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Telford &
East Shropshire

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Ale Sabrina

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FOR
REAL ALE

A Gem of a Day
Out and about at Joule's
Brewery in Market Drayton

Day Tripper
There is no John, Paul, George
or Ringo, but there is a Mike a
Bill and a Janet (there is also a
Rita but she's not a meter maid)

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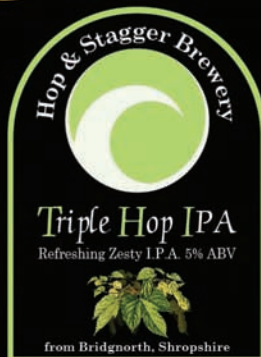
Issue 5. Spring 2015

www.bridgnorthcamra.org.uk

HOP & STAGGER



ALES



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EDITOR'S COMMENTS



Hi
Welcome to the spring issue of Ale Sabrina. As you can see from the front cover we were voted the best newcomer of 2014 in the West Midlands, so thanks to everyone involved over the past year!

We now embark on our second year and will strive to get even better, so it would be nice to have more articles to choose from and photos to go with them please! Our branch and sub-branches continue to expand, but it is still only the few that submit articles. So if you are reading this why not give it a go, and submit an article to bsturt@alesabrina.co.uk

As you will see in our Pub and Brewery news there have been a lot of changes since our last issue and I would like to welcome the new licensees to Bridgnorth and wish them a long and prosperous stay. And good luck to the Hop & Stagger Brewery on their relocation to the Apley Estate with a new six barrel Brewery.

I hope this issue finds us at the start of a nice spring and hopefully a long hot summer, so we can visit our rural and town pubs with outside drinking areas and enjoy the fantastic variety of beers and ciders on offer, from local and national breweries. So enjoy your beers and don't forget to enter beer scores on Whatpub if you are a CAMRA member! Remember use it or lose it.

Cheers
Bill Sturt



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

Planning work is now underway for Bridgnorth Beer Festival 2015.

This is to be held from Friday 4th to Saturday 5th September - please see Bridgnorth Camra website and Facebook page for details as they unfold.



Since our last edition the branch has had two successful trips to Market Drayton in the north of our county. More trips are planned for the whole branch and this should see us visiting more pubs the Telford and East Shropshire area, as well as venturing into neighbouring counties.

The sub-branch membership continues to rise and if you are interested in joining please contact any member of the committee for details or complete the form in this addition. Information is also available on the Camra website.

Early in the year the branch undertook the annual selection of pubs to go into the next edition of the Good Beer Guide. Please remember to input your scores into WhatPub when you have visited a pub as this will help us with the selection process each year.

Eleanor Haddon
CAMRA Sub Branch - Bridgnorth

.....NEWS FROM THREE BRANCHES

In February, as usual, we held our Good Beer Guide selection night. This is when our members vote for the pubs that our branch puts forward for the next edition of the CAMRA GBG. I cannot give you the names of those pubs that have been selected because this is only the beginning of the process. You will have to wait until the guide is formally launched in September for this to be made officially known. Those pubs that are 'being considered for inclusion' have already been contacted and surveyed by our willing volunteers and the resulting information passed on to the regional GBG co-ordinator.

This year was the first time that the national CAMRA web-site WhatPub has been used in the process. This year was also the first that members could vote electronically, which many of them did, and in so doing saved a considerable amount in postage for a branch-wide mail-out.

Your committee really doesn't care how you chose to convey what you discover in your pub-going activities as long as you pass it on to us.

When the information is received there is still an awful lot of hard work that is necessary to pull it all together. I, personally, would like to thank our Pub Surveys Officer, Dave Haddon and Membership Secretary Paul Jones and all those who assisted them in the process too.

Dave Tyler

CAMRA Telford & East Shropshire

We keep plugging away here in the North of the branch working with local pubs and breweries. We have some wonderful hostelrys well worth a visit and we as a group are proud to support them, but we cannot do it alone.

Would you like to become a member of CAMRA and support your local pub and ales? We are looking for new members who want to join us for a drink. All we ask in return is for all the members to simply score a beer or cider everytime you go into a pub. You can do it one of two ways, either using the www.whatpub.com website or using the score cards found in this edition of the magazine, handing them in to the staff behind the bar who will send them into us. It's that easy.

We need our local pubs to support us and one way you can do this is by joining up and using our Facebook page (Market Drayton Camra sub-branch) to tell us what ales and ciders you are selling and what is going on in your pub. What could be easier? The end result could be a promotional opportunity to all those involved.

Our sub-branch is very young, being created in the past 12 months and we have a lot of work to do. That is why we need the help of members and the co-operation of the locals to establish ourselves.

So can you help?

Please contact me for more information.

I promise I do not bite.

Bryn Pass

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April is promising to be quite an eventful month at the

Hop & Stagger Brewery.

Not only are we moving from our current location at the back of The White Lion but we are also increasing the size of our brew plant.

We have been lucky enough to find a new home at Astol Farm on the Apley Estate, which is in pretty close proximity to the Apley Farm Shop.

We are also moving up to a six barrel brew plant which is scheduled for installation in April.

Although the new site is not huge by brewery standards at least we will be able to move around without the risk of falling into the mash tun.

We would like to take this opportunity to thanks all of you who have given us your support over the past few years. Your feedback and drinking capacity has been very much appreciated.

Cheers!

PUB NEWS

We would like to give a belated welcome to Paul Tacchi and Alison and Adrian Hubbard as the new management team at **The Bear** Bridgnorth, they took over just before Christmas 2014, we wish them all the best in their new venture.

The **Bassa Villa** on Cartway Bridgnorth re-opens in mid March with Nick (Builder) Bevon the new owner, Nick will be known to lots of people from his time at the Shakespeare and lately of Munch.

Some new faces have taken on pubs in Bridgnorth recently. John Harrison took over as manager of **The Crown** on 23rd February 2015, John joins Marston's from The Spirit Group and has been in the trade for five years.

Tim Hodgkinson who has taken over **The Vine** in Low Town, he has 25 years in the trade and some of recent projects have been the Woodman Claverley, Enville Golf Club, the George Bridgnorth and The New Inn Harborne.

George Jones who has taken over **The Harp**, George has been at the Clarendon Hotel Chapel Ash and the Swan Compton before moving to the Harp.

Finally, Ade and Julie have taken on **The Shakespeare**, Ade ran a nightclub before taking the reins of the Shakey.

