out beers but with plenty of new tastes and all will benefit from the wise choices of the tasting team (see the last two issues for further information on this).

As last year there will be a good range of wine, soft drink and food available and again families are welcome.

For further information see <http://www.eathorpe.org.uk/> in the new year.

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# Cyprus Real Ale Microbrewery Gets the Final Go Ahead!

THE YORKSHIRE-FAMILY-OWNERS of the Paphos-based Aphrodite's Rock Microbrewery & Brewpub, the first licensed microbrewery in Cyprus, tell CAMRA the incredible story of how they overcame years of the former administration's rampant bureaucracy to start their brewery. Why Did You Decide to Start a Microbrewery in Cyprus? William Ginn, 'Bill', said, "I'm a Chartered Engineer in the oil industry and have travelled all my life. We wanted to start a family business and saw real potential to establish a microbrewery in beautiful Paphos where we had happily settled along with many other British expatriates. Melanie, our daughter, studied in Sunderland as one of a growing band of British women brewers. Then, in 2010, we prepared a full business plan for CIPA, the Cyprus Investment Promotion Agency, who agreed to assist us. We didn't enter into this lightly nor, knowing Cyprus, did we expect things to be easy but no market research, business plan or MBA could have prepared us for the government nightmare to follow..."

What Were the Problems You Encountered in Cyprus? "We found an old defunct winery in a lush green valley in the hills above Paphos. The size was perfect plus it was full of charm and character with all permits as a 'winery'. CIPA said the 'Change of Use' application to 'brewery', "... should be straightforward". It was, however, Easter 2012, eighteen months of continuous and largely unnecessary work later, before our thick dossier of documentation was complete. We were assured all was in order and we "...should receive the Permit to Brew in a week". Imagine our shock on receiving notification from Nicosia not with our promised Permit to Brew but with further demands,

then further and then still further unreasonable and, often, impossible demands. It must be said that Jean, my wife, and I were treated very badly during these years and our health undoubtedly suffered. It turned out that CIPA was, in fact, powerless to help. It almost felt as if there was a deliberate attempt by the government to drive us out of Cyprus for some reason! We persevered and met all demands making it clear we would not just meekly go away. Customs & Excise then dropped their bombshell, never previously mentioned, that should we ever receive a Permit to Brew we must pay a €51,000 bond and have a full-time Inspector on our premises whose salary and all expenses would be to our account. The cost could be well over €100,000pa; a crippling sum for a small family business."

To Brussels and the European Parliament... Bill said "With no options left to us, and feeling very alone, we took this to the European Parliament in Brussels with the support of our former Yorkshire MEPs." Questions put to the European Commission in 2012, were: "Will the Commission investigate whether the difficulties and

very long delays experienced by Aphrodite's Rock Brewing Company in its attempts to open for business in Cyprus are a function of:

- The existence of non-tariff trading barriers
  - The Cypriot authorities manipulating regulations to prevent or discourage competition
  - Tacit and potentially illegal bureaucratic connivance in favour of existing Cypriot business
- And, whether the brewing sector in Cyprus is operating in accordance with the requirements of all relevant aspects of EU law"

"After nearly four years of struggles our Permit to Brew was finally granted with the resident Inspector and bond requirements dropped."

Bill said, "After all those years of Cyprus bureaucracy, I nearly called our Irish Red Ale 'Red Tape!'" He added, "Finally, however, we can say that a holiday in the 'Med' no longer condemns CAMRA real ale drinkers to long days of bland, commercial lagers. Cheap flights and low cost accommodation make even a long weekend break possible so come to our little oasis in Paphos in 2016 and have a few great days with us!"

