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Issue 8. Winter 2015

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JIM JONES

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Slaters Oktoberfest trip

By: Bryn Pass

On 10th October, some Market Drayton CAMRA members took a trip over the border into Staffordshire to Slaters inaugural Oktoberfest. It was held at their brewery premises in Stafford and helped mark their 20th anniversary in business.

Unlike its original home (at The George Hotel in Eccleshall), the brewery is now located on an industrial estate in Stafford as a result of the need to increase capacity to meet the demand of their award winning beers. Despite no longer being a 'pub with a brewery' the staff had done a great job at dressing up this far more functional location with banners, bunting and lines of tables. Staff and many guests also got into the spirit of the event by dressing up in Bavarian costumes.

There were no less than eight beers to choose from (the first one free with the £7.50 entry fee - £7 for CAMRA members) and the option to pay a deposit to hire a two pint stein. The beers were all excellent from the flavoursome 3.8% Rye IPA to the powerful 6% 1995 – an anniversary special. It was difficult to pick a favourite, but in addition to these two lovely brews, 5% Autumn Red, 5.2% Haka and 5.9% Green Hop IPA were the most popular among our group.

To help re-create the Oktoberfest atmosphere, we needed a bit of music – which was provided by the very entertaining 'Little Willie & The Beer Schunklers' band. We sang, danced, laughed, drank and had a thoroughly enjoyable afternoon. We hope this becomes an annual event - thank you Slaters.



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EDITOR'S COMMENTS

Hi

I would like to wish all our advertisers, readers and contributors a Happy and Prosperous 2016!

I can't believe it is two years since a group of rail-

way enthusiasts and CAMRA members were talking in The Railwaymans Arms about the two R's – railways and real ale. We talked about what the Severn Valley Railway could do, but as none of us had won millions on the lottery, this was beyond our means! So the discussion came round to Real Ale. It was mentioned that, for a county the size of Shropshire there was not a CAMRA magazine. I pointed out that I had been saying this for years and had been told it would not work, be too expensive to produce and lots of other reasons it could not be done. One of our group said that he was in publishing and another had been in sales, so we said lets go for it. Nothing ventured nothing gained. We decided the first issue would be available on 1st April 2014. There followed two months of non-stop travel talking to publicans and breweries about adverts and other CAMRA branches about finding the best publishers price wise. As regular readers know it all paid off! Thanks to everyone who has contributed to our magazine over the last two years. Please keep your articles and photos coming in!! I will sign off with my usual use it or lose it!

Cheers

Bill Sturt



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

As I write this it is fast approaching the end of 2015. We have had a very busy year in the Bridgnorth sub-branch. We started the year with the selection of pubs for the 2016 *Good Beer Guide* and our pubs and club of the year. It was very pleasing to see two Bridgnorth pubs – the Black Boy and the Railwaymans Arms - win the Pub of the Year and the Town Pub of the year respectively.

We have had enjoyable and very successful trips throughout the year and have also joined forces with Camra members in the Telford and Market Drayton area for trips. We have visited Joules Brewery, the Black Country and the Potteries. We continued our local 'rivalry' with two quizzes against the Wolverhampton Branch and skittles with the Wyre Forest Branch. We look forward to continuing these in 2016.

Next year we look forward to organising the Bridgnorth Beer Festival and information will be available in early 2016 on how we are progressing with the arrangements. Our meeting venues for the beginning of the year have been finalised and anyone interested in joining us at these meeting will be most welcome.

Best Wishes for 2016 and remember to keep supporting the pubs in our area and enter the scores on 'WhatPub' as this helps us in selecting the pubs for the next edition of the *Good Beer Guide*.

Eleanor Haddon

CAMRA Sub Branch - Bridgnorth

.....NEWS FROM THREE BRANCHES

Many thanks to the Ale Sabrina team and all of those who sent get well messages to me following my recent health scare. Please be assured that the problem was nothing whatsoever to do with being a lover of cask ale! I am now almost fully recovered and whilst I have been out of circulation for a couple of months I have been keeping my ear to the ground, or rather eye to the computer, on CAMRA matters during my convalescence. 2015 is nearly behind us and I have been reflecting on what a good year it has been for 'our campaign.' Membership numbers continue to rise and those that are active within the branch and sub-branches have risen too. The Shropshire countywide (and a little bit just beyond) Mild in May and Cider in July passport trails get our members traversing 'the turf' and provides good feedback on the participating pubs and their wares. Our festivals are now over for another year, this time with an additional one being added in Shifnal. The recently run CAMRA autumn ales festival made its debut at the Shifnal War Memorial Club. It managed to incorporate a 'free' firework display on November 5th, courtesy of the adjacent cricket club's annual spectacular and also take in the Shifnal Remembrance Sunday parade. Initial feedback is promising and many thanks are due to all involved at this and our other festivals.

The next big members' activity is the input for the 2017 CAMRA Good Beer Guide and selection of our pubs and club of the year. A communication about this will be 'winging its way to you' fairly soon. In the meantime please keep your WhatPub scores coming in as these are vital in the process of GBG selection. If you aren't 'computer literate' you can still convey your scores in the more conventional way.

Winter brings the delight of specially brewed seasonal ales such as those available from our imaginative Shropshire brewers (some of which have already made an appearance at the Shifnal festival). Please join with me in sampling these over the festive-season, they're a real treat to drink on a cold winter's day. Also they are great when used as an ingredient in casseroles and for the making of delicious rich gravy.

Here's wishing our readers all the best for Christmas and the new-year. Cheers!

Dave Tyler
TES Chairman

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. As a branch we work hard in promoting ales to drink that are served by our locals. CAMRA as an organisation campaign hard to keep the British pint that is unique to the world and is part of our heritage. Market Drayton has a great deal of beers to offer, we have our own brewery in Joules. And a little further afield we have the Lion's Tale micro-brewery in Cheswardine. Plus all the surrounding villages with their community run pubs selling good real ale bodes well for the area. To help them we need a vibrant CAMRA Market Drayton sub-branch and I would appeal to all beer drinkers, pub landlords to get involved with us and become members that will help our pubs, beer and community.

Cheers,

Bryn Pass

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Railwaymans Arms

From: Mike Vorwerg

Thanks to Eric for the last 10 years of excellent quality beer he and his team have served in the Railwayman's Arms pub.

