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Telford &
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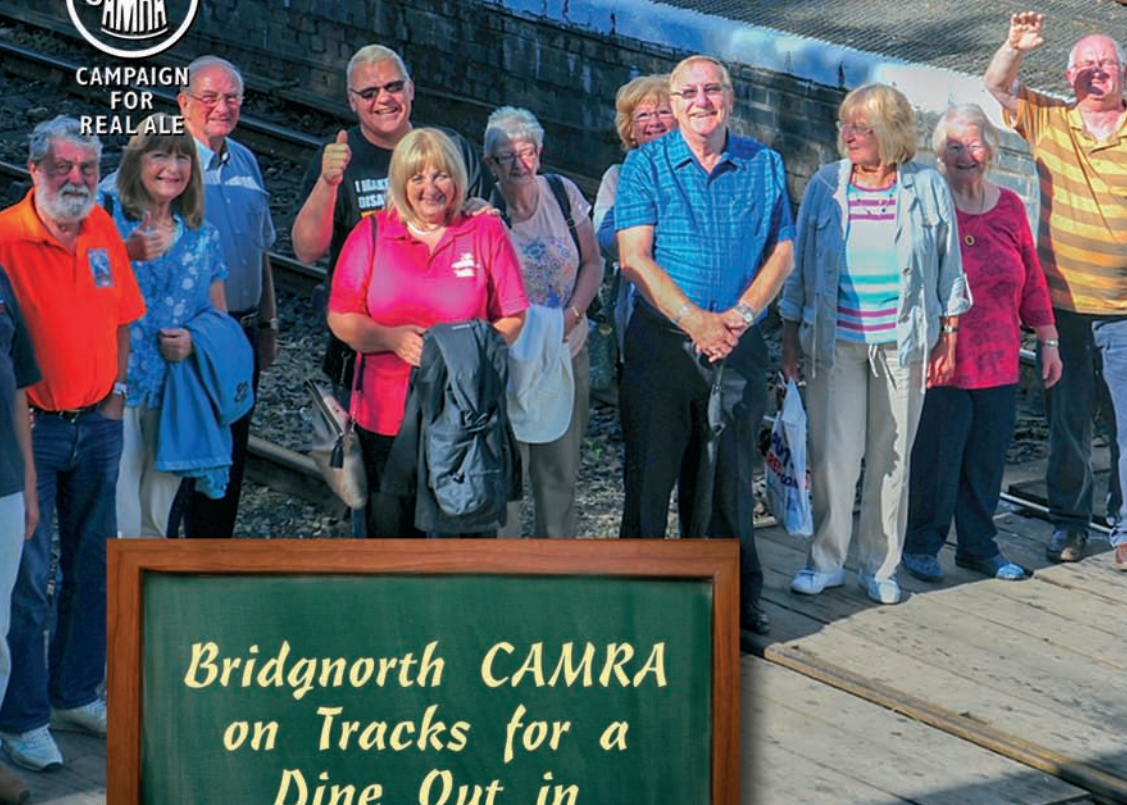
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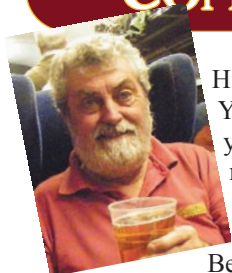
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EDITOR'S COMMENTS



Hi,
Young men and women,
your CAMRA branch
needs you! Having spent
the last 10 days helping
set up the Bridgnorth

Beer Festival at the Severn
Valley Railway, at least four of which were
from 7am till midnight I think it's time for
some new blood in all areas. As a volunteer
on the Severn Valley Railway it's good to
see they are training youngsters to take over
from the old guard! Not the same can be
said for our branch! We have a new member
who for medical reasons can only drink real
cider or perry. He is trying to promote them
in our area. Is the lack of these one of the
reasons we do not see you?
If so let me know.

We are now heading for autumn although
we did not seem to have a summer! The
days I wished for you to sit in a pub garden
basking in sunshine did not happen, so I will
not say anything about the weather this
time! As this is the last issue until January
2016 let me be the first to wish you a Merry
Christmas. I can hear the moans from here,
but a lot of stores and J D Wetherspoons are
already setting their stalls out!

I hope this issue finds all our readers well
and enjoying a nice autumn (there I go men-
tioning the weather again.) So until our next
issue in January, I will sign off with my
usual quote, use it or lose it.

Cheers

Bill Sturt



A SHROPSHIRE TREE 'O' OR.....



By the time you read
this Telford and East
Shropshire CAMRA
branch will have held
yet another successful
beer festival at the
Severn Valley Railway
in Bridgnorth. Last year
we ran out of beer at
9pm on the Saturday so we have increased
the number of beers this year from 59 to 63.
I hope everyone who attended had an
enjoyable time and my thanks go to the
team for their hard work.

September has also seen the publication of
the 2016 Good Beer Guide and it is good to
see pubs in Bridgnorth still being included.
Remember that our voting for these pubs
takes place at the beginning of February and
I would like to take this opportunity to
remind CAMRA members to input their
scores on the WhatPub website as this helps
determine which pubs go forward to the
voting stage.

A new campaign which is currently being
highlighted by CAMRA is the fair price for
half pints. Information is required on the
extent of disproportionate charging for these
measures – please see the CAMRA
member's website for more details. As a
drinker of half pints I would like to see the
price charged as being half the price of a
pint measure rather than 5p or more being
added. Whilst it is not illegal to carry out
this practice it discriminates against those
who prefer to sample beers or participate in
sensible drinking.

Eleanor Haddon

CAMRA Sub Branch - Bridgnorth

.....NEWS FROM THREE BRANCHES

Unfortunately Dave Tyler (the mighty chairman of TES) is not able to contribute to this issue of Ale Sabrina due to illness.

All those involved in CAMRA and this magazine would like to wish Dave a speedy recovery and we look forward to hearing from him in next years Spring edition.

Get Well Soon Dave!



As our sub-branch has now been established in the town we are determined to help the pubs and real ale drinkers in Market Drayton and the surrounding area. For the 2016 Good Beer Guide 'our patch' now has four entries so the potential to reach out to customers and ale drinkers is there.

Our pubs have a great deal of excellent beers to offer and one way you can do that is to become a member and score the pubs you visit.

Every time you go to the pub, score the ale or cider, it's as simple as that and it can all be done on line. It's easy (even I can do it).

This way we ensure that the beer quality is good and consistent and with regular good scores, the pubs noticed and becomes a contender for the Good Beer Guide.

To help them we need a vibrant CAMRA Market Drayton sub-branch and I would appeal to all beer drinkers and pub landlords to get involved with us and help our pubs, beer and community.

Cheers,

Bryn Pass

CAMRA - Market Drayton Sub Branch

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JOULE'S BREWERY APPOINTS NEIL BAIN AS 'BREWERY DIRECTOR'

Joule's Brewery is pleased to announce that they will be strengthening their brewing team by the appointment of a Brewery Director. This new role will address the requirement to invest further in the brewery and organisation as they strive to be a leading light in the craft brewing field. Neil Bain will take up this new role at the end of July and is looking forward to meeting all Joule's customers in the coming months.