Aphrodite's Rock Microbrewery & Brewpub Today

"Aphrodite's Rock Microbrewery & Brewpub is in a lovely old winery 15 minutes from Paphos surrounded by beautiful olive



groves and grape vine terraces. You and your family can take in the views sat in the traditional stone courtyard shaded by walnut, hazelnut and mulberry trees and also enjoy regular live entertainment staged for your pleasure. The kitchen offers delicious, great value-for-money meals plus authentic hand-stretched Italian pizzas baked-to-order in an Italian wood-fired oven. Portions are generous - come hungry, you won't leave that way!" Bill said.

Despite its stunning location, great restaurant and warm ambience, Aphrodite's Rock Microbrewery & Brewpub is still, first-and-foremost, a microbrewery. Quality real ales and real ciders with real character are brewed by Head Brewer, Melanie, and her team for tourists and residents alike. You can also join the highly popular, informative and complimentary Brewery Tour held every Monday to Friday after lunch. This is an idyllic and

inexpensive Mediterranean venue for birthday parties, anniversaries and wedding receptions with all special arrangements made. Aphrodite's Rock Microbrewery & Brewpub is regularly #1 in Tripadvisor "Top 100 Things to do in Paphos" with a Certificate of Excellence.

Holidaymakers visiting Paphos will enjoy a great, low-cost 'sun, sea & sand' holiday on golden beaches beside the crystal-clear Mediterranean Sea as well as experiencing some amazing historical sites in one of the safest overseas tourist destinations available in these troubled times. The family's tenacity and determination to bring this much demanded microbrewery to fruition in Cyprus is to be commended. Institutional problems continue for them but they say the support and solidarity shown by fellow CAMRA members, and friends & family, visiting them in Paphos is a great help. Our mission is to let it be

seen that British microbreweries overseas that are fighting to push back the frontiers of real ale in Europe are not alone but stand shoulder-to-shoulder with 200,000 CAMRA members. Support Aphrodite's Rock Microbrewery & Brewpub!  
Aphrodite's Rock Microbrewery & Brewpub  
Opening Hours:  
Monday – Saturday: 11.30am – 10.00pm (breakfast from 9.30am)  
Sunday Roast: 12.00noon – 4.00pm

Contact Information:  
Address: Polis Road, Tsada, Paphos 8540, Cyprus  
Phone number: (00 357) 26 101446  
Email: info@aphroditessrock.com.cy and info@cyprusbrewpub.com

For a short video see  
<https://www.youtube.com/watch?v=ApCywL7L6HA>.

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Sunday 12.00 – 15.00

# CAMRA Cider and Perry Trail 2015

This year's Cider and Perry Trail was held in Darkest Dorset, and the weather was kind to us even if the country lanes were not always kind to our coach. Not only was it a very enjoyable day out, but the Cider and Perry Trail provides CAMRA with a good opportunity to maintain contact with cider producers and cider pubs.

The day started with us catching the coach in Dorchester.

First stop was at Cranborne Chase cider makers at Myncen Farm, Blandford Forum. There we were given a very informative talk and a chance to sample their cider. Unfortunately we were not able to see their impressive new milling and pressing equipment in action as the poor summer meant that the apples were still not ready.

Next it was on to the Castle Inn at West Lulworth for lunch. They laid on a magnificent spread for us, and we also had a chance to sample some of their selection of 45 traditional ciders and perrys. While we were there we presented them with their certificate as a finalist for National Cider Pub of the Year (last year they were the winners).

After lunch we continued on Dorset Nectar located in the Strong Orchard in Waytown. This was a real expedition as the coach had to negotiate some really narrow lanes and village streets. The skill of our driver just got us through, until the last turn into Pineapple lane, the home of the cider makers. There a very tight



Castle Inn at West Lulworth accepting their certificate as a finalist for National Cider Pub of the Year

turn and narrow lane finally defeated the coach, and we had to get out and walk the rest of the way. Still it was worth it as we were greeted with a delicious glass of mulled cider. Also here we were able to watch cider being made, and I learned that apples for cider are not picked, but left to fall, when they have to be collected within two weeks. We saw the machine that was used to do this, like a ride-on lawn mower, but with rubber paddles instead of blades.

