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Editorial & Advertising Information

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Editor's Comments

Welcome to issue 14 of *Ale Sabrina*, well at least we have got unlucky 13 out of the way! As local readers will have seen, Telford and East Shropshire have launched their own magazine, and we wish them all the best and hope they get the sort of following we are enjoying at *Ale Sabrina*.

From this issue, we have decided to make a few small changes to our layout. For this issue I have asked my friend Steve Bury to submit a couple of articles. Anyone who knows Steve will know he is a keen real ale fan and ardent CAMRA member of many years standing, who's views are strong and to the point. He has been known to ruffle a few feathers, but then perhaps that is why we are friends.

This issue marks the start of summer holidays so if you visit any places of interest with good pubs and beer, please let me have an article about your visit so it can be shared with our readers. While *Whatpub* is a useful tool when visiting an unfamiliar area, it is also nice to have seen an article by someone who has visited this or that pub and see what they think, as some locals see their own pub with rose tinted glasses!



Bill Sturt
Editor Of *Ale Sabrina*

On our annual visit to Teignmouth in Devon in May it was good to see that the King William IV which became a night club many years ago, has re-opened with its original name and is owned by the Two Beaches brewery situated in Shaldon which is just across the river Teign.

While in Devon Janet (my wife), said she had never been to Exeter, I thought that's handy as I had not been there for 40 to 50 years myself, so this was a chance to visit some of the pubs in the high street that I remembered! Disappointment most are now coffee shops or eateries. Lucky I found the Ship said to be Sir Frances Drakes favourite pub, oh dear It's now Greene King, but they did have two Otter beers on so all was not lost.

Back in Bridgnorth it is good to see the Shakespeare has been purchased by Joules brewery with plans to refurbish it later in the year but in the meantime selling their full range of beers. As we go to press we are still awaiting the fate of the Golden Lion.

Hope you all have a good summer.

Remember use it or lose!

A Few Words From The Chairman

The summer gives us a chance of visiting some of our more remote rural pubs in the branch area. Can I please encourage you to take up this opportunity to get out and about, not forgetting to submit beer scores as you go.

Remember that without pubs we would lose the best place to drink Real Ale and socialise with like-minded individuals, so supporting and using pubs is one of the best ways to help CAMRA in protecting not just the pubs but also the breweries producing Real Ale that we have been campaigning for over all these years.

Pubs come in all shapes and sizes, catering for a wide range of tastes and requirements. So there should currently be pubs out there to suit you but without your continued support that may not be the case in the future.

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Adrian Zawierka

Chairman

Campaign for Real Ale

Telford and East Shropshire Branch

Bridgnorth Sub Branch

Since I last wrote my column for *Ale Sabrina* the Telford & East Shropshire branch of CAMRA has held its selection evening to vote for entries for CAMRA's *Good Beer Guide* 2018. The new guide, issued in September, will show the successful entries. We have a limited allocation of entries into the guide and this has proved to be a contentious issue in the past. As a sub branch we endeavour to visit as many pubs as possible in our area and encourage the recording of beer quality scores in CAMRA's *WhatPub.com* database. This ensures that our local members have the most up to date information in order to vote for the best pubs in our area which serve real ale.

We are aware that many pubs deserve to be included in the guide and so in 2016 we introduced our Pub of the Season award. So far The Lion O'Morfe at Upper Farmcote, The Old Gate at Heathton and the Pheasant at Neenton have been worthy winners.

Congratulations also go to The Railwaymans Arms in Bridgnorth, which has been voted Bridgnorth Pub of the Year 2017, and The Fighting Cocks at Stottesdon which was voted Telford and East Shropshire Rural Pub of the Year 2017. Bridgnorth members will be visiting Stottesdon in July to present the shield and certificate.



Bridgnorth Sub Branch *continued*

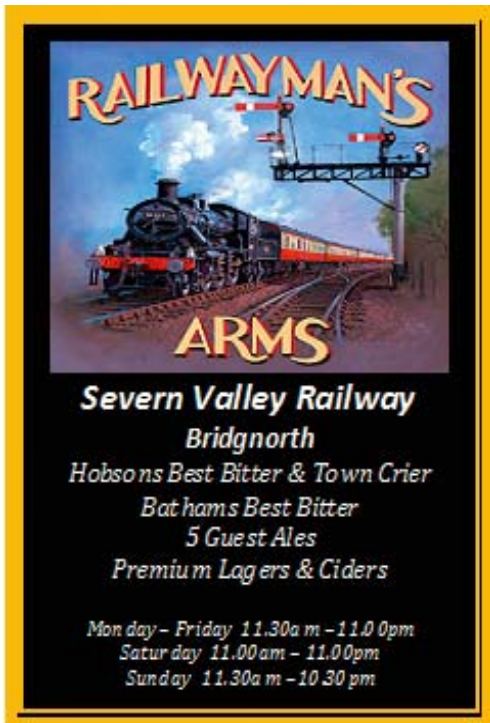
I look forward to the summer season and will hopefully be looking at the possibility of bringing back the Bridgnorth Beer Festival in September 2018.

Eleanor Haddon

Chair

Bridgnorth CAMRA sub-branch

Secretary, Telford & East Shropshire CAMRA



The Shakespeare Bridgnorth

Joule's Brewery is delighted to announce their acquisition of the Shakespeare in Bridgnorth. The Brewery is planning a sympathetic restoration, due to start in the Autumn, bringing to Bridgnorth the Joule's style and of course, Joule's real ales.

In the coming months, a team of dedicated Joule's craftsmen will carefully restore the Shakespeare to encapsulate everything that is great about the English pub. Steve Nuttall, Managing Director comments, 'We're proud to have many craftsmen who contribute to all our pubs and have such joy in their work. Our philosophy is to allow our whole team a great deal of latitude in how they interpret our ideas. Our projects are very much a group effort, we don't have any designers, each of our tradesmen put their own ideas into the work, and I hope people will see the care and research that has gone into all our planning'.

Vicky Shirley, Joule's Brand and Communications Manager comments, 'Following the success of our Taphouses in neighbouring Ludlow and Newport we're delighted to have the opportunity to become a part of the Bridgnorth community. Watch out for our upcoming events over the Summer including our annual T-Shirt Promotion which starts on Friday 28th July, drink 9 pints of Joule's and you can win a FREE Summer 17 Joule's t-shirt...'

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Recently an article appeared in the Bridgnorth Journal concerning an award made by Bridgnorth Camra to a local pub as part of our Pub of the Season award. It implied that we had removed the pub from CAMRA Good Beer Guide several years ago following a visit which found the premises closed for refurbishment. As my reply did not reach the newspaper in time for publication I would like to set the record straight.

Firstly, all members of CAMRA are volunteers and are encouraged to visit as many pubs as possible in our area to score the beer quality. Scores are then being posted to our beer scoring area on WhatPub.com – the national CAMRA database.

Telford & East Shropshire CAMRA share an allocation of 51 entries in The Good Beer Guide with Shrewsbury and West Shropshire CAMRA branch.

In Telford and East Shropshire area we have just over 400 pubs and clubs, stretching from Woore, near the Cheshire border, to just south of Cleobury Mortimer. Currently we have 719 members. As with most organisations a very small percentage of this membership is actively adding beer quality scores and voting for entries into the Guide. As this has always been a contentious area with many pub owners/landlords we follow strict guidelines each year when voting for Good Beer Guide pub entries and these are available on our Bridgnorth CAMRA website. We would not remove a pub because it was closed for one week.

Throughout the year we arrange for surveys of various areas around our branch area and also hold our monthly meetings at different pubs. This is to try and get as many members as possible out to our rural areas as they are often difficult to reach by public transport

At the end of November we list all pubs with an average score of 3.00 or over and have fulfilled the required number of visits and number of surveyors throughout the year. Each CAMRA member is then sent the list by email or post and asked to list the pubs they would like to see in the CAMRA Good Beer Guide. They can return their votes by email/post or vote at our selection evening held at the beginning of February. The 25 pubs with the most votes are then put forward for inclusion in the Guide.

In 2016 we introduced a pub of the season award. The aim of which is to highlight those pubs that are not in the current edition of the Good Beer Guide, but are worthy of publicity which will encourage more members to visit them and hopefully vote for them for inclusion in the Good Beer Guide. These are publicised in our local magazine “Ale Sabrina” and in our social media groups.

Eleanor Haddon

Chair, Bridgnorth CAMRA sub-branch
Secretary, Telford & East Shropshire CAMRA

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Beer Cloudy Or Clear

By Steve Bury

When you enter the pub and ask for a pint what do you expect, a beautiful clear drink with a tight creamy head in a pristine glass or a murky flat substance that reminds you of pond water. The most annoying thing when presented with this opaque or hazy substance the landlord or bar staff argue when you try and return it. This does not happen so often these days as customers are harder to come by and attitudes have changed, but I can still remember being told “don’t drink with your eyes that tastes alright”. Well actually it doesn’t and those stupid enough to drink it would pay the price later. What is floating around in your beer is brewers yeast either churned up from the bottom of the cask or from a barrel that has been disturbed or not had time to settle. Dirty pipes will leave small particles of dead yeast in your glass which are slightly harder to detect. Another line was “It’s supposed to be like that way its real ale” which of course is another falsehood put about by a bad cellarmen, my reply has been “If you think it’s OK I’ll pay for it and you drink it” and not surprisingly have always got my pint changed.

Our purveyors of unwholesome pints moan that nobody drank clear beer until we started using glass instead of pewter tankards and china pots and there may be a modicum of truth in this. Clear beer was not demanded by customers until the wide scale introduction of beer glasses in the 1850’s. The clear beer we drink today began with water and in this case the water of Burton-on-Trent.

Burton-on-Trent stands in a broad river valley carved out of ancient rock, covered

with layers of sand and gravel up to sixty feet deep. Water has trickled through these beds for tens of thousands of years, depositing minerals in the gravel and sandstone. When you examine the mineral content with beer in mind, it’s hard to resist thoughts of divine intervention: a higher sulphate content than any other major brewing centre in the world gives Burton beer a dry, slightly sulphurous aroma known as the ‘Burton snatch,’ and a character that was described beautifully by one nineteenth century writer as, “A brightly sparkling bitter, the colour of sherry and the condition of champagne.”

Burton became famous for its brewing water in the eighteenth century as it also has the highest calcium content of any major brewing region, the highest magnesium, and low levels of sodium and bicarbonate. Evidence of brewing at Burton Abbey goes back to 1295. It is commonly accepted that beer is a delicate beverage that doesn’t enjoy rough treatment. Britain’s roads back then left a great deal to be desired so Burton beer stayed in the local area.

In 1712 the Trent Navigation opened and Burton was now at the head of one of Britain’s most extensive navigation systems, linked to huge areas of the country, including the important ports of Hull, Liverpool and Bristol. Burton brewers bought the best quality barley from Norfolk and Suffolk, and the finest hops from Kent and Worcestershire. The resulting ale could be shipped to the booming, thirsty market in London—not to mention the rest of Europe—via Hull. Later came the railways and the speedy movement of goods around the country, so popular was Burton beer that



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the dimensions of the ornate steel interior of St Pancras station were designed to accept the Hogshead barrels of beer being delivered and then distributed by dray around London. A shortage of oak led us to import wood for barrels from Russia and this is where finings originated, being produced from sturgeons swim bladders. The fluid produced (which resembles wallpaper paste) when added to the beer took any small particles and of course all the brewers yeast to the bottom of the cask. This is where the sediment would stay unless the cask is disturbed giving guaranteed clear beer.

Other brewers around the country started to emulate Burton Ales by adding gypsum and other ingredients to their local water and clear beer has continued as the norm until this day.

During an interview about the launch of the Good Beer Guide Roger Protz the editor was misquoted in the press as saying that CAMRA was against the use of finings in beer. What he had said was backed up by the launch press release which said that some brewers were questioning the use of ising glass made from fish bladders. This was not only because vegetarians and vegans objected to its use but they believed that using finings strips flavour from the beer as it not only takes yeast but also some of the proteins to the bottom of the cask. They do not use other forms of finings such as silica or Irish moss which as non-animal products are an acceptable alternative. Nottingham University is analysing whether a new form of finings derived from hops will work successfully.

Ising glass is without any doubt the most effective is completely odourless and does not remain in the beer as the finings stay at the bottom of the cask with the yeast. The secondary fermentation carries on as normal and a beautifully clear polished pint can be served.

The brewers that Roger was referring to are producing what they advertise as vegetarian or vegan beers which should not come into contact with any animal products. Where I can understand the intention I do not understand why they cannot sell their beers in normal vented casks as finings only speedup the process of beer dropping bright. Instead Twisted Barrel of Coventry use Key Kegs which keep the beer separate from the normal atmosphere and oxygen and cannot be vented. Key Kegs were never intended to be used for beer and were originally used for wine and soft drinks and vary in size from 10 litres to 30 litres. The beer is put into a collapsible sphere inside a rigid plastic container, gas is then applied which causes the beer (which it never comes in contact with) to be forced to the point of dispense. If the beer in the sphere is naturally conditioned the sediment will be disturbed and the beer will be delivered cloudy at the point of dispense. As Key Kegs cannot be vented a handpump cannot be used so the beer is dispensed through Keg fonts which can be most misleading.

The brewers of these vegan vegetarian beers claim to set the ethical benchmark so why do they use an environmentally unfriendly contraption like Key Keg to serve their beers. Key Kegs are non-returnable and their size makes them hard to recycle as the sphere

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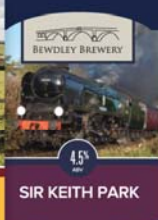
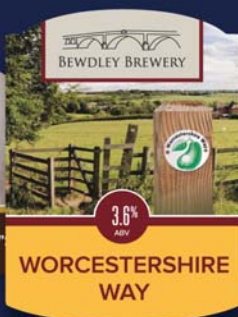
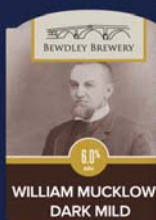
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Beer Cloudy Or Clear Continued

By Steve Bury

has to be removed from the plastic container. A proper vented returnable reusable cask must be the environmentally better option and serve the beer in a more natural manner. The problem is our vegan veggie brewers know they are selling to low turn-over outlets with bad if not non-existent cellar conditions and cellarmanship so although they take the hard option with beer production, they take every shortcut possible when it comes to dispense. The other problem with a throw away container is cost, who pays of course it is you the customer and this goes some way to explaining why so called craft keg beers are more expensive than real ales. Disposal of Key Kegs is becoming a problem as gas may be trapped inside and they should not be crushed.

Brewers yeast is a laxative and something I don't want floating around in my pint, vegetarian and vegan beers do not need to be cloudy as beer if brewed properly will clear naturally in a vented cask without finings, though it may take up to 48 hours.

Steve Bury

Vice Chair South Hertfordshire branch, Editor CAMRA Hertfordshire Pints Of View and CAMRA Top 40 Campaigner.





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Costa del Beer – Beer in Malaga

By Steve James

In the past, many beer enthusiasts have thought of Spain as something of a beer desert – the best you could get was a good glass of San Miguel. But when you're lying on a hot, sunny beach on the Costa del Sol, a glass of ice-cold lager certainly hits the spot. However, like other southern European countries, Spain has recently seen a virtual explosion of micro-breweries and craft beer, with a wide range of light and dark beers now available in many towns and cities.

As most of us live in the West Midlands, we reached the Costa de Sol for our New Year trip via a flight from Birmingham to Malaga. This gave us some time to sample the local beers and bars on offer in this coastal town. First of all, we travelled on the Red open-top

bus tour to appreciate the history of the town, see the key sights and orientate ourselves. We then started off our beer exploration by following the long road around the northern edge of the old town (Calle de la Carretera) between the River Guadalmedina and the castle. First, we visited **La Madriguera** craft beer bar (roughly translated as 'rabbit warren' in Spanish) to sample their five locally-brewed draught beers, including *La Madriguera Cream Ale* and *Cerveza Malaqa*. One of the lady partners of the brewery is so committed to brewing beer that she has tattoos on her fingers; on one hand the word "BEER" and on the other symbols for water, hops, malt and yeast!



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By Steve James

A short distance away is **Central Beers**, a modern beer café, with a wide selection (15) of local and imported draught beers and a 100 or so bottled beers. The staff are very helpful and knowledgeable about the range of beers on offer, and there is a good basic food menu, with hamburgers etc. We enjoyed glasses of *Barnett & Son Oatmeal Stout* and *Destrapero Negra*. In the Plaza de la Merced is the **Cerveceria Arte & Sante**, a rather contemporary and 'minimalist' beer café, which offers locally brewed La Malaqa draught beers and imports from other European breweries such as Mikeller and Scottish Brewdog. A very cosmopolitan bar, with folks from as far as field as the 2017 City of Culture (Hull), Colombia and Australia. We enjoyed the company, and the beers, including *Cerveza Malaqa Kernel Panic*, *Brown Ale*, *Bootlegger* and the limited edition *Mk Ultra 128482*.

The following day we had a day-out along the Costa del Sol to Fuengirola. Even here there is a craft beer bar at the far end of the town. **Woods Bar**, on Calle Churruga, offers a range of bottled beers from *Cerveza Malaqa*, and we spent a pleasant hour or two sitting outside in the sunshine sampling some of them. On our return to Malaga, we found the **Cerveceria Het Beste Biertje** in Calle Trinidad Grund. As the name might suggest, this beer café focuses on imported Belgian beers, and I can certainly recommend the bitterballen (crispy beef and potato croquettes). We washed these down with glasses of *Malasombra Porter* and *Tongerlo Christmas Winter Ale*. Our final bar was a fairly new brew-pub, **El Rincon del Cervecer** in the heart of Malaga's Soho district. We spent some time talking to the brewer,

David, who is passionate about craft beer, and offers brewing courses for both beginners and advanced home-brewers. We were spoilt for choice, but managed to sample glasses of *La Reine del Soho (APA)* and *Buen Karma (IPA)*.



A fine selection of Spanish beers

Cervezas y aplausos! (Beers and cheers)
Steve James ("With thanks to Dick James for the photos")

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A long weekend For Belgium Beer – Ghent and Bruges

By Steve James

With reasonably cheap flights from Birmingham to Brussels, beer in Belgium has never been more accessible. We recently decided to have a long weekend to sample a wide range of beers, bars and breweries in Ghent and Bruges.

After the short train journey from Brussels to Ghent, we checked into our Ibis hotel and made for our first port of call (literally) joining the tourist boat for an hour-long cruise along the town's rivers and canals, learning about its history and seeing fine old buildings. Then we went off to Der Gentse Gruut micro-brewery, now in Rembert Dodoenstraat, where they brew beer in the old-fashioned way, without hops, but infusing herbs at the end of the process. Nice beers, ranging from Blonde, Whit, Amber and Bruin, but a little too sweet for me; I preferred the Inferno (9%), which has some hops added. Then off for Flanders (beef) stew at a local restaurant before hitting the bars. Unfortunately, the famous bottle shop in the town, Bierwinkel de Hopduvel, has closed down.



Gentse Gruut micro-brewery

First we visited Sint Jorishof (St George) bar in Botermarkt, to sample their two locally

brewed Blonde and Amber beers (St Joris Blonde and St Joris Bruin). Then to the Galgenhuisje, a compact multi-storey bar on the corner of the Groetenmarkt to sample two Tongerlo beers (brown and blonde). We then crossed the road to De Waterhuis aan de Bierkant (The Waterhouse) on canalside to sample a draught Poperinge Hommelbier (very hoppy) and a glass of their own unfiltered blonde beer. Finally, to the Dulle Griet, an iconic 'brown' bar with plenty of beer memorabilia, in Vrijdagmarkt, where we sampled their own Blonde beer (Huyghe) and a couple of excellent beers from the Brussels Beer Project, including Delta IPA and Dark Sister, a wonderful Cascadian dark IPA.

Next day, we went to the Trollekelder at 17 Bij St Jacobs, for some Troubadour Imperial Stout (The Musketeers), a tasty Russian Imperial Stout, Vicaris Generaal (Dilewyns), a fine Belgian Dubbel beer and La Trappe Blond (Konigshoeven). Finally, we visited the Café Den Turk, in Botermarkt, another historic bar, to sample a couple of Belgian Tripels – Bonifacius Tripel Abdijbier (De Cock) and Gentse Tripel (Van Steenberge).



Café Den Turk, Ghent

On Sunday, we had a day out in Bruges. After a short train journey, we arrived to walk from the station to the old town to our first port of call. Yes, you've guessed! Another tourist boat cruise, but this time complete with Belgian cheese and La Chouf beer. We then visited our first brewery, the Brasserie de Bourgogne des Flandres. After an interesting brewery tour, we sat in the sample room blending ordinary beer with Lambic beer to produce various blends. I must say that I found adding even a little Lambic to the beer made it too sour for my taste. However, you can e-mail a photo of yourself in the brewery to your home address! We then took the short walk to De Halve Mann Brewery - a traditional tower brewery, complete with a fermentation tank on the roof, open to the elements to attract wild yeast, but with a fine bird's-eye view of the town. Down on the ground, we sampled their various brews. Before leaving for our

train back to Ghent, we visited the Stamine de Garre bar to sample their own Tripel house beer (only 3 beers max each allowed!)

Finally, we took the train again to the very north of Belgium to the 22nd Essen Christmas beer festival. This was a large, well-organised 168-beer festival, with the full programme translated into English. My first beer was Oakey Moakey Whisky Stout, which although sounded lovely, it was brewed in the "old Flanders style" – sour; not to my taste. Next, Ivan Devinovitch's Breakfast – he can keep it! But then I had more success going commando – randomly selecting from the list to sample a wide range of light, brown, wheat and dark Belgium beers. A great end to an excellent long weekend away in Belgium.

Probst, Sante, Bieren en cheers (Beers and cheers)



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Pub _____
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GBG County Area _____ Score 0 - 5 ____
Beer _____ (Optional)

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Surveyor _____
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CAMRA National Beer Scoring Scheme

Surveyor _____
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CAMRA National Beer Scoring Scheme

Surveyor _____
Mem. No. _____ Date of Survey ____ / ____ / ____
Pub _____
Location _____
GBG County Area _____ Score 0 - 5 ____
Beer _____ (Optional)

0. No cask ale available.

1. Poor. Beer that is anything from barely drinkable to drinkable with considerable resentment.

2. Average. Competently kept, drinkable pint but doesn't inspire in any way, not worth moving to another pub but you drink the beer without really noticing.

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Telford CAMRA Pub of the Season – Summer 2017

Gaskell Arms Hotel, Much Wenlock



This was awarded to the Gaskell Arms Hotel, Much Wenlock at a presentation on 10th June 2017.

Congratulations to Chris Bond, who looks after the cellar, and the whole team at the Gaskell Arms Hotel!



Call for votes for the Telford Branch 'Pub of the Season - Autumn'.

To be eligible for selection a pub needs to not be in the Good beer Guide and currently achieving a minimum of 3.0 for their beer quality score (an up to date beer score will be checked following nomination).

Please email your nomination (with your name and membership number) to LocAle.TES@gmail.com by 1st August.



A Fenland Odyssey

By Alan Thwaites

A week's boating on the fens of East Anglia provided the opportunity to sample some of the pubs of Cambridgeshire, as well as a couple in Suffolk and Norfolk. For the geographically challenged, we were not boating on the Norfolk Broads which lie about 50 miles to the east, but on a series of connected rivers and drainage dykes which include the rivers Nene, Great Ouse and Cam. Two boats were hired from Fox Boats of March and we firstly made our way east to the (tidal) River Great Ouse at Denver. March is situated on the Middle (Bedford) Level, so named because a 17th century Duke of Bedford was responsible for initiating much of the original draining of the fens. The Middle Level is below sea level and a boat locks up twice before entering the tidal river: a somewhat unnerving experience!

However, enough of messing about in boats, let us mess about in pubs instead! Our first call was the 'Ship' in March town itself. While March boasts quite a number of pubs, including a reasonable Weatherspoon's where I had 'Lupus Lupus' from the Wolf Brewery, by far the best has to be the Ship selling a range of both national and 'LocAle' beers. I found the Woodforde's Wherry to be in excellent condition and did not venture onto any of the other products available



which included beers from Adnams and Greene King, although my colleagues assured me that all were in similar condition. Among the other hostelryes were a good-looking Elgoode's boozer (the Red Lion) which turned out to only offer keg, a 'Pub/Diner'. (George's) which proclaimed up to eight cask ales but only had Tribute from St Austell and the Olde Griffin which had a range of Marstons and Adnams ales, and offers a discount for Camra members. Here I had Ringwood 'Razorback' which was in reasonable condition, but not really to my taste.

On the morrow, the tide times were such that we arrived at Denver Sluice at one o'clock, having traversed the short stretch of tidal water from Salter's Lode, in nice time for a couple in the 'Jenyns Arms'. This is a smart riverside pub with a choice of ales from East Anglian breweries. I was surprisingly impressed with the Adnams Southwold Bitter until it ran out, after which I had to put up with the ubiquitous Greene King IPