

The Beer and Ragged Staff

Issue 97 December 2017 - February 2018

FREE



Heart of
Warwickshire



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University of Warwick

20th-22nd April 2018

Hosted by Coventry & District branch

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(Closing date for postal & online registration is Tuesday 3rd April 2018)

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Issue No. 97 December 2018
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Spa, Warwickshire,
CV32 5EY
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Email: editor@camrahaw.org.uk
Web site: www.camrahaw.org.uk

CAMRA HQ: 230 Hatfield Road, ST. ALBANS,
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CAMRA Heart of Warwickshire 2017.

Heart of Warwickshire Branch Committee
Chairman: John Crossling
(chairman@camrahaw.org.uk)
Treasurer: Tony Cragg (treasurer@camrahaw.org.uk)
Secretary: Sally-Jane Downes (secretary@camrahaw.
org.uk)
Membership Secretary: Robina Griffiths(membership@
camrahaw.org.uk)
Magazine Editor: Julie Griffiths (editor@camrahaw.
org.uk)
Press Officer: John Crossling (press@camrahaw.org.
uk)
Public Affairs Officer: Robina Griffiths (publicaffairs@
camrahaw.org.uk)
Pubs Officer and Pub News: David Griffiths
(pubsofficer@camrahaw.org.uk)
Cider Officer: Paul Stoodley (cider@camrahaw.
org.uk)
Social Secretary: John Griffiths (events@
camrahaw.org.uk)
Webmaster: John Griffiths (webmaster@camrahaw.
org.uk)
Committee Members: Andrew Thomas, Dave
Shurrock
To contact by phone, call 07925 633 173 and leave
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Members' Weekend AGM & Conference 2018

This event will be held at Warwick University next April. For those who are not familiar with the area, Warwick University is not in Warwick at all, but on the south side of Coventry (not to be confused with Coventry University). It is easily reached by a frequent bus service from Pool Meadow bus station, or the railway station. The conference itself will be in Butterworth Hall, a world-class concert hall. The Members' Bar will be in the nearby Students' Union building.

An event like this requires quite a few volunteer staff. We need people to work in the bar area, "Meeters & Greeters" and tellers. If you are interested, would you please register online at <http://camraagm.org.uk/volunteer> or complete the form opposite.

Thank you,

Jim Witt – Chairman, Local Organising Committee

Branch Diary and notable dates

Tuesday, 5 December	20:30	Green Man, Long Itchington CV47 9PW
Tuesday, 12 December	20:00	Old Post Office, Warwick CV32 6AN
Tuesday, 19 December	20:30	Plough & Harrow, Whitnash CV31 2HX
Tuesday 2 January	20:30	Cape of Good Hope, Warwick CV34 5DP
Tuesday 9 January	20:30	Woodland Tavern, Leamington Spa CV32 5HW
Tuesday 16 January	20:30	Tilted Wig, Warwick CV34 4SA
Tuesday 23 January	20:30	New Inn, Leamington Spa CV31 1DW
Tuesday 30 January	20:30	Case is Altered, Five Ways CV35 7JD
Tuesday 6 February	20:30	Moorings at Myton, Leamington Spa CV31 3NY

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
<http://wp.camrahow.org.uk/camrahow.org.uk/index.php/branch-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.

The Lord Leycester Hospital



Beer Festival



Friday 16th February 4-10pm &
Saturday 17th February 12-10pm or until dry

Entry by advance tickets only.

Tickets available from Visitor Centre, Jury Street Warwick and Lord Leycester Hospital

All money raised to go towards building repairs.

A pop up bar in a rural Cumbrian community could be set to become a permanent fixture after going from strength to strength.

The new local at Nicholforest Village Hall, north of Longtown, was set up by 24-year-old Becky Housden when the nearby Bridge Inn at Penton closed to undergo a major renovation in January.

Six months on, Becky's Pop Up Bar, which opens from 5pm on Thursdays and Fridays, now sees about 60 people every week make the most of what it has to offer.

"For just a small community, it's absolutely brilliant," said Becky, who was surprised at how it has taken off. Initially she planned to close the temporary bar when the pub reopened. But after being asked by a few people to keep it open, it is something she is considering. "If they will still come I will still open it," she said. "I'm not really doing it for the hours, I'm doing it for the people really. "I'm just going to see how it goes." Realising there was a need for it, Becky, who worked at the Bridge Inn for four years and works at Rowbeck Equines, took it upon herself to set something up at the hall.

