

The Beer and Ragged Staff

Issue 93 November - February 2017

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Heart of
Warwickshire

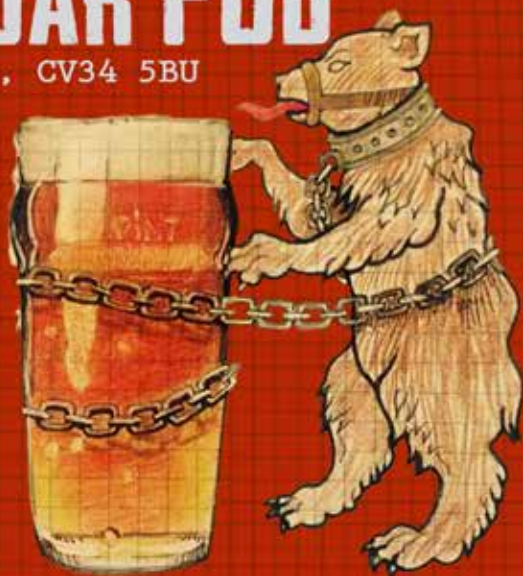


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FRI 18TH AND SAT 19TH NOV

The Beer and Ragged Staff
Issue No. 93 November 2016
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Warwickshire County Council Website
<http://www.warwickshire.gov.uk>

Phone Trading Standards Headquarters
Phone: 01926 414040

Call in person Warwickshire Trading
Standards, Old Budbrooke Road, Warwick
CV35 7DP

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Per single issue (full colour only)

Oblong (128mm x 41mm) £40.00

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Full page (128mm x 188mm) £140.00

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To advertise please contact editor@camrahov.org.uk

**Press date for next issue
(February 2016) is
Wednesday 4 January 2016**

To contact the Heart of Warwickshire Branch call 07925 633 173
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Branch Diary and notable dates

08/11/2016	8:30PM	Cricketers Arms, Leamington Spa CV31 3PT
15/11/2016	8:30PM	Punch Bowl, Warwick CV34 4SS
22/11/2016	8:30PM	Old New Inn, Harbury CV33 9LS
29/11/2016	8:30PM	Newbold Comyn Arms & Stables Bar, Leamington Spa CV32 4EU
01/12/2016	8:30PM	Cape of Good Hope, Warwick CV34 5DP
06/12/2016	8:30PM	Boat Inn, Stockton CV23 8HQ
09/12/2016	7:30PM	Christmas Party at Wild Boar, Warwick CV34 5BU
13/12/2016	8:00PM	Old Post Office, Warwick CV32 6AN
20/12/2016	8:30PM	House, Leamington Spa CV32 4AG
10/01/2017	8:30PM	Green Man, Long Itchington CV47 9PW
17/01/2017	8:00PM	Branch Meeting. Plough & Harrow, Whitnash CV31 2HX (TBC)
24/01/2017	8:30PM	Montgomery of Alamein, Hampton Magna CV35 8RT
31/01/2017	8:30PM	Tilted Wig, Warwick CV34 4SA



Christmas Party - Friday 9th December 2016

Our Christmas Party this year is taking place on Friday 9th December at the Wild Boar starting at 7:30PM. If you are interest, please contact John Griffiths, Social Secretary, events@camrahow.org.uk

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 for details of these and other events.



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



Facebook
www.facebook.com/camrahow

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.

Norton Lindsey Arms Itself to Save the Pub

On 8th June 2016 Enterprise Inns put The New Inn, Norton Lindsey, up for sale on the open market and closed its doors on 22nd July 2016. Offers have already been received from developers, with no interest from any pub companies, meaning that the village would lose the pub, a historic landmark in the village, having been an Inn since 1750 and an essential hub for the community.



Norton Lindsey Parish Council fortunately registered the pub as an Asset of Community Value (ACV) with Warwick District Council on 27th August 2013. The community used the ACV to their advantage, triggering the expression of interest setting a 6month moratorium. This now gives the village until 8th December 2016 to submit the final bid.