Neil and Steve Nuttall worked together at Highgate Brewery where they led a management buyout in 1995. Neil is an exceptional brewer and has been widely recognised for his work in the UK craft brewing scene with a formidable reputation. At Highgate they created a diverse and interesting portfolio of cask beer including Steve's favorite all time beer "**Bains 535**" which I am sure will appear as a seasonal beer at Joule's in the near future.

Neil subsequently moved to Woodfords in Norfolk where he continued to be the architect for award winning beer and innovation. We are delighted that he has agreed to take overall responsibility for our brewing and distribution operations.

Neil, a master brewer, shares Steve Nuttall's belief; well-balanced naturally brewed beer without compromise. Steve commented "he is a great talent and will move our brewing capability to a new level along with Head Brewer Mark Leedham, also a master brewer. This new appointment shows our absolute and uncompromising commitment to our beer quality of the very highest standard. We have, since the brewery was commissioned, been improving year on year, this appointment will enable us to move to a new level both in brewing but also in our organisation as we strive to brew the finest beer and provide exemplary service".



Having now settled into our new site at Astol Farm, we are now turning our attention to bottling our beers.

As we now have the capacity to send our beer out to be contract bottled we have decided to do just that. Over the next few weeks we will be releasing three beers onto the market: Bridgnorth First Gold, Bridgnorth IPA and Bridgnorth Best Bitter.

We have also been asked to create three bottled beers specifically for sale at Apley Farm Shop so look out for those in the near future.

Hoping you all enjoy a fruitful Autumn and Christmas is full of beery wonderfulness.

Cheers

**DO YOU HAVE ANY
NEWS?**

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YOURSELF, SHARE IT WITH
YOUR FELLOW BEER
ENTHUSIASTS.**

Cheers!



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Sunday 11.30am - 10.30pm*

A to Z Of Bridgnorth Inns and Alehouses – Clive Gwilt

BALL

The Ball was located at 30 & 31 East Castle Street, and is still a listed hotel today. The signboard was the Golden Ball at the beginning of the last century. It had the symbol of an orb, the emblem of sovereignty of the rulers of Byzantium. Byzantium was the eastern terminus of the long caravan route from China, bringing silk, carpets and other exotic goods. The Golden Ball thus became associated with Silk Merchants. This establishment may have been the premises of a silk merchant or mercer, or perhaps a meeting place of persons connected with the trade. Mercers can be found as one of the trades of the Guild of Bridgnorth. A list shows the Ball as being first licensed in 1750 and in 1851 a Mr. James Lowe was landlord. At 1500 each day an omnibus ran to Billingsley from outside the Ball. Recently it had been listed in Egon Ronay Pub Guide and houses 6 well decorated bedrooms. Today the property is up for lease or sale and has been closed for several months.



BANDON ARMS

The Bandon Arms is situated in Mill Street or better known as at Bandon Island. It has been known as the Hand and Bottle, Bottle in Hand and its present name The Bandon Arms. The Hand and Bottle first appeared in Foundry Yard. Next it is found with its owner in what is today the Bandon Arms. Its next move was to Cartway and finally moved to West Castle Street and finally changed its name to Bird in Hand. The first reference of this establishment was under the name Hand and Bottle. It had its own malthouse in 1726 this may be the reason for the trade sign. In the Napoleonic era the Hand and Bottle had a 'Masonic Lodge' which was attended by French officer prisoners of war. The Inn had stabling and outhouses attached to it as well as a well stocked orchard and gardens reaching the river. At the beginning of the last century The Hand and Bottle and all its ground were part of the Hazeldine estate. The Hazeldine estate works were on the part nearest the river in 1794 and some of the earliest steam engines were built there. The world's first fare paying passenger train called 'Catch me who can' was also built there. Before 1826 the Hand and Bottle appears to have changed names to the Bottle in Hand. The landlord then was Mr. Thomas Brown who was a fifteen stone pugilist, locally known as Big Tower Brown or the Bridgnorth colossus. It was probably about this time that the landlord moved to Cartway with the Hand and Bottle, hence the reason for the name change. Tom Brown achieved fame when he became prize fighting champion of Shropshire in 1825. He was from a well known Bridgnorth family who ran a fleet of barges from, Browns wharf to

Worcester and other trading centres. Tom Brown fought Tom Sheldon on June 12th 1825 at St Pauls perry near Stratford for the sum of 200 sovereigns. Tom beat the champion of Kent and became the famous Shropshire Pugilist, and a song was wrote about the fight. Three years later on Tuesday April 8th, 1828 Tom fought Phil Sampson at Wolverhampton Race-course in front of a grandstand erected for 1000 spectators the fight lasted 49 minutes and consisted of 42 rounds, in which the ring was broken into by Browns friends in round 13 and which eventually Tom Brown lost. A poster dated April, 1829 is exhibited inside the Bandon Arms today and it describes The Bottle in Hand to be let and that it had a large parlour, two excellent kitchens, a bar and brew house. on the ground floor with good cellaring under; large dining room and five good bedrooms on the first floor and several good attics. The outside premises consisted of a large yard, granary, coach house and stabling and standings for 70 horses for fairs, or other public occasions. In 1839 the Hazeldines estate was sold which included the Hand and Bottle and the previous year it again appeared as Hand and Bottle when it was partly enlarged or rebuilt. The Hand and Bottle appears to have finally changed names to the Bandon as a compliment to the Whitmore family. The eldest daughter of Thomas Whitmore of Apley Hall married Francis Bernard, 3rd Earl of Bandon in 1866. The sign had the Coat of Arms of the Bernard on it. The Bandon Arms was first licensed in 1820.

Next edition: The Bannut Tree to The Bear



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Bridgnorth Beer Festival 2015

By Alan Thwaites

Telford and East Shropshire CAMRA celebrated the 21st birthday of the Bridgnorth Beer Festival at its usual venue at the Severn Valley Railway on 3rd – 6th September. Following the outstanding success of the 2014 festival, it was decided to increase the number of beers on offer to 63, the maximum that could be safely handled along with eight ciders and two perries. Also included this year was a gluten-free beer, Masquerade from Monty's Brewery, Montgomery.

The festival opened on the Thursday afternoon to dry weather, although darkness saw a drop in temperature – very handy for keeping the beer cool overnight. Also one of the star attractions, the 'Plum Porter' from Titanic was throwing a wobbly and continued to ferment furiously with yeast pouring from the spile! A group from Broseley were welcomed on the first evening.

The good weather on Friday brought many visitors especially those on the SVR travelling from all over the country. However thanks to some timely fining by Bill, our stalwart bier-meister, the Plum Porter finally behaved itself and was declared "On" at around 6 o'clock. Groups from Shrewsbury CAMRA and the Red Cow at Ackleton were welcomed during the evening and good reports on the choice of beer were received from many quarters

The first beer to 'go' did not depart until Saturday morning, slightly later than usual but welcomed by those serving behind the bar. This was 'Dirty Blonde' from Big Clock brewery, Accrington.

The sunny Saturday afternoon brought out the crowds, with a number of organised parties from, among others Herefordshire CAMRA and Cardiff CAMRA. As the beers began to fall, we were hoping for a sell-out, or nearly so. Our hopes were not to be realised when the 'dipping figures' came in. While around a third of the ales had sold out, and another 10 or so were down to the last dregs, we were left with some beer to sell on Sunday afternoon.