"The locals were worried about losing the pub," she said. "There are a lot of people in the area who wouldn't normally mix if it wasn't for a pub. We get such a range of people coming in. There are people who come who didn't come to the pub. There's quite a lot of new faces."

She added that the pop-up bar has attracted more women than she ever saw in the pub.

Ian Hunt, 48, of Catlowdy, said: "It's a community thing. You get a chance to get together and have a chat with folk. We have still got a general meeting place. In a way it's not like a pub. We thought it was a needed thing to have in the community." He added: "It started in the long, dark winter nights. It's a really good community asset and it seems to work quite well. The regular showing of people shows there is a need for it."

Becky's bar has also brought benefits to the hall itself, with it brought into use two nights a week.

Anne Carlyle, an active member of the village hall committee, said: "Our area is a very scattered rural area and over the years having had the closure of the school, village shop and post office, the only meeting place left in the community was the pub. When it closed at the beginning of January, we all talked about getting together in the hall, but it was Becky who took it upon herself to open up Becky's Pop up Bar. The pop up bar is well supported by the locals, with everybody being ready for a drink by Thursday night and to catch up on the weekly gossip. All in all, very well done to Becky and the locals for their continued support."

Anne added that it was a great asset for the community in helping reduce rural isolation the same way the monthly soup kitchen does.

A number of local events have been arranged as a result of the pop up bar, including a quad bike competition which raised £500 for the hall and is now set to become an annual event.

The pop up bar, supported by CAMRA, serves a selection of local ales from Corby Brewery - and Becky is looking to source some cider from Langholm.

Meanwhile Becky has established a portable bar which can be set up for local events.

Food is also available on Friday nights.

Published by the Cumberland News in July 2017



RETURN OF THE DARK

This is not a statement of the obvious that now British Summer Time is over the evenings are darker. Rather that recently the availability of dark beers has increased. This is a welcome sign for those of us who have become a little tired of the fashion for light golden and intensely hoppy beers.

On a recent evening trip around Warwick , I was able to sample two milds, one stout and one porter. All credit to the pubs offering these dark alternatives.

First up was Maggs' Magnificent Mild at The Old Coffee Tavern. This is a classic mild from West Berkshire Brewery. Very slightly sweet, it has a silky smooth feel with a creamy head and a lovely subtle roast finish with just a hint of fruitiness.

The second mild was also fruity, but a complete contrast. B&T's Plum Mild in the Punch Bowl had plenty of rich Victoria plum taste, but it certainly was not sweet. A very distinctive and long lasting aftertaste, makes it a beer you will not forget for a while!

My third dark pint was consumed in the Old Post Office. This was Blackheath Stout from Black County brewer Fixed Wheel. Again this had a slight fruit taste, but almost masked by an oaky bitterness. For a stout it had the classic smooth creamy mouthfeel, a very satisfying pint.

Finally in the Old Fourpenny Shop I finished on a local dark beer - Brown's Porter from Church Farm. Certainly no fruit in this one, a lovely roast coffee palate and a long lasting creamy aftertaste are its hallmarks. A very pleasant conclusion to my dark evening!

Why not check out any dark beers you come across - don't be afraid of the dark!



Neighbourhood Planning Act 2017

Permitted development rights relating to drinking establishments - The Government is committed to supporting pubs, which can play an important role in communities. The Act requires the secretary of State to remove permitted development rights for change of use from, and demolition of, drinking establishments, including pubs so that a planning application is required for local consideration.

It further requires the introduction of a new permitted development right for change of use from a drinking establishment to a mixed use drinking establishment and restaurant, to provide greater flexibility for pubs to increase their food offer, ensuring pubs can develop their business to support their continued viability. Any change of use which involves a drinking establishment no longer operating as such would require a planning application.