A steering group has been set up to address the various aspects required to make a successful bid. A website (www.salvationsquad.co.uk) and Facebook group (www.facebook.com/groups/Salvationsquad)

have been set up to keep everyone in the community informed, as well as reaching out to a wider audience. The Salvation Squad have already had national media interest, with the plight of the pub industry, debating and promoting our focus alongside Colin Valentine, National Chairman, CAMRA.

A community survey has most recently been circulated to all residents to understand interest in investment and community feedback on what facilities we should offer in the pub.

Rob Brook, Chairman of the Steering Group, said "Our vision is to not only save our historic pub, but to turn it into a hub for the community with additional facilities, which the community feels is appropriate.

We only have a limited amount of time to get our act together, for us to stand a chance at purchasing the New Inn, and whilst the community are committed to this action, we are not a big village with approximately 139 households, so we need to extend our reach and would be looking to have both a community share offer and a crowd funding option, for people further afield who want to help us to be the salvation of The New Inn."

Sign up to The Squad

Anyone interested in supporting and investing with us should contact us by emailing:fundraising@salvationsquad.co.uk

Good Beer Guide 2017

£12.99 or just £10 for members of CAMRA (special online price)

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.

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Buying direct from CAMRA helps us invest directly into campaigning for real ale, community pubs and drinkers' rights.



Harbury Beer Festival 2016



This year's Beer Festival has been and gone. After a two year wait we were finally able to celebrate our 25th anniversary. We gathered together a collection of past beers of the festival; special festival brews; beers with Silver in their name and some ones from new local breweries. In addition we had a fine mix of ciders and perries from the South West and some locally sourced. National prize winners were amongst them.

However we also experienced the worst weather we have ever had in all the time we have run the event. On Saturday in particular it poured down for most of the time. This inevitably reduced the numbers of people attending which resulted in us having a lot of beer left that had to be thrown away which was soul-destroying.

One unexpected result of this was the new stage got an additional work out with the Herebergh Morris having to dance on stage. I think they got a better reception than ever up there even if they did find it a little scary!

On Saturday night the Strumtroopers put on a fabulous display of ukulele playing and other small instruments! They were really well received.

We are extremely grateful for those who did brave the elements to attend including some who brought their own gazebos to sit in outside! The feedback from the festival goers was very positive with many saying it was the best collection of beers we have ever had.

The beer of the Festival was Swannay Orkney Blast from the Highland Brewery. The runners up were all dark beers Sarah Hughes Ruby Mild in second place and equal third Elland 1872 Porter and RCH Chocolate Slug Porter.

We will soon start planning next year which have a geographical theme – better pick a dry part of the Country, we don't want it so wet next year!

John Crossling
Chairman Heart of Warwickshire CAMRA



The rain did not dampen spirits!



Burton upon Trent - a micropub crawl

Have you been in the wonderful Old Post Office in West Street, Warwick? Or maybe the Stratford Alehouse in Greenhill Street, Stratford? Or the Lord Hop in Queen's Road, Nuneaton?

These are all micropubs, a relatively new and happily increasing phenomenon that all share a love of cask ale. More often than not they occupy premises that used to be something else, like newsagents, hairdressers, retail outlets. I long for the day when a micropub, or pub, or maybe even an off licence takes over a premises that was formerly a co-op or a Sainsbury's Express.....

You can (and should) find out for yourselves what a micropub is like by visiting the Warwickshire examples above but you can also take a trip to the Brewing capital of Britain, Burton upon Trent, where you can do a micropub crawl.

The Borough Arms was Burton's first micropub, opening in early 2014, in Borough Road near the Railway Station. Formerly a Greek Restaurant it is a little larger than most micropubs and is certainly the biggest in Burton. Pub and brewing pictures describing Burton's past line the walls on the way to the end bar where cask ales are served mainly by hand pump, although you might find an occasional one on gravity.



The second micropub to be opened in Burton is the Fuggle and Nugget. Opening on High Street in November 2015 this former hairdressers based in a Grade II listed building has no bar. Instead you simply order your gravity fed cask ale (or, if you prefer, fruit beer, cider or wine) from the staff who will be mingling with other customers and will serve you at the table, continental style.