A big thank you must go for allowing Sam to take control of preparing the beers and ciders for serving in the pub for the last two months of his management.

WOW, I must say that Sam is doing a fantastic job of running the Railwayman's Arms. The quality of the beers is top notch. Excellent beers and ciders are being served seven days a week. Well done Sam. Brilliant!

**DO YOU HAVE ANY
NEWS?**

**DON'T KEEP IT TO
YOURSELF, SHARE IT WITH
YOUR FELLOW BEER
ENTHUSIASTS.**

Cheers!

Pub Aid

At 7.30pm on Sunday 7th February 2016 thousands of pub quizzers, pub regulars, friends and family will be sitting down in their local to answer the first in a series of questions of an identical pub quiz, in an attempt to break the official **Guinness World Record** for the largest multi venue quiz.

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The Piebald Inn, Hunmanby

By David Litten

After twelve years at the Chestnut Horse in Great Keld, John Allen saw a business opportunity too good not to miss and decided to move to the Railway at Hunmanby. He took his renowned pies with him and appropriately renamed his new business 'The Piebald Inn'.

As the previous name suggests, the pub is located next to a railway crossing just a short walk from the local railway station on the Hull to Scarborough line.

I had visited the Chestnut Horse with my friend Peter and we had dined there. He had been wanting to take his son Ben to the 'pie pub' for some time. Ben was recently back home on vacation from the USA and so, one recent afternoon we made the trip by train to see John at his new pub, try lovely beers and of course sample some of his legendary pies. Arriving shortly after opening time we were greeted by barman Ben who provided us with some lovely real ales and a menu each. John soon appeared to explain all about the Piebald and the great potential it held and how he was going to realise that. The pub is a huge former Marston's affair with a lovely bar at the front and various large rooms to the rear. The aim is to not only have the restaurant that is now in use but to also develop the other rooms into various function rooms and to create a terrace.

We chose our pies from the wide ranging menu and we were soon demolishing them eagerly. Great value! However, we declined the 'Challenges' that were available. These are the 'Dray Horse' and the 'Four Horsemen of the Apocalypse'. The former is a monster pie with mountains of veg while the latter is made with the hottest chillies in the world. If you clear your plate of either your meal is free. If you don't you have to pay and make a generous donation to charity. Many have failed!

We indulged in a couple more pints of excellent real ale and engaged in more banter with Ben and John before setting off for the station feeling comfortably full.

The pub endeavours to cater for those having special dietary requirements – veggie, allergies and gluten free, so there is no reason for most people not to go along and give it a try. So if you are on holiday in the Filey area or travelling between Scarborough and Bridlington or just fancy a different kind of meal experience then pay the Piebald a visit.

When we go for the Yorkshire cricket at Scarborough we have decided to abandon all ideas about fish and chips and go for a pie.



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A to Z Of Bridgnorth Inns and Alehouses – Clive Gwilt

BANNUT TREE

The Bannut Tree was situated at 1 Salop Street. the signboard was locative and probably had a painting of such a tree. Bannut is the Anglo saxon word or name for Walnut and was often used in local vernacular for the large shelled variety. There was no doubt a variety grown very close to this establishment.

BARLEY MOW

The Barley Mow was situated at No 40 Bernards Hill. The signboard was in the primitive group and showed a stock of 6 or 7 sheaves of Barley, or may have showed men and women dancing hand in hand around a pile of cut Barley. The standing up of Barley was a method of drying out the grain before collecting to place in a stack. The combine makes this job a lot easier today. Barley was of course the main ingredient used in the production of beer and ale. The owner of Barley Mow also owned cottages next door and because he had no cellar to store his beer he used the cottages. Next door to the Barley Mow is a reference to 'Heywards' which could have been and ale house at one time but is very doubtful.

BARREL

This establishment was situated at 30 Salop Street which was owned by the Bridgnorth Garage. Its sign falls into the primitive group and consisted of a barrel suspended horizontally. The ancient skilled art of barrel making has long since past and is remembered in the Coopers Arms. It appears on a list as first being licensed in 1830.

BEAR

The Bear or Brown Bear is situated at 24 Northgate, it has also been found listed as 28 Northgate in 1868. There appears to be no clue as to the origin of this signboard however two ideas have come to light. It may have been a whim of the landlord or may have been chosen to denote a place where the barbarous sport of bear baiting was practised before becoming illegal in 1835. This establishment once brewed its own beer as the coppers and hand pump can still be seen at the rear. A 14'6" deep well also exists but is now covered over at the rear. The 'Nags Head' has also been found at this address for a short time.

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An Encounter With an *al-fresco* Beer Festival

By: Alan Thwaites

Way back in early summer, a coach was booked for a cultural visit to Liverpool on Saturday 7th November. This was long before the CAMRA National Campaign to 'Save the Roscoe' was arranged for the same day. Drop-off point was at King's Dock near the 'Baltic Fleet', to which hostelry those with weak bladders immediately repaired. With ballast tanks suitably empty, a pint of the locally brewed (on the premises) was most welcome. With some others, I then took a ferry across to Birkenhead Woodside where, after a short trip on the heritage tram line we visited 'Gallagher's Pub & Barbershop'. This *GBG* pub is well worth the journey across the water and yes, you can get a haircut while you sup!

A quick trip on the underground line from Hamilton Square back to Liverpool Central was followed by a walk towards our intended stop at the 'Grapes' in Roscoe St. However our route was past the 'Roscoe Head', where a temporary bar had been set up outside with around 20 ales in addition to those on sale inside the pub. The Roscoe has been in every *GBG* since it was first published, a distinction it shares with only six other pubs. This has not prevented its being bought by a property development company and threatened with demolition, hence the Campaign Rally and beer festival which we found impossible to ignore.

Having extracted ourselves from the most welcoming company at the Roscoe, we then moved on to the 'Central' in Ranelagh St. where we marvelled at the glazed interior which is as splendid as the 'Philharmonic'. The next pub was the 'Globe', just around the corner. This small local pub is where the Liverpool branch of CAMRA began 40 years ago. The departure hour for the coach beckoned, so we made our final call at the 'Ship & Mitre' in Dale St, outside which we were picked up for the journey home.