OPEN DAY & XMAS SHOPPING

Saturday 16th December 10-6pm

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Apple Brandy



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BEER HUNTING IN HEREFORDSHIRE



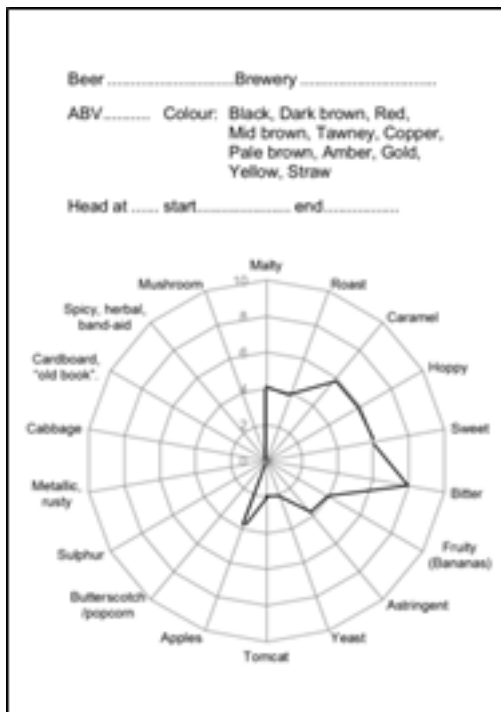
At the end of 2016, Coventry Mummies (www.coventrymummies.org.uk) were saddened by the loss of a long-time member but then moved by his bequest of a sum of money specifically for the imbibing of beer by Coventry Mummies. In the gloomy days of February, we considered what might be a suitable method of liquefying our inheritance and we were attracted by the thought of contracting a minibus sometime in late summer and touring a brewery or two - with the objective of sampling beer produced in a particular county or region. We considered travelling to Grainstore (at Oakham), Oakham Brewery (at Peterborough), Elgood and Sons (at Wisbech) and Tydd Steam Brewery (near Wisbech) but were discouraged by the inherent travelling time. Serendipitously, the opportunity of utilising a campsite at Bromyard

presented itself and the serious planning for a tour of pubs that could provide beer brewed in Herefordshire began.

This commenced by examining the Herefordshire CAMRA webpage (<http://herefordcamra.org.uk/breweries.htm>) where a list of some 12 appropriate breweries was discovered. Overwhelmed by choice, it was decided to consult the people rather than the page and sent a request for information concerning suitable outlets for sampling the produce of Herefordshire breweries. The helpful team in Hereford identified an appropriate group of pubs and all that remained was to nominate a date; which, after discussions of holiday dates and other commitments was chosen to be September 2nd. Lamentably, before the tour commenced, two of the breweries identified on the Herefordshire CAMRA webpage had closed. Undaunted, we continued but checking the particulars of each pub only a week before the trip, it was discovered that The Boot at Orleton (our intended first stop) had now closed.

So, we boarded our minibus, at 11am, Saturday 2nd September and headed out of Bromyard. We soon arrived at our first hostelry, The Balance at Luston (HR6 0EB). A charming establishment with charming staff and built on a site previously occupied by a wool-weighting station and that explains the name. Butty Bach from Wye Valley and Hobson's Best were available but Swan Brewery provides this pub and only this pub with Balance Ale (3.7%).

Curiously, for a number of weeks beer flavours had been a topic of conversation in our group and this seemed an ideal opportunity for our first attempt at producing a method for recording an individual's judgement of the flavours present in a particular beer. A Flavour Chart was generated. This was based on what could be remembered from a CAMRA exercise some 25 years ago (yes, some



of us have been at it that long). However, it soon became obvious that all the flavours that should be listed on the form would not fit onto a 'pocket size' chart. Consequently, we opted for a chart focused on bitter (as opposed to stout, porter etc.) and therefore, flavours such as chocolate, coffee, tar, mocha etc. were removed and we pondered if this could be the reason why the original work, a generation ago, never caught-on; as it is reckoned that over 200 separate flavours can be identified in UK beer. Wine has much fewer flavours but these are divided into numerous categories and sub-categories. The greatest difference here is that wine tasting is focused on finding attractive flavours and beer tasting is more concerned with the absence of 'off-flavours'. With good intention we considered the flavours of Balance Ale and set about the process of assigning a mark out of 10 for each flavour listed on the chart and then joining the dots. Balance Ale initially offered a smoky flavour that later drifted towards nutty; post-tour research revealed that only Goldings hops were used for this brew and the mash contained Pale Maris Otter and (as usual) a little wheat to promote head retention.