Hard on the heels of The Fuggle, only three days later, the Middle Earth Tavern became Burton's third (and Middle Earth Brewing Company's first) micropub. This can be found on Derby Street but the easiest way to find it is to head for the Travelodge car park. Formerly coal yard offices, the Tolkien themed Middle Earth Tavern serves its ales straight from the cask and by hand pull.

Burton's newest micropub opened in Station Street in May this year. Stylishly refurbished from commercial premises, The Last Heretic serves interesting cask ales on gravity from a small bar. The pub takes its name from Edward Wightman, a Burton resident who was the last person in England to be executed for heresy. He was executed in Lichfield in 1612.



I strongly recommend you check on whatpub.com for further details especially regarding opening hours as these can often be quirky. Have a great day!

Borough Arms
29 Borough Road
DE14 2DA
Facebook: The Borough Arms

Fuggle & Nugget
81 High Street
DE14 1LD
Facebook: The Fuggle & Nugget Micropub

Middle Earth Tavern
Grain Warehouse Yard
Derby Street
DE14 2JJ
Facebook: Middle Earth Brew Co & Tavern
Twitter: @MiddleEarthBrew

The Last Heretic
95 Station Street
DE14 1BT
Facebook: The last heretic
Website: thelasterheretic.co.uk



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COMPETITION
TIME!**



Which pub in the Heart of Warwickshire region would you find this chap?

Please send your answers by email to editor@camrahow.org.uk by 4 January 2017. 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.

Last editions answers:

Can you decipher the following anagrams? They are all local pubs and clubs.

- | | |
|----------------------|-------------------|
| 1. Rabid Owl | Wild Boar |
| 2. Plow Bunch | Punch Bowl |
| 3. Peace God of Hoop | Cape of Good Hope |
| 4. Copilots Offed | Old Post Office |
| 5. Naval Droned Two | Woodland Tavern |
| 6. Cracks Merriest | Cricketers Arms |
| 7. Jar Judges Net | Jug and Jester |
| 8. Down Linen | Old New Inn |
| 9. Turbo Clowning | Rownington Club |
| 10. En German | Green Man |

Thank you for all your entries. The winner has been informed and will soon be enjoying the fruits of his labour.

The Harvester

Long Itchington

We are pleased to be included in the 2016 CAMRA Good Beer Guide, our 29th edition.

You know we do great beer, sourced from brewers all over the country & food is served every day. We also have free Wi-Fi.

Our large courtyard garden is perfect for summer, and from Friday afternoon till Sunday eve the fire on our wood fired Italian pizza oven is lit, bring you custom made wood fired pizza.



Our twitter feed @liharvester and Facebook page keep you updated on what's on, including our Willow & Tool's music parlour on the first Sunday of each month, which is an informal evening of acoustic music.

Contact us: 01926812698 or via www.theharvesterinn.co.uk

Juicy in-cider information!

The 16th of October was the annual apple pressing event at The Wild Boar Warwick. In contrast to the wet Sunday morning, the afternoon brought plenty of sunshine making the event a great success. People of all ages got involved with this hands on method of pressing apples.

As many of you will know I am a passionate cider drinker and enjoy everything to do with apples. When David and I saw the apple pressing event advertised on Facebook it was a must for our diary. We arrived at the Wild Boar around 1pm on Sunday and the production line was in full swing, with bags and buckets full of all kinds of apples people had donated.

The first process was to soak the apples in some cold water for a few minutes before roughly chopping them into quarters, skins and all! Once a large container was full of chopped apples it was time to crush them using the scrapper. One volunteer tipped the apples into the scrapper and the other turned the large red handle crushing them past the sharp blades. This process helps to break down the apples and begins the oxidation process. Oxidation is when the apple's flesh reacts with oxygen in the air and goes brown. The apples then go through the scrapper once more before heading over to the press.

The pressing of the apples appears to be slow to start, but once the juice cells burst the nectar comes pouring out. The smell was amazing and the colour of the juice; a bright burn orange colour. This was due to the variety of cider apples used which are well known for their sweet flavour and distinctive colour. Each large bucket of apples made a gallon of juice and these were decanted into containers for everyone to take home.

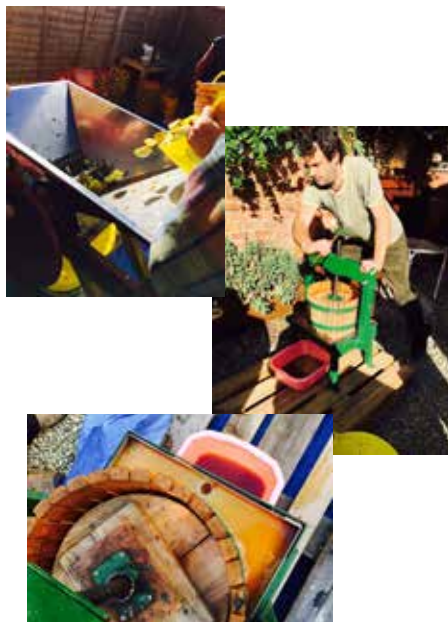
Our demijohn of apple juice was full to the brim and we popped on the cork to lock in the sweet smell. We were advised that no yeast was required to create our home

brew cider, just simply add one crushed campden tablet per gallon and replace the cork with an airlock rubber bung and watch the fermentation process begin. Over time the cider will become clearer in colour and around January 2017 lots of sediment will have built up in the base of the container. We will then decant the cider into a new demijohn and top up with a flavour or simply more apple juice.

Finally, around June or July time next year we will be able to taste the fruits of our labour and sample our home brew cider for the first time! But of course the longer we leave it the nicer it will taste, but between you and me I don't think it will last very long!

Thanks to The Wild Boar and the Canalside Community Food for a wonderful sunny afternoon pressing apples. I hope you all enjoy your home brew cider, and hope to see you and more helping hands next year!

By April Powell



Church Farm Brewery - The I

Over the past four years a quiet revolution has occurred at Church Farm, Budbrooke, just to the north west of Warwick. The farm still produces pints, but these are no longer of milk, but of beer.

In November 2012 the Reynolds family sold their herd of dairy cattle and converted the milking equipment into a microbrewery. The first public tasting of the trial brews took place at the Boar's Head, Hampton Lucy in late November. The initial beers being Ren's Pride, a 4.0% abv amber best bitter with a complex malty taste, and Brown's Porter, a smooth coffee tasting porter at 4.2% abv. Including a porter in the initial line up was the first bold, but confident step, that Church Farm made.

In early 2013 a third beer appeared, Old Pal, a 3.6% abv pale golden beer with an astonishingly long lasting finish. All three beers proved very successful, with regular stockists established at several Warwick pubs. Almost immediately the Cape of Good Hope had a pump permanently dedicated to Church Farm. As the sales were beyond expectations, two limits were soon hit. First the number of casks owned and secondly the capacity of the brewing kit. The initial mash tun could only cope with 3BBL (British Brewers Barrel, 1BBL is 36 gallons or 288 pints); so this was extended to 7BBL, making it a very tall vessel!

By Spring 2013 the range of regular outlets had expanded to pubs in Leamington and Kenilworth. Full SIBA membership and obtaining listings with a beer agency help expand sales further. The main event of that year was the introduction of what has proved to be the best selling real ale, Harry's Hefier. Designed to woo lager drinkers, this is a light amber beer with slight floral notes at 4.2% abv.



Bottled versions of the beers made an appearance in 2014. So did a special exclusive beer called The Imp, brewed for the Chateau Impney Hotel, Droitwich. This uses French Aramis hops grown in the Alsace region of France, and hand malted English Marris Otter Malt.

To further enhance the presence of the brewery, a portable bar was developed. This was a regular sight at the Artisan Uncovered food and drink experience evenings in Warwick's Smith Street. Attending summer festivals and events has become a signature feature of Church Farm. There are two portable bars now, both of which appear at the Leamington Food Festival. Other regular outside events attended are the Stratford River Festival, the Warwick Folk Festival and the Chateau Impney hill climb.

A significant development alongside the portable bars was the introduction of craft beer. Whilst not appealing to CAMRA purists, these beers have attracted many converts from lager. One success was the Kiwi beer, brewed with whole Kiwi fruits. As all of the craft beers can be casked as real ale, it has enabled Church Farm to offer special brews to beer festivals and other events. The Rum and Raisin Stout won second place in the Beer of the Festival at the 2014 Harbury Beer Festival. The current craft beer line up includes Black IPA, Double IPA and Pilsner lager.

A welcome development in 2015 was the decision to make all the bottled beers bottled conditioned, so be careful when pouring a Church Farm bottle. Bottled beers are now available from many off licenses and several food outlets in mid Warwickshire, including the Hill Top farm shop on the Fosse Way. Additionally you can order bottled beers for collection from the brewery.

First Four Years

From the start, Church Farm has been a close family operation. Head brewer is Sam Brown, his competence with devising the beers comes from many years experience as a home brewer and from brewing studies at the Heriot-Watt University. Andrew (Ren) Reynolds, Sam's stepfather, and Mick Brown, Sam's father, providing the workforce for all the thousand and one tasks which running a brewery demands.

Church Farm take great pride in using local ingredients in all the beers. The main ingredient, water, is as local as you can get; it comes from a well on the farm. The only ingredients which travel long distances is the malt, from the Warminster maltings, and some hops, such as Saarz, sourced from German growers.



Deliberately there was no public announcement of the switch, to see if any drinkers noticed the change. None did! In September the final items were installed making a total of three fermenting vessels and two conditioning tanks. Sam is delighted with the performance of the new kit. He especially likes the remote control for the liquor heating, as this makes for slightly less early starts on brewing days. Another labour saving device just installed is a four head automated cask washer.

Along with the new brewery, the beer line up has undergone slight revisions. Old Pal is now an occasional brew, it's place being taken by a 3.8% abv pale ale. This is a crisp, hoppy light golden ale with a slight but noticeable hoppy finish from Admiral hops.

Four years on and Church Farm are going from strength to strength. They are certainly now established as one of Warwickshire's leading new age breweries, certainly not a micro brewery now! Also, as some attendees at this year's Harbury Beer Festival noticed, they are also a cider producer. The first batch of cider certainly was a true farm style scrumpy. So the quiet revolution has now become a quiet expansion. I raise a glass to toast the continuing success which has put Budbrooke fairly and squarely on the brewing map of Britain.

Andrew Laycock
CAMRA BLO for Church Farm

With the steady growth of sales and expanding beer range, a major decision was made at Christmas 2015 – a big expansion. This comprised of two major items. First, the appointment of a non-family member as a sales representative. The choice was Sue Maindonald, whose knowledge of Warwickshire pubs has already proved extremely useful.

The other item – a new brewery. This is located in a different building on the farm site to the old former dairy equipment. It is a 20BBL kit, supplied and installed by Johnson Brewing Design of Bury. The first tank was installed on 30th May this year and the first brew took place on 12th June. The most complex part of the operation was adapting the building to install a gravity fed grist mill.





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Email: woodlandtavern@aol.com

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Thus the Woodland Tavern remains unsullied by wine bar graphics or texting bar staff and the commonplace is treated with respect: clean comfortable surroundings, courteous good humour and BLOODY GOOD BEER! Cheers

Good Beer Guide 2016

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Beer Scoring

Every year, the branch recommends ten pubs from the Heart of Warwickshire area to be included in the CAMRA Good Beer Guide (GBG). Currently we have 154 open pubs to choose from, 128 of which serve real ale.

So how does a pub qualify for entry into the GBG?

Entry into the GBG is determined by a pub's beer quality.

Every CAMRA member can contribute towards collecting beer quality data by taking part in CAMRA's National Beer Scoring Scheme.