We would like to wish them all well in their new ventures.



Clipper Brewery (needs a Brewer)

The Brewery has lost its Brewer, he left one day and never came back. If you are a brewing enthusiast and would like to try your hand, or would like to lease a 2bbl brewery, then call in to see what can be arranged.



Wrekin
Brewing Company

Whilst demand for Wrekin Pale Ale and Gold is continuing to outstrip production capacity we are still managing to sneak in a special now and again. The 4.8% special is our chance to experiment with new hops, malts and brewing techniques and it helps to keep the brewing team focused and motivated. Brewing a special does give us headaches, however, if The Old Fighting Cocks or The pheasant run short of our headline beers. I mentioned hops just now and this year a lot of brewers are struggling to source big name hops. There's an acute shortage of USA hops in particular, thankfully we've got supply contracts in place to guarantee our supply of Citra and Centennial (the main hops for our Wrekin Pale Ale and Gold).

David

PUB NEWS

We are pleased to announce that **The White Lion** in Bridgnorth will be taking over the 2.5 Barrel plant from The Hop & Stagger Brewery.

The hope is that it will create monthly special beers that are perhaps a little less mainstream and hopefully more challenging.

Let's sup it and see, eh?

PUB NEWS

One year of my dream

Kevern Jones

My dream was to own the Bell & Talbot. I've used the Pub for over 50 years, as did my father, and I have good memories the Pub, and now one year on I have achieved my dream. Until recently we have brewed our own ales, and I am hoping to continue in the near future. Thank you for all your good support, which I hope will continue.

**DO YOU HAVE ANY
NEWS?**

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

Cheers!

WYE'S WORDS No. 33



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Groups of Inn Signs - Bridgnorth Area

Before I start listing all the Inns and Alehouses I have located in Bridgnorth over the past 40 years I need to explain why some of the inns were named.

COMMEMORATIVE GROUP:

This group commemorates a character or event. The enforcement of the Licensing Acts and the watch fullness of Magistrates at the Brewster sessions have saved the Town from an epidemic of such Inns signs. Some however managed to get established such as the Rocket or Flower de Luce and others.

HERALDIC:

This group shows part of or a complete Coat of Arms. The nearest Inn to the church invariably shows the Coat of Arms of the Lord of the Manor or Large Landowner. Strangely enough this was not the case with Bridgnorth. Sometimes a heraldic sign was adopted by an old worker when setting up as an innkeeper as a compliment to his past employer.

LOCATIVE:

This group includes trees, buildings etc. Landlords would name their establishment after something nearby such as the Ash Inn or The Bridge.

MARRIED:

Some Innkeepers when moving from an Inn would take their sign with them. It was a policy for an Innkeeper to unite or marry this sign and the sign of the new establishment. In marrying the signs the Innkeeper would get the best of both inns and custom from past and new establishments. This marrying of signs has led to much confusion during the publication of this book.

PERSONAL:

These are signboards named by the landlord who has a whim or fancy. These signboards cannot be explained, only summarised.

PRIMITIVE:

There are many Primitive signboards the most common being the Bush. An old Roman Proverb says "Good wine needs no Bush". "Ivy is not needed to sell good wine".

RELIGION:

This group has quite an important part to play in Bridgnorth Inn signs. Inns such as the Angel, Crosskeys and Doomsday are some of the many in this group.

RIVER:

These signboards reflect on the importance of past river trading to the Town. Inns in this group were plentiful especially in Cartway and along the Riverside and Underhill Street.

SOVEREIGNTY:

This group consists of The Kings Head and many other such establishments which commemorate or draw attention to the crown or sovereignty.

TRADE:

The licensing trade had their own particular signboards as did other trades such as Bricklayers. A feature of early commercial life in Towns was possessing a Guild. Bridgnorth had a guild by Royal Charter in 1227. A Guild regulates the trades of the Borough and none could carry on business without being a member of a company. The Companies or brotherhoods would hold their meetings or social events at the only places available then - the Inns. This group consists of Carpenters Arms, Masons Arms plus others.

NEXT EDITION: A HISTORY OF PUBS IN BRIDGNORTH FROM A TO Z

Lost but not Forgotten

By: Paul Jones

Unusually I was sitting alone in the White Hart, my thoughts meandering, and trying to decide whether to stick to the Salopian Gold or try something a little stronger, when my eye caught sight of the shelf full of books behind the optics, a continuous run of Good Beer Guides from 1993 to date. Curiosity led me to ask to look at the two earliest; the 1993 and 1994 editions, slimmer all round than the latest 2015 edition, some 500 plus pages against 970. The brewery section amounted to less than 100 pages whereas now there are 243. The single entries for the pubs didn't seem to have one with more than 50 words describing them, whereas now they regularly have up to 80.

All in all we seem to get a lot more nowadays, albeit at a doubling of the price- £7.99 to £15.99. I don't know how many different beers were available then, as opposed to now. Certainly we have a lot more, mainly due to the boom in brewery numbers, but while some things have expanded we all know that there are fewer pubs to choose from, though thankfully still many quality establishments, even some from twenty years ago. However we have lost some memorable watering holes which were considered good enough to be included in the '93 guide.

The Folley at Ackleton has been closed for many moons now, though thankfully still looking as though it might be revived sometime. **The Cumberland Hotel in Broseley** was thus described; 'an elegant country house dating from 1715'. It is now just that again, but without the ale.

The last time I saw the Crown at Ironbridge, it was looking very sorry for itself, but the guide said 'excellent views across the Severn Gorge.' I even went to a CAMRA meeting there.

The Lion Inn at Hampton Loade was

'totally unspoilt...close to the River Severn... accessible by ferry from the SVR.' I remember a sunny, summers afternoon there sitting outside on the lawn with friends, supping- was it Old Hookey?

The Red Lion O'Morfe I remember being told was a good place to get fresh vegetables, as there was an allotment attached to the property. The Guide said it had a smoke free room!

The Fox and Hounds at Stottesdon brewed its last many years ago, though fortunately this out of the way location supports another very fine alehouse and restaurant, The Fighting Cocks.

Though these have all fallen by the wayside, there are some continuing successes. **The White Hart Inn, Shifnal**, making its re-appearance in the 94 guide, was to become one of the enduring fixtures of future editions.

The Railwayman's Arms in Bridgnorth, has continued to hold its place every year. It does have an unfair advantage though. When did you last hear of steam engines being out of favour?