With identifiable flavour discussions filling the air, we set off for Leominster, a three mile journey that delivered us to The Grape Vaults (HR6 8BS). The pub's interior is architecturally superior to most with wood panelling, bench seating and an open fire. On the day it provided Wood's Shropshire Lad and Ludlow Best. Although these breweries are both in Shropshire, we decided they were near enough and consequently sampled them. The Ludlow Best (3.7%) was golden and effervesced with banana, pineapple and toffee aromas and ended on a dry note. The Shropshire Lad was darker than the current fashion and flavoured with fruit from the hop fields of Herefordshire.



Following this, a short walk took us to The Black Swan Hotel (HR6 8EP); a quaint 15th century building that reputedly provides "Sharps Wolf Rock Red IPA, Ludlow Gold on pull pump and a weekly guest ale on pull pump". Unfortunately, on this particular Saturday afternoon, they had no cask beer to offer but, instead offered Welsh Warrior; a cider from the Gwynt Ddraig Cider and Perry Company. This is advertised as "powerful, strong and proud of its Welsh heritage" with a "good depth of colour and a rounded and balanced flavour" and

"suitable for vegetarians, vegans and coeliacs". Well, when in cider country, do as the locals do even though it's 6% at half past noon on a sunny Saturday in Herefordshire. Fortunately, after only a half or two, the cask was emptied. Fortuitously, in the same street we happened upon The Talbot, providing more beer from Wood's and Swan breweries and so continued our survey there.



A further 13 miles took us to The Beer in Hand, Hereford (HR4 0AP) - Herefordshire's first micro-pub but it's not that small. We were here to sample the produce

of Odyssey Brewery but it was only available in bottles and keg so some opted for the SIPA (session IPA and not to be confused with South Island Pale Ale from Eagle in New Zealand. Perhaps J Crossing will explore this one next time – see Beer and Ragged Staff, Issue 94, March/May 2017) and some for Kiwi (confusingly, another antipodean sounding beer), both from Bad Seed Brewery and both brewed with hops of a pineapple/grapefruit persuasion – well, the sun was out and we intended to sit outside so we got on with it.

Onward ever onward and after travelling a further 15 miles we arrived at The Crown & Sceptre, Ross-on-Wye (HR9 5NX). It's a seventeenth century, half-timbered building in the centre of town that reputedly offers Wobbly Welder (from the Wobbly Brewery) but on this particular Saturday afternoon, they had none to offer and so Doom Bar was consumed before boarding the minibus to travel to Ledbury (12 miles away).

After some searching (the pub is unseen from the main road and located in a pedestrian-only area leading to the church) we arrived at The Prince of Wales (HR8 1DL), Herefordshire CAMRA Pub of the Year 2013. It's a 16th century, timber-framed building offering Ledbury dark, Wye Valley HPA, Hobson's Best and Butcombe Bitter.

We had planned to sample the wares of The Lion (HR8 2AA); a two-room micro-pub only a short distance from the Prince of Wales, but time had flown and the minibus was in danger of turning into a pumpkin. Consequently, we returned to Bromyard so we could dismiss the bus and visit the Rose and Lion (HR7 4AJ); another Herefordshire CAMRA Pub of the Year. Here we found a range of beers from Wye Valley Brewery, including Wye Valley Bitter, Butty Bach and HPA, all in wonderful condition.

Finally we ambled to The Falcon Hotel where more Wye Valley beers could be had and we replenished our glasses to toast the memory of our sorely missed benefactor. Following a splendid dinner, we eventually retired, looking forward to an alcohol-induced slumber and to sleep the sleep of the innocent - soft beds and distended bladder permitting.

In conclusion it might be pointed out that the objective of Saturday's tour was to sample beers from at least 6 of the 12 Hereford breweries but this had been reduced to 10 breweries before the tour commenced. Additionally, one of the chosen pubs (The Boot at Orleton) had closed, The Black Swan was unable to offer any proper beer, the Beer in Hand had no cask beer from Odyssey and then we ran out of time before we could visit the Lion. Whilst this would undoubtedly appear to be a comprehensive list of failures but the acid test would be to determine an answer to the question "Would you do it again?". Well, comfortable transport, fair weather, good beer and a generosity of good friends; bloody right I would.