We therefore opened again on Sunday until 4.15pm. Then began



the mammoth task of dismantling the equipment ready for removal back to our storage unit in Telford the following morning.

People were also saying how much they enjoy visiting the Bridgnorth Beer Festival with its friendly atmosphere and (possibly) unique setting.

With thanks to all who worked so tirelessly to make it all work so well, especially Bill Sturt who was around from dawn to midnight every day nurturing the beer to keep it in such good condition, Steve Ansell for his choice of beers and Brian Darke for choosing the ciders.



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When we last met our intrepid band on their historical tour of Wellington, they had just left the “Railway” after downing a pint of Butty. Let us join them again dear reader and find out what has befallen (or befuddled) them as the journey ever onward within that mystical land. *This beats Lord of the Rings hands down....*

A Magical History Tour

Part Two

By: Paul Barrow

Next stop was a stalwart of the Wellington real ale scene, The Cock Hotel, or Old Wrekin Tap, if you prefer. Located on what used to Watling Street, the major thoroughfare from London to Shrewsbury and beyond, this coaching inn, which dates from around the 1720s, enjoyed the heyday of coach travel in the 1820s, offering accommodation and stabling for travellers alongside other inns along this stretch of road. However, after a decline in coach traffic, a preference for other inns and particularly the arrival of the railways, the stables were converted to dwellings and a brew house, none of which remain. It is tempting to think that the main bar’s name of the Old Wrekin Tap refers to its function as the taproom for the Wrekin Brewery, but this is not the case. The pub was owned from around 1900 until 1968 by the Joules family of Stone, and sold their beer right up until 1971, after which it was owned by several big breweries before being purchased from Bass M&B in 1992. Since then it has been much decorated by CAMRA for its real ale, with Pete serving a sublime pint of Cotleigh Osprey from the range of around seven ales and a real cider on offer.

Our final stop of the day was at The Oddfellows Arms, located on the almost forgotten end of High Street. The first record of a licensee was from 1822, but the building had been there for some time beforehand. The Oddfellows date from or before the 18th century and were a group of people who collected together to form a beneficial friendly society that looked after the welfare of its members and their families. The society for Wellington and surrounding areas used to meet here, and the pub sign depicts the Oddfellows coat of arms, showing a range of occupations that its members might have been associated with. The pub survived the demolition of most of this area (including that of at least a couple of pubs) from the middle of last century, possibly because it was owned by a succession of large breweries. But this was to end in 2013 when, following a refurbishment after the turn of the century, it was bought out of the ownership of a pubco and became a freehouse. Today, Will and Caroline serve up to five real ales and a real cider; my choice to round off the day was Abbeydale’s Absolution.

For more information on the history of Wellington’s current and past pubs, read ‘Pubs and Hotels of Wellington, Shropshire’, by Allan Frost.



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Ever wondered what it would be like if you were told you must never drink real ale again?

By: Brian Darke

That devastating news was given to me eight years ago after I was diagnosed with Coeliac Disease.

1 in 100 of the population have been diagnosed with the disease and because it takes on average 13 years to be diagnosed, it is estimated that at least another 500,000 people are sufferers without knowing it. This is because most are told that they are suffering from IBS (Irritable Bowel Syndrome). Now that doctors are being urged to routinely test for Coeliac Disease on people with IBS symptoms, there could be an explosion of new sufferers in the next few years.

Coeliac Disease is an autoimmune disease which is triggered by eating gluten found in wheat, barley and rye, there is no cure, and there are serious problems associated with Coeliac Disease including osteoporosis, infertility and cancer of the small bowel.

Luckily for me, all is not lost, as I can drink cider or perry, but the reason I am bringing these facts to your attention is because, like the bad old days when all we could get was fizzy, dead beers, I'm now suffering the same problems because only a handful of pubs actually serve real cider or perry.

The recent Bridgnorth Beer Festival sold out of cider and perry, so there are plenty of people who want the real thing.

Whenever I go into pubs, I always ask if

they would consider serving real cider/perry. Usually I get the *"there's no demand for it"* answer (a throwback to early CAMRA days). But one pub did appreciate my situation, The Bear in Bridgnorth and tried a box of cider. It's been flying out ever since and is now a regular on handpull. The Bear is now a pub I use regularly.

I've been a CAMRA member for many years, having first joined in the early seventies. Now that it claims to campaign for real cider and perry, I feel it should do more, especially at local level, to promote it. I often get told I should air my views at meetings, but I don't attend local meetings because they are usually held at a venue that does not serve real cider or perry. I can't imagine a meeting being held at a venue with no real ale!

To sum up, I feel that because CAMRA claims to campaign for real cider and perry, then they should do so with 100% commitment, or not at all, as people who prefer cider and perry may have joined, thinking that they will get support.

CAMRA has done a wonderful job over the years and so may it continue. But I am looking forward to the day when I can go on a CAMRA trip knowing that all the pubs we visit will be serving real cider and perry, as well as real ale!

(Real Cider is also available in The White Lion, Railwayman's Arms, The Black Boy and Wetherspoons. Ed.)



**CAMPAIGN
FOR
ACTUAL
CIDER?**

Readers Comments

Our resident curmudgeon **Len Tadwick** writes:

..... **“And that completes my order.”** (With sincere apologies to those in retail businesses that have to follow the corporate script!).

Has anyone else noticed a phenomenon that has been pervading the world of retail over the last few years whereby the server routinely asks customers incessantly “anything else?”

The public house, in which all or most of Ale Sabrina readers will frequent, is a classic case in point. Take the following scenario – myself and a companion walk into a pub; I go to the bar whilst the other person sits down at a table.

Whilst waiting patiently to be served in turn I have already become aware, prior to the passing of money, the server utters those dreaded two words, “anything else?”

I mean, for one thing it’s not even a correct use of English. To make a proper sentence you would have to add “Can I get you” or “Would you like” but even this I would find just as irritating!

Anyway, back to the story – I place my order with the bar person “Two pints of Grundfuttock’s Summer Quencher, a packet of plain crisps (note, not ready salted!) and a packet of pork scratchings, please. Then, quick as a flash, I add **“and that completes my order”** before those dreadful words come into play.

Maybe I shouldn’t be so techy and play the game. “Anything else”? Oh, can you sell me two Dress Circle tickets for the 7:30pm performance of Billy Elliott at the Wolverhampton Grand next week? Stupid I know, but I think it reinforces my case?

Len would really like to know what you think about this subject or whether you have any particular pet hates relating to pub going.

Write to him c/o the editor.

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Ale on the Rails

Away Day Special!

By: *Paul Appleton*

It is of course summer time as I write these notes, and in the best tradition of the summer holidays, I have decided to share with you a little adventure to the seaside I had recently.

There is nothing better than the Severn Valley Railway for a day out, and as a lover of steam trains, there are no prizes for guessing my favoured way of exploring the 'Valley' and its pubs, but when my old friend Chris Shilling rang me a few weeks ago and asked me if I fancied a day out at the seaside, I took little persuading!