Our final visit of the day was to the Talbot Harris Cider Company in Burton Bradstock. One thing that struck me was a cider called Monica Lewinski. Apparently it originally did not have a name, then they noticed that it was placed on a box containing a cider called The Boss, and so they decided that as it was sitting on top of The Boss, then Monica Lewinski would be a good name for it.

All in all it was a great day out. The Cider and Perry Trail is also useful in enabling us to keep in touch with the cider producers. Whilst breweries tend to be in towns or on industrial estates, cider users are more out in the wilds near their orchards. Nonetheless, CAMRA maintaining contact is important, particularly now, with the need to campaign against the EU cider ruling.

Ian Bayliss





Dougie, the Wild Boar's resident Quizmaster, has set the following cryptic clues to well known pub names:

1. Happy Flour Man (3,5,6)
2. Drunken Abbott (3,6,4)
3. Not a leg of lamb! (8,2,6)
4. Two of them don't make a summer (7,3)
5. "The Animals" House (6,3)
6. Jealous Homo sapiens (3,5,3)
7. Happy Miners (5,8)
8. The ATM (4,2,3,4)
9. Feline & Violin (3,3,6)
10. Annoyed openers (5,4)

Please send your answers by email to editor@camrahow.org.uk by 5 April 2016. The first correct answer drawn from the hat will receive a voucher for four pints of Slaughterhouse Ale to be redeemed at The Wild Boar, 27, Lakin Road, Warwick. As with all pub quizzes the Quizmaster's decision is final.

The Wild Boar quiz is held on the evening of the first Sunday of the month – it is a popular event and booking is strongly recommended.

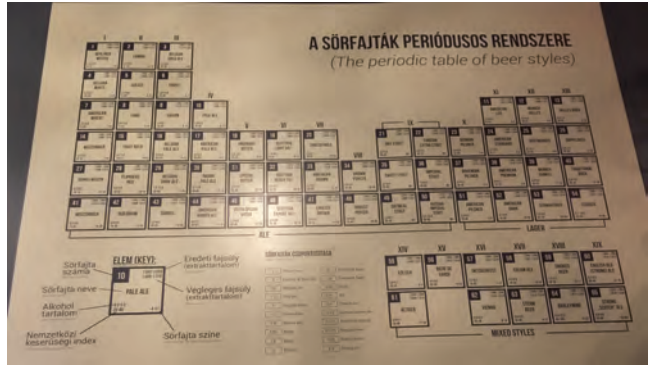
**CAMRA'S**  
**Key Campaigns**

- Stop tax killing beer and pubs
- Secure an effective government support package for pubs
- Encourage more people to try a range of real ales, ciders and perries
- To raise the profile of pub-going and increase the number of people using pubs regularly

Visit [camra.org.uk/join](http://camra.org.uk/join) today to receive a fantastic membership package.

# Budapest - a city of craft beer?

We tend to find as CAMRA members that our joint interest is to taste and promote the variety of cask ales and ciders that are based within our close community and obviously keep the life of as many of our real ale pubs surviving to become a part of our community stock. As most of us enjoy holidays and city breaks abroad each year it is refreshing to now see that the craft beer phenomenon has taken a grip on the continent, allowing us access to an unprecedented array of beers to be sampled. Although CAMRA publish a book "around Berlin in 80 beers" few other cities have



been so notably lauded for their craft beer offerings. This got us thinking that we should regularly mention any notable discoveries that would make traveling abroad that much

more enjoyable.

This therefore brings us to our recent trip to Budapest. A city noted for its historical charms and architecture, fine cuisine and culture (known as the Paris of the Balkans) it would not have readily sprung to mind as a city notable for its craft beer offerings although the 'ruins pubs' are gaining notoriety. There are a multitude of eating and drinking places on the main streets but a meander down some of the small side streets will introduce to you as we found out some hidden gems of the burgeoning craft



ale pub scene that is now emerging. The first we found was a tiny place called LEOFELSOBB BEEROSAG on Dohany utca (Dohany Street) with staff that could speak better English than we could speak Hungarian. On asking we were advised there were 204 beers from around the world available. Mostly in a variety of shaped bottles both small and large but also ten draught craft ales brewed in the larger area back of house. Not shy of a challenge we started at number one and worked through to number ten (perhaps not the best idea we had that weekend). Hungarian real ales varying from 4.% to 8.5%. There no 'typical' Hungarian craft beers as they have borrowed techniques from about the world with offerings that match Brown Ale, IPA, Unfiltered Hop Lager Beer, Polish Zwicki style beer, Red IPA, Stouts And Porters, flavoured plum and cherry beers as well as the larger style. It is noted that the Nohoplimit beer (as you can guess, lots of hops) weighed in at ABV of 8.5 and is not for the faint hearted. The approximate cost of an average large glass ran out at about £1.85 It is worth taking a wonder around the bars as there are a few lighthearted decorations around such as: The Periodic Table of Beer Styles and The Family Tree of Beer Styles. Other notable bars where the beer is all craft and flowing readily are CSUPOR on Dessewffy utca, NEKED

CSAK DEZSO also on Donany utca and the BLOUDEN PUB micro brewery and ale house on October 6 utca. All these bars are within easy walking distance of the city centre. We found the most difficult word to say in Hungarian was "No" Or was that just us!!!! We found Budapest a city that we both would endeavour to go back too. Not just for the refreshments but for enjoyment and relaxation of such a stunning city. We are both lucky to be able to be able to travel to a couple of city breaks each year and

would like to be able to discuss other peoples advice on the various cities and perhaps be able to introduce an interest of where people have been, just to establish on an advisory level a knowledge of an area before you arrive or even make up your mind. We hope that writing this from our experience will endeavour some to follow in our footsteps. As already stated Budapest is a city with a lot of enjoyable and memorable places to enjoy. If you do ..... we envy you!

Adrian Lee and Mark Forsdike



# Pub News

Pub News is more than just openings and closings. We hope to bring positive news of our local pubs doing well. On visiting pubs over the last year they appear to have generally been busier. Hopefully they will continue to succeed delivering good quality ale and all the other wonderful things pubs can offer their clientele this year.

Later in the year we will be awarding Community Pub (Urban and Rural) and Most Improved Pub. Please contact us via email, Facebook or twitter if you feel a pub deserves recognition. CAMRA members keep a look out for the emails or visit a branch meeting to ensure your voice counts!

**David Griffiths, Pubs Officer [pubsofficer@camrahow.org.uk](mailto:pubsofficer@camrahow.org.uk)**

**The Wild Boar** has recently undergone a refurbishment in the back room 'Beer Hal', now having a new carpet, dancefloor, a 130" screen and projector for the Rugby and Film nights. The famous skittle alley is now located in its own cupboard at the back of the room, still as much fun to play. The back bar has also been refurbished now having great ever changing range bottle beers from around the world. To make the range of different beers even wider, very soon we are also adding craft beer pumps on to the wall. The room is available to hire contact The Wild Boar for more information.



**The Red Lion in Northend** reopened just before Christmas after being closed for many months. The new Landlord and Landlady are Richard & Beckie Yardley. Richard grew up in the village and went to the local school before moving away in his teens. The pub is open all day and is serving traditional 'pub grub' from 12 until 8pm Monday to Saturday. On Sunday there

is also a traditional Sunday roast from 12 until 4pm. He is specialising in steaks, with a separate steak menu which includes a very special 'steak challenge' – a 50oz steak with all the trimmings. Apart from the usual keg beers and ciders, Doom Bar is a regular cask ale together with at least one other – it was Vicar's Ruin by Church End yesterday and was replaced by Chelsea Blond from the London Beer Factory (never heard of them but a very acceptable pint) - there are plans to add further cask beers and ciders soon. He has great ideas for the future of the pub, including plans for a variety of weekend 'festivals' as well as an outdoor bar-b-que area for the summer.

## And in Stratford ..... Brakes put on in Warwickshire!

Brakspear have acquired its latest managed pub in Stratford Upon Avon following their purchase of the George Hotel in Shipston on Stour last May. They have now taken on the Church Street Townhouse. It plans to run the 400 year old Grade 2 listed building in its current form but is planning a "sparkle" for the site in 2016. Stratford is a town they have not traded in before but believe it has exciting potential and the huge numbers of tourists make it a different proposition to their other managed houses.

# Pubs no longer the main place to drink beer

In 2014, The British Beer & Pub Association have announced that beer sales were greater for the off trade than for the on trade. The trend has been growing for a long time with the end of heavy industry but there is also competition from coffee bars restaurants and drinking at home. Widescreen TVs broadband ready meals together with inviting friends around for a meal all contribute to this change. Since 2000 beer has risen 58% while it has been only 6% in the off licence. The duty escalator drove beer up 42% in 4 years but the subsequent cuts have not seen the price come down – in fact it has gone up another 3%. Some are feeling that brewers are making up for the low prices supermarkets are paying them by hitting the on trade hard. This is a vicious circle that drives more people away from pubs.

The marketing director of Frederick Robinsons believes that price is not a factor for them. They believe that if they were to drop the price it would not have any real effect on beer sales. They believe that service standards are the important factor. They have

invested heavily in tins are in an effort to keep sales stable. Pubs have to give something people can't get at home. They think eventually it will settle to a 60 : 40 split in favour of off sales – the pub will always have something to offer.

The British Beer & Pub Association (BBPA) feel that this tipping point has been on the horizon for a long time but if anything the decline in the sale of beer in pubs has declined a little recently and it still represents 70% of alcohol sold in pubs. The duty escalator; the smoking ban and drink driving campaigns have all had a greater impact on the on trade. It should be noted that pub sales bring more added value due to supporting local employment and communities. It is not just beer duty that needs to be tackled – focus should also be on business rates and VAT. Why should a meal in a pub be vatable yet a ready meal in a supermarket is not?

SIBA say that drinking at home no longer means drinking an inferior product – however drinking in a pub also involves atmosphere, service and comfort which

should account for some of the price differential. They are concerned about the rate of pub closures and the risk that someone who can no longer walk to a local may get out of the habit but they hope that fewer pubs will mean the best are the one that survive. Educating bar staff and drinkers improving glassware and linking beer to food should all help sales. New micropubs are a real growth trend and beer and pubs will always be synonymous.

Tim Page CAMRAs Chief executive believes the government can do more. Why should they take £1 VAT from every pint sold in a pub – it is no surprised that supermarkets can sell beer well below these prices. The Government should create a more level playing field. Roger Protz agrees but also says pubs have to up their game and some are doing well by staging beer festivals, talks, tastings and food matching events. Also with so many new craft breweries it is essential to have a wide range of products beyond the National Brands.

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**REAL ALE PUB**

**OPENING TIMES**

**MON—SAT**

**12 –2.30pm 6 –11pm**

**SUNDAY**

**12—7.30pm**

# Christmas at The Blue Lias Inn

The Blue Lias can be found mid-way between Stockton and Long Itchington, on the Grand Union Canal. Landlord Brian Stafford and his team make a very special effort to make visitors welcome at Christmas time by decorating the pub extensively with festive trimmings and animated ornaments. It's well worth a family visit to enjoy the decorations, sample three well kept real ales or choose from the traditional food menu.



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# Assets of Community Value - The great debate

Listings of ACVs have become a hot topic recently. Government has strengthened legislation ensuring that planning permission has to be approved to change the use of or demolish a listed pub. CAMRA is currently trying to get 3000 pubs listed in order to protect the licensee from pub closures. Others in the industry are less enthusiastic claiming that ACVs can lower the value of the pub and make it more difficult to sell.