The scheme is used to monitor beer quality and is available to all CAMRA members on-line at WhatPub.com.

You can use WhatPub on your mobile phone, tablet or desktop. There is a mobile version which allows you to find pubs 'near me' which is the best way to find the pub you are currently drinking in. You must

login using your CAMRA ID and password before you can submit a score.

Once you have found the pub, select the 'Submit Beer Scores' tab and simply enter and submit your score.

CAMRA members can submit a beer quality vote for any pub that they visit in the U.K. So each time you visit a pub, submit a score right away using WhatPub mobile or make a note so you can submit a score later using your home computer. You can submit a score for each beer you have or you can average your scores with a single submission. However, it is important that you do submit a score for each visit as this gives us a better view of your opinion of beers at a particular pub over time.

Scores are graded using CAMRA's 0 to 5 scale which is shown as a red bar on the score page.

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21a High Street, Studley, B80 7HN. For further information call 01527 854433, email toby@weatheroakbrewery.co.uk or visit our website www.weatheroakbrewery.co.uk



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Pub crawl in Rugby

Having been invited to join friends for a meal in Rugby we decided to take the opportunity to visit some of the local pubs. We had intended to do this for some time and were looking forward to trying a few beers and sampling the hospitality on offer. Railway tickets were purchased from Leamington Spa and we duly arrived for our train to find it running 10 minutes late. Having made the trip to Coventry we found the next train to also be running late. By now we were getting fractious as we were looking forward to making full use of the available drinking time before our booked table was ready at the restaurant. Finally making it to Rugby we made our way through the rain, not wanting to lose any more time. We called into the Wheeltappers for brief respite from the rain but nothing took our fancy so it was on to the Victoria Inn. The 5 ales on offer were all presented in small jars to give an idea of the colour and we decided on a half each of Atomic's Strike and Nottingham Brewery's Foundry Mild. Two very different ales but both hitting the spot with the respective drinker.



Next visit was at The Squirrel Inn, with a very warm welcome and Coal Face Porter on the board outside meant Paul entered the premises with great anticipation. Unfortunately the porter was not on so we had halves of Cottage Brewery Saxon Bitter and Merry Miner Methane. The Merry Miner was dispensed from a bag in a box but tasted fine and went down very well. The Landlady came over to ask how we were enjoying the beers. They were going well and even more so with the "ample" slice of the pork pie which had been given to the pub, asking for donations for charity with each slice. When Paul mentioned he was ready for the porter she did no more than go to the cellar with a glass and bring some back to try. It was not yet ready but gave good indication of how it would turn out. They try and support local breweries and there was plenty of choice on offer including a real cider.

We called in at the Rupert Brooke but did not see anything inspiring so moved on the The Alexandra Arms, home of Atomic Brewery. Again there were 5 ales and a real cider and we were encouraged to try if we liked first. Paul settled for Cotleigh Barn Owl and I had Atomic's 'H-Bomb' which I was warned could be an acquired taste, but it was fine to me so that's what I had. Again we had a warm welcome even though we were the only ones in that part of the premises and we noted the open fire that would be great on a cold, wet day.

As time was getting on we decided to head for The Merchant's Inn as we did not want to miss out on the choice we knew would be available. Having ordered a half each, Milestone Honey Porter and Oakham's Bishops farewell we noticed the 6 thirds for £6.30 on the chalk board. There were another 7 beers to try so it seemed a shame not to try them. We went for Growler IPA, Cotleigh Old Buzzard, Titanic Black Ice, Sandiway Hop Sepia, Flipside Dusty Penny and Moles Rucking Mole. A fine collection and by now enough to set us up for the meal that awaited us over the road. We have a few more pubs to visit so will have to make a return trip soon, but I can't see us missing out these establishments all together, just need more time...

The meal at Casa Loco was great and a good evening was had by all, calling back at the Merchant for a night cap before heading home.

Heart of Warwickshire



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

What is CAMRA LocAle?

CAMRA LocAle is an initiative that promotes pubs stocking locally brewed real ale. The scheme builds on a growing consumer demand for quality local produce and an increased awareness of 'green' issues.