Chris lives near Peterborough and he explained that for the princely sum of just £21.10, you could get a day return to Great Yarmouth. What's more, he explained, the train from Norwich to the east coast would be made up of a few old fashioned carriages pulled by diesel locomotives, one on each end. This isn't quite the same as steam of course, but these old diesels from the 1960s are quite a rarity on the main network, so much so that they are an attraction for enthusiasts in themselves.

So, having bought my ticket on line, I trekked across the Midlands to meet Chris in time to join the 09.40 Norwich train. The two diesels then took our three carriages across the Norfolk Broads to Great Yarmouth, a place that I hadn't previously been to for anything more than a fleeting visit as a kid.

Now the mission was an entirely grown up one – although we did go for a paddle – as we went in pursuit of local real ale pubs. As well as being a seaside resort, Yarmouth also has a colourful history as a sea port and so its street names and pubs reflect that seafaring history.

On arrival we headed right out of the

station, crossing the river by way of the iron former railway bridge which leads onto North Quay. Passing the seafood restaurant (once the Nelson pub), a further 200 yards brought us to the St John's Head – a renowned alehouse and longtime entrant in the *Good Beer Guide*. Open all day, the former Lacon's brewery pub offers no food, but a friendly welcome, a resident real ale in the shape of Elgood's Cambridge bitter and three guest beers plus Addlestone's cider. Beers from Cottage and Charles Wells and Adnams were on offer – the 'Herbalist' from the latter proving very drinkable. Barmaid, Pat explained that although Lacon's original brewery was long gone (one of many bought out and closed by Whitbread), the name had recently been revived by the guys at Blackfriars Brewery also in the town.

Turning left out of the pub back onto North Quay then a left along Stonecutters Way brings you to Howard St South, home of the Mariners. To be honest, there isn't really any need to go to any other pub in the town, as the regulars in there told us, this award-winning pub is the best Yarmouth has to offer, and with ten real ales and six ciders served in outsize glasses, it's easy to see their point. Only one beer (Abbot) is on permanently, but we were offered an exciting range of beers from breweries as diverse as Lees, Oakham, Newby Wyke, Titanic, Arbor and Brains, all expertly kept by cellarman, Stephen Ward. The Gem's Stout from Great Newsum was particularly impressive. Prices range from just £2.50 to £3.20 and sample pots in front of each pump give a clue to the colour of each beer. The pub itself has two separate drinking areas – a corridor leads to a wood-panelled lounge with breweriana on the walls, the main bar has a butcher's block table in one corner where table skittles are played. Live music features on Sundays.

It would have been easy to stay in the Mariners until it was time to leave for our



Great Yarmouth's finest, 'The Mariners' offers ten real ales and six ciders. Paul Appleton

train home and, with so many bars and pubs to choose from, the less discerning drinker can easily construct an extensive pub crawl, but our mission was to sniff out the best ales, so many places had to be by-passed. The Oliver Twist had been recommended so, after a stroll through the busy market place, we found it tucked away on North Market Rd. Along with beers from Buffy's and Woodforde's, Great Yarmouth's other brewery – Tombstone – was well represented here with three examples including a very tasty 'Gunslinger'. The banter at the bar was very lively here, but we chose to enjoy the sunshine in the extensive yard out back. Close by is the local Wetherspoon – the Troll Cart. Situated right in the town centre close to shops and the bus station this was unsurprisingly very busy with drinkers and diners. Whilst the beer range looked impressive, and the Blond Witch from Moorhouses brewery was fine, the quality of two of the beers we tried (Titanic White Star and Green Jack Rising Sun) was decidedly below par, so we moved on...

Another recommendation was the Red Herring on Havelock St, which turned out to be quite appropriate, as with the time ticking just past 3pm, we were advised by the barman that he was closing and couldn't serve us. Despite there being a large group of

darts and pool players who, by the look of their glasses still had a fair bit of 'drinking up' time remaining! Four real ales are usually available, including two from the local Green Jack brewery. The pub it seems is open all day at weekends....

We were keen to try the Barking Smack on Marine Parade as this presents the unusual but highly agreeable combination of a real alehouse on the sea front. Three ales from Norfolk's Grain Brewery plus one from Tombstone and a cider from Kingfisher Farm were available to us, which were enjoyed in the spacious outdoor drinking area overlooking the beach.

The last pub on our whistlestop agenda was the recently reinvented Cask & Craft on Northgate St. Until recently this pub was called the Apollo, it currently offers five real ales, all from locale breweries (Wolf, Adnams, Humpty Dumpty and Woodforde's), supplemented with up to 20 craft keg beers, so there's no shortage of choice. As always the 'Little Sharpie' from Humpty Dumpty did not disappoint, and the ambience of the pub was pleasing though the outdoor drinking area is enclosed by a very austere looking iron partition akin to a bus shelter.

It's about half a mile back to the station from here, and there are of course several watering holes along the way. Despite it's name the Lacon Arms on Aldeson Rd had no Lacon's (or any other real beer for that matter!), the best of the bunch probably being the White Swan – an attractive riverside pub within view of the station. The early evening ride home was most enjoyable with unbroken blue skies and some stunning views across the Norfolk and Cambridgeshire lowlands. A day out with a difference for anyone feeling adventurous!

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Encounters with a (Purple) Moose

By: Alan Thwaites

Denise and I had long-planned a weekend in Snowdonia with our motorhome, sampling the ales and the steam railways.



We therefore booked ourselves in to a campsite near Talybont, some six miles north of Barmouth. We arrived on a sultry afternoon and, having set out our van and awning, decided to try the Ysgethin Inn at Talybont. This was a good 30 minutes walk away, and it was with great satisfaction that we arrived to find Cwrw Ysgawen from Purple Moose to slake out thirst. By the time the second pint was half-way down, we were able to appreciate the excellent quality of this product of Porthmadog. A third pint combined with an excellent meal, this gave us a spring in our step for the walk back to the campsite.

The next day we took the train from Dyffryn Ardudwy to Porthmadog, followed by the long but enjoyable ride on the Welsh Highland Railway to Caernarfon. We could have partaken of Marston's in Caernarfon, but chose instead to use the hour before the return train in walking round the town, saving ourselves for more Moose back in Porthmadog. Here we went to 'Spooners',

the bar on the Ffestiniog Railway station and some Glaslyn Ale (Purple Moose of course!). We then had 30 minutes back at the network railway station before our train, and the Station Bar beckoned.

This is in the old station buildings which have been converted to a proper local drinking establishment. The Cwrw Ysgawen was in excellent condition, it was just a pity that we did not have time for more before the train back.

Returning to Dyffryn, we went into the Taffan Cadwgan, by the station which had a

decent range of Marston's products plus Cameron's Gold Bullion which, while not matching the



The Australia

Ysgawen, made for a welcome change.

On our last day we returned to Porthmadog to ride the Ffestiniog Railway. This time we visited the 'Australia, just down from the Harbour station, where we tried some 'FCB from First Chop Brewing which was very pleasant. Then we returned to the 'Station' for a longer session, calling in at the excellent Purple Moose Brewery Shop on the way. The weekend was then rounded off with another visit to the Ysgethin for a meal and more Purple Moose, this time the Glaslyn Ale which again was in excellent condition. However this time we took the train one stop on from Dyffryn and it is a very short walk from Talybont station to the pub.