All the pubs visited sold beer in excellent condition and no pint cost more than £3, with £2.60 - £2.80 seeming to be the 'normal' price. Liverpool always seems to give excellent value for money with good ales served in delightful establishments – do go and visit, you will not be disappointed!



BEER FACTS

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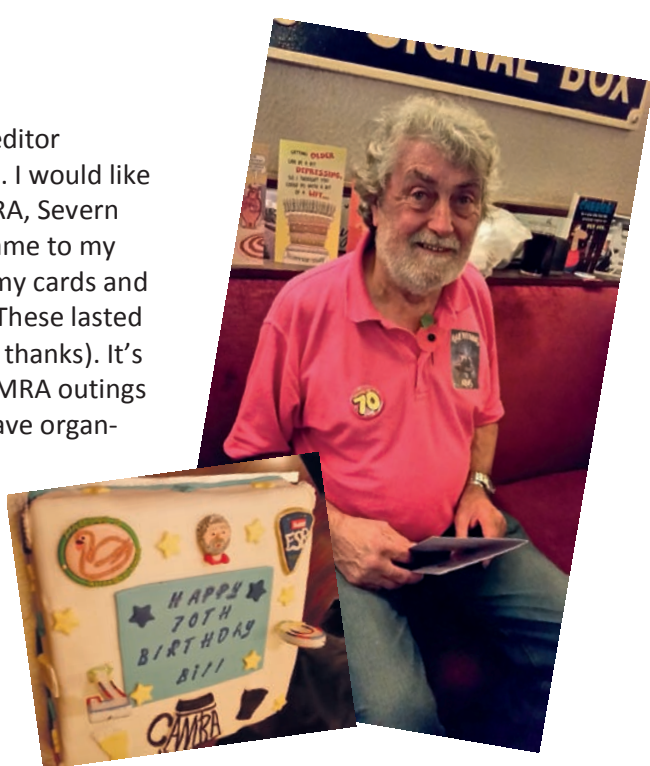
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70th Birthday

On the 6th November 2015, your editor reached the grand age of 70 years. I would like to thank all the members of CAMRA, Severn Valley Railway and Friends who came to my do, at the Railwaymans Arms for my cards and pints of ESB put 'behind the bar'. These lasted me for four days (HSBC send their thanks). It's been a busy year with trips on CAMRA outings and ones that Paula and Myself have organised from the railway, to Liverpool (twice), north Wales and Rowton Brewery to name a few. I am now looking forward to this year to see where we go next. Cheers

Bill



Birmingham Beer and Cider Festival 2015

By: Mike Vorwerg

On the Thursday of the festival Bill Sturt and I travelled over to the festival by bus to Wolverhampton and then tram into the jewellery quarter where the festival was being held. Bill started on pints 4.2 upwards and I started on 3.8 upwards. The staff were excellent and we even met some old friends who were working behind the bar.

The strongest beer available was an IPA at 15.0 %, of which Bill had two pints, but I could only manage one pint. We had a great time and the new venue was very different to the last Birmingham Beer Festival that we visited. This year it was all on one floor, which made

getting around easy for everyone

Amongst the beers that we tried were the following: Church End, (Turkish delight 4.4%, Rhubarb 5.0%, Fallen Angel 5.0%). Enville, (Cherry Blonde). First Chop. Fixed Wheel/Angel Ales, (Cyclone 15%). Flipside, (Empress Rupee 5.8%). Full Mash, (Wheatear 4.2%) Greeves, (Clear Cut 4.4%). Holswothy, (Green Goldings 3.8%). Horn Castle, (Jolly Sailor 3.8%). Kelham Island, (Rye Plains Drifter 4.9%). Magpie, (Ruby Robin 5.6%). North Riding Brewpub, (Peasohlm Pale 4.0%). Oakham, (Citra 4.2%, Green Devil IPA 6.0%). Rebel, (Green Hop 4.3%). Revolutions, (The Queen is (Not) Dead 7.4%). Sarah Hughes, (Dark Ruby 6.0%, and Snowflake 8.0%).... and the list goes on!

Needless to say we had a happy time!



Readers Comments

Dear Sir,

I read the article by Brian Darke with interest...and sympathy!

I have been a member of CAMRA for 40 years and it was a real shock to me when I too was diagnosed with Coeliac disease five years ago. O dear, no more beer! Now that's a real tragedy, and it felt quite depressing...at first.

Now I love my cider, so much so, that I have started making it myself (Oxley Orchards Organic, thanks for the plug)! Like Brian, I search out 'real cider' wherever I can and have been helped no end by that doyen of cider enthusiasts, John Lewis, of Shrewsbury.

However, all is not lost with regard to beer. Some gluten-free beer is brewed and can be available in bottles in all the 'proper' supermarkets. The Daura brand is my favourite and is a pilsner-like lager with a good bite, while Celia lager is now seen on the shelves of Waitrose too.

But like me, I expect coeliac beer lovers will be pining for a good pint. Fear not. Hop Back Brewery (Salisbury) produce the excellent Crop Circle, which is refreshing and tangy, an ideal summer drink. The Harrows Inn, at Coven (A449, north of Wolverhampton, tel 01902 790055) stocks this frequently and will pour it by request direct from the barrel, to avoid pipe contamination.

Also, Against the Grain (Wold Top) is a naturally wheat free ale, suitable for coeliacs. Wolverhampton branch of CAMRA always try to have a gluten-free beer available at their beer festival, as did Birmingham this year. It is not difficult to source beers suitable for coeliacs, so I do suggest that local CAMRA committees give it a go. The beer will be popular with everyone, not just me and Brian!

Oh and one more thing...anyone diagnosed with coeliac disease would be well served by joining Coeliac UK, who will help sufferers through their difficulties.

IAN JENKINS

GROUP ORGANISER WOLVERHAMPTON BRANCH, COELIAC UK.

www.coeliac.org.uk/wolverhampton

Dear Sir,

I have been a follower of your magazine since the first issue, in my opinion it gets better with every issue. My only complaint is that there seems to be a lot about the railway and article's by people who use the Railwayman's Arms, I even hear it said in a local Bridgnorth pub that it should be renamed 'Rail Sabrina'

Name and Address Supplied

Editors Reply

Thanks for your comments. One of the main reasons for the perceived railway bias is that no matter how many times I ask for articles from CAMRA members (other than regulars at The Railway) and magazine readers, very few are forthcoming. Why not send something in yourself?

Cheers Ed

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Love your local? Act now to protect pubs in your area by nominating them as Assets of Community Value (ACVs).

By: Fay Grima CAMRA HQ

CAMRA has launched a new initiative to protect our much loved pubs. Every week, 29 pubs are lost forever as loopholes in the planning system allow pubs to be sold off, demolished or converted to several other uses behind the backs of the community.

In April 2015, the Government granted extra protection to pubs nominated as ACVs. Any pub nominated with the Local Council is automatically granted planning protection, and you will be consulted if it comes under threat.

This gives CAMRA members in England a real opportunity to protect valued local pubs by nominating them as an Asset of Community Value.

Can you help us protect 3,000 pubs by the end of 2016 by nominating your local as an ACV?

For more guidance, email our support team on acv@camra.org.uk or call 01727 798 449

What to do:

1. Decide who you are nominating on behalf of. You can either nominate as an unincorporated group of 21 local people, as a Parish Council or in connection with another local group including CAMRA Branch.
2. Go to your [Council website](#) and look up the section on Assets of Community Value or Right to Bid. Here you can download a nomination form (or if there isn't one available CAMRA provides a template below).
3. Fill in the form with as much detail as you can on why the pub should be classified as a community asset. For advice on what to include, you can see our checklist here: <http://bit.ly/1NIR2IL>
4. If nominating as an Unincorporated Group, demonstrate that at least 21 people from the local community support the listing of the pub. If nominating with your CAMRA Branch, you don't need to do this.
5. Check your local council website to see where the nomination needs to be submitted. Many councils have produced guidance explaining how they are accepting nominations.
6. Request a receipt from the local authority to acknowledge they have received the form as planning protection will be granted at the point of nomination.

Faye Grima CAMRA Campaigns Officer
01727 798449

Love your local?

List it as an 'Asset of Community Value'
todaywww.camra.org.uk/listyourlocal

Ale on the Rails

By; Paul Appleton

In the fifth issue of *Ale Sabrina* we looked at pubs on the eastern side of Bewdley, closest to the railway station. However, those who have a little more time will be rewarded by taking the short walk across to the other side of the river into Bewdley itself.

The town has an attractive Georgian frontage to the River Severn and is popular with visitors. During the day and early evening it is a pleasant place to while away a few hours, enjoying its many pubs and other attractions, but be warned, on Friday and Saturday nights it can get a bit boisterous as revellers arrive in large numbers from nearby Kidderminster. If using the train of course, this won't be an issue, as apart from on special gala weekends, trains don't normally run into the later evening.

On crossing the river the quayside, properly called Severnside, offers the first three watering holes. To the left, on Severnside South is a comparatively new pub. The Arches Bar opened in 2009 and is a lively pub with sports TV and can get busy out front in the summer. It sells two real ales, usually two from Wye Valley's Butty Bach and HPA, and Hobson's Twisted Spire.

Going the other way from the bridge on to Severnside North is the recently refurbished Cock and Magpie, which has something of an American theme with an interesting décor that features exposed pipes, speak-easy tables and a large scale model train that runs between the two bars above customers' heads. The Marston's-owned pub offers Marston's EPA and Jennings Cocker Hoop on hand pump and a simple menu featuring burgers and hot dogs, with some interesting creations that will satisfy most appetites.

Perhaps the best place though for a bite to eat, and offering one of the largest choices of real ales, is the Mug House. It is the only place where you can buy Timothy Taylor's Landlord in the town, plus there are three other regulars – Bewdley Worcestershire Way, Wye Valley HPA and Purity Mad Goose, plus a changing guest and real cider. The partly covered court yard at the back is a sun trap in the summer and there are a few tables out front alongside the river. The Punch Taverns-owned pub also has seven en-suite bedrooms for anyone who fancies making a night of it.

Moving up Load Street there is the black and white fronted George Hotel. This once independent hotel is now part of the mighty Wetherspoons empire and as such offers the best value real ale in town, with five or six on offer at any one time, which as well as the regular Greene King Abbot, Ruddles Best and Sharp's Doom Bar, offers ever-changing guests that typically include beers from local brewers such as Enville and Holdens.

Continuing west, St Anne's Church dominates the top of Load Street. Keeping left of the church and left into High Street you immediately come to The Talbot, which has recently changed hands.

Worcestershire Way and Doom Bar are the regular beers served. The 450 years-old pub features memorabilia including a Penny Farthing bicycle and is a live music venue on Thursday evenings and occasional Sunday afternoons. Worth the walk for a further 300 yards along the High Street is the 15th century, grade II listed Little Pack Horse.

Now Follow Load Street round to the right where it becomes Dog Lane and you will find the 280 years-old Horn & Trumpet, which is an Enterprise Inn. This is a traditional multi room pub and offers Morland



owned by Punch Taverns, the pub has retained its cosy appeal and has a good reputation for its food and drink. There are three beers on hand pumps, typically St. Austell Tribute, Hobson's Town Crier and one from the Bewdley Brewery stable, which is just round the corner from the pub on Lax Lane.

Retracing our steps to Load Street and taking the fork to the right of St. Anne's church we first come to HR's Sports Bar. Cask breathers are used on the two real ales – Greene King IPA Gold, plus a changing guest. The White Swan is at the top of Load Street and has a reputation for being a bit lively at weekends, turning

into something of a nightclub with a late licence. It does offer Banks's Bitter and Ringwood Boondoggle. Old Golden Hen and Wye Valley HPA. Instead of going right into Dog Lane, if you follow the Cleobury Mortimer road (B4190) to the left, there is a pub hidden from view at Welch Gate, yet just a short walk away that is worth a visit. The Woodcolliers Arms is a curious place. It is grade II listed and has wooden floors, low beams and open fires, along with three real ales, plus traditional ciders, yet it features Russian cuisine alongside a few English favourites. The beers on offer include Three Tuns 1642 Bitter, Ludlow Gold and one from St. George's brewery at Malvern.

There are other pubs in the outlying districts of Bewdley, but one in particular is worth mentioning if you fancy walking a bit further out of town – but don't miss the last train! The Black Boy is up Sandy Bank (fork left at Welch Gate) on Wyre Hill. The half-timber black and white pub is a real gem and the oldest in Bewdley, dating back to 1462, and is grade I listed. It has three small rooms and a pleasant garden at the rear. The Marston's pub offers Banks's Mild and Bitter, plus guests such as Sunbeam, Boondoggle and Pedigree, all from the Marston's portfolio.



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Adventures in Kent

By: Paul Bradburn

Back in November 2005 Britain's first micropub opened its doors and I visited it a few months later when singing in nearby Canterbury. It is to be found in Herne, a small village about two miles from the better-known East Kent coastal town, Herne Bay.

The landlord of the Butcher's Arms is Martyn Hillier who always gives customers a warm, personal welcome to his tiny hostelry. As the name implies, it was formerly a butcher's shop. Martyn had the opportunity to convert it into a pub and so 'grasped the nettle', as you can read in his article on the last page of the November issue of CAMRAs *'What's Brewing'* newsletter.

You cannot really avoid conversation in the Butcher's Arms, being only a couple of feet from other like-minded beer drinkers, sat on the high bench at the ex-butcher's chopping board topped table opposite you. There will be no more than a dozen people sitting in this intimate atmosphere, but there is a space for another dozen or so to stand chatting at the side. Beer is served at your table direct from four barrels in the adjacent temperature-controlled passageway. There are no distractions from piped music, television, gaming machines and the like. Use a mobile phone and expect dire consequences! Just enjoy the friendly banter and excellent beers with a total absence of pressurised keg material. It is a 'real ale heaven'! When I studied the 2016 *'Good Beer Guide'* I discovered that there are now many other micropubs in Kent, so I booked my B&B. Armed with said *GBG* I set off for a few day's exploration. What follows is a resume of my findings.

Not all the micropubs in the area were visited but my first port of call was in Ramsgate where I stayed, the 'Conqueror Alehouse' on Grange Road. I was greeted by friendly locals and Colin the landlord, the ex Thanet CAMRA chairman. The pub is a former shop, like many micropubs, having been previously a florists, a sweet shop and an aquarium. It opened back in November 2010, following Colin's visit to the CAMRA AGM in Eastbourne. A speaker there was Martyn Hillier who inspired him to open his own pub. Local beers on offer are from Attwell, Isla Vale and Hopdaemon, along with Broomfield Cider. I enjoyed my Golden Braid and the warm welcome.

Now I'm off on the frequent 'Loop' bus service to the St Peter's suburb of attractive Broadstairs. Here I soon found the 'Yard of Ale' and was greeted by Shawn Galvers, the landlord, with a handshake and friendly enquiries about my declared mission. The pub is a warm, inviting stable, complete with straw but no farm yard animals. It is dog-friendly though and has a 'Dog of the Week' competition. Beer was £3 a pint, less than the amount charged in most local pubs, but typical of most other micros. I could have Skinners or Gadds, but went for Peerless 'Waimea' out of regard for my Cheshire roots. I learnt Shawn had been a policeman and a fireman, but decided to open the 'Yard of Ale' with 'a wing and a prayer' 18 months ago. He has since been rewarded with the local CAMRA (Pub of the Year) award and is currently awaiting news of the next stage of the process. He organises tours of other Thanet micropubs by minibus at £30, including beer!

Where next? 'Try the Four Candles round the corner', said Shawn. So, impressed by this cheerful fellow, his superb pub and chatty locals I followed his advice. I was glad I did, and found beer brewed by the pub which had opened in 2012 and enjoyed my 'Ramam' at 4% which received another high score for *'What Pub'*. As Zebedee was prone to say, it was now "time for bed", so I headed back replete to my B&B.

(Part two to follow)



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TES CAMRA's 1st Telford Region Beer Festival

By: Paul Barrow

There hadn't been a CAMRA beer festival in the Telford area for around 20 years so, although Telford and East Shropshire CAMRA run the Real Ale Bar at Festival At The Edge near Much Wenlock, in the summer of 2015 a plan was hatched to offer a new beer festival in the heart of the branch region. As with all of these things, it is probably true to say that the organisation should have started a little earlier than it did, but thanks to the concerted efforts of the festival committee under the leadership of Paul Jones, the first CAMRA Beer Festival in the Telford region opened its doors on time on November 5th.

The venue was Shifnal War Memorial Club. The plan was to offer around 20 ales of varying styles and strengths from around Shropshire and further afield, with four ciders and perries also locally sourced. Orders were placed with brewers for their wares, but we had not anticipated the generosity of Shropshire's brewers and Shifnal's publicans.

With sponsorship donations of firkins of beer from Ludlow and Joule's breweries and The White Hart, Shifnal, the beer list started to resemble that of a larger event. But instead of cutting back, the decision was taken to showcase as many beers and to provide as wide a choice for the festival-goers as possible.

As well as those mentioned, the organisers also recognise the sponsorships from The Plough and Jasper's Bar of Shifnal for the printing of the beer tokens and the draw prize of a gallon of beer respectively.

The first night went with a bang. Well, what would you expect on bonfire night at a location next to the biggest fireworks display in the town? Many display visitors were pleasantly surprised to find a proper beer festival happening right next door and dropped in for anything from a swift one to a full evening's drinking. Rowton Rocket, anyone? Friday and Saturday were equally busy, such that the organisers were optimistic that they had hit the right number of beers for the event, a calculation of almost pure guesswork for a first festival.

The final task was to count the votes for the Beer of the Festival. A clear winner emerged in Salopian Velocity, with Rowton Portly Stout and Corvedale Pax taking joint second places.



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GBG County Area _____ Score 0 - 5 _____

Beer _____ (Optional)

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GBG County Area _____ Score 0 - 5 _____

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A South Eastern Booze Cruise (Or “How deep is your wallet”)

Part one

By: Alan Thwaites

Friday 25th of September saw the usual suspects heading south for the annual Booth Booze Cruise, which this year started in that well-known holiday resort of Southall. ‘What Pub’ identified the nearest pub to the boatyard as being a Fuller’s House, the ‘Walnut Tree’ in Yeading, so it was here that we all met-up before descending on the yard.

This proved to be a disappointment as the ‘London Pride’, while of acceptable quality, ran out after about a dozen pints, so the late arrivals had to make do with bottles or John Smith’s finest smoothpour (Yuck!). For our first night we ventured down the Slough Arm of the Grand Union Canal (Why Slough I hear you ask? – because it is there, silly!) The GBG recommended pubs were both too far from the canal basin, so we opted for a night in the local Weather-spoons, the ‘Moon & Spoon’. There was a range of beers from microbreweries as well as the usual ‘spoons fare. However most were 5% and above and not really good for a session so I selected ‘Twyford Tipple’, brewed by Bingham’s of (you have guessed it!) Twyford. This is a well-balanced amber bitter, but was a little tired and only merited ‘two’ on the CAMRA scoring method. What was also surprising was the price: £1.99 less the 50p Camra voucher made for a very cheap evening. This made what was to come even more of a shock!

Saturday saw us retrace our steps to Cowley and then start north up the Grand Union proper, calling at the ‘White Bear’ in Batchworth for lunch. This Greene King pub was busy with lunch-time diners and the IPA was very run-of-the-mill, especially at £4 per pint! However it was very handy for Tesco’s next door. A knackered starter motor battery made for a delayed resumption and we only made it to Croxley for the night. Here some intrepid drinkers made it all the way to the ‘Sportsman’ at Croxley Green, a GBG pub, but a Welshman among us wanted to see Wales stuff England in the Rugby World Cup. We thus needed a pub close by with a television. ‘What Pub’ suggested the ‘Fox & Hounds’ as the nearest suitable and here we found a busy locals’ pub selling a range of Greene King products. The IPA was in good enough condition to allow me to drown my sorrows after the game, despite the price.

By Sunday lunch we were north of Hemel Hempstead in the ‘Three Horseshoes’ at Winkwell. This is an historic canal-side inn selling Charles Wells ales as well as guest beers. I selected ‘Bombardier’ and was not disappointed, deciding that a ‘four’ was worth posting onto ‘What Pub’. In the next instalment I shall describe some of the hostleries south and north of Milton Keynes, including some real gems.



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Isle of Man – One for your bucket list.

By: Major Willmore

We finally ticked another off our bucket list when paying a visit to the Isle of Man, and what a treat! It was an organised tour which included the major five towns and other places of interest on the island.

On arrival in Douglas and settling into our hotel for the four night stay, we decided to have a look and see what local ale houses were like nearby. Even when away you need a local for a pint or two and there were many options.

Our first was the Quids Inn! Entry was by paying one pound with a coin into a turnstyle. This was unique to us and whilst not feeling welcome we soon changed our view. The pub had a great ambiance, filled with locals and also a great price list. All beers were £2.20 a pint, all shorts £1.00 and speciality bottles £2.40. Needless to say this became our local!

Other pubs visited in Douglas worthy of note are The Thirsty Pigeon, a great management style offering a table service for drinkers. British Hotel, harbour side was also a treat with a great range of Okells ales.

The four other main towns visited, all coastal were, Ramsey, Peel, Port Erin and Castletown. Ramsey pubs of note being the Ellan Vallin and Trafalgar Hotel offering Bushy's and Castletown ales.

Port Erin, we travelled by Steam train from Douglas, a very pretty place with The Railway Station Hotel again selling Bushy's and Okells ales.

Peel, two pubs not to be missed are the Marine Hotel along with the Peveril, selling Okells range of ales. A pub which has great views.

Castletown has the Castle Arms, known as the glue pot, discussions with regulars did not explain how it came to be. Many CAMRA awards have been achieved and again it's predominately Okells ale that is sold. The front of the pub faces the castle and rear overlooks the harbour, a good place to dwell for a beer or two.



MEET THE BREWER... *Steve Preston*



How did Rowton Brewery get started in brewing cask ales?

Since the age of 18, give or take a few years, I have had a keen interest in drinking and real ale. In 2001 having decided to rent out the land on the family farm I entered the brewing industry. Barry Malone the then landlord at the Tidley, my local, said it was like putting a child in charge of a sweet shop. Following working in the industry for a number of years I then set up Rowton Brewery on my own in the farm buildings.

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

The business was founded in October 2008 with myself at the helm. I couldn't have set up the brewery without the help from people in the village of Rowton as well as friends and family.

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

The first beer I brewed was Rowton Bitter, a 3.9% pale session ale. It is has always and still is described as "A Pale Ale with a Crisp Hoppy Flavour".

How many barrels do you currently brew in total?

At present we are brewing around 45 9 gallon barrels per week.

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

That is a very loaded question. On our farm at home we have around 10,000 square feet of empty buildings, many of which would make ideal breweries. If we could fill all these with fermenters we would cease to be a micro brewery.

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

From conception to production around 4 weeks. We have to be sure that the beer is in optimal condition before being released into the trade.

Where do you see Rowton in the next five years?

My son recently joined the business and in the last 6 months we increased our production by 40%. Hopefully this upward trend can continue and we will be looking to invest in a bigger capacity brewery and more casks to service this.

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

One of my all time favourite cask ales is Fullers ESB closely followed by Sarah Hughes Ruby Mild.

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

To observe through cleanliness and hygiene. Lack of it has been in the past been many a brewers downfall.



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Peter Kavanaghs a Liverpool Treat

By Major Willmore

If you are ever in Liverpool and tiring of the ordinary pub scene, then a must see place is the Peter Kavanaghs pub in Egerton Street L8 7LY.

You will be made most welcome by Amanda and Stevie who take great pride explaining the history of this intriguing ale house. It's a pub that has three rooms with the main area on two levels which are superbly laid out. Rooms have wall paintings that history states a painter with a bar bill that could not be met paid off his debt by painting the bar areas with classic novel scenes.

You have to admire an array of curios both on the walls and ceilings, including Ships, guitars and ornaments that are never out of eyeline. One pint of real ale will not give you enough time to see it all so have another and enjoy a unique pub.





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Welcome to 'The House of Fun'

Brewing (and drinking) a Mocha Milk Stout

By: David Litten (the Bloke from Hull)

Was it really 33 years ago that I went to see Barrie, the record man on the market to buy an ex-jukebox copy of 'House of Fun' by Madness?

Well it must have been and I still have it, complete with picture sleeve and false centre. We always had to say "got the middle for this mate". It was released as a one-off single on 30th April 1982 and reached No.1 in the Hit Parade.

Memories of all this came flooding back when I spoke to Andrew and Mark from Revolutions Brewery at Wakefield CAMRA beer festival November 2014. They had already decided on the names of the beers for their 2015 Rewind Special series and offered me a choice to come and brew one. 'House of Fun' jumped out at me as it about sums up my life at the moment. Several weeks later, Andrew showed me the pumpclip design on his phone and at that moment the

pub we were in, the Victoria in Ossett became just that as I had to put my drink down and roll around with laughter.

Based at Whitwood in Castleford, Revolutions make great music-inspired beers, wide ranging in styles and flavours that appeal to contemporary tastes and yet with a nod to the vinyl (and cassette) tradition of my youth. Classic songs, albums and artists are referenced throughout their beer range. Many are 4.5% ABV (including this one) reflecting their love of the 45rpm 7" single younger readers take note and look on the internet, please.

Winding on to 18th February 2015, the brew day arrived and new apprentice Callum was soon busy weighing out the malts. Carafe 3 was used to provide a less intense flavour than usual to allow the chocolate malt to come through for flavour. Someone had done his homework. Andrew!

Other notable grains added were roasted barley, chocolate malt and oats.

After boiling for a couple of hours in the mash tun, the wort was transferred to the copper for a rolling boil. Pilgrims hops

The logo for Revolutions Brewing Co. features the word "Revolutions" in a large, bold, black serif font. Below it, "Brewing Co." is written in a smaller, black, cursive script font. The text is overlaid on a graphic of several concentric, elliptical orbits in a golden-brown color, with three small circles of the same color positioned at various points along these orbits, resembling a stylized atomic or planetary model.

were added for bittering and then it was time for the magic ingredients. Lots of Lactose powder to make it **Marvellous** and 3 kilos of Cacao Nibs from Peru, the land of footy World Cup legends Hugo Sotil, Teofilo Cubillas and Hector Chumpitaz. I remember them well – I had the Subbuteo team. A search on the internet reveals that Cacao increases energy, vitality and well-being through the release of an andamide, a bliss endowing compound. Who said beer is not good for you.

The wort was then rapidly cooled via the heat exchanger and transferred to the fermenter where the yeast was added to begin the final process (for the time being). A bit of clearing up and then it was refreshment time over at the Junction pub in Castleford where the guys told me that 'our' beer was the most expensive they had ever made thanks to the fancy ingredients. No pressure then!!

After a week of waiting and wondering, Andrew contacted me to say that it was Ok. Such enthusiasm. He also instructed me to attend the beer launch at the up and coming Robin Hood pub at Altofts on 11th March 2015.

The news went out and about and as the evening of the big day approached my worrying intensified. However, after one sip at the pub I was happy. The mocha milk stout brewed with my help/interference was pretty good. The Robin Hood was certainly a 'House of Fun' that night.



But the story did not quite end there. The following day, I was working at Leeds CAMRA beer festival and our beer was on. Quality control revealed that it was still very good. Quite by chance I bumped into Ian Cheeseright, the pumpclip designer.

What an honour! I abandoned my duties for a while as we chewed the cud over a pint or two.

So thanks guys for making a wonderful beer and involving me. And no – I was not one of those embarrassed teenage lads who frequented chemist shops.



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Overheard in pubs!!

By: Alan Jones

I was standing at the bar of The Bree Louise near Euston station a couple of years back, when a couple of suited blokes walked in, one full of himself trying to impress his mate, who was sitting at a table.

“Two pints of bitter, please” says the bloke!

“Certainly Sir, which bitter would you like?”

“I was in last Thursday and had a lovely Golden bitter, so two of those please”

“We have 18 ales on Sir, and they are constantly changing, so which would you like today?”

I turned to look for his colleague who was hiding behind a menu, in embarrassment.

Or maybe to hide his smile!

Incidentally The Bree Louise gives a 50p

discount on production of a CAMRA

membership card.

Deadline Dates for 2016

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!

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I.T.M.A.



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or the Editor.

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

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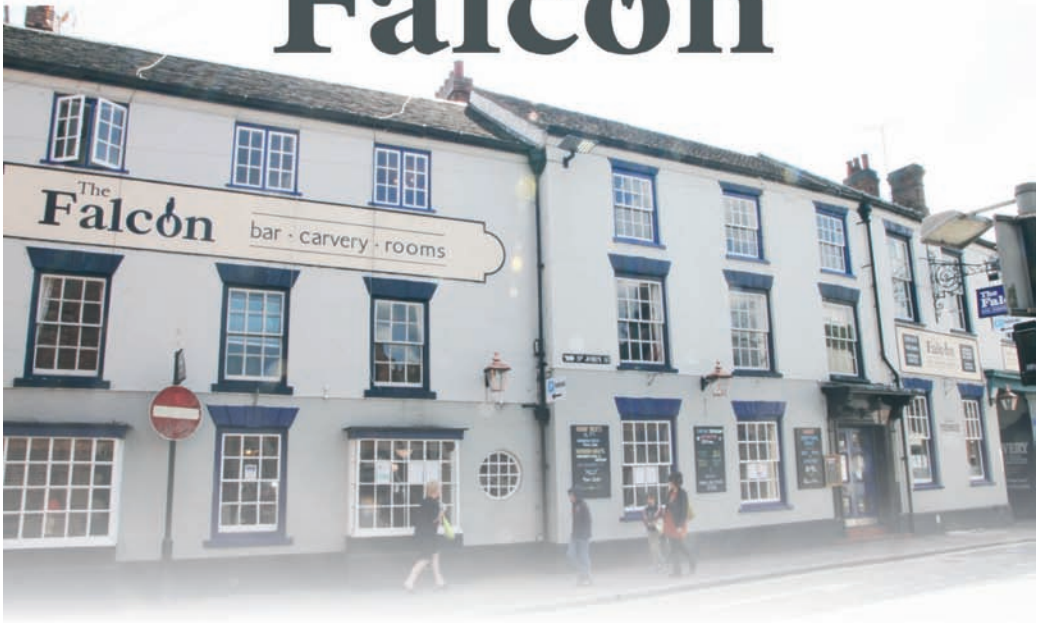
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The Recipe Corner.

BRAISED RED CABBAGE

By: Paula Griffiths

Ingredients

One red cabbage
One large cooking apple
One large onion
3 tablespoons brown sugar
3 tablespoons white wine vinegar
One clove garlic
¼ teaspoon cinnamon
½ oz. butter



Method

Shred the red cabbage, removing the hard stalk.

Chop the onion.

Peel, core and chop the cooking apple.

In a casserole dish, layer the red cabbage, onion and apple, sprinkling the sugar, spices and garlic between the layers.

Pour in the wine vinegar.

Add the knobs of butter. Put the lid on the casserole dish and cook slowly for 2 ½ to 3 hours, gas mark 2, 300f or 150c.

Stir the cabbage mixture a few times during cooking.

The braised red cabbage goes well with Turkey, Lancashire hot pot, sausages and Pork dishes.

It can be eaten hot or cold but can easily be reheated if required.

The braised red cabbage can be made in advance and frozen

THE QUIZ - The Book I Read

- 1) “All children, except one, grow up” is the opening line of which book?
- 2) In which Dickens novel does the reclusive Miss Havisham appear?
- 3) Who wrote *A Suitable Boy*, at 591,522 words long one of the longest novels in the English language?
- 4) What creatures are central to the novel *Watership Down* by Richard Adams?
- 5) Which novel is based on the experiences of Alexander Selkirk?
- 6) *The Brightest Star in the Sky* is the most recent novel of which writer, best-known for *Lucy Sullivan is Getting Married*?
- 7) *Lucky Jim* and *The Old Devils* are notable novels by which writer, whose son is also a prominent novelist?
- 8) Which titular Thomas Hardy character had the surname Fawley?
- 9) Arthur Seaton is the protagonist of which 1958 Alan Sillitoe novel?
- 10) *Love and Mr Lewisham*, *Kipps* and *The History of Mr Polly* are amongst the works of which writer, best remembered for scientific romances?

- 1) *Peter Pan* 2) *Great Expectations* 3) Vikram Seth 4) Rabbits
5) *Robinson Crusoe* 6) Marian Keyes 7) Kingsley Amis
8) *Jude the Obscure* 9) *Saturday Night and Sunday Morning*
10) H G Wells

ANSWERS

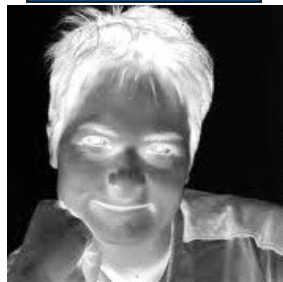
Phrases and Sayings

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

- | | |
|---------|-------------|
| 1, BHD | 6, HATP |
| 2, BOF | 7, HAAS |
| 3, FTM | 8, HYGFG |
| 4 FWMM | 9, WTW |
| 5, FFFM | 10, WARFTAB |

- 1 Bad Hair Day 2 Baptism of Fire 3 Face the Music
4 Faith will Move Mountains 5 Famous for Fifteen Minutes
6 Handbags at Ten Paces 7 Happy as a Sandboy
8 Have Your Guts for Garters 9 Walk the Walk
10 Wave a Red Flag to a Bull

Who are these Famous women?



Top - Ellen Macarthur
Bottom - Amy Johnson

EVENTS TO COME

Bridgnorth Meetings

Tuesday 26 January – 7.30 pm

Black Horse, Bridgnorth

Tuesday 9 February – 8.00 pm

2017 Good Beer Guide Selection Evening
Old Fighting Cocks, Oakengates TF2 6DU

Tuesday 23 February – 7.30 pm

Bell & Talbot, Bridgnorth

Tuesday 29 March – 7.30 pm

Friars, Bridgnorth

Bridgnorth Social Events

Friday 8 January – 7.30 pm start

Social Evening – beer & chat
George Hotel, Bridgnorth

Saturday 20 February

Salopian Brewery visit

Friday 11 March – 7.30 pm start

Social Evening – beer & chat
White Lion, Bridgnorth

Saturday 19 March

Joules Brewery visit

For more information and to reserve places
please contact

Dave Haddon dhaddon@hotmail.com

07809 887159 01746 862884



Bridgnorth CAMRA

TES Meetings

Tues 12th January – 8pm

Jaspers, Shifnal

Wed 3rd February – 8pm

GBG Selection Night
Old Fighting Cocks, Oakengates

Tues 9th February – 8pm

Tues 8th March – 8pm
(Branch Meetings Venues TBC)

TES Social Events

Sat 23rd January

Market Drayton Pub Survey (14 Pubs)
Rural Pubs on Route
Various Coach pick-ups Available

Tues 26th January – 7.30pm

Social Evening – Steak, Beer and Chat
The William Withering, Wellington
TF1 1LU

Sat 20th February

Meet the Brewer and Brewery Tour and
Local pub Survey - Salopian Brewery.
Various Coach pick-ups Available

Sat 19th March

Meet the Brewer and Brewery Tour and
Local pub Survey - Joules Brewery.
Various Coach pick-ups Available

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*

BRANCH CONTACTS

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Social Secretary/Survey Officer

Dave Haddon
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07809 887159

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Chairman

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07949 321442

T.E.S.

Chairman

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Beer Quality Scores

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

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The final copy date for the next edition is February 18th 2016.

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

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NEWSFLASH

JOULE'S BREWERY APPOINTS NEW BREWING DIRECTOR

Joule's have strengthened their brewing team by the appointment of a new Brewery Director, Neil Bain.

Next year will see Neil celebrate 40 years in the brewing industry, a career which began at Davenports in the 70's, progressed through Bass-Cape Hill Brewery, Springfield and Highgate and most recently Woodforde's Norfolk Ales.



He is relishing the challenge at Joule's brewery and already has big plans for a state of the art laboratory and the introduction of a new yeast handling system to allow the brewery to handle wet yeast proficiently, Neil's ethos is 'You are only as good as your last pint' so is working hard to introduce systems which will drive consistency.

Neil has received a lot of positive comments about the current beer offering and is keen that customers will continue to enjoy old favourite's, whilst occasionally being tempted to savour one or two new introductions he has up his sleeve!



LATEST JOULE'S NEWS:

The Red Lion

Great Hales Street

Market Drayton, TF9 1JP

The Sandbrook Volts

Shropshire Street

Market Drayton, TF9 3BYCheswardine, TF9 2RS

The Fox & Hounds

High Street

The New Inn

2 Stafford Street

Newport, TF10 7LX

The Lord Hill

43 Shrewsbury Road

Market Drayton, TF9 3ND



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