A debate has been held recently in a community run pub that is listed organised by the Parliamentary "Save The Pub Group" together with the Morning Advertiser – the pub trade newspaper. Representatives from all sides were present. One independent licensee felt that ACVs were the only thing they had to turn to stop a landlord who was set on

changing the building into something else. Another delegate pointed out that in actual fact only about a dozen listed pubs have been purchased by their communities and some local authorities are arguing that if a pub is not listed it is not of any value. Greg Mulholland MP Chair of "Save the Pub Group" said he knew of situations where small pub companies have tried to buy pubs only to be refused because there is more money to be made by selling to a supermarket even though the market price has been offered. Another delegate said that the legislation was in flux and DCLG should provide clear guidance to communities and property owners so they know exactly how the process works." Government needs to admit that it is not just a case of some people getting together to list a pub – it takes

months of work to get a number of pubs listed and the process is biased towards well connected middle class areas. If you go North of Birmingham ACVs are very rare. Communities in deprived area are as much in need of retaining their pubs. CAMRA hopes that eventually ACVs will be seen as a badge of honour and it will represent the best pubs – indicating fantastic pubs and businesses. Greg Mulholland called for a new system for pubs – he suggested a "pub of community Value" status where a pub must be marketed for six months giving communities and small pub companies the chance to buy the business. The pubs could only be converted or demolished after that six month period.

# Pub closures fall, but another beer tax cut needed says CAMRA

Pub campaigners are welcoming a fall in the number of pub closures in the UK, but have called on the government to cut beer tax to help reinforce the fragile recovery.

The figures<sup>1</sup> published by CAMRA, compiled by independent research company CGA Strategy, show that 27 pubs a week closed in the second half of 2015, compared to 29 a week in the previous six months.

A report from the Centre of Economics and Business Research<sup>2</sup> last year showed pubs and drinkers would benefit from a cut in beer tax - conclusions supported by the improving figures.

It found that beer would have increased by 16p a pint, more than 1,000 additional pubs would have closed, 750 million fewer pints would have been sold and 26,000 jobs would have not been created had the beer tax not been cut in 2014.

CAMRA is now calling on the government to continue and strengthen its support for pubs by further cutting tax to help keep beer affordable and pubs open.

More than 3,000 CAMRA members have already lobbied their MPs to call for a reduction in beer duty and the Campaign is urging as many people as possible to make their views known via [camra.org.uk/beertax2016](http://camra.org.uk/beertax2016)

Particularly encouraging is news that closures of local community pubs have fallen, down from 26 closures a week to 20.

Community locals are particularly vital to the overall wellbeing of their

users, as shown by CAMRA's recently released research<sup>3</sup> into the benefits of pub going.

Tim Page, chief executive of CAMRA said: "The latest figures show that the work of campaigners across CAMRA, the wider pub and beer industry and the government is taking effect and arresting the decline in the number of pubs being lost every week.

"However it's a fragile recovery which could very quickly be reversed if the government fails to build on this positive development and misses the chance to support the British pub and beer industry by reducing tax again.

"The report produced by CEBR for CAMRA at the start of 2015 showed how cutting beer tax would have a great economic benefit for the country and the reduction in closure numbers is further proof that the Chancellor's decision was a good one.

"It's pleasing to see that our campaigning to protect community pubs is having an effect, with closure numbers reducing. Local pubs are vital to their communities and the wellbeing of their users, as a recent report from Oxford University showed. As well as reducing tax the government can continue to support these pubs by strengthening national planning regulations and supporting local groups seeking to list pubs as Assets of Community Value."

# The Hoppy Medium

About a 2 hour drive away from Seattle is the Yakima valley where apples, cherries and grapes are grown but also, more importantly for the purposes of this article 70% of Americas hop crop. That equates to 25% of the world production.