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Same Problem Different Reason

By Bill Sturt

Many years ago 'down sarf' a friend and I were standing at the bar of the local Wetherspoons, empty glasses in hand, while two barmaids stood at the end of the bar discussing the meaning of life and the universe! After a while my friend had the cheek to ask "can we have a drink please love". The reply from one of them was "do you mind we are talking".

Move forward 30 odd years to 2015, same problem only the young ladies and men have grown up and have young of their own! And most have found the I-Phone. They now look up the meaning of life and the universe on google, chat with friends while behind the bar, sometimes oblivious to the customers they are paid to serve! So now it is not only the young bar staff, but all ages looking at a little screen oblivious to what's going on around them! They then ask "Yes mate what would you like? Who won the Grand National in 1953 or the latest Wolves result?" A pint of Batham's please "What do you mean a pint of Batham's. What does that come under?"

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Our Annual Trip to Yorkshire

By: Bill Sturt

Having just returned from our trip to Suddaby's summer beer festival and having met our friend John Ridley, I was reminded of my first meeting with John. I was working as a fire test engineer for the Loss Prevention Council and we had been given a job in Sherburn, North Yorkshire to test the fire rating of cold storage building panels! After an early start from Boreham Wood in Hertfordshire we arrived on site to instrument the structure with 36 thermocouples. After a long day it was time to make our way to our accommodation. We had booked in to Suddaby's Crown Hotel (found in the GBG). I was looking forward to my pint of Old Bob (soon to be renamed Auld Bob thanks to an Essex brewery now owned by Greene King).

As some of you may know Suddaby's, in Malton is based in horse racing country. On entering the pub it was straight to the bar to order a pint, putting my case down beside me. It was then I heard a voice from behind me (yes it was a long time ago) I turned round to see a tall gentleman who I later found out was a Geordie ex guardsman. His next words were "young man" pointing to my case "this is flat racing country we do not do hurdles". We have been friends ever since! Take a look at John's article 'Behind the Bar' elsewhere in the magazine taken from Ouse Boozer summer issue.



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MANCHESTER - A DAY OUT

By Bryn Pass

My Mum always told me, everyone likes a drink but nobody likes a drunk. Well I do like a drink and well let's not discuss the second part!

We set off in a taxi to the station as intrepid explorers filled with a hearty breakfast and a pint or two of Slater's Top Totty to keep us focused on our adventure. We were dry on the train and we arrived in the heart of the city around midday. We found the Grey Horse Inn just off Piccadilly for a welcome to Manchester pint of Hydes Original bitter. As our visit coincided with the first day of the football season and Man United were playing live on the TV we couldn't resist a bit of baiting by standing in front of the telly waxing lyrical about what a great place Liverpool is by having such a variety of great ales.

We followed that up with a visit to the Circus Tavern claiming to have the smallest bar in Europe! And I would not dispute that as only one very small landlady stood behind it offering a choice of two ales, Tetley's bitter and a Robinson's Dizzy Blonde and yes we all resisted the temptation as she had heard it all before. The pub itself was no bigger than the bar being no wider than 12 feet across and not much longer in length.

A quick march to the City Arms, to perhaps my favourite pub of the day for a drop of Titanic Plum Porter. This is a lovely lively pub a regular Good Beer Guide entry and it is easy to understand why. With a great selection of up to eight different ales being served at any one time and just a lovely homely feeling to the pub, it is difficult to explain but I am sure you will know what I mean? Just a good old fashioned pub with great ale, give it a go if you are ever in Manchester.

From here we went to Sam's Chop House

and with a pint of Joey Holts and a one way chat (as everyone does) with the statue sat at the bar of one of Britain's great industrial 20th century artists, L S Lowry. Apparently Lowry and the owner of the pub were great friends and as a mark of recognition to Lowry he erected this golden statue of him at the bar.

From here we went to the Town Hall Tavern that offered Deuchars Caledonian IPA and onto the Sir Ralph Abercromby for a couple of pints of Moorhouse's Blond Witch, a cracking pint I have to say. This was the liveliest pub of the day with a large proportion of its customer's attendees from the earlier mentioned game of football and as we did not want to push our luck or feel brave enough to discuss Liverpool's beers we just soaked up the atmosphere.

A short stroll away was the Britons Protection Hotel with Jennings Cocker Hoop and then to the most interesting pub of the day the Peveril Of The Peak. I loved the outside décor of green tiles just like the old pubs I used to sit outside waiting for my Granddad. Inside the pub there were numerous rooms, a public bar, a good old fashioned smoke room, a room with a piano and a serving hatch to boot. It's a gem and equally a good pint of Golden Pippin from the Copper Dragon brewery.

I confess I was beginning to flag at this point so it was decided a sustenance stop was needed. Wetherspoon's was on hand with cheap but wholesome food and another pint. I believe it was Greene King Abbot. Then it was a short walk/stumble to take the last train home, then a taxi to where we all became miraculously recovered to have a pint back in Market Drayton to finish a great day. On one final note perhaps it had not been a good idea to have my Mum staying that week. Fortunately she was in bed by the time I got home, so she will never know what a drunk looks like!!

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A few items from my recent cruise

By: John Morgan

One port of call was Stockholm in Sweden and after a false start heading in the wrong direction, caused by my holding the map upside down, we found our way into the 'old town' where there were numerous tourist attractions including this delightful little bar called Wirstroms actually selling real beer instead of the dreaded lager. In fact there was a sign gently insulting the 'lager boys'! I was surprised to see Spitfire and Bishops Finger on sale here but I decided to be daring and go for a Wheat beer called PROTO#8 of 5.5% I was glad I did as it was very pleasant even though it was keg.

Another port of call was Copenhagen, home of the dreaded Carlsberg. We didn't get into many of the little side streets where most of the decent little old bars were located but ended up in the canal side tourist area of Nyhavn where there was a multitude of expensive restaurants. However a couple of fairly decent bars were located amongst them and a pleasant couple of hours were spent seated outside sampling some reasonable beer called 'Sierra Nevada Pale Ale', a light refreshing drink well suited to the beautiful sunny day. I was a bit curious as to what the term 'draught style' actually meant.

The next bar found was again on the canal side, called McJoys Choice. Although not selling real ale on hand pull they did serve reasonable pale ale on draught. Prices were considerably higher than the UK throughout Scandinavia, usually about £4 per pint. Food was very expensive with Fish and Chips approx. £18. Next thirst quenching visit was a floating bar in the harbour called 'Lektern'. There was a fair selection, again on keg and unusually keg brown ale which tasted quite like Newcastle Brown.