The CAMRA LocAle scheme was created in 2007 by CAMRA's Nottingham branch which wanted to help support the tradition of brewing within Nottinghamshire, following the demise of local brewer Hardys and Hansons. There are currently 125 CAMRA branches participating in the LocAle scheme which have accredited hundreds of pubs as LocAle pubs which regularly sell at least one locally-brewed real ale.

Everyone benefits from local pubs stocking locally-brewed real ale...

- Public houses as stocking local real ales can increase pub visits
- Consumers who enjoy greater beer choice and diversity
- Local brewers who gain from increased sales
- The local economy because more money is spent and retained locally
- The environment due to fewer 'beer miles' resulting in less road congestion and pollution
- Tourism due to an increased sense of local identity and pride - let's celebrate what makes our locality different

We are currently reviewing the pubs listed under the LocAle scheme within the branch area. If you run a pub currently listed in the scheme or would like to join, please contact us - pubnews@camrahow.org.uk - providing details of the beers that you regularly stock that qualify under the scheme.

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.

CAMRA will provide the following benefits:

- Free LocAle listing in the Beer & Ragged Staff, our free newsletter distributed quarterly widely around and adjacent to our area
- LocAle information added to each pub, where appropriate, on our Branch website and What Pub
- Free publicity material to be displayed in the pub, including pump clip crowners, window stickers, posters and LocAle beer mats

Conditions

To gain accreditation into the scheme, a pub needs to:

- Have at least one "local" real ale regularly on sale, i.e. less than 25 miles from the brewery (this can be different beers)
- Maintain the beer at a good standard
- Display the LocAle publicity material as appropriate

For more details visit: <http://www.camra.org.uk/locale>
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
Gamecock, Harbury	Slaughterhouse, Church Farm, Byatt's
Harvester, Long Itchington	Hook Norton
Market Tavern, Southam	Warwickshire
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
The Cricketers, Leamington Spa	Slaughterhouse
The Jug & Jester, Leamington Spa	Byatts, North Cotswold, Purity
The New Inn, Leamington	Church Farm
The Oak, Warwick	Hook Norton
The Old New Inn, Harbury	Purity, Slaughterhouse
The Old Post Office	Various
The Rose and Crown, Warwick	Purity
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

A few of the breweries found in our LocAle pubs



Pub News

Pub Information

We will be doing a survey of our pubs soon so we can update WhatPub. If you have any information about any pub, please let me know. Also, if you have any photographs that would be suitable to be included on WhatPub, please send them to John Griffiths (events@camrahaw.org.uk) along with a brief description and the copyright (if any). Any photos with people require you have permission from those people to publish.

The Lounge in Leamington closed in September and is currently being refurbished and is incorporating the function room No 75 in Bedford Street, which used to be "The Bedford". Mike Brown at Everards tells us that the premises are due to re-open mid-November under a new name of "**House**" with a new kitchen and roof garden at the back. It will be selling cask ales and craft beer.

Congratulations to **The Wild Boar** for being announced as runners up in the 2016 CAMRA West Midlands Regional Pub of the Year. The overall winner was the Earl Grey in Leek, Staffordshire.

Boat Inn, Stockton

WhatPub can be used to find a pub, enter beer scores and also to comment, here is a review recently received:

We visited this pub twice during our recent narrow boat holiday. There were 4 or 5 real ales on offer including a dark beer, and most were 4% or less, which is rare these days. The beers we had were well kept and served without a sparkler at our request. The landlady was very attentive and helpful and the food was all really good and amazing value for meals which were not run of the mill. Thoroughly



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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.



CAMRA HOW Facebook

Page at

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



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A Campaign

of Two Halves



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

Alternatively you can send a cheque payable to CAMRA Ltd with your completed form, visit www.camra.org.uk/joinus or call 01277 867201. All forms should be addressed to the: Membership Department, CAMRA, 230 Hatfield Road, St Albans, AL1 4LW.

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I enclose a cheque for _____

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01/15

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& Beer Drinkers**

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



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