The Tiddly (Royal Oak) at Ellerdine Heath has maintained its place, again, in spite of being out in the sticks. **And the All Nations at Madeley** had loads of TLC heaped upon it by Jim and Linda Birtwistle to bring it back from extinction, and become once again a cherished local.

The guides always have dates which really refer to the previous year's surveys, so the pubs for 1993 were surveyed mostly in 1991 and selected in February 1992 for publication in September 1992. Yes you are reading this correctly; such is the publishing industry. *And don't forget, CAMRA's GBG is the most up date of them all by far*, in no great part because of the volunteer membership and its tireless work visiting pubs. Well some one has to do it!



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Mild in May 2015

It may only be March (as I write this!), but the buds are swelling and it will soon be the merry month of May, which means Mild!! As in previous years, the Shropshire branches of CAMRA are working together to produce a 'Mild Trail' covering all the pubs in Shropshire that are known to sell cask mild. While there are a few pubs to be confirmed, the total will be between 75 & 80 including some newcomers, two of which have just reopened after many years closure.

To take part, just visit one of the participating pubs and collect a passport. Purchase a half of mild and a sticker will be provided by the pub for your collection. Participants who manage to visit a sufficient number of pubs will be eligible for a certificate and a reward, which in previous years has included a commemorative T-shirt and a mug.

Even if you do not like the taste of mild, please take a passport and visit the pubs. The list is an eclectic one including busy town-centre hostelrys, sleepy country boozers and popular dining venues. Most can be reached by public transport but, being in Shropshire, never on Sundays!



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Readers Comments

Dear Sir

I have noticed that CAMRA in Bridgnorth regularly use the Community Bus for their trips.

I have to say that I find this fact of some concern. Surely the Community Bus should be used for parts of society that need (not want) subsidised transport for essentials, not jollies. Especially in recent years when we are all suffering the effects of a widespread recession.

I assume that CAMRA is not a registered charity so I wonder why, as an organisation, it needs to use the community bus for what is essentially a glorified booze up. I also have to assume that the CAMRA members that go on the trips do not necessarily need a subsidy as they seem to be able to afford to drink reasonable quantities of ale.

Perhaps some of the CAMRA members or a representative of Bridgnorth CAMRA would like to comment.

Name and address supplied

Dear Editor,

I am not sure where your correspondent gets their impression, but it is totally incorrect about our use of the Community Bus.

When Bridgnorth Sub Branch of CAMRA was established I was the Social Secretary, and it was my job to find a way to get members to visit the underused rural Pubs in the County. I had to find a means by which we could travel reasonable distances without infringing any Drink Driving laws, the hire of a mini bus and driver was the obvious choice.

The Bridgnorth Community Transport Group offers such a service to local Voluntary Groups, and consequently we use it. We pay an annual Fee for membership and we pay for the mileage travelled each trip. The driver is offered free non alcoholic drinks, and food when appropriate. The timing of our trips does not prevent the provision of the essential community services. To support the Community Bus service at least three of our members have been volunteer drivers for other Groups and Community Services. Personally I assist the management of the Bridgnorth Community Transport Group as an experienced user.

Yours sincerely

David Jones

Secretary Bridgnorth Sub Branch of CAMRA

Dear Bill.

Please can you publish this letter as a correction to a statement that I made in *Ale Sabrina* four: In my article 'A Crawl in the Fog', I stated that the 'Kremlin' is the second highest pub in Shropshire, whereas at 1400ft. it is indeed the highest, beating the 'Anchor' by some 10ft. I hope your readers (and staff at the Kremlin) will accept my apologies for this error, caused by a too-casual approach to checking facts before sending them.

May I take this opportunity to extol the virtues of the Kremlin as a unique pub in a unique setting from where on a clear day the views are absolutely stupendous.

Alan Thwaites

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The Piebald Inn, Hunmanby

By David Litten

After twelve years at the Chestnut Horse in Great Kelk, John Allen saw a business opportunity to 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 afternoon in January we made the trip by train to see Jon 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. Jon 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 the 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 Jon 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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Competition – 8th May 2015 - Festival – 9th & 10th May 2015



9th and 10th May 2015

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Meet the Brewer - Friday 8th May 2015, 5-9pm

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Why not pop along and write something for the next edition of Ale Sabrina?



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Joules Brewery trip - A Grand day out

By: Bryn Pass

With Christmas behind us we all needed to beat the cold weather and shake off those January blues with a brewery trip and true to form the branch had organised an outing to Joules in Market Drayton. So it was especially nice to be greeted with a warm welcome, a log fire and a sample of ales particularly the seasonal ale 'Old Number 6' a porter weighing in at a steady 4.8%. With the winter chill slowly thawing, we were given an introduction to the brewery and its history. For example, the 'Red Cross' originated from a mark put on barrels by the monks. This was inherited by Joules and is the sixth oldest beer trade mark in the world. During the second world war, the colour of the cross changed to green so that those 'in need of an ambulance and

first aid realised that in fact it was only offering thirst aid'!

After a hearty pork bap and another drop of ale we then toured the brewery with Tom one of the brewers. At the top of the brewing tower he took us through the recipes and told us how important it was to have good quality ingredients. To replicate the original Pale Ale (4.1%), Joules tracked down the last brewer of that age, Anthony Healy, to help them. This beer ceased



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production in 1974 when Bass Charrington took over and shut down the original Joules Brewery.

In the brewing hall we were shown the brewing process from the 'Mash Tun' to the 'Copper Kettle' followed by the 'Hop Back' a process carefully explained with a passing interest from myself in the hops used. For example Saaz hops are very expensive, purely because it is grown in the wild and you can never be certain of its yield and this is the hop that is used in the Blonde (3.8%).

After looking around the casking area we returned to the impressive Mouse Room for more replenishment, this time trying the Slumbering Monk (4.5%) and the warm log fire.

A total of 50 of us attended and I think we can safely say we shook off those winter blues and 'A grand day out' was had by all.



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TES Club of the Year

By: Paul Barrow

The current Telford and East Shropshire CAMRA Club of the Year is St. Georges Sports and Social Club, being awarded the honour during our recent survey crawl of Wellington and Telford. This isn't the first time that the award has gone to this club, so maybe it's time to find out more about this long-standing community sports and social club. St. Georges is one of the old villages and market towns of Shropshire which has recently been more collectively known as Telford, arguably benefiting from the investment in the area which has developed the shopping centres and industrial estates that we see today. The club was formed to serve the sports clubs using the fields on the current site, principally being cricket, hockey and bowls clubs. The club itself was formed around 1923, with a clubhouse being erected near to the current one. The current clubs which it now serves include Telford and Wrekin Hockey Club, St. Georges Cricket Club, St. Georges Bowls Club, junior football and various organisations using the all-weather pitches that have more recently been added to the facilities.