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The lads in Brum

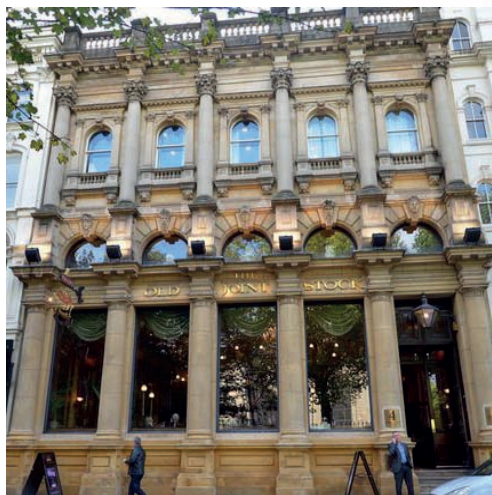
By: Major Willmore

We are a group of old colleagues and not to mention very old friends who meet on a monthly basis to talk of the old and the new and of course to have a jar or two. We have varied routes that we take but for today I will relate to ale houses near to New Street Station.

We meet in Wolverhampton and travel to Brum by train, arriving approx. 11.20 am and into our first pub by 11.25, the Shakespeare a Nicholson's pub. It's the starting point because it's immediately across the road from New Street Station. It's recently undergone a refurbishment and offers a great range of ales to suit most palates.

Next port of call is the Post Office Vaults, the pub that is. Again a great range of ales are available and also an extensive range of bottled beers. It's a unique establishment and not to be missed.

Onward again to the Briar Rose on Bennett's Hill, a Wetherspoon Pub that



offers all the real ale and food deals that most have come to enjoy.

Now to the Wellington, a pub not to be missed when visiting Brum. It offers an outstanding range of ales; all displayed on a large screen, it also allows customers to bring their own food and supplies plates, cutlery and condiments for their use. We take advantage of this service and always dine on the outside patio area.

Out of the back door and into the The Old Joint Stock, Fullers and guest ales are always available. An imposing building with elaborate interior décor. A wide range of ales, dining and snacks available. A special place with its own theatre.



The Trocadero is next, again real ales and dining. Always well supported.

We have to take our leave now and head back to New Street Station, train leaves at 4.00 pm but we cannot bypass the Shakespeare so have our last drink in Brum before boarding the train back to Wolverhampton. Our total walking distance is but a few hundred yards, which helps at times. Our goodbyes are delivered in the Moon under the Water, where dates and times are fixed for next month, roll on!

MEET THE BREWER *Jerry Hedges*

How did Enville Brewery get started in brewing cask ales?

Enville Ales was established to produce finest cask ales following the discovery of a mid-nineteenth century recipe used to produce beekeepers ale with blossom honey.



When did the business commence, and when did you become involved?

The business began back in 1993 and immediately won awards for its premium quality ales. The present owners began investing in the brewery in 2001 when more fermenting vessels were required to expand production. In 2007 those investors acquired the balance of the business and have continued to grow the business over the past 8 years.

What was the first brew marketed and is it still on sale?

The first brew was Enville Ale 4.5% ABV and 22 years on Enville Ale is still the brewery's number one 'flagship' brand.

How many barrels do you currently brew in total?

Currently Enville Ales produces 100 brewer's barrels every week. (3,600 Gallons)

When does a micro brewery cease to be micro and is there different divisions based on barrelage?

There is no firm definition of when a Micro Brewery transitions into a small brewery. Looking at it from a commercial perspective it could be considered to have become a small brewery when it has reached the limit for maximum beer duty relief. This is when average weekly sales have grown to approximately 16,700 pints. (58 brewer's barrels)

What is the development period to bring a new brew to the market?

This varies considerably depending on what it is you are trying to achieve and how busy your production team are keeping to meet your order book. At Enville our priority is to support our existing pub customers and our growth has reduced the time we have available for experimentation. Last year it took us about 4 months to create and finely adjust our new Winter Ale, BLIZZARD 6.5% ABV. It was not until the 3rd brew that it was released for external tasting prior to going on sale. The Blizzard recipe will be slightly 'tweaked' to further improve its 'malt body' this November. In contrast we have been experimenting with craft beer for over a year now and hopefully we will launch into this new market next year.

Where do you see Enville in the next five years?

Our 5 year vision is one of substantial expansion encompassing more brands, greater variety of styles, wider distribution, seriously examining the craft ale market, the acquisition of our own pubs, a bottling co-operative and product collaboration. We may even look at a 'crowd-funding' initiative where our growing band of loyal followers can invest in and play a part in the brewery's future.

What is your personal favourite cask ale not brewed by Enville?

Cask - Dark Star - American Pale Ale 4.7% ABV, and bottled, Sierra Nevada Pale Ale or Brewdog Punk IPA, both 5.6% ABV.

What tip would you give to the home brewer, other than buy Enville Ales?

Be consistent, accurately measure out your ingredients, time your processes, monitor temperatures, experiment and record everything you do so that when you get it right you can reproduce it. I have just tried a 6.3% ABV Rum Porter which is probably the finest Porter I have ever tried. I asked the brewer how long he'd been brewing and he told me this was his first ever attempt. I just hope he can remember exactly what he did!

Behind the Bar

The clocks sprang forward, the lambs skipped in the fields and the tonsils of the gathered patrons of Suddabys Spring Festival, suitably oiled by a fine selection of ales, joined in the event exercising their knowledge of the English language by rearranging a few choice words in no particular order, for readers to ponder over. Enjoy them!

John Ridley

I missed your birthday on Saturday so accept my "inflated" good wishes today!

The next eclipse is in 15 years' time ... 2026!

There is a new photograph of the Queen on some coins!

Do you need glasses to drive? No but I need them to park!

We will be doing vegetarian pies so we will need potatoes and chicken!

There was a police van outside our door with a flashing light and RSPCA on the side, or was it RAC?

Have you got any Dublin Stout? Yes, well take two out of the fridge so they will be nice and cold!

What sort of nuts are in these walnut whips?

And this gem, said to me, "you wrote that column in Ouse Boozer," yes, "you are from Newcastle have you lived in Malton all your life!!!"

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Something Silly

By: Alan Thwaites

Sitting quietly last night in the 'Railwayman's Arms', as one does, Bill called across to me and said: "I need another page for Ale Sabrina: something silly – not too serious" (the word I meant to use was frivolous if silly came out it was the Town Criers fault! the beer not the man Ed). So here I am at 8am, a couple of days before the press deadline thinking: "Did I really agree to write something for Bill? What a mug I am!"

So, what is silly about beer: – not a lot really - in fact I maintain that if one mixes beer and silliness it leads to Trouble. Much harm has been done to the cause of ale-drinking through the centuries by silly (i.e. irresponsible) behaviour. Much mirth and merriment can be enjoyed with the help of a glass or two of good beer but, when carried to extremes this leads to the annoyance of others and harm to oneself.

We all recall with horror the antics of our youth as we learnt the pleasures of alcohol and where the boundaries were. There was the obligatory lesson in just what constituted a real hangover from which it took a week to recover. Then there was the time when, despite having had nearly a skin-full one still reckoned it was safe to drive home but, thanks to the vigilance of one's friends the car-keys mysteriously disappeared until the following day.

Maybe there was the incident where one found oneself falling bum-first through a breaking window whilst upside-down retrieving a coat from behind a cabinet, the list in one's mind goes on and on.

Yes, we have all been there and collected the tee-shirts yet, when the younger generation do similar things today, all we do is shake our heads and say that it was not like that in our day. So how do we pass on the wisdom of our experiences to the next generations while still encouraging them to enjoy their ale in sensible quantities?