So what if anything might be concluded from our day out? We intended to sample beers from at least half of the 12 Hereford breweries, but by the time we commenced the tour two breweries had given up and one of the chosen pubs had closed its doors and on the day, one pub found itself unable to offer any proper beer on a Saturday afternoon, then we visited a particular pub to sample Odyssey's beer and they had none and finally we ran out of time before we could visit the last venue. This might appear, to the untrained eye, to be just a catalogue of unfortunate events, but would I do it again? Of course I bloody well would. With chauffeured transport, pleasant weather, good beer and a generosity of good friends I'm already looking forward to the next one.

DRIP





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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.



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



If you are a member or local land-lord 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.

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	Location
Anchor Inn	Leek Wootton
Antelope	Warwick
Antelope Inn	Lighthorne
Bedford Street	Leamington Spa
Benjamin Satchwell	Leamington Spa
Cape of Good Hope	Warwick
Case is Altered	Five Ways
Cricketers Arms	Leamington Spa
Dough & Brew (Pizza and beer)	Warwick
Drawing Board	Leamington Spa
Fat Pug	Leamington
Folly	Napton
Fox & Hen	Bascote Heath
Granville	Barford
Green Man	Long Itchington
Harvester	Long Itchington
Merrie Lion	Fenny Compton
Moorings at Myton	Leamington Spa
Murphy's Bar	Leamington Spa
Newbold Comyn Arms	Leamington Spa
Old Post Office	Warwick
Red Lion	Hunningham
Royal Pug	Leamington
Shakespeare	Harbury
Stag at Offchurch	Offchurch
Village Club	Harbury
White Hart	Ufton
White Horse	Leamington Spa
Wild Boar	Warwick
Woodland Tavern	Leamington Spa

Church Farm Brewery

Plans are in development to open a bar at the brewery in 2018. Initially the bar will be just open Saturday afternoons in the summer, with all of the cask (and keg) beers available on tap and for take out in large Crowler cans and bottles. There will be street food on offer through a guest trader each week.



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CAMRA Heart of Warwickshire Branch Pub of the Year 2018

Nominations

We are looking for nominations for our next Pub of the Year (POTY) competition.

If you are a CAMRA member, we are asking you to nominate up to three pubs that you believe should be considered. Please submit your nominations via our website by the end of the year please.

A nomination form and for further information about POTY are available on our website
<http://wp.camrahow.org.uk.camrahow.org.uk>

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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.

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Or enter your details and complete the Direct Debit form below and you will receive 15 months membership for the price of 12 and save £2 on your membership subscription

Alternatively you can send a cheque payable to CAMRA Ltd with your completed form, visit www.camra.org.uk/joinus, or call **01727 798440**.* All forms should be addressed to Membership Department, CAMRA, 230 Hatfield Road, St Albans, AL1 4LW.

Your details:

Title Surname
 Forename(s)
 Date of Birth (dd/mm/yyyy)
 Address
 Postcode
 Email address
 Daytime Tel

	Direct Debit	Non DD
Single Membership	£25 <input type="checkbox"/>	£27 <input type="checkbox"/>
(UK & EU)		
Joint Membership	£30.50 <input type="checkbox"/>	£32.50 <input type="checkbox"/>
(Partner at the same address)		

For concessionary rates please visit www.camra.org.uk or call **01727 798440**.

I wish to join the Campaign for Real Ale, and agree to abide by the Memorandum and Articles of Association which can be found on our website.

Partner's Details (if Joint Membership)

Title Surname
 Forename(s)
 Date of Birth (dd/mm/yyyy)

Signed

Date

Applications will be processed within 21 days.

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

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

Name and full postal address of your Bank or Building Society

To the Manager Bank or Building Society

Address

Postcode

Name(s) of Account Holder

Bank or Building Society Account Number

Branch Sort Code

Reference

Service User Number

9 2 6 1 2 9

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

Membership Number

Name

Postcode

Instructions to your Bank or Building Society

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

Signature(s)

Date

Banks and Building Societies may not accept Direct Debit Instructions for some types of account.

This Guarantee should be detached and retained by the payer.

The Direct Debit Guarantee

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

*Price of single membership when paying by Direct Debit. *Calls from landlines charged at local rates, cost may vary from mobile phones.



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