The club achieved a certain level of prominence due to its association with Olympic achievement in 1924. The Midlands Amateur Athletic Association held it's finals that year at St. Georges, with a certain Harold Abrahams winning gold in the men's 100 yards on the 24th May. A few weeks later, he won gold at the Paris Olympics in the men's 100 metres and eventually became the subject of the film *Chariots of Fire*. A plaque commemorates this link with the club just inside the main



entrance

Of course, as well as serving the sports club, St. Georges SSC also serves the local community as a bar and venue for parties, community events, charity fundraisers and indoors activities including dominoes, darts and poker nights. The current venue was opened in 1965 by Lt. Gen. Sir Oliver Leese, formerly of the Coldstream Guards, ex-President of Shropshire County Cricket Club and by then recently-appointed President

of the MCC, the club was refurbished some years later and was reopened by Billy Wright the Wolves and England Footballer.

Of course, beer sales have always been important to the club. The principal beer suppliers have changed over the years; in the 1960s it was Ansell's, in the 1970s it was Mitchells and Butlers (when beer was delivered by tanker and pumped into tanks in the cellar), and moving to Banks's in the 1980s. In the late 1980s the club started to serve cask conditioned, hand-pulled ale. Initially with a single hand-pull, the number of pumps grew throughout the 1990s and beyond so that today you will find Banks's beers and at least four guest ales available, including regulars from Wye Valley and Hobson's, served to an extremely high standard, all aided by a recent full cellar refurbishment.

The club now has a real ale turnover equal to approximately half of its total beer sales – not bad when you consider that much of the sales are to thirsty, young sportsmen who tend to drink keg lager. The club's commitment to cask conditioned ale has been recognised by CAMRA over the years; in 1997 the club was given its first CAMRA regional award, with a further 13 to follow right up to the present day. In 2007, it was also awarded a Queen's Award, recognising the voluntary status of the majority of the people who run the club, and it's role as a registered charity serving the local community. With up to seven real ales, Sky Sports on the big screen in the bar, food

served at most sessions and a convivial atmosphere, St. Georges Sports and Social Club has much to offer. CAMRA members are welcome at all times.





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CAMRA National Beer Scoring Scheme

Surveyor _____
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Pub _____
Location _____
GBG County Area _____ Score 0 - 5 _____
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Scores

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(or no real ale)

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A Trip to Liverpool

By: Bill Sturt

On Saturday 7th March 2015, a group of 28 made up of CAMRA members, SVR volunteers and Railwaymans Arms regulars boarded a Mawley Oak coach for a visit to Liverpool, with Rita once more as our driver. After a relaxing journey of approximately two and a half hours we

reached the Kings Dock coach park. We disembarked and made our way to 'The Baltic Fleet' to meet Mike Jackson, who is a



Above: The Baltic Fleet
Right: Peter Kavanagh's

Liverpool CAMRA member and frequent visitor to Bridgnorth.

'The Baltic Fleet' is just across the road from the Albert Dock and gets its name from the fact that the ships from the Baltic unloaded their timber cargo there. The pub has six hand pumps serving beer that is brewed in the cellar. After a couple of pints and collecting maps of the area from Mike, it was time to set out on our visit, but not before the manager who realised we were a visiting party took us outside to give us a brief history of the pub, telling us that at one time it was two separate establishments. After this history lesson, we split into groups or couples to do our own thing.

About a quarter of us were taken by Mike on a cultural visit of the interesting hostelries in the area. After a fairly long

walk we came to 'Peter Kavanagh's' which has got to be seen as words cannot do it justice. It's identified by CAMRA as one of Britain's Best Real Heritage Pubs. The ceilings and walls are festooned with old bric a brac! After a steady pint it was time to set off for 'The Belvedere', a small back street pub that used to be a Walkers Brewery pub and is now a free house with four hand pumps. The next stop was 'Ye Cracke' which was John Lennon's local in his younger days.

Another short walk found us at 'The Philharmonic', a Nicholson's establishment which is another pub that has



Above: The Philharmonic

to be seen. The wood work is said to have been done by ships carpenters after they were laid off from the ship yards. The marble in the gents is a talking point and ladies are allowed to visit when it is empty!

The next port of call was 'The Fly in the Loaf'. This former bakery is now an Okells house with eight hand pumps, selling four of their beers and four guests. With time running out we

decided to miss a couple of pubs and go to 'The Swan' another pub that is little changed over the years and again with eight hand pumps Then it was time to return to 'The Baltic Fleet' to regroup, have a last beer and then make our way back to the coach for our

return journey to Bridgnorth.



Above: The Fly in the Loaf

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Ales on the Rails

By: Paul Appleton

Bewdley is a Georgian-style riverside market town, just over the border from Shropshire in Worcestershire. If you haven't been there before, then you should go soon. It is a gem of a place, in a fine setting on the banks of the River Severn, has a superb museum that is free to get into and of course, it has the Severn Valley Railway.

This means that there are no excuses for not visiting this charming town, which has plenty to offer the imbiber. For those fit and able, a brisk walk to the town itself across the river reveals several pleasant hostelrys, but we will discuss those in a future issue of *Ale Sabrina*. For thankfully – especially for those in a rush – there is a newly refurbished pub within a couple of minute's walk of the station platforms.

The Great Western opened its doors on 12th November 2014 after a thorough overhaul by Restoration Inns that has changed the pub beyond all recognition. Previously it had been a tired and dingy place, with sticky carpets and a less than inspiring range of beer. But now, wow!

The pub is bright, airy and spotlessly clean. It carries a railway theme as you might expect with some interesting wall hangings for railway enthusiasts, although the framed picture of a distinctly LMS locomotive over the fireplace should be replaced with something more appropriate! (with apologies to non-railway enthusiasts, the LMS was a rival of the Great Western Railway – Ed).

Getting to the pub couldn't be easier. Once you get to the foot of the station approach, instead of going left towards the town

centre, you go right and through a little passageway underneath the arches of the railway viaduct and, hey presto, you are there! Once inside, you will be greeted by a pub with simple, but traditional décor; wooden floors, scrub top tables and wooden settles and stools.

The pub is on a split level, with a cosy upstairs area where you can watch the trains arriving and leaving Bewdley station. A huge mirror dominates the area and has the effect of making the area light and airy. Most importantly though, the bar sports a line of beer engines dispensing six real ales plus a cider. The pub, like its twin in Bridgnorth, The Black Boy, has a beer tie of sorts with Greene King, but it avoids having the bland IPA, preferring the more obscure brews such as Suffolk Porter (5.4%), Morland Old Golden Hen (4.1%) and the seasonal Belhaven Grand Slam (4.0%) at the time of my visit.

Also, and rather more inspiringly, the pub stocks Bewdley Brewery ales as well, so making up the six on my visit were Worcestershire Way (3.6%), Sir Keith Park (4.5%) and 2857 (5.0%), whilst the cider was Weston's Old Rosie. The latter two ales have a railway theme, being locomotives on the adjacent Severn Valley line.

There is no food as such, just pork pies, filled cobs and the usual snacks, but it is now a proper pub and you are guaranteed a warm welcome from Gary Mills and his staff.

For those with a little more energy or who want to explore other real ale pubs on this side of the river, a six or seven minute walk (depending upon how long your legs are) away from the town along the B4190 Kidderminster Road will bring you to the Old Waggon & Horses. This imposing road-



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Whitburn Street, Bridgnorth.

side pub is billed as a 'Local Free House' and was certainly warm and welcoming during my visit. Either Marston's New World (3.8%) or Banks's Bitter (3.8%) is always on offer, whilst three other hand pumps dispense two regulars; Banks's Mild (3.5%) and Bathams Bitter (4.3%), and a rotating guest beer, which this time was Flying Monk Elmer's (3.8%).

The open plan pub also has a separate snug with a dart board, plus there is an area to the back which is sub-let as a catering servery. Outside, there is an impressive terraced drinking area. Further up the road still is the terraced Rising Sun, another 'locals' pub and worth a visit if you have the time, but don't miss your train home! The Rising Sun is one of the Punch Taverns inns, but don't let that put you off. The regular four hand pulled ales are in good condition

and include Banks's Mild and Bitter, Enville Ale (4.5%) and Wye Valley HPA (4.0%).

Closer to the station is a pub that I can't work out, and it seems it has an identity crisis too! The Bewdley Hotel still has its old Black Boy Hotel signage on the end of the building, so which one is it? This Enterprise Inns establishment seems to be going through some kind of overhaul. It looked run down on the outside during my visit, but inside work was taking place. It is a hotel, but at the side facing the car park is a comfortable enough bar area and two handpumps offered Enville Ale and Worcestershire Way. The hotel is between The Great Western and the river bridge, so all four pubs are doable without having to cross into town.....

Although if you do have time.....

MEET THE BREWER... *Tim Wilkins*

How did Bewdley Brewery get started in brewing cask ales?



My Dad, Dave and Step Mom, Chris and I decided to start Bewdley Brewery when the Old School in Lax Lane Bewdley became available for rent. All three of us have always had a passion for Beer and felt it was time to bring brewing back to Bewdley after 96 years!

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

I have been involved in the brewery from the start once we found the old school in December 2007, and sourced the brewing equipment, which was installed in May 2008, we wasted no time in creating our first beer Old School named after the premises.

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

The first two brews were thrown away! The third brew was a success and was called Old School Bitter, and it is one of our best sellers and is available in bottles.

How many barrels do you currently brew in total?

We brew 40 barrels per week.

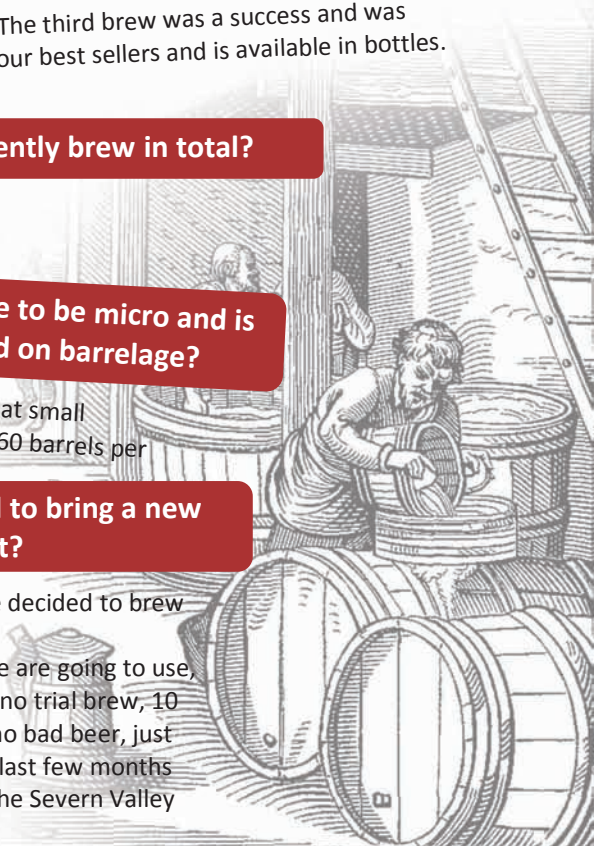
When does a micro brewery cease to be micro and is there different divisions based on barrelage?

I'm not sure really, but we pay beer duty at small brewery rate, the next beer duty band is 60 barrels per week.

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

It takes us about two months once we've decided to brew a new beer.

We decide on the style, hops and malt we are going to use, design labels or pump clips then brew it, no trial brew, 10 barrels straight off!! We believe there's no bad beer, just people's differing tastes. We have in the last few months brewed and bottled two new brews for the Severn Valley Railway.



Where do you see Bewdley in the next five years?

Good question! To be brewing more beer, maybe 100+ barrels per week, increasing our customer base and delivery area. Expansion of our brewery in the local area and employing more local people and possibly a pub to showcase all our cask beers.

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

There are lots of fantastic beers out there but my favourites are Exmoor Gold and Hobsons Town Crier.

Of our beers it has to be Sir Keith Park from our Railway range.

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

Cleanliness! Make sure you clean everything and sterilise well.



Founders: Tim & Dave

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HULL MOON FEVER

By: David Litten

A recent chance meeting with Tony and Jackie Rogers led to them to inviting me along to their brewery to collaborate in the creation of a special beer. The Half Moon brewery is located in the quiet village of Ellerton in the far west of the East Riding, close, but not too close to the river Derwent. They have brought a former village pub back to life as one of Yorkshire's newest breweries.

Formerly the village forge between 1796 and 1968; it was also run as the Half Moon pub for around forty years in the nineteenth century by blacksmith George Huntswick. After a considerable restoration project, Tony and Jackie moved into the property as home and brewery.

I knew I was in good hands as they had already started winning awards within a year of starting up. The first was in May with Dark Masquerade (3.6% ABV) being voted beer of the festival at The Pub beer festival in Leicester. Then in September the same beer won a silver award in the Mild section of the prestigious Society of Independent Brewers (SIBA) North Eastern competition. This should really come as no surprise as Tony had previously worked at Great Heck while Jackie had honed her skills under the tutelage of multi-award-winning Brewster Sue Simpson at the Brown Cow Brewery near Selby.

I would have made my way to the village under my own steam but the local bus only runs once a day on a Tuesday when there is a Z in the month. And so we arranged for Tony to pick me up at Selby railway station early one crispy morn in late January.

After a swift cuppa it was on with the job in hand. Four malts went in followed by Target and Northdown hops for bittering and later Galena hops for taste and aroma. The final ingredient, Nottingham yeast was added and we were done. Seven hours of banter and we were done with my sides splitting and in need of a breather from all the jokes and excitement. A final cup of tea followed and Tony drove me back to Selby station for my train.

There followed two weeks of waiting and wondering. Then came the word via twitter.

Our beer, Hull Moon was on the bar at Walters in Hull's Old Town and I was out of the traps like a greyhound on heat. I was greeted by charming bar lady Katie who pulled me my pint. Well, that went down so quickly I had to have another two and unusually for such a beer of 5.2% ABV it was easy drinking. The tasting notes

describe Hull Moon as a rich, gold, hoppy, Indian Pale Ale. Blooming lovely.



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The Recipe Corner.

Cheese and Onion Plait

By Paula Griffiths

Ingredients

Half pack rough puff pastry
100g Cheddar Cheese (mature)
Red or White onion
Vegetable Oil
One egg (beaten)



Method

Fry the onion in the oil.

Grate the cheese.

Combine the onion and cheese with the beaten egg.

Roll out the pastry into a rectangle (make sure it fits onto the baking tray) approximately 12" x 8")

Cut slits along either edge of the pastry, leaving a space for the filling down the centre of the pastry.

Put the filling into the centre of the pastry. Moisten the edges of the pastry slits with water.

Take one strip from one side of the filling and place diagonally over the filling.

Then take a strip from the other side of the filling and place diagonally over the filling.

Do this until all the filling is covered.

Lift carefully onto the baking tray.

Egg-wash the plait.

Bake in the centre over for approximately 30/40 minutes until the pastry is golden brown and crispy.

Oven temperature 190° C (Gas mark 5, 375° F)

The plait is easy to make, looks very effective and is delicious hot or cold. It can be cut into strips as buffet food or as a meal in itself. An alternative is to add mashed potatoes to the cheese and onion filling.



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A Visit to Fawcett's Maltings in Castleford

By David Litten

A chance meeting with James Fawcett in the summer resulted in a recent visit for myself to Fawcett's Malsters at Castleford, West Yorkshire. The Maltings are not normally open to the public to visit and it

was a great privilege to be given a tour by Brian Hickman.

The firm produces a high quality, extensive and unique range of Pale Ale, Crystal and Roasted

Malts using generations of skill and expertise whilst embracing technology to provide one of the key ingredients for the real ales that we love.

The Fawcett family has been making malt in Castleford for over two hundred years. Beginning in the late 1780's, the company was properly established in 1809 and became a Limited Company in 1919. It continues to operate on the original site by one of the oldest family controlled and run businesses in the UK and today the seventh generation of Fawcetts are actively involved in directing the business.

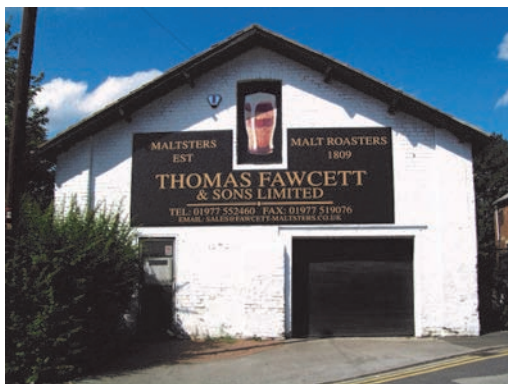
The company always uses the finest raw materials that each new growing season provides. All barleys are bought on sample which means the Company is not exposed to blending variations associated with barley "bulking" operations. The best barleys ensure the supply of quality malt,

season after season.

Malting grains develop the enzymes required to modify the grain's starches into sugars and developing other enzymes that break down the proteins in the grain. Starch is then converted to sugar and fermented into alcohol by yeast in the brewing process.

Three methods of malting are used depending on the quantity required and the types of malt used for best results.

Fawcett's remain as one of the few Maltsters, still operating a traditional Floor malting. Barley or other cereal grains are dried



to a low moisture content and then stored. The grain is immersed or steeped in water two or three times over two or three days to allow it to absorb moisture and to start to germinate. When the grain has a moisture content of around 44%, it is then transferred to the malting or germination floor, where it is regularly turned over for around seven days. The malt is then kiln-dried to the desired colour and specification.

The second method of malting used is by

means of the Saladin Box which can deal with much larger batches in less time than the labour intensive floor method. Invented by Charles Saladin, it consists of a large rectangular container and a set of vertical screws attached to a cross-bar, that move through the bed of barley, raising the barley from the bottom to the top, about two or three times a day. Combined with mechanical air flow through the barley for cooling, this allows for deeper beds of barley to be processed



The third malting method is the modern, automated germinating kilning vessel (GKV) where a tower system is used. Gravity is used very effectively in this design, as water and grain are transported to the top of the tower, where steeping takes place. The germinating grain moves through each stage by dropping to the next level in the tower, finishing at the bottom of the tower as kilned malt.

Several types of malts are produced. Pale ale malts are produced from the best winter barley varieties available - Maris Otter, Pearl, Flagon and Halcyon are the main varieties used today. Spring varieties such as Optic, Tipple, Propino, and Golden Promise are also used for specific contracts. Also produced is an extensive range of

coloured malt products from the palest caramalts through the crystal colour range to the darkest chocolate and black malts.

As with white malt, consistency is vitally important. The roasting machines roast between 0.5 tonne and one tonne of product at a time. Other specialized products are small quantities of oat malt, wheat malt and Rye malt. Wheat malt can also be manufactured for the making Belgian-style White and Wit beers.

The company has a full time laboratory responsible for checking and analysing every barley and every malt product. An analysis is provided with each delivery so that customers know exactly what to expect from the malt.

The Company is proud to be associated with a broad and diverse range of customers which include national, regional, family and microbreweries, and in recent years the Company has entered the export market supplying to breweries in Western Europe, Scandanavia, the USA, Africa, Asia and Australasia.

Fawcett's supplies malts into beer products that have enjoyed spectacular success in recent years. The company is the supplier to a large number of micro breweries that have won prizes consistently in local and national brewing competitions in the UK, the most recent successes being Elland 1872 Porter (CAMRA Champion Beer of Great Britain) and Great Newsome Frothingham Best (Worlds Beer Awards - Best Bitter up to 5% ABV).

A CHRISTMAS CRAWL

By: Day Tripper

The frost still lingered in the fields but the morning mist had cleared over the River Sever to reveal a bright blue sky when we set off from the George at Bridgnorth. We had a cheery “hello” from our coach driver Jordan in his festive jumper before travelling to pick up some thirsty CAMRA members from Shifnal, Oakegates, Wellington and Newport before arriving at our Market Drayton destination.

Our first port of call was the Red Lion, the Joules Brewery Tap in Hales Street. Our welcoming host Bryn Pass from Market Drayton sub-branch gave us some helpful information and a handy map of the town. We were reminded by Dave Haddon that it was time to get down to the serious business of beer scores – a hard job but somebody has to do it!

The Mouse Room, where we assembled, won the 2012 English Heritage National Pub Design Award and was paneled in oak carved by Robert Thompson the Mouseman. Not only the little carved mice but also two carved heads, a devil poking his tongue out and a sleeping monk - hence the name ‘Slumbering Monk’ for Joules’s premium beer. In the 12th century the monks blessed each barrel of beer, so the Red Cross design is the 6th oldest trademark in the world.

From there we went to the Salopian Star in Stafford Street, featuring extensive Christmas decorations and two ales from the Salopian brewery.



Next was the Sandbrook Vaults in Shropshire Street, which was rebuilt after the Great Fire of 1651 with many of the original timbers.

For a donation to charity one could have a bowl of spicy stew.

A ‘long walk’ next door to another mediaeval pub the Clive and Coffyne - the unusual name derives from Robert Clive who went to school in the town. On his retirement from the wars in India, he

brought spices to the French town of Pezenas in Languedoc where he lived for a time. The French made little pies or coffynes and Clive brought the recipe back to Market Drayton – now twinned with Pezenas.

In the same street was the very cosy Kings Arms with some lovely old b/w prints on the walls. The official Market Drayton sub-branch was launched here. Further up the road was the friendly local’s pub the Coach and Horses.

Then it was back to the Red Lion at the Joules Brewery where we were treated to a tasty buffet and a half of Old No.6 - a special premium brew.



Old Fighting Cocks Oakengates, Telford

Proud to be voted TES
CAMRA Pub Of The Year
for the second year
running!

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c/o The Pheasant, Market Street, Wellington. TF1 1DT



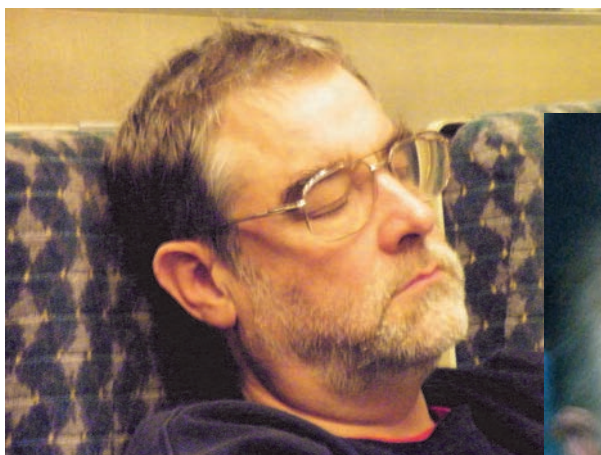
The Pheasant Pub & Brewhouse

Lunches
Real Ale
Craft Beers

Market St. Wellington. TF1 1DT



RAILWAY SLEEPERS



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**

Out for the count and out of focus!
How does he do that?

BEER FACTS

Vikings used to believe that when they went to heaven (Valhalla) they would be able to milk a giant goat but milk was not supplied but beer.

Harbour Inn Arley

Opening hours from mid-day to midnight

Contact details :

01299 210729



Home cooked food lunchtimes and evenings,
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Real ales from local brewery's.

Stop Press

At the meeting of Telford and East Shropshire CAMRA held at the Bear in Bridgnorth on Tuesday 10th March 2015, it was announced that the Black Boy Bridgnorth had won the title of Pub of the year for 2015.

Congratulation to Steve Illiage and his team on this achievement! Not bad for a pub that has only been reopened for a year.

Disclaimer

Ale Sabrina is published by
Bridgnorth Sub Branch of
The Campaign for Real Ale Ltd.
(CAMRA)

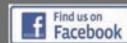
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From Field to Festival - The Story of “First Gold” Brass Castle Beer.

By David Litten

As September approached, I remembered that it would soon be harvest time for Yorkshire Hops at Chris Bradley’s farm at Ellerker near Brough. I rang to check, having had so much fun last year with business partners Chris and Matthew Hall at the home of Yorkshire Hops.



The first of two harvest days took place on Wednesday 10th September. Following a successful trial on the previous evening, we hoped for a good yield this year.

Once again, I was asked to join in and the eight rows of First Gold hops were efficiently gathered in before the mighty grading machine was put to work in one of Chris’ outbuildings. Hops were bagged up and eager brewers, mainly from Yorkshire, came to collect sacks of the little beauties. Some were even stroking them like pets.

Just a bunch of softies really! Of particular note were Paul Spencer and Lisa Handforth from Ossett Brewery who joined in the collecting and grading activities. Green hops are at their peak at the point of harvesting so all of the brewers were soon in action performing their magic either later on or the following day.

I had met Phil Saltonstall, the Brass Castle Brewery chief quite by chance in the Chequers Micropub the previous week and he asked me to go along and assist with the brewing of a beer with the First Gold green hops at his brewery in Malton. Matthew from Yorkshire Hops also works at Brass Castle it was all arranged just like that. Matt picked me up in his van full



of green hops and we drove to the brewery via a very interesting route, most of the roads of which I had never been along before. The brew team of Aron, Phil and Matt were soon in action and were joined by myself and local beer enthusiast Racheal. The normal brewing process was followed until mountains of the First Gold green hops were added at which point



accepting the offer and we were on. The intention was to get around six to eight beers from outside the Ossett stable and make up to a round dozen with beer from their own breweries. I was lucky enough to attend the festival where Chris and Matt explained their work. I was able to try all of the beers, many of which had been made using the hops I had helped to pick and sort and the Brass Castle "First Gold" beer that I had helped to make. I was so honoured to be part of it all.

stirring became a most important issue – that's where Racheal and I excelled. Sadly Matt and I had to leave the team to get back but we had played our part.

Even before the harvesting took place, from at least early August, Ossett brewery had been planning a green hop beer festival for September 25th to 28th at the Shepherds Boy pub in Dewsbury.



As a change to the usual meet the brewer thing they were hoping to set up a meet the grower session on the opening evening. Matt and Chris had no hesitation in

THE QUIZ - Words & Phrases

- 1) What five words follow "That's one small step for man"?
- 2) What state is referred to by the word ennui (pronounced on-wee)?
- 3) Which Russian revolutionary observed "Old age is the most unexpected of all things that happen to a man" in his *Diary in Exile*?
- 4) What word can mean a firework used as a warning signal, a dark red colour or to strand someone?
- 5) Which actor never actually said "You dirty rat" in any of his films?
- 6) What does the Latin aphorism Nil Desperandum mean?
- 7) An elementary particle, a type of cheese, a bar proprietor in *Star Trek: Deep Space 9* and a 1968 Doctor Who monster all share what name?
- 8) In which book of the Bible is it said "Wine is a mocker, strong drink is raging"?
- 9) What did Winston Churchill define as "He is asked to stand, he wants to sit, he is expected to lie"?
- 10) Whose reaction to being the one of the first two men to achieve something in 1953 was "Well, we knocked the bastard off!"?

1) One giant leap for mankind (as said by Neil Armstrong on the moon in 1969)
 2) Boredom 3) Leon Trotsky 4) Maroon 5) James Cagney 6) Never despair
 7) Quark 8) Proverbs 9) A political candidate (nothing changes eh!)
 10) Edmund Hillary (on reaching the top of Mount Everest)

ANSWERS

Phrases and Sayings

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

1, DAAB

2, TDHIJBTD

3, ADACAC

4, HDAQ

5, HTCGYT

6, HOTDTBY

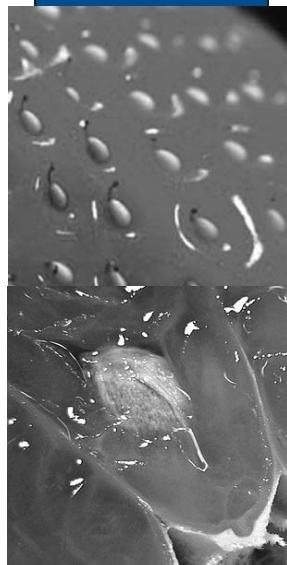
7, KAM

8, KISA

9, OYOLF

10, OATH

What are these



Top - A Strawberry
 Bottom - An Orange

1) Daft as a Brush 2) The Darkest Hour is Just Before the Dawn
 3) As Different as Chalk and Cheese 4) Hanged Drawn and Quartered
 5) Has the Cat Got Your Tongue 6) Hair of the Dog that Bit You
 7) Keen as Mustard 8) Knight in Shining Armour
 9) O Ye Of Little Faith 10) Old as the Hills

EVENTS TO COME

Bridgnorth Meetings

Tues 28 April – 8.00 pm
Unicorn Hampton, Load

Tues 26 May – 7.30 pm
Golden Lion, Bridgnorth

Tues 30 June – 8.00 pm
Old Gate Inn, Heathton

Bridgnorth Social Events

Thurs 16th April – time tbc
Piston Broke Skittles Challenge 2015
Fountain at Clent DY9 9PU

Sat 18th April, 2015 – time tbc
Coach trip to Stourbridge Beer Festival
& Green Duck Brewery

Fri 8 May – 7.30 pm
Social Evening
Kings Head & Stable Bar

Sat 16 May – 10.30 am
Regional Mild in May Social -
Worcester

Sat 13 June – 7.30 pm
Pub Tour & Dine Out - The Ship,
Highley
For more information and to reserve places
please contact

Dave Haddon dhaddon@hotmail.com
07809 887159 01746 862884



Bridgnorth CAMRA

T.E.S. Meetings

**no information
received**

Market Drayton Meetings

**No information was available at
the time of going to press.**

Please join our Facebook page
"Market Drayton sub-branch" or
contact Bryn via email and join our
emailing list
bpas@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

Market Drayton

Chairman

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07949 321442

T.E.S.

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bsturt@alesabrina.co.uk

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

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NEWSFLASH

JOULE'S BREWERY BEGIN RENOVATIONS ON LATEST TAP HOUSE THE NEW INN, NEWPORT



Joule's Brewery have begun work in Newport on The New Inn following its purchase back in autumn 2014. The Market Drayton brewery plans to make the Newport site one of its most ambitious pub schemes to date, with work estimated to cost around £220,000.



 /TheNewInnNewport

Since Joule's took over the pub late last year plans have been on public display at the 17th Century inn, detailing how extensions to the site will more than double its size. Many have been concerned that the old snug and real fire will be lost during the project, but Joule's have given assurance that both will remain. The scheme will allow the toilets to be brought inside as well as the installation of a full catering kitchen.

Work has been ongoing since the start of the year with Joule's build team already making good progress. Build team leader Eddie Chapman Smith commented that the whole team are looking forward to the project as "this one is the closest to home that we have done for a long while and we want to make it great and we have a few quirky ideas to make it special".

Red Lion Brewery Tap
Great Hales Street
Market Drayton, TF9 1JP
Tel: 01630 652 602

The Fox and Hounds
High Street
Cheswardine, TF9 2RS
Tel: 01630 661 224

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

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

The Bricklayers Arms
Cophorne Road
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