Brewers buy hops for two things bitterness that comes from the alpha acid and the other thing is aroma. The big brewers are mainly interested in the bittering hops and that is why a few years ago almost three quarters of the crop was given over to high alpha acid varieties which were sold in very large quantities to a few big breweries. Now 70% of the crop is aroma hops which are being sold in much smaller amounts but to a large number of different brewers.

Craft brewers are still interested in bittering hops but they are much more passionate about aroma varieties that suit beers with more flavour. English hops give earthy, spicy peppery aromas that work well in cask ale but the Yakima hops produce a new range of palettes that are influenced by their volcanic soil. One farm called Putterbaugh has 1,000 acres dedicated to growing hops which is about 40% of Britain hop harvest. There are a number of different varieties and they have to be harvested at different times to maximise their yield and quality. The farm is now

selling 110 containers full of hops every year.

The traditional hop on the farm is Cluster which was the only one they grew until the 1960s. When rubbed these hop flowers smell of lemon, blackcurrant and boiled sweets. Magnum is more spicy and herbal with a strong lemon note. Willamette which was the main hop in Budweiser has a more peppery and blackcurrant nose and the brand new Cashmere hops have lots of peach and mango aromas.

Brewers are learning more about the subtle flavours of hops and are becoming more sophisticated; it not now just about intense hoppiness and smelling of grapefruit. This is good news because the latest hop harvest is down by one third. The British brewers trying to order Citra, Nelson Sauvin or Chinock may well be disappointed. There may be a shortage of the very hoppy beers in the next few years. This may be due to a shortage of hops but also because brewers are discovering the possibilities of more mellow combinations and flavours. The next generation of beers may be different; perhaps more classy but certainly interesting.





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# Heart of Warwickshire



CAMRA Local Ale - promoting pubs that sell locally-brewed real ale, reducing the number of 'beer miles', and supporting local breweries.

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](http://www.camrahow.org.uk) and look at the Local Ale 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.

For more information on the pubs listed, check out What Pub <http://whatpub.com/>

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

# Good Beer Guide 2016

CAMRA's Good Beer Guide is fully revised and updated each year and features pubs across the United Kingdom that serve the best real ale. Now in its 43rd edition, this pub guide is completely independent with listings based entirely on nomination and evaluation by CAMRA members. This means you can be sure that every one of the 4,500 pubs deserves their place, plus they all come recommended by people who know a thing or two about good beer. The Good Beer Guide Mobile is also available on all Apple iDevices and Android™ Devices as well as POI File for TomTom, Garmin and Navman updated with the latest listings from the Good Beer Guide 2016.

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# Membership

Why not join CAMRA today? You will be helping to actively support the British Brewing and Pub industry as well as enjoying the benefits of CAMRA membership including:

- Discounts and vouchers** - including £20 worth of JD Wetherspoon real ale vouchers
- What's Brewing** - A monthly colour newspaper informing you of beer and pub news plus listings of events and beer festivals nationwide.
- BEER Magazine** - A quarterly copy of the magazine 'BEER' which is packed with superb features on pubs, beers and breweries.
- Book Discounts** - CAMRA produce a variety of books every year and as a member you are entitled to discounts on all of the books we produce including CAMRA's best-selling, annual Good Beer Guide.
- Active Campaigning** - Have the chance to campaign to save pubs and breweries under threat of closure, for the right to receive a Full Pint and a reduction in beer duty that will help Britain's brewing industry survive.
- Discounted Entry to Over 160 Beer Festivals** - Free or discounted admission to the 160 + beer festival that CAMRA organise, including the Great British Beer Festival and the National Winter Ales Festival.
- Whatpub.com** - CAMRA's online pub guide lists over 36,000 real ale pubs from all over the UK.
- Branch Social Activities.**

## Social Media

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 throughout the year, give us a shout if you would like details of how to get involved.



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