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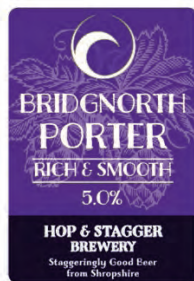
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EDITOR'S COMMENTS



Hi,
Our branch was saddened to hear of the death of Ian Neath 1 andlord of the Eagle and Serpent Kinlet on the 8th February aged only 58

years,
Ian always made us most welcome when we had meetings at his pub, our thoughts go to his wife and family at this sad time.

It only seems like yesterday that I wrote that we were embarking on our second year in print, we now go into our third year. As you will see in my reply to the letter in issue eight we still need more input from more diverse people, as a lot of our articles come from only a few. The names you will know, one of whom lives in Hull!

It's good to report that I have been told the Lion and Morfe has reopened and is doing well! Let's hope this issue finds us at the start of spring and a long hot summer where we can enjoy a variety of pubs in our area with pub gardens canal side areas and railway platforms.

As I have said here and elsewhere in this issue we need your input. Without you we do not have a magazine for our branch and sub branch! So I will close with my usual 'use it or lose it'!! Yes this means you!

Cheers

Bill Sturt
Editor



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



Welcome to the latest edition of Ale Sabrina. Telford and East Shropshire Branch recently held its Good Beer Guide Selection evening where members have now chosen 26 pubs to go into the 2017 guide. Unfortunately, you will have to wait until September to find out which ones received the most votes. If you are a CAMRA member living in this area please remember that you will be eligible to cast your votes but will have to wait until the end of the year to do this. Further information on procedures can be obtained from any committee member. We also voted for our top pubs to go forward to our branch Pub of the Year competition. This year we have been allowed to choose one in each sub-branch area as well and the top two in each area are visited by independent judges. Congratulations go The Royal Oak at Ellerdine Heath for Market Drayton area, The Pheasant in Wellington for Telford and the Black Boy in Bridgnorth. They will now go forward to the voting for the Marches area with our other Shropshire branch and Hereford Area. Good luck to all.

At the beginning of January our Telford Chairman, Dave Tyler, suffered a heart attack in the Derby area and as I write this he is still in hospital. Latest news is that he is now walking and regaining his memory. All in the branch wish him a full and speedy recovery.

Eleanor Haddon

CAMRA Sub Branch - Bridgnorth

.....NEWS FROM THREE BRANCHES

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

All those involved in CAMRA and this magazine would like to wish Dave a speedy recovery and we look forward to hearing from him very soon.

Get Well Soon Dave!



We keep plugging away here in the North of the branch working with local pubs and breweries with the aim of promoting our wonderful local hosteleries that are well worth a visit. We are a small group and 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 every time 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, passing them on to myself or another committee member from the branch, it's that easy.

What we need from our local pubs is to support us and one way you can do that 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?

Our local facebook page is;
<https://www.facebook.com/groups/199617536785775/>

Our sub-branch is very young only been created in the past 18 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 Bryn for more information.

Cheers,

Bryn Pass

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A to Z Of Bridgnorth Inns and Alehouses – Clive Gwilt

BEEHIVE

The Beehive was situated at 9 or 10 Cartway, and then to 82 Friars Street, which later became the fish and chip shop.

By the 1860's it was at 47 Cartway and housed 17 lodgers.

Its signboard was an emblem of industry and manufacture during the Industrial Revolution. Its signboard showed a beekeepers skep and was a symbol of thrift and sometimes used grocers as a trade. It may have been a reference when honey was used in the brewing of ale.

*“Within this hive we’re all alive;
Good liquor makes us funny;
If you are dry, step in and try
The flavour of our honey”*

In 1843 Benjamin Botwood was the landlord and displayed a sign stating “Benjamin Botwood, barber, bread and biscuit maker of Bridgnorth, whose childrens names are Benjamin, Bertha, Bernard, Betsey, Beatrice, Bertram, Benaiah, Belinda and Betina” He liked all things beginning with B and no doubt named the pub the Beehive. In the census for 1851 the beehive had accommodation for 17 people as well as housing a family of 8.

In January 1862 a young tightrope walker stayed here and attempted to tightrope walk across the river south of the bylet. Unfortunately she fell after about third of the crossing and was picked up by her father in a boat underneath.

The building later became Scrivens butchers, Sheldons butchers and today is the Sandward Guest House. This is one of the major problems with tracing the Old Inns, as some of them moved frequently as this one did, or were only in existence for a short while.

In 1911 the Council looked into renaming Cartway as Percy Street after Bishop Percy.



A 1890'S picture showing The Beehive, The Magpie and Red Lion Inn

JIM JONES

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Adventures in Kent Part two

By: Paul Bradburn

The second day involved some exploration of local towns and some pleasant bus rides, before starting the beer search in Whitstable which is on the same excellent bus route as Herne Bay and of course Herne. The Black Dog is on the High Street where I enjoyed a good pint of one of my favourites Dark Star 'Hophead'. Unusual idiosyncratic paintings were on the walls of this shop-conversion, with its wood burning stove and pleasant tiling. As is often the case with micros an interesting selection of snacks were available, with background music which is not encouraged in most micros.

'The Firkin Frog' in Herne Bay was sampled next, with its clearly visible stillage area behind part of the L shaped bar area. The other micro nearby is the 'Bouncing Barrel' which is bigger than most micros with seating for more than 20 people. I had some more 'Hophead', which I enjoyed as I chatted to the friendly barman.

My final day proved to be the longest beer-wise and was as interesting as ever! Having travelled via Canterbury to Hythe on the lovely 18 bus route, I entered the 'Potting Shed' where I encountered Pete the landlord and Kev the Pick who was a fount of knowledge about the micro scene. The Hopfuzz 'Martello' was on excellent form. In Folkestone I tried and enjoyed the 'Firkin Ale House', where Neil the owner served me a tasty Moor Beer 'So Hop', which he explained was hazy because the brewery does not use finings. This shop-conversion was branch Pub of the Year for 2014.

And so to the White Cliffs of Dover, or at least to the town itself. I located the 'Mash Tun' at the edge of the town centre and was rewarded with an impromptu musical performance. A middle-aged couple were present with their elderly mother in a wheelchair, chatting to Peter and Kathryn the owners. Kathryn suggested that the mother would like some music so the son obliged by providing some lovely piano music. The pub has a 200 year old church pulpit as the server, along with a grandfather clock, a lovely fireplace and dresser. The beer was good, too, being another Hopfuzz offering, this time 'Bullion Bomb'.

The Rack of Ale is opposite the police station and is run by Trish Galliford. The ex-opticians has an unusual back room complete with a kit-car and the walls of the main room have paintings of the local RNLI boat and White Cliffs. Leeds 'Fruity Blond' was enjoyed before my final visit of the week, to the nearby 'Lanes'. This micro is run by Debbie and Keith Lane who were especially friendly and helpful. The Mad Cat 'Golden IPA' was on top form and I was not allowed to leave without a hug from Debbie, who had given me lots of useful information about micropubs countrywide.

Would I recommend a visit to East Kent? Answer "Yes"!! It is a beer-drinker's "must-do". Go soon and you will enjoy it I am sure.



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Looking Back

By: Alan Thwaites

As many of you know, I am a proud, Grumpy Old Git. There are times when I wish for a giant Tardis to transport today's young, keen ale drinkers back to the bad old days when I drank my first (legal) pint back in 1971.

In 1971 CAMRA as such had not yet been created, although the very first discussions which led to its subsequent formation took place in Co Kerry (of all places!) that year, between the four founding members. For me living in Sussex and studying at Bristol University, cask ale of any description was a treat and nirvana was represented by the 'Ales from the Wood' dispensed by Wadworth's pubs.

As well as the then infamous 'Big Six' (Courage, Whitbread, Bass, Watneys, Allied and Scottish & Newcastle), there was a wide range of regional brewers throughout the country and excursions to unfamiliar parts of the country were preceded by the drawing up of a list of the rare brews likely to be encountered. However while the range available was encouraging, in any one town or district the choice was likely to be very restricted. In Bristol for example apart from a couple of back-street pubs, knowledge of whose whereabouts was kept to those who knew, every pub was tied to Courages. The only issue was whether the beer was cask or keg. Beer engines were rare - the cask ale was normally dispensed by a (metered) electric pump looking exactly like the keg tap next to it.

It was only after I started coming to the West Midlands later in the decade that I appreciated that some areas still had a wide range of locally brewed ales, although one still had to move pub to change brewery. In the Black Country I can remember pubs selling beers brewed by Batham's, Banks's, Hanson's, Simpkins, Pardoe's, M&B (Highgate, Springfield, and Cape), Ansell's, Davenport's and Greenall Whitley (Warrington & Wem). Apart from Pardoe's, all of these could be found in Bridgnorth if one knew where to look. From memory the pubs were tied as follows:

M&B (Bass): Golden Lion, Swan, Fosters, Bandon, Hare & Hounds.

Ansell's (Allied): Woodbury, Bell & Talbot, Hen & Chickens, Ball, Old Castle, Black Horse, Fox.

Greenall Whitley: Bear, Vine, Black Boy, Carpenters Arms, Falcon.

Banks's: Crown, Raven, Harp, White Lion, Shakespear.

Free House: Railway Refreshment Room.

I shall be happy for folk to correct me or add pubs I have not mentioned. The other feature was that with the exception of the Shakespeare, I cannot remember any pubs selling food other than bar snacks. For a meal on a Saturday night one had a choice of the 'Shakey', two Indian (Eurasia and Himalaya) or a drive out into the country.



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

By: Alan Thwaites

In *Ale Sabrina* issue eight I described the first few days of the annual ‘Booth Booze Cruise’ from London, leaving readers at the splendid ‘Three Horseshoes’ at Winkwell, near Hemel Hempstead. That evening we stopped at Berkhamsted, where can be found the ‘Rising Sun’, a lock-side tavern specialising in products from microbreweries; connoisseurs of the *GBG* will recall that this is the pub that adorned the front cover of the 2012 edition.

I selected ‘Copper Hop’ from Long Man brewery, Eastbourne, although Tring brew a house beer for them called ‘Riser Bitter’. Needless to say we made a point of calling here on the return.

By Monday lunch we had worked our way up the locks to the summit at Tring and then down the other side to Marsworth, where the ‘Red Lion’ beckoned. This splendid country pub sells local products and I selected ‘Side Pocket for a Toad’ (!) brewed by Tring. For the evening we stopped in Leighton Buzzard. The nearest pub to the canal (and close to the railway station) is the ‘Buckingham Arms’.

Using ‘*What Pub*’, I had selected this as the best place to rendezvous with a new crew member. However the price of the national ales on offer led us into the town for the main session. This started at the ‘Golden Bell’ which was noisy and full, so we soon moved round the corner to the ‘Black Lion’. The recent history of this gem is similar to our own ‘Black Boy’ (*Bridgnorth Ed*) in that for years it festered under a pubco and was eventually brought by a local enterprise who completely gutted and refurbished the pub which now specialises on microbreweries with no food other than traditional bar food (pies, etc.). Within a year of re-opening, it has won the local CAMRA branch POTY and seems well-set for the future.

As an aside, I had been distributing copies of *Ale Sabrina* to the pubs we visited, including the ‘Black Lion’. On our return, Janet Sturt (Bill’s spouse) said she had had her daughter ring her and expressed her surprise at going into a pub in Leighton Buzzard and finding copies of *Ale Sabrina* on the bar!

On the Tuesday we slogged our way round Milton Keynes, stopping at the *GBG*-recommended ‘Black Horse’ at Great Linford which was a disappointment: muzak blaring out across the canal-side beer terrace coupled with £4 pints made us move onto the ‘Galleon’ at Old Wolverton. This canal-side pub was welcoming and selected beers were at £2.50 per pint, however time was pressing so we had to move on to our planned evening call at the ‘Barley Mow’ at Cosgrove; another canal-side gem with its own mooring and Everards Tiger of a quality to die for.

In the concluding part, I shall describe Stoke Bruerne and some of the pubs we found on our return south.



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Readers Comments

Editors Reply to the Letter in Issue Eight

Thank you for your letter. Yes it does seem that we carry a lot of articles from railway people and railway matters. One of the main reasons for this is that no matter how many times I ask for articles from CAMRA members and magazine readers very few are forthcoming. On the other hand all I have to do is walk into the Railwaymans and someone will say “would you like an article on our trip”! If you look at the articles in issue eight and this issue you will see articles from Alan Thwaites of the Severn Valley Railway and David Litten from Hull (yes Yorkshire). As there are 400 plus Telford and 130 Bridgnorth members, it is a shame that not more send articles. Having looked through past issues I have not seen one from you!

Ed

Why is CAMRA obsessed with saving pubs?

I understand that losing a valued local, or iconic landmark pub might be distressing but do all pubs merit the attention of CAMRA members wanting to “save our pub”?

I think the time has come for CAMRA to move into the 21st Century. Times have changed, society has changed, the way we socialise has changed beyond all recognition over the past twenty years.

Pubs across the UK are closing at a rate of 27 per week. Do all of these really merit saving? Surely there are many reasons for pubs to fail, the main one I would suggest is a lack of sufficient customers to make it a viable business. What causes this can be a variety of reasons but it doesn't necessarily follow that the pubs in question are untouchable.

Pubs are businesses first and foremost. Someone has to invest money, energy (lots and lots of energy) and full time commitment seven days a week, 365 days a year. A pub is also very often somebody's home. If they are not viable the stress involved on all concerned in trying to keep them open and running is considerable. What is very often not needed is the extra pressure of CAMRA's well intentioned members insisting they stay open.

Between 2005 and 2012 drinking numbers in the UK declined by nearly 10% with younger drinking numbers declining by nearly 40%. This doesn't take into account the change in drinking habits i.e. More people drinking at home, or the increase in the variety of establishments where drink is now available so all in all the pub is not the centre of the drinking universe it once was.

I believe that the natural reduction in the number of pubs in this country is inevitable. Perhaps those pubs left after this period of closures will be all the stronger and better for it and I would urge CAMRA members to consider the wider implications of registering pubs as an ACV before jumping on the rolling bandwagon.

R.H.

CAMRA Member

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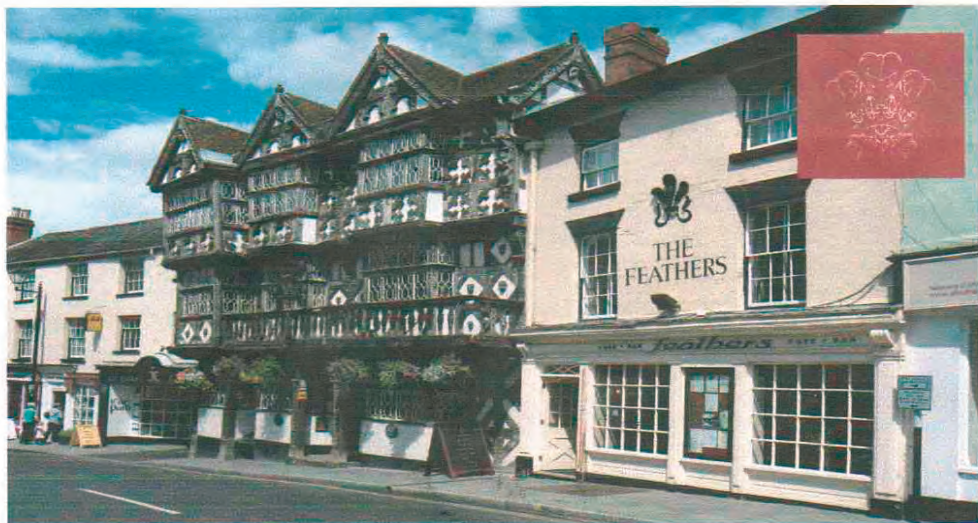
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LIVERPOOL BEER FESTIVAL

By Bryn Pass

So with the offer of visiting my home town as the extra draw in attending Liverpool Beer Festival and boy she did not let me down, we set out on the train arriving at the ever impressive Lime Street station, memories flooding back that was quickly jolted back to real time with a kindly reminder of Shropshire by the two huge station clocks built by Joyce's of Whitchurch. We then took the short walk to the festival, held in the crypt below the metropolitan Cathedral (Paddy's Wigwam), a humbling location and a perfect setting. With two large brick built rooms one full to the brim with over 200 barrels of ale and cider the other full of seats and tables, stage included, reminded me of the old beer Keller's I used to visit as a young man drinking warm lager and dancing on the tables to the sounds of the Oompah band.

On this occasion I am sober in mind perhaps because of the location the good news that it did not last for long. Beginning with a Liverpool Organic brewery followed by a swift Natterjack to get me warmed up the afternoon was just full of delights and surprises with the ales sampled. Even the fire alarm sounding did not disconcert my fellow drinkers it just added to the fun of the day and an extra 10 minutes drinking time. In the end I surprised myself because for the first time I finished off a festival with a Butford Organics Perry cider and it was a real treat, just like a pudding at the end of a filling meal.

There was then just time for a quick visit to an old haunt 'Ma Egerton's' a lovely quite pub at the back of the Empire theatre before the train home. Readers will be pleased to know there were no train sleepers on this trip, just the talk of what a great day and doing it all again. This one I would recommend if you are lucky enough to get tickets (and thank you Mike) or do the very next best thing, pay a visit to Liverpool and follow the real ale trail. Cheers.



Fill Her Up, Mate!

By: Alan Thwaites

In February, four stalwarts of the 'Railwayman's Arms' joined an organised tour of the railways and tramways of Austria and Bohemia. As all beer enthusiasts know, such a holiday is unlikely to be temperate!

The tour started with three nights in Salzburg where many hostelrys were selling the locally brewed 'Stieger' beer. To supplement this, we were directed to the 'Augustiner Brauhaus', where a number of vast beer halls were filled with folks enjoying the house brew. Although we arrived in the mid-afternoon, we were lucky to find four seats sharing a table with half-a-dozen locals who made us very welcome. Having found a seat, one selects a mug (½-litre of the full 'Stein') from the rack, then goes to the cash-desk and purchases a ticket before presenting mug and ticket to the beer-dispenser. The beer was served direct from vast casks, which must

have been re-racked as we saw one rolled into position, tapped and used immediately. However, the beer was excellent and, at €3.50 per ½-litre, not expensive. No visit to Salzburg would be complete without a visit to this excellent establishment!

One of the excursions was to Krimml via the Pinzgauer Lokalbahn narrow gauge railway. This offered the opportunity to sample 'Zipfer' beers in archetypical alpine surroundings.



The next three nights were spent in Gmund, a town that used to straddle the Austrian-Czech border until 1918, when the north-western part became detached with the fall of the Austro-Hungarian Empire. The local beers here are from the nearby towns of Schrems ('Schremser Bier') and Zwettl ('Zwettler Bier'); however the highlight was a day excursion into The Czech Republic which included a tour of the 'Bohemia Regent' brewery in the splendid medieval town of Trebon. This modern brewery has been developed over the years, with the first recorded brew taking place on the site in 1379. Current production is (if I remember correctly) 80,000



Hectolitres per year. The beer can be bought in the UK in JW Lees houses as well as M&S who sell it as their own-brand 'Czech Lager'. Being a veteran of many brewery visits, I always look out for what is different. In this case it is the yeast cultivation: Whereas British breweries will skim-off yeast from a fermenting vat for use in the next brew, the Regent brewery grows all its yeast fresh. A large laboratory keeps the original yeast strain, and cultivates a fresh batch for each brew, which is then disposed of afterwards.

Two nights in Plzen followed where we were recommended the PUB, standing for 'Plzen Unique Bar'. Here Urquell Pilsner beer is dispensed from unpasteurised tanks direct to fonts on each table. When one wants a refill, all one has to do is to reach up to the font and pour as much as desired. There is a meter recording the amount dispensed and the bill is presented when one leaves the premises. We also found in Plzen (which city gives its name to Pils-type beer) 'Gambrinus' beers which I have since discovered are also produced by the Urquell brewery. One night spent sampling the Gambrinus demonstrated how cheap the Czech Republic is: The four of us had a full meal

including starters, main course and side-salads plus three beers each and the total bill came to around Kr950. At 30 crowns to the pound, this worked out at little more than £8 a head! Beer prices ranged from as little as Kr25 per ½-litre to an expensive Kr35 in some joints.

All too soon it was time to head back across Europe, with a final night in Aachen. Here we spent the evening in the Aachen Brauhaus imbibing a range including Dom Pils and Koenig Ludwig Dunkel Bier. The food was excellent and formed an excellent venue to conclude the holiday.





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ALE ON THE RAILS

By: Paul Appleton

Having visited all of the stations along the glorious Severn Valley Railway in previous editions of *Ale Sabrina*, how could we leave out the railway's terminus at Kidderminster?

Although Kidderminster lacks the sparkle and beauty of other places along the line such as Bewdley and Highley, it does have a number of decent hostelries, and as the majority of passengers travelling from Bridgnorth take the full round trip, there are some good places to sample fine local ales whilst waiting for the train to set off on its return journey.

For many passengers looking for a refreshing pint there is no need to leave the station building at all, because in the corner of Kidderminster station concourse is the SVR's own King & Castle.

This is a relatively new building, modelled on Ross-on-Wye station (which dated from 1892), looking at it you would think it had always been there. In fact, it was built for the reopening of the SVR's extension to Kidderminster in July 1984 and developed over the ensuing years, the final phase including the canopy over the concourse being completed in 2006.

The bar has been fitted out in the Great Western Railway tradition, with specially commissioned GWR carpets and a fine display of monochrome GWR photographs decorating the walls. What's more, there are usually six real ales on tap. The Hobson's Mild (ABV 3.2%) and Batham's Best Bitter (4.3%) are regular fixtures with four guest beers, which during a recent visit included Joule's Blonde (3.8%), Grey Hawk Panner's Gold (4.0%) from Skipton, Exmoor Gold (4.5%) and Cottage Pacific (4%), a delightful golden, blonde beer with a picture of the world famous (and speed record

holding) steam locomotive, *Mallard*, on the pump clip (the 'Pacific' connection being the name for the locomotive's wheel arrangement, 4-6-2). A range of bar snacks is also available, including pre-made cobs at the bar.

Once upon a time all major railway stations had a station hotel or pub opposite, somewhere for weary travellers to slake their thirst or keep warm (and refreshed) while waiting for their connecting train. The Railway Bell is just such a place, an imposing structure directly across the main road from the station. It has a single room bar with high ceiling and, unfortunately, has seen better days (the gaffer-taped seat covering testimony to a long life without refurbishment). TV screens predominate and the dart board to the right of the central bar sees regular patronage. Although there are four hand-pumps, usually there are just two in use – Banks's Bitter (3.8%) being a regular feature, plus another. On the occasion of my visit it was Brakspear Oxford Gold (4.0%) and was in good condition.

For those with a bit more time on their hands there are two pubs close by that are worthy of investigation; The Station Inn in Farfield is an excellent pub with a good food menu as well as a good selection of beers. To reach it you go right out of the station and over the railway bridge. Fairfield is the first street on the right. The pub is at the end of a terrace and cannot be easily seen from the main road.

Inside, the pub is clean and in good order and a friendly welcome awaits from behind the bar to the right. The pub is deceptive and, as well as having an open plan area which spills either side of the front door, there is a cosy back room with a stove and its own serving hatch, and a comfy seating area in the conservatory-cum-covered passageway that leads to the toilets at the

back. There is also a small outdoor drinking area. The menu looked most inviting with an interesting selection of dishes.

Five real ales were on offer during our visit and those sampled were in excellent condition; Wye Valley HPA (4.0%) and Butty Bach (4.5%) are regulars, as is the Holden's Golden Glow (4.4%), whilst Enville Ale (4.5%) and Banks's Mild (3.5%) were the two guests. There is also a special Gin Menu. The pub is rated highly on Trip Advisor and won CAMRA's Community Pub of the Year 2015.

The other pub close by is Weavers Real Ale House. To find this turn left and walk down Comberton Hill for about 200yds where you will find it on the left. This is a former shop, converted to a pub and has been open for almost three years. If anyone in your party is looking for a pint of that cold, dead stuff called lager, forget it. They don't sell the stuff here! Nor do they sell alcopops or other nasty bottled liquids full of chemicals and hidden high levels of alcohol.

This simple, no frills ale bar has a fine array of ten hand pumps, six real ales and four dispensing ciders and perry. There is always a Wye Valley beer on, either HPA or Butty Bach, and Three Tuns XXX bitter (4.3%) – a glorious pale-straw coloured beer. On our visit there was also Fownes Firebeard's Old Favourite No. 5 (5%) – a ruby ale from their Dwarfen range, Hobsons Twisted Spire (3.6%), Byatt's XK Strong (4.9%) – a stronger version of Byatt's dark mild, and Byatt's Glorious (4.3%) – a golden, blonde beer. All of which give a good indication of the variety usually on offer. The ciders include Thatcher's Heritage and two from Worcester producer, Barbourne, plus Barbourne perry. Pork pie and cobs, served with salad, offer excellent value. The publican is also happy for you to take your own food into the pub – the chip shop next door but one can be recommended!

If you find yourself in Kidderminster with a bit more time on your hands you can venture into the town itself. This is reached via a subway under the busy ring road at the bottom of Comberton Hill. Like many towns of its size, there are plenty of pubs to choose from, too many to discuss here, but here are a selection that might interest you.

Arguably the best and most authentic is another pub with the name Weavers, distinguishable from the other as being 'Weavers at Park Lane'. This has only been a pub for a couple of years or so, having previously been used as office premises, but it does look and feel as though it has always been a pub, the structure itself dating from 1804 and having Grade II listed status.

Situated on the bank of the Staffordshire & Worcestershire Canal, there are moorings on the opposite bank with a bridge close by to reach the pub. In the summer, the outdoor drinking terrace is popular and there is a marquee in the 'garden' which adds covered drinking space to an otherwise cramped space in the building itself. It is also used for occasional beer festivals and special events.

The pub consists of two cosy lounge areas, with doors leading to the bar area in the rear passageway. I say cosy, but although they are comfortable, the rooms were very cold during my visit and customers weren't staying for a second drink on a damp and cold winter's day.

There are six beers on offer, two of which are regulars; Three Tuns XXX Bitter and Wye Valley HPA. The four guest beers are ever changing and often include one or more of the Hill Climb-themed Prescott ales, on the occasion of my visit Super 6 (5.5%), an American-hopped brown ale. and Grand Prix (5.2%) – a strong, dark amber ale. These were joined by Batham's

Bitter and Hobson's Town Crier (4.5%). For cider lovers the place is a veritable 'ciderfest' with eight to choose from including at least one perry. Beer bats, or paddles, are available with three, one-third of a pint 'sampling' glasses. The pub can also supply four-pint carry out containers, which once emptied collapse flat to make it easy to take back for a refill on your next visit!

Although there are wines and spirits available, this is another public house where lager and alcopops are banished. There is no music or gaming machines and you can buy cobs and snacks, including real pork scratchings. Check the hours first though – you should be okay during the day if travelling on the SVR, but in the winter the hours are shorter.

The pub isn't easy to find but worth the effort; it is perhaps easiest to describe as being behind Tesco's, but to get there go through the ring road underpass into Oxford Street and after about 250yds turn left into New Road. Walking along the right hand side look out for Castle Road on the right and then immediately after the canal bridge, Park Lane crosses left to right. Weavers is to the right, but to make the journey more worthwhile, there is also The Castle Inn to the left. This is more of a community pub in a terraced row and has an open plan bar with an outside drinking area overlooking the canal.

The pub has an interesting tiled bar front and surround. There is a welcoming fire in the winter and has music and sports TV – and a big pub dog. Two beers are on offer, badged as Castle Inn Bitter and Mild, brewed by Joshua Tetley of Northampton and therefore likely to be Tetley's Bitter and Mild (3.8 and 3.4%).

If Park Lane is too far there are two pubs just off Oxford Street. The Swan is a proper

town pub, bow fronted and occupying a commanding position at the start of the pedestrianized shopping zone and close to the bus station. It is a busy pub with a separate dining area. The large curved bar dominates the drinking area, which has a wooden floor and comfy sofas. TV and gaming machines are prominent, but the pub is clean and has a friendly, welcoming atmosphere.

You can't fault the beer range on offer either, with six real ales available. The staff weren't sure if any of the beers were regulars, but during my visit there were two from Bewdley brewery; Sir Keith Park (4.5%) and Worcestershire Way (3.6%). Sadler's JPA – Jack's Pale Ale (3.8%), Rev James Original (4.5%) and Salopian Golden Thread (5.0%) and, with the Six Nations Rugby about to get underway, Charnwood Try Hopped (4.4%) could be nothing other than a seasonal special – a golden ale made with three different hop varieties.

There is a full menu in the Swan Restaurant down the right side of the bar, which also offers a good value full English breakfast.

Between The Swan and the underpass is the Boar's Head. This is very much a music venue and the décor reflects it. It is otherwise traditional, with quarry tiled floor, scrub top tables and a wood burning stove. It was very quiet and dark on my Friday lunchtime visit, and disappointingly, of the four handpumps, only one was dispensing real ale. Hobgoblin Golden seemed to be an appropriate beer for a pub which seems to have a Gothic air about it, and I must say it was in excellent condition. A quirky pub, possibly worth a quick look.

The walk back to the station is up Comberton Hill – strategic planning could mean breaking the climb – though it is not too strenuous – at the conveniently situated Weavers Real Ale House!

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Wye Valley sponsored day at Ludlow Races.

By: Major Willmore

Again a day out with the Old Castle at the Wye Valley sponsors day at Ludlow race course proves to be a winner, actually my only winner.

Twenty of us met up at the Castle at 11.00 am for a brunch breakfast, cooked by landlord Bryn Masterman. It was of the quality and indeed the size that we have become accustomed to when dining at the Castle. A few hardy members did partake of a beer or two before leaving for Ludlow.

Following a leisurely breakfast we were collected by coach for the journey, on board were other race goers plus drinkers from the Bulls Head Chelmarsh. Arriving at the race course all was given wrist bands which gave entrance, race card and vouchers for two free drinks with the compliments of Wye Valley.

Wye Valley facilities were again of the highest order, well-staffed bar, plenty of seating and large screen for watching the races if you did not wish to venture outside. The marquee even had a Tote sales counter inside, all aspects had been covered to ensure the punters were looked after, be it drinking, gambling or both.

The racing was excellent albeit the going was very heavy which made winning selections very difficult to find.

We all await the next sponsored day out by Wye Valley because we are truly all winners who attend.

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SCRAMBLED EGGS WITH PRAWNS AND MUSHROOMS

By: Paula Griffiths

Ingredients

1½ cupful of Mushrooms (sliced)
1 cupful Peeled Prawns
One clove crushed garlic (optional)
3 Eggs
Milk (two tablespoons approx.)
Salt and Pepper for seasoning
Olive Oil or butter



Method

Beat the eggs, milk and seasoning together in a bowl.
Fry the garlic and mushrooms. Add prawns and fry until cooked through
Drain any juices from the frying pan.
Add the eggs and scramble to your preferred consistency.
Stir using a wooden spoon.
Serve with crusty bread.
Leave out the prawns for a vegetarian option.
This dish is a popular starter in Spain and is called Huevos Revueltos con Gambas y Setas.

Writing a Book about a Unique Pub – “From Junk to Junction”

By: David Litten

In July 2015, the Junction pub in Castleford now widely known as the ‘home of beers from the wood’ celebrated its fifth anniversary under the stewardship of Maureen Shaw and Neil Midgley, becoming nationally revered as **the major player** in the revival of wood casks in the beer industry. From early 2014 the pub has served an ever changing range of guest beers from a multitude of brewers only from its own wooden casks.

In March of this year I decided that, having previously written many articles for CAMRA magazines, I would attempt to write something rather longer which turned out to be a book about my favourite pub. With the blessing of Maureen and Neil I began to think about how to write it. It was not going to be a straight narrative but something based around topics.

I visited the pub many times during the next few months. Unfortunately, the brewer who first dared to share the dream of “beer from the wood”, Simon Bolderson (to whom the book is dedicated) from Ridgeside Brewery in Leeds died last year but his wife Sally kindly came to my rescue and valuably provided key information. Local broadcaster and writer Ian Clayton not only provided important advice but also supplied a foreword, details of the local beer scene in Castleford prior to the Junction reopening, an anecdote and much more. I also obtained contributions from the Chairman of the Wakefield branch of CAMRA, Albert Bradbury; the Chairman of the West Riding branch of the Society for the Preservation of Beers from the Wood, Ian Cole; and from Bill English from the

SPBW National Executive Committee.

Not happy with that I asked renowned beer writer and editor of the CAMRA Good Beer Guide, Roger Protz to write a foreword for me knowing that he had visited the pub on a couple of notable occasions. He agreed and by this point I had a vast amount of information.

However, by early September I still had no idea how I was going to bring everything together. The only thing was to start writing. Suddenly the light went on and all the chapters began to fall into place.

I approached a number of printers for quotes based on around 80 pages and although not the cheapest, but by far the most helpful, I decided to run with local firm Harris Brothers in Featherstone. They advised that the maximum number of pages for assembling by the cheapest method was around 100 so that was now my target.

No one has as many photographs connected with the Junction as me and many that I had taken with nothing particular in mind became most relevant.

Next up was the proof reading. I had plenty of offers and accepted them all, with perhaps the most careful of the scrutinizers being Richard Coldwell and John Grant Gibson.

Several proof copies came and went with many changes and even after the last one I still took the risk of making 30 more changes without any outside assistance. With this burden on my mind plans for the launch had to be made. We don’t do things by halves when it comes to the Junction and this was to be no exception. I arranged with Mike at Elland brewery to organize a special beer with a book related name – Codex. Neil sorted out some special rare beers aged in the wood from Cheshire Brewhouse (Govinda) and Kirkstall Brewery

(Herzblut). I asked Maureen not to get sandwiches in but to prepare her pièce de résistance – Cas Caviar (if you don't know what that is, purchase the book or call in at the pub).

And so to the evening of 26th November 2015. Maureen and Neil had been donated a display case for the pub just a few days earlier and I put it to good use setting out my wares. I could not have planned it better. Friends, brewers and supporters from CAMRA and SPBW came from all over Yorkshire to add their support to that of the locals – it was unbelievable – Bradford, Doncaster, Halifax, Keighley, Leeds, Selby, Wakefield and all points between.

In closing, considering that I have never written at such length before, I would like to thank Maureen and Neil for trusting me to write about them.

A special partnership providing us with the most unique pub for special beer, while at the same time creating a fabulous place for the many locals summed up by one of their number as *"the heart and soul of the community. The Junction is just like going into your auntie's front room and all your family are there."*

Books are still available from either the pub or myself in person at £7.50 or by mail order from me for £10.

Contact via facebook, twitter or e-mail:

littendavid@littendavid.karoo.co.uk



From Junk to Junction - A Review By: Fred Baker

David's new book celebrates the renaissance of the Junction pub in Castleford, from its reopening in 2010 to 2015. It's a fascinating and informative story of two individuals, Neil Midgley and Maureen Shaw, and their bloody-minded determination to "make it work". From the start Neil had a vision of selling 'beers from the wood', which had somewhat gone out of favour by 2010 with most real ale either in metal casks or, more recently, plastic ones. The Junction on Carlton Street was taken over by Watney Mann in the late 60s and later became part of the Vaux group. It ended its previous existence as a feeder pub for a nightclub nearby.

The book highlights the importance of the early influence of 'Tetley Dave' Parker on Neil and Maureen, and of the involvement later on of brewer Simon Bolderson of Ridgeside Brewery who shared a passion for beer in the wood.

The book details the anniversary celebrations from the first in 2011 through the ensuing 'Woodfests' and the involvement of CAMRA's Roger Protz at the 4th anniversary do.

Roger had offered to do taste comparisons between a beer in a steel or plastic cask and the same beer that had been in a wooden one. The results made it clear that, in all cases, the wooden version was more multi-dimensional and distinctive than the alternative.

By then Neil had made the Junction an 'all wood' pub by supplying all draught beers in wooden casks. David's 'local' is 70 miles and three hours away by public transport from his home in Hull. One has great respect for his determination, and stamina, in producing this most interesting work. It is also well illustrated photographically.

From Junk to Junction - A Review By: Helen Balawajer

From Junk to Junction is a new book telling the story of the Junction in Castleford from 2010-2015. It's written by well-known CAMRA member David Litten, who is perhaps better known as 'The Bloke from Hull'. His hometown is the last place you'll find him – he's always out and about exploring the darkest corners of Yorkshire and the Junction is one of his discoveries.

In 2010 it was reopened by new owners Neil Midgley and Maureen Shaw. To say it was run down is an understatement and they have worked tirelessly to improve it since then. From humble beginnings (an early quiz prize was a jar of beetroot!) it has grown into an award-winning pub with regular festivals and numerous loyal customers. This is due in no small part to its USP: all the real ales are served from wooden casks. Neil has built up his own collection over the years which he sends out to (mainly local) brewers to be filled. There are accounts of tastings (beer in the wood versus that from plastic or metal containers) and Woodfests, as their regular beer festivals are known: one such featured Belgian beers which had been collected in the usual fashion.

The illustrated story is told largely through the reminiscences of customers and suppliers, including lots of interesting little details. It's obvious that the pub means a great deal to David: "I think of it not only as somewhere special but also as my local pub albeit seventy miles and three hours away by public transport". His enthusiasm and affection for the place and its proprietors shines through and all I wanted to do after finishing the book was to go and visit.

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Master Cooper Gets His Apprentice

By: David Litten

After a successful summer advertising campaign for an apprentice, Master Cooper Alastair Simms finally got his man in October. The story of his business and his requirement for new blood to continue his ancient trade

had gone viral in the local and National press. He was interviewed by Vanessa Feltz one lunchtime on Radio Two and a further evening

interview took place across the syndicated National local radio network. However, top of the shop was an appearance on the ITV National News.

Hundreds of job applications arrived from near and far on Alistair's physical and electronic mats. Following a considerable amount of sifting and narrowing down, six candidates remained by the final interview day on 17th October 2015.

It was a bright and sunny Saturday lunchtime when they began to arrive, all agreeing that it was great to have the opportunity and a privilege to make it so far along the selection process. All bar one had previous experience of working with wood in one form or another and this was to prove crucial in the selection process which consisted of two elements, a regular sit

down HR type interview and two practical aptitude tests.

Two tasks were shown to the candidates before they were invited to "have a go". The first was raising a cask, which in layman's terms is putting the hoops on staves while the second was dressing out - smoothing out the inside of the cask once assembled.

Two of the six candidates were well ahead of the others in these tasks and there was not much to choose between them. However, from the duo Alastair chose Kean Hiscock for a couple of reasons. Although he'd no serious experience with working with wood, Alastair saw something of



himself when he was young in Kean. He also felt that he was the embodiment of a blank canvass which could be crafted into shape. During the practical tasks Kean showed the correct attitude. He paid full attention to the demonstrations and

showed great concentration, competency and hand/eye coordination. Alastair also noticed that Kean had the same sort of dry, cheeky humour that coopers require and display.

Kean has grown up in West Yorkshire and as well as a good formal education has also excelled in an inherited family gift - sport, representing Yorkshire at Under 19 level at Rugby League. As such his ambitions had initially lain in the sporting path as a PE instructor. However, the chance of a lifetime to learn the rare skill of the cooper was a unique opportunity to strive for. He had learned of the job vacancy by word of mouth and realised that if successful it would be a massive skill to attain. He did his research in preparation and gave the impression of being a confident young man, despite later admitting that he was nervous.

When Alastair rang him later on interview day, he thought that it was going to be bad news but it was quite the reverse. He later stated "I hope to work in the business for many years, thereby keeping the trade alive".

Prior to Kean's appointment, Alastair's order book was at bursting point with an ever increasing demand for his services not only to make and repair casks for beer but to also maintain and service large vats at a number of large independent breweries and cider makers. He had already taken on South Australian wine cooper, Cassandra Phillips but an apprentice was vital. There are no technical college courses with day release facilities for learning the 'art of the

cooper' and Kean will learn 'on the job' with one-to-one practical training. Kean's apprenticeship has now begun and will last for four years, covering not only all practical aspects of the business but also interpersonal skills in day to day interaction with customers and clients together with learning the art of giving demonstrations and lectures to various groups around the country.

The apprenticeship is being funded externally by the London based livery company, the Worshipful Company of Coopers, which is extremely keen to encourage and support the current revival in the country and Yorkshire in particular.

After just a couple of months at the White Rose Cooperage, Kean has shown a considerable aptitude to learn so many new skills and has already successfully assisted in the completion of several contracts including several vat repair jobs and lecture outings to London. When asked recently



about his new job Kean stated "It is very interesting hard work, both enjoyable and

rewarding." For his part Alastair said "I am more than pleased with Kean's attitude and temperament. He is making great progress."

Long may it continue.

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Salopian Brewery Visit

By Janet Sturt

On Saturday 20th February 2016, a group of Telford and Bridgnorth CAMRA members boarded a coach and paid a visit to the Salopian Brewery which is just outside Shrewsbury.

Jake, the brewer, was presented with an award for brewing a beer called 'Velocity', which was the winner at the Shifnal Beer Festival last year.

Jake then showed us around the brewery and the first thing he told us was the floor which was painted blue and was after his dog called Blue!

The brewery was large and airy and was opened in October last year after moving from Mytton Park Road.

It can produce 1400 pints in one go and 14 employees produce 145 barrels per week. For those people reading this who know me, you will know there are not many beers I drink, but 'Lemon Dream' by Salopian is my favourite. I drank two pints and enjoyed every last drop!

We all enjoyed the hospitality and it was about 3pm when we left.

Thanks again to Jake for a memorable visit.



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Salopian Brewery: A Lemon Dream come true?

By Val Mason

On Saturday 20th February a band of merry CAMRA bods set off from Wellington via Oakengates, Shifnal, Bridgnorth, Morville and Cressage to go to Shrewsbury, or more accurately Hadnall, to the Salopian Brewery. This was a very long way round the Wrekin for those who started in Wellington!

We arrived just after 12pm and were welcomed by Jake from the brewery and also joined by Nigel (the Salopian Brewery Liaison Officer, or BLO) and Dave from the Shrewsbury CAMRA branch. Jake immediately offered us a free bar which



included Choir Porter and Oracle on handpull plus 4 of their keg beers, Automaton 7%, Polygraph 7.4%, Catatonic 5.3% and Sentinel 8.4%.

It looked like we were in for quite a session! A few of the ladies were a bit disappointed having been anticipating some of their favourite Lemon Dream, however Jake came up trumps and provided them with a bottled version.

Paul Jones then presented a 'Beer of the Festival' award to Jake for the Salopian beer 'Velocity' at the Shifnal Beer Festival in



November.

Velocity is apparently named after Jake's favourite record – Velocity Girl by Primal Scream.

The brewery tour started at 1 pm ('ish) when Jake took a good group of us into the brewing area and explained the history of how Salopian had outgrown their previous premises and moved to Hadnall in 2014. He also took us through the various beers that are brewed and how a new brew comes



about, then explained the brewing process. The brewing area has quite a lot of room for expansion - the area in which we were standing for the talk has already been earmarked for a bottling plant.

Those who forewent the brewery tour stayed in the bar and were helped to more beer by Dave from Shrewsbury – maybe it is just the practise he gets from the Shrewsbury beer festival each year but he looked a natural; has he missed his true vocation? Several items of merchandise were available with T shirts, polo shirts and rugby shirts being most popular, so if you see a TES CAMRA person with a new Salopian shirt, you'll know where he's been!



Meanwhile a large 'Get Well' Card for our chairman Dave Tyler was circulated with everyone adding their best wishes and 'Wish you were here' comments. This was passed on to Dave during the following week by his wife Sue.

Once we had taken our (re)fill of the free bar, we all clambered back onto the coach, along with Nigel and Dave, to head back into Shrewsbury to visit a couple of pubs in the beer guide which are outside of the Town Centre.

First stop was the Dolphin – a Joules pub with guests. The beers on offer were Joules Pale Ale, Blonde and Beer Tonic No.37, Dancing Duck Waddle

it Be?, Nottingham Brewery Bullion and Westons Old Rosie; we stayed there for a pint (or two).

Our second pub was the Woodman which had Salopian Shropshire Gold, Wye Valley HPA

and Butty Bach, Bank Top Pavilion and Mallinson's Pacific Cascade. There was a private function in the main bar so we sat in the cosy side bar where there was a woodburner to keep us warm.

Whilst everyone else got back on the coach to retrace the epic journey round the Wrekin, your scribe and hubby decided to walk into Shrewsbury for a last pint,



some food and the (rather shorter) trip home to Wellington on the train. The Oakham Bishops Farewell in the Salopian Bar was rather nice...

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

Disclaimer

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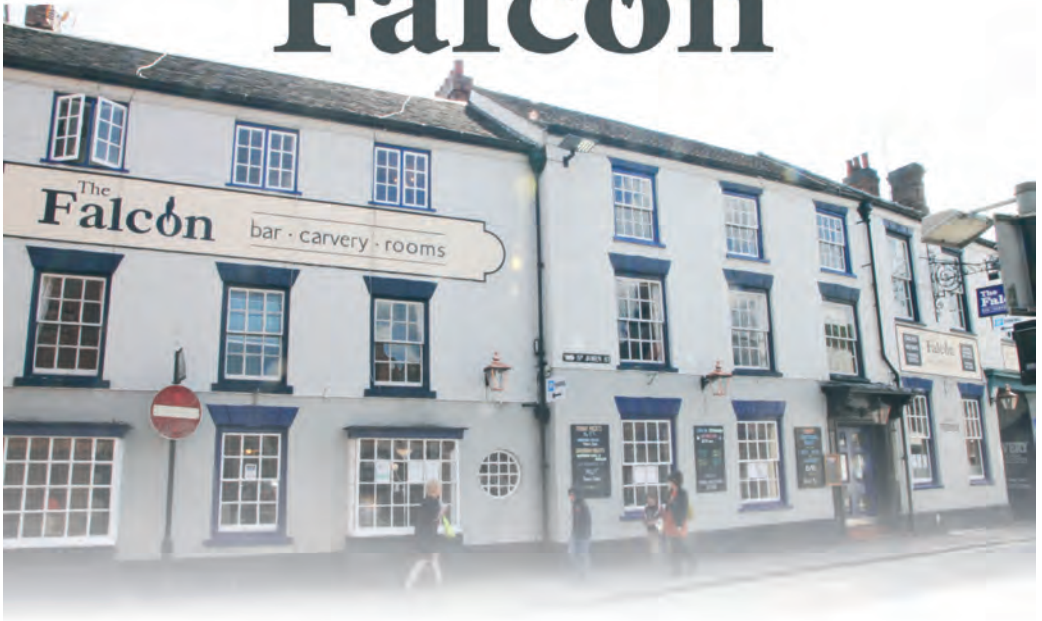
July 2016 Issue Dead Line, Friday 10th June 2016

October 2016 Dead Line, Friday 9th September 2016

January 2017 Issue Dead Line, Friday 9th December 2016

Please make a note of these dates as a lot of the articles and adverts we do receive 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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THE QUIZ - The Book I Read

- 1) How many pairs of chromosomes does a normal human body have?
- 2) What part of the body is affected by conjunctivitis?
- 3) Bile is produced by which organ?
- 4) The heart consists of 4 chambers. 2 are called atria, what are the other 2 called?
- 5) What are erythrocytes and leucocytes?
- 6) What is the anatomical name for the shin bone?
- 7) In which part of the body are the Islets of Langerhans to be found?
- 8) Where precisely is the philtrum to be found?
- 9) How is seasonal allergic rhinitis more commonly known?
- 10) How is the patella more familiarly known?

1) 23 2) The eye 3) The liver 4) Ventricles
5) Blood cells (red and white respectively) 6) Tibia 7) The Pancreas
8) Between the nose and upper lip (it's the cleft on the face between them)
9) Hay Fever 10) The kneecap

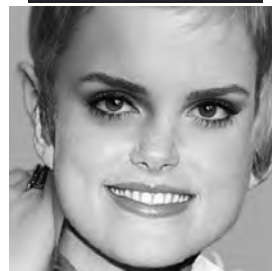
ANSWERS

Phrases and Sayings

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

- | | |
|-----------|----------|
| 1, QaaNBN | 6, CaC |
| 2, QatD | 7, SPoH |
| 3, CotW | 8, MaaMH |
| 4 CCtN | 9, UaBA |
| 5, CotN | 10, ViTA |

Who are these
Mixed Up Faces?



Top - Emma Watson / ketra Knightley
Bottom David Cameron /
Boris Johnson

- 1) Queer as a Nine Bob Note 2) Quick and the Dead
3) Call of the Wild 4) Carry Coals to Newcastle
5) Cash on the Nail 6) Chalk and Cheese
7) Spare Pair of Hands 8) Mad as a March Hare
9) Up a Blind Alley 10) Vanish into Thin Air

EVENTS TO COME

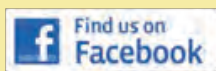
Bridgnorth Meetings

**No Information
Provided**

For information about meeting or events
please contact

Dave Haddon dhaddon@hotmail.com

07809 887159 01746 862884



Bridgnorth CAMRA

TES Meetings

Tues 12th April – 8pm

Sandbrook Vaults, Market Drayton, TF9 3BY

Tues 10th May – 8pm

Cock Hotel, Wellington, TF1 2DL

Sat 4th June – time TBC

West Midlands Regional Meeting
Red Lion (Mouse Room), Market Drayton,
TF9 1JP

Tues 14th June – 8pm

TES CAMRA AGM (Venue TBC)

TES Social Events

Thur 7th April – 7:30pm

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

Sat 9th April (afternoon – time TBC)

Regional Quiz (TES, Shrewsbury &
Wolverhampton)

Jaspers Arms, Shifnal, TF11 8AF

Sat 14th May

Regional Mild in May Social – Stoke-on-Trent
Various Coach Pick-ups Available

Sat 18th June

Leicester City Pub Trail
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 Events

No Information Provided

For more information
please contact

Brynn Pass Bpass@btinternet.com

07949 321442

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

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T.E.S.

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Social Secretary

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The final copy date for the next edition is June 10th 2016.

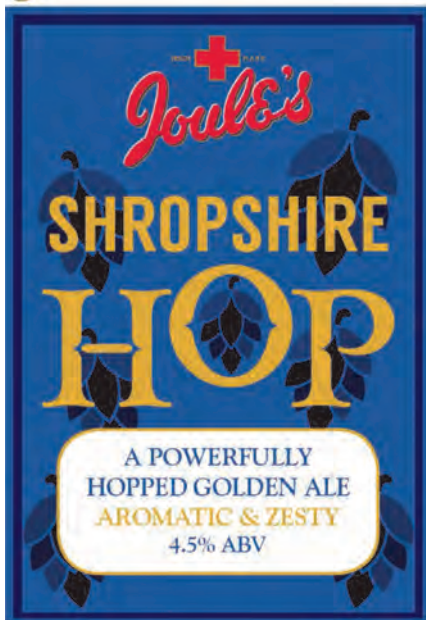
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Shropshire Hop will be available from 29th April and will be launched with a **Shropshire Hop Shindig** at The Brewery Tap, Market Drayton on Sunday 1st May. Shropshire Hop is a 4.5% *powerfully hopped* golden ale that is *aromatic* and *zesty*.

The latest seasonal will sit alongside; **Joule's Pale Ale**, an original 1400's Augustinian Monk recipe, **Blonde**, a refreshing and perfectly balanced beer, **Slumbering Monk**, a rich copper ale and Joule's 'Brewery Fresh' cold craft lager, **Green Monkey**, which is brewed to the German purity laws of, 'Reinheitsgebot'.



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