Perhaps the best way is to encourage supervised drinking. This sounds draconian, but really boils down to trying to promote pubs and other licensed premises and to restrict the purchase of alcohol in supermarkets for consumption in uncontrolled areas.

The recent Bridgnorth Beer Festival gave me heart when I saw so many young men and women (yes – women!) drinking together, enjoying a laugh or two yet not causing any annoyance to anyone else.

So, let us hear it for Pubs, Beer Festivals, Restaurants and all other locations where people meet for a drink or two in a safe supervised environment and start restricting the unlimited sale of cheap booze to anyone regardless of intentions.

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Rules of etiquette for Crowded Pubs

By: Mike Mackechnie

We've all been there. It's a Friday night and you've decided to try a different pub. You're in uncharted territory, but there are a few rules.

The objective is to get served quickly and with the minimum of fuss. When you first enter, look at what everyone has in their hands. If you see someone with a beer that could match your requirements, ask them what it is. You might get some sound advice. Or there again you might not, but it's worth the try.

Failing that, there are pump clips telling you which beers are on and all the bottled stuff should be visible. Only ask at the bar as a last resort. However, if there are dayglo signs sellotaped to the bar advertising 'double tequila shots a fiver', 'happy hour 5pm-6pm', 'Wednesday is Ladies Night', etc, stick to the Doom Bar. You know it's safe.

If you're in a round, make sure you know what everyone wants before approaching the bar. There's nothing worse for bar staff than ditherers. And for goodness sake don't leave the Guinness until last.

You're in the queue. Be patient. If Jack gets served before you, don't make a fuss. Jack's in every night and the bar staff know that a good proportion of their wages are coming from Jack's wallet.

Don't try to attract attention by waving tenners. The bar staff have seen you and

made a mental note of where you are in the queue. The bar staff are in control. You dance to their tune. Oh, by the way, ladies get served first-welcome to Western civilisation. Live with it.

Under no circumstances should you use your mobile phone whilst queuing. Nobody else wants to hear you and do you're tweeting somewhere else, fella.

The barman's only there because he needs the money. He's got a student loan that's bigger than the trading deficit of most Third World countries and his 20-year-old car has started making that rattling noise again. Also he's young. He doesn't have your 30 years of pub-going experience. He will make mistakes, he'll put ice and lemon in your drink unless you specifically tell him not to, he won't remember which pump is dispensing what and if he leaves half an inch of head on your beer, just politely ask for a top-up before you give him your cash.

Once you've got your beers, don't lean at the bar chatting to your mates. Leave the bar for the 20 other people waiting to be served. They'll all be waving their tenners in the air by now.

The views expressed in this article are entirely those of the author and are not endorsed by any normal sane CAMRA member or the Editor.

This article was first published in 'The Firkin' Newsletter of North Bedfordshire Branch CAMRA



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SHROPSHIRE SUGGESTED “OF THE YEAR” AWARDS 2016

Following the recent awards for “Pub of the Year”,
“Town Pub of the Year” and “Rural Pub of the Year”

**Here are some suggested future awards to pubs not yet
recognised by CAMRA.**

Bridgnorth – High Town

The Old Castle – The Pub with the suit of Armour of the Year

The White Lion – The Postern Gate Pub of the Year

(sub category - with outside vegetation)

The Swan – The Closed Pub of the Year

The George – The nearest pub to the SVR Car Park of the Year.

The Bell and Talbot – The nearest pub to a traffic island of the Year. (This was hotly contended by The Bear, but, after much debate it was decided to award The Bear a more fitting honour)

The Bear – The nearest pub to a bus stop of the Year.

The Kings Head – The pub with a reference to a decapitated monarch of the Year (It was also nominated for the prestigious “Pub with the chimney that caught fire most often of the Year”).

However this award went to a pub that unfortunately burnt to the ground.

The Golden Lion – The pub with the nicest set of steps of the Year

The Jewel of the Severn – The widest frontage of the Year

It was a very difficult decision regarding the “Best Pub on an Incline” award but decided on the following.

The Black Boy – Pub on an Incline of the Year.

The Bassa Villa – Pub at the bottom of an incline of the Year

Bamboo Wine Bar – This was a truly innovative award as the establishment is neither a pub nor on an incline but was nevertheless awarded – Pub at the bottom of an incline and around the corner a bit of the Year.

Any ideas for other awards that can be made in the future?

THE BLACK BOY INN



Opening times 12am–11pm Mon–Sat / 12–10:30 Sun
facebook.com/theblackboybridgnorth

58 Cartway, Bridgnorth, WV16 4BG / 01746 766497

Call to Arms

By: Bill Sturt

Elsewhere in this issue is an article by John Ridley entitled 'Behind the Bar' which is a regular feature in 'Ouse Boozer' the CAMRA magazine for York and Scarborough branches.

So come on you bar staff from Shropshire and West Midlands, don't let a Geordie living in Yorkshire get the better of you! I am sure that you must hear lots of Faux Pas as the effects of our local and national beers take their effect, the one heard most in the Railwayman's Arms is "can I have a pint of bitter please". The reply from the bar staff is always "yes sir we have six which one would you like". And this is when they are (sober the customer not the bar staff) not that I am saying the bar staff are not sober!

So come on look at John's article and when you are serving keep a note pad by you and jot down any funny, silly or stupid things you hear. Then send them to 'Ale Sabrina' at bsturt@alesabrina.co.uk and on our visit to Yorkshire next year, we will be able to show John, Shropshire and the West Midlands has its share of bar staff with a sense of humour!

Deadline Dates for 2016

January 2016 Issue Dead Line, Thursday 19th November 2015

April 2016 Issue Dead Line, Thursday 18th February 2016

July 2016 Issue Dead Line, Thursday 19th May 2016

October 2016 Dead Line, Thursday 18th August 2016

Please make a note of these dates as a lot of articles and adverts are coming in at the last minute and need editing or compiling for the next issue, this puts extra last minute work on the editor and compiler, your help in this matter would be much appreciated!

RAILWAY SLEEPERS

I.T.M.A.



Do you have any amusing pictures of
your favourite drinker. Go on!
Let us all have a giggle. Send them to
bsturt@alesabrina.co.uk

Disclaimer

Ale Sabrina is published by
Bridgnorth Sub Branch of
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(CAMRA)

