

The Beer and Ragged Staff

Issue 98 March - June 2018

FREE



Heart of
Warwickshire



CAMPAIN
FOR
REAL ALE

THE OAK

27, Coten End, Warwick Tel 01926 493774



- **Spring Beer Festival:** 26th March - 2nd April, “Cask Ales from Yorkshire” including Saltaire; Roosters; Kelham Island and many more...!
- **Live Music on Sunday 1st April- 9pm**
- **Boxing – Sat 31st March - Joshua v Parker**
- **BBQ - Monday 2nd April 3pm – 6pm**
- **Food** available throughout.
- Follow us on **Facebook** for all of our music events –



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THE GLASS

DOG FRIENDLY

12 WEST STREET, WARWICK, CV34 6AN
oldpostofficewarwick@gmail.com



The Beer and Ragged Staff
 Issue No. 98 March 2018
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 CAMRA Heart of Warwickshire 2017.

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 Phone Trading Standards Headquarters
 Phone: 01926 414040
 Call in person Warwickshire Trading Standards, Old
 Budbrooke Road, Warwick CV35 7DP

Advertising rates

Per single issue (full colour only)
 Oblong (128mm x 41mm) £40.00
 Quarter page (63mm x 94mm) £40.00
 Half page (128mm x 94mm) £75.00
 Full page (128mm x 188mm) £140.00
 Discounts will apply for multiple entries.
 To advertise please contact editor@camrahow.org.uk

If you would like to contribute or advertise
 for the next issue (July 2018) please
 contact the editor by 02/06/2018

To contact the Heart of
 Warwickshire Branch call
 07925 633 173
www.camrahow.org.uk

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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

13/03/2018	8:30PM	Antelope, Warwick CV34 5RH
20/03/2018	8:30PM	Somerville Arms, Leamington Spa CV32 4SX
27/03/2018	8:30PM	Lord Nelson, Warwick CV34 5QE
03/04/2018	8:30pm	New Inn, Norton Lindsey CV35 8JA
10/04/2018	8:00PM	BRANCH AGM Wild Boar, Warwick CV34 5BU
17/04/2018	8:30PM	Star & Garter, Leamington Spa CV32 5LL
24/04/2018	8:30PM	Unicorn, Warwick CV34 6LN
01/05/2018	8:30PM	Fat Pug Leamington Spa CV32 5BZ
08/05/2018	8:30PM	Harvester, Long Itchington CV47 9PE
15/05/2018	8:30PM	Plough & Harrow, Whitnash CV31 2HX
22/05/2018	8:00PM	Wild Boar, Warwick CV34 5BU
29/05/2018	8:30PM	Red Lion, Hunningham CV33 9DY
05/06/2018	8:30PM	Cape of Good Hope, Warwick CV34 5DP
12/06/2018	8:30PM	Anchor Inn, Leek Wootton CV35 7QX
19/06/2018	8:30pm	Newbold Comyn Arms & Stables Bar, Leamington Spa CV32 4EU

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.

Sally Lavender - An Appreciation

The CAMRA family of the West Midlands were saddened and shocked to hear of the sudden passing of Sally Lavender at the start of February.

As the Chair and Magazine Editor for Birmingham CAMRA, taste trainer, and cider champion, she was an intrinsic part of many Midlands events and left many great memories, some of which are shared here by people who loved her.

We uncovered some things people may not have known. "She did Stag parties rather than Hen parties : she went on mine, the only female on a beer bus trip around Black Country pubs" – Colin Clayton. "She used to be a singer and had a really good voice." – Clive Walder.



"She was a loyal friend not only to me, but to many others. Part of that friendship was based around her great empathy. She cared about other's feelings, and tried never to offend even when disagreeing with you. I'll miss her birthday celebrations which have taken me to diverse cities, where we visited her favourite pubs and breweries. The breadth of her friendship circle was clearly revealed then. I was looking forward to this July's visit to another 'exotic' location such as Peterborough or Huddersfield and consider myself lucky to have been her friend. Sally was one of the most intelligent and knowledgeable people I knew and she wore her knowledge lightly." - Bill Taylor

"My memories of Sally are not necessarily beer or pub related. She was so much more than that. Her incredible memory never failed to impress me. One year she asked me what I was doing on Tuesday in a couple of weeks time. I couldn't think. 'Well Andy', she said, 'it's your birthday!' She had reminded me of my own birthday! If there was a trip we'd been on and it came up on my Facebook memory page, most of the time I'd forgotten where and when it was, but if I showed Sally she would always know. A truly remarkable lady we'll never see the likes of again." - Andy Maxam

Our recent gathering at The Wellington showed how she had touched people's lives far and wide. Unforgettable and irreplaceable Sally Lavender.
Karina Bradley, Birmingham CAMRA

I first met Sally when I took over as Editor of the Solihull Drinker in 2016. At the time she was editor of the "Barrel of Brum", Birmingham CAMRA's magazine. She won the West Midlands Magazine of the Year competition that year at the Barton's Arms, with the Drinker as a finalist. We were sat together and I was privileged to see her pride and joy at winning that well deserved award.

We would often bump into each other, mainly around the brewery taps of Birmingham, or at the Inn on the Green, where we spent a final pleasant evening at the January beer festival.

Anyone who met Sally was richer for the experience, and we are all poorer now she has left us far too soon. I, like many others, will miss her.

David Cove



CAMPAIGN
FOR
REAL ALE



University of Warwick

20th-22nd April 2018

Hosted by Coventry & District branch

Please register online at agm.camra.org.uk or complete the form below and return to: CAMRA, 230 Hatfield Road, St Albans AL1 4LW.

Membership # _____ Joint Membership # (if applicable) _____

First Name _____ First Name _____

Surname _____ Surname _____

Email _____

If you would like to volunteer, please indicate when you can help and the staffing officer will contact you in due course. Your information will be treated in accordance with CAMRA's Privacy policy. www.camra.org.uk/privacy-policy

Tue AM/PM Wed AM/PM Thur AM/PM Fri AM/PM Sat AM/PM Sun AM/PM

Please circle if you have any specialist skills: first aider / cellarman / local knowledge / logistics / customer service / other.

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

CAMRA Revitalisation Vote: Have Your Say

On the 20th April 2016 around 70 members of the West Midlands region squeezed into a room upstairs in Cherry Red's for the Birmingham Revitalisation consultation meeting.

In advance of the vote to accept or reject the Revitalisation proposals at the national AGM in April, Michael Hardman, one of the original founders of CAMRA, returned to the Midlands to brief regional representatives.

No fewer than 68 members from 21 branches turned up at the Barley Mow in Droitwich on the 24th February 2016 to listen to the briefing, and to question Michael Hardman and Tony Lewis about the proposals.

The assembly was reminded of the path to the Revitalisation vote, and the reasons for it. When CAMRA was founded the activists were young men in their 20s who had a passion for quality beer. As CAMRA has grown so the active membership has aged. People in their 20s find it hard to understand the relevance of CAMRA as the choice of beer is wider than ever before, as shown by the membership age profile. The rate of membership growth has slowed, and traditional revenue streams like beer festivals and publications are under increasing pressure.

The core activity of CAMRA to campaign for real ale will remain central to its purpose. One of the new proposals is to provide an enhanced education and information experience to help drinkers appreciate and learn about all types and styles of beer, cider and perry, so that members can make informed decisions about quality for themselves.

The proposals being put forward support CAMRA becoming more welcoming, inclusive, diverse, sociable and bringing fun into the Campaign.

The most debated parts of the proposals related to widening the scope of beer festivals to offer a wider range of quality beers, ciders and perries in all formats, and the "embracing" of all drinkers. A wide ranging discussion followed the presentation, covering amongst other topics; promotion of real ale in a bottle, the risk of diluting the message by including all drinkers, CAMRA's current attitude to people not drinking real ale, relevance to young people, campaigning for all venues selling real ale, potential of diluting the message on saving pubs and on real ale, and understanding how to tell what is a quality beer.

The resolutions will be published in the March issue of What's Brewing.

You can also find out more information at www.revitalisationdecision.camra.org.uk, including information on how to make your vote count.

The key message was that a great deal will not change and CAMRA wants as many members as possible to have a say and a stake in our future.

A 75% majority of those that vote is required to pass the resolutions. Make sure your voice is heard. The AGM is in the West Midlands this year at the University of Warwick in Coventry. Come along and join the debate.

David Cove, Editor, Solihull Drinker

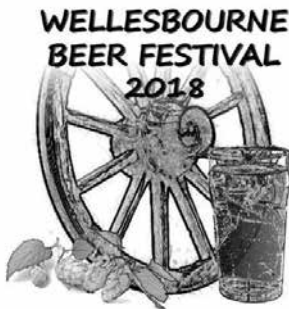
Rigsby's Cellar Bar

What a little gem! Warwick's smallest pub opened late last year to provide the town with a cosy, friendly bar that has an almost 'Belgian Bar' look and feel.

Located in an old cellar in the famous Holloway, right in the centre of Warwick, the pub has two changing beers on hand pull as well as a craft keg. It also serves wines, spirits, prosecco and a keg lager.

Khriz and his friendly staff provide a warm welcome to this eclectic little masterpiece.

Sally-Jane Downes



Wellesbourne Bowling Club
Loxley Road

11th and 12th May 2018

Bring friends and come and enjoy.

Bar open:
6pm to 11pm on Friday
12 noon to 11 pm on Saturday.

Food, Tea, Coffee and Soft Drinks and Snacks also available

Supported by local businesses

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Long Itchington

We are pleased to be included in the 2017 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



**CLOUDED
MINDS**
BREWERY

Beer of the Festival 2017

A number of Heart of Warwickshire visited the Clouded Minds Brewery in Brailes to present the Beer of the Festival award voted for at Harbury.



The Old New Inn in Harbury shut it's doors for the last time at the end of October. A regular in the Good Beer Guide, it will be sorely missed. A heartfelt thanks goes to Sandra and her team.



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Two-for-One every Tuesday to Friday lunch.

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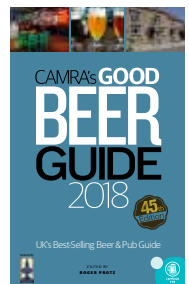


Crown St, CV33 9HE
crowninnharbury.co.uk
01926 614995

Good Beer Guide 2018

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

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 it's 45th 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 its place, and that they all come recommended by people who know a thing or two about good beer.



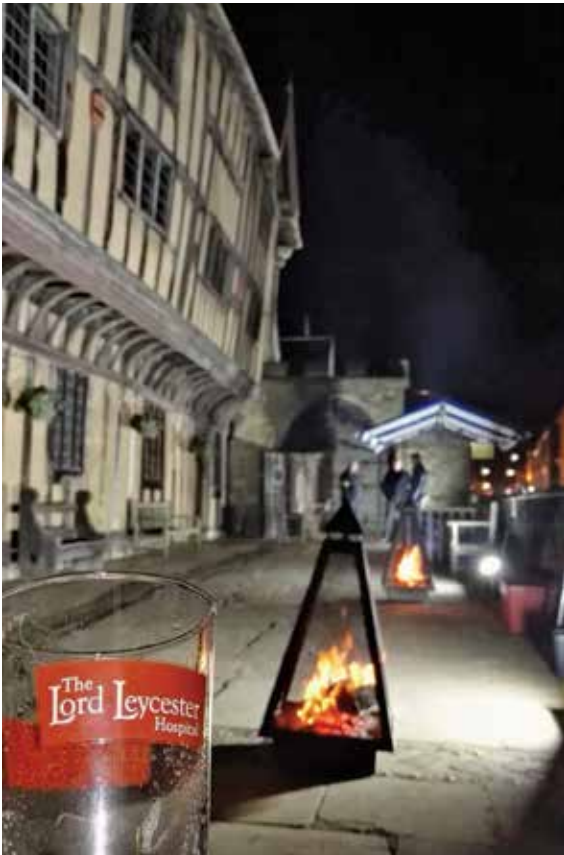
Lord Leycester Hospital Beer Festival

On Friday 16th and Saturday 17th of February the Lord Leycester Hospital opened its doors to its first ever Beer Festival which due to its size had to be a ticketed entry as numbers were limited. Tickets sold out for both days two weeks before the event so a good crowd was guaranteed for both days to sample the 20 beers and 8 ciders on offer to Warwick's drinking population.

The Master of the Hospital, Heidi Meyer thought it was appropriate to hold the Festival there as 'Kings, Nobles and townfolk had drunk beer there for 700 years'. The only difference was this was a fund raising event to help raise money for the ongoing repairs to the building and Revealing the Seal of King James 1st.

The event was opened by Warwick's Mayor Stephen Cross, Master of Lord Leycester, Heidi Meyer and the Bailiff of Warwick Court Leet, Mo Sutherland. The event could not have been staged with out the volunteers of Warwick Court Leet.

Alan Lettis



May is Cider Month!

Why not give cider a try? Here are some helpful notes for those of you who have not yet discovered this nectar.

Real Cider and Perry Taste Introduction Styles and Attributes

All the styles and attributes described below also apply to perry (which is fermented pear juice), and pyder (which is a mix of perry and cider). It is difficult to separate styles and attributes. Styles are generally considered to be geographic in origin, and attributes are generally considered to be based on taste, appearance, or production method.

The widely accepted cider styles are West Country Style, Eastern Style, and Kentish Style. Taste attributes include tannic, sharp, fruity, cask matured and wine-like. Appearance attributes include clear, hazy and cloudy. Production method attributes include single variety, blended, cask matured and keeved.

An important aspect of real cider and perry is that the taste and appearance can not only vary from year to year, but also vary from batch to batch. This is because apples and pears vary from year to year, and from orchard to orchard.

Typical Taste Attributes

- Sweetness: the level of sugar in the drink.
- Fruitness: the taste of fruits (as opposed to sweetness).
- Sharpness: the taste of fruit acids (malic or citric acid). Not to be confused with vinegar, which is acetic acid.
- Tannin: the sensation of drying in the mouth (astringency), similar to that found in tea and red wine. Wine-Like: see Kentish Style below.
- Cask Matured: the taste of oak, whisky, rum, wine, or sherry you get from maturing the drink in a previously used wooden cask.
- Other tastes include tart, sour, bitter, and "farmyard".

West Country Style - This is cider made from cider apples, which are not pleasant to eat. These apples contain tannin, which causes the juice to go brown when exposed to air. As a result, West Country style cider is often dark in colour. Cider apples are often classed as either Bitter Sharp or Bitter Sweet.



Bitter Sharp apples are high in tannin and high in acid. Bitter Sweet apples are high in tannin and low in acid. Some well known cider apples include Kingston Black, Dabinett, Yarlington Mill, and Stoke Red. Traditionally, perry is made using perry pears, which are high in tannin and acid, and are not pleasant to eat.

We now use the term West Country Style, rather than West Country as such cider can be made in any part of the country. Traditionally, cider apples were only grown and used in the West Country (Somerset, Devon, and Cornwall) and Three Counties (Herefordshire, Worcestershire, and Gloucestershire). However, Dorset, Wiltshire, Shropshire, Staffordshire, Warwickshire and Wales are also known for their West Country style cider.

Ciders from the West Country tend to have a high degree of acidity and have less clarity than those from further north in the Three Counties. They also tend to be darker in colour, but there are always exceptions!

Eastern Style This is cider made from eating and/or cooking apples. These apples contain little or no tannin, which normally results in the cider being pale in colour. Eating and cooking apples are often classed as either Sharp or Sweet. Sharp apples are low in tannin and high in acid. Sweet apples are low in tannin and low in acid. Some well known eating apples used for cider include Cox, Discovery, Spartan, and Gala. Eastern style cider often has more of an apple taste than West Country style cider. Dessert pears are used to make an Eastern style perry.

Traditionally, Eastern style cider was made in East Anglia (Norfolk, Suffolk, Essex, Bedfordshire, Cambridgeshire, and Hertfordshire). However, this style is common in all areas that do not traditionally grow cider apples. It is sometimes made in the West Country and Three Counties.

Kentish Style (Wine-Like) The Kentish style can be considered as a sub-style of the Eastern Style. It is made from eating and/or cooking apples, but tastes much more like wine than cider. This is achieved by using certain wine yeasts rather than cider yeasts. Not all ciders from Kent are wine-like, so do not conform to the Kentish Style. Wine-like ciders can be made anywhere.

Single Variety Vs Blended - A single variety cider is made from just one type of apple, whereas blended is made from more than one type of apple. In general, a blended cider has a good aroma, initial taste, main taste, and after taste. A single variety cider often lacks most of these elements, however, a few varieties can have most of them, for example, Kingston Black. **Keeved** (naturally sweet cider or perry) This is cider that has been made using a process called keeving, where the yeast is intentionally starved of nutrients before all the sugar has been fermented to alcohol. Starving the yeast is achieved by encouraging a pectin gel to form at the top of the cider that absorbs the nutrients. Without these nutrients, yeast will stop fermenting.



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Email: woodlandtavern@aol.com

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Good Beer Guide 2017



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HEART OF WARWICKSHIRE 2013, 2015 & 2016



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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/camraho>



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
Cape of Good Hope	Warwick
Case is Altered	Five Ways
Cricketers Arms	Leamington Spa
Drawing Board	Leamington Spa
Fat Pug	Leamington Spa
Fox & Hen	Bascote Heath
Gamecock	Harbury
Granville	Barford
Green Man	Long Itchington
Harbury Village Working Mens Club	Harbury
Harvester	Long Itchington
Merrie Lion	Fenny Compton
Moorings at Myton	Leamington Spa
Murphy's Bar	Leamington Spa
New Inn	Norton Lindsey
Newbold Comyn Arms	Leamington Spa
Old New Inn	Harbury
Old Post Office	Warwick
Red Lion	Hunningham
Royal Pug	Leamington Spa
Shakespeare Inn	Harbury
Stag at Offchurch	Offchurch
Talbot Inn	Leamington Spa
White Hart	Ufton
White Horse	Leamington Spa
Wild Boar	Warwick
Woodland Tavern	Leamington Spa

Church Farm are planning to add an additional beer to their portfolio in the spring. As yet unnamed, this will be a 'session IPA' around the 4%abv mark. Brewed with Marris Otter as the base malt and with English hops.



**CHURCH
FARM
BREWERY**
WWW.CHURCHFARBREWERY.CO.UK



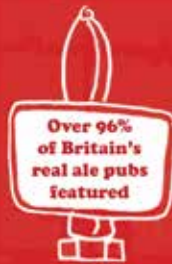
WHAT? PUB



whatpub.com

Featuring over 35,000 real ale pubs

Thousands of pubs
at your fingertips!



Over 96%
of Britain's
real ale pubs
featured



Information
updated by
thousands
of CAMRA
volunteers



Created by
CAMRA who
produce the
UK's best beer
& pub guide

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Greenmanlongitch@aol.com



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On Tap

Free meeting rooms
available

Function room available
In Good Beer Guide to 2015

THE CASE IS ALTERED

FIVE WAYS
HATTON
NR WARWICK
01926 484206



TRADITIONAL
REAL ALE PUB
OPENING TIMES
MON-SAT
12-2,30pm 6-11pm
SUNDAY
12-7,30pm

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.



Somerville Arms

Campion Terrace, Leamington Spa 01926 426746

Your Traditional Friendly Local

Seven Cask Ales always available

www.somervillearms.co.uk

About In Hops All Ye Who Enter Here

Cask Marque Accredited, in Good Beer Guide 2014

Voted CAMRA Heart of Warwickshire - 'Pub of the Year' 2011 & 2012.

Join up, join in, join the campaign



**CAMPAIGN
FOR
REAL ALE**

From
as little as
£25[†]
a year. That's less
than a pint a
month!

Protect the traditions of great British pubs and everything that goes with them by joining today at www.camra.org.uk/joinup

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.



**CAMPAIGN
FOR
REAL ALE**

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

.....

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.

Service User Number

9 2 6 1 2 9

FOR CAMRA OFFICIAL USE ONLY

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



QSHCR
Registered Consultant



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