The views or opinions ex-
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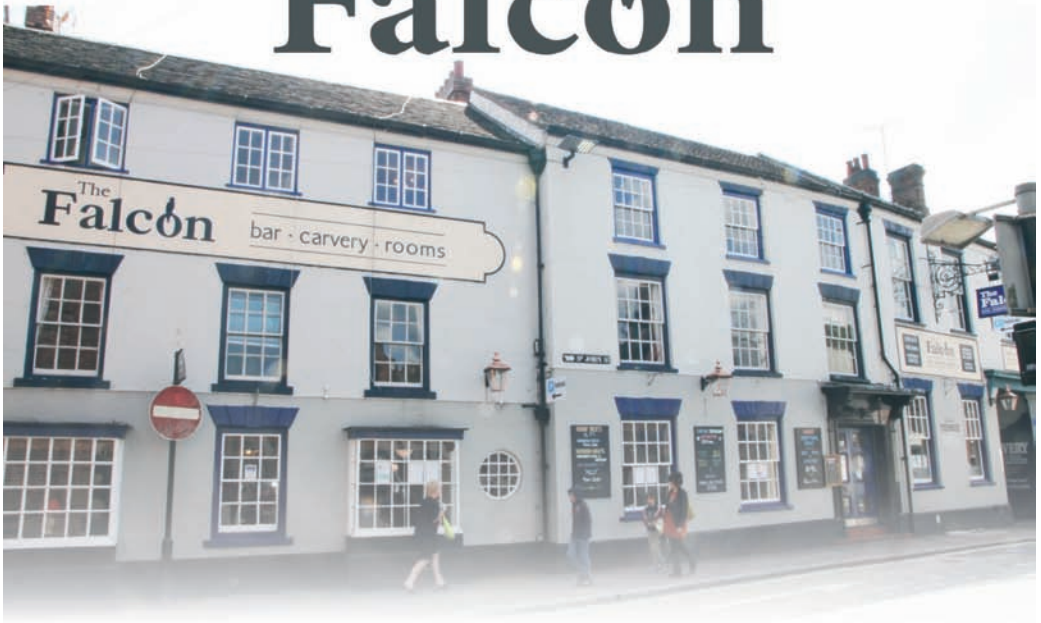
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The Recipe Corner.

BEEF IN ALE

By: Paula Griffiths

Ingredients

900g (2 lb) stewing steak
350g (3/4 lb) onions
Garlic clove
Olive oil or sunflower oil
½ tsp dried Thyme or sprig of fresh Thyme
1 Bayleaf
1 Tablespoon plain flour
1/2 pint good quality real ale (275 ml)
Salt and freshly ground black pepper
Oven Temperature
Gas Mark 1, 275° F, 140° C



Method

Cut the stewing steak into bite sized pieces.
Heat the oil in a frying pan and when the oil is hot, sear the meat until brown.
Remove the browned meat onto a plate.
Peel the onions, quarter them and then split into layers.
Fry the onions in the frying pan with more oil if required until they start to brown.
Add the meat and any juices to the onions in the frying pan.
Now add the flour and stir until all the juices are soaked up.
The consistency will be quite sticky.
Add the beer gradually and stir until the beer comes to a simmering point.
Add the Thyme, garlic and bayleaf. Season with salt and freshly ground black pepper.
Transfer to a casserole dish with a tight fitting lid and
put in the oven to slow cook for at least 2 to 3 hours.
The beer you use will alter the taste of this dish.
For this dish a dark Porter type ale has been used.
And if you buy a pint you'll have to drink the other half! A winner every time!!
Serve with potatoes and vegetables. Also goes well with rice.

THE QUIZ - All About 50

- 1) Which letter represents the Roman numeral for 50?
- 2) Hitting the age of 50 means one becomes eligible for services provided by which organisation?
- 3) What shape is a 50p coin?
- 4) Which chemical element, with the chemical symbol Sn, is number 50 on the periodic table?
- 5) Who played Henry Roth opposite Drew Barrymore as Lucy Whitmore in the 2004 rom-com *50 First Dates*?
- 6) What is the stage name of Curtis James Jackson III?
- 7) In which year did Queen Victoria celebrate 50 years on the throne with a Golden Jubilee?
- 8) The first Governor of the Bank of England, who is depicted on the back of its £50 note?
- 9) Which singer, formerly part of a famous duo, sang about *50 Ways to Leave Your Lover* in 1975?
- 10) Which State became the 50th State of the USA in 1959?

1) L 2) Saga 3) A Heptagon 4) Tin 5) Adam Sandler
6) 50 Cent 7) 1887 8) Sir John Houblon
9) Paul Simon 10) Hawaii

ANSWERS

Phrases and Sayings

Can you work out the well known phrase or saying from the initial letters?

- 1, JOTBW

2, SOTE

3, SBD

4 ADIAMB

5, ALBTM
- 6, JOATMON

7, JTL

8, ADIF

9, ADFFTG

10, OAB

1) JUMP ON THE BANDWAGON 2) SALT OF THE EARTH
3) SEEN BETTER DAYS 4) A DOG IS A MAN'S BEST FRIEND
5) A LITTLE BIRD TOLD ME 6) JACK OF ALL TRADES MASTER
OF NON 7) JACK THE LAD 8) A DIAMOND IS FOREVER
9) A DISH FIT FOR THE GODS 10) OVER A BARREL

Which beers
are these?



Top - Butty Bach
Bottom - London Pride

EVENTS TO COME

Bridgnorth Meetings

Tues 27 October – 8.00 pm
Eagle & Serpent, Kinlet DY12 3BE

Tues 24 November – 7.30 pm
Shakespeare, Bridgnorth WV16 4AD

Bridgnorth Social Events

Wednesday 22 October – 12.30 pm
Quiz v. Wolverhampton Branch
followed by pub crawl
Moon Under Water,
Wolverhampton WV1 1EQ

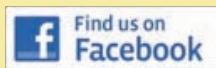
Saturday 31 October – 12.00 noon
Corvedale Pub Surveys Trip

Fri 13 November – 7.30 pm
Social Evening – Friars,
Bridgnorth WV16 4DW

Sat 13 December – time tbc
Christmas Branch Social, Bridgnorth
Meet The Bear WV16 4ET

For more information and to reserve places
please contact

Dave Haddon dhaddon@hotmail.com
07809 887159 01746 862884



Bridgnorth CAMRA

T.E.S. Meetings

Tuesday 13 October – 8.00 pm
New Inn, Newport TF10 7LX

Tuesday 10 November – 8.00 pm
Harp Hotel, Albrighton WV7 3JF

TES Social Events

No Information Provided

For more information and to reserve a place
please contact

Stephen Betts Stephen@s-betts.co.uk
01952 371 743 or 07411 380 381

Market Drayton Event

No Information Provided

For more information
please contact

Brynn Pass Bpass@btinternet.com
07949 321442

*Times and venues are subject to change at short notice. New events may be arranged after print date.
Please check with Dave Haddon (Bridgnorth CAMRA) and Facebook for up to date information*

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T.E.S.

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Editorial & Advertising Information.

Ale Sabrina is funded entirely by advertising revenue. We would like to thank everyone who has supported us by contributing to this issue.

Should you wish to contribute to the next issue please contact Bill by email:
bsturt@alesabrina.co.uk

Prices to advertise start at £25 for a quarter page.

The final copy date for the next edition is November 19th 2015.

To advertise please email: adsales@alesabrina.co.uk

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Sandbrook Vaults
4 Shropshire Street
Market Drayton, TF9 3BY
01630 478 005

The Castle
14 High Street
Wem, SY4 5AA
01939 236 088

Old Town Hall Vaults
St. Mary's Street
Whitchurch, SY13 8NL
01948 664 682

Bricklayers Arms
Cophorne Road
Shrewsbury, SY3 8NL
01743 366 032

The Dolphin
48 St. Michaels Street
Shrewsbury, SY1 2EZ
01743 247 005

White Lion
High Street
Wem, SY4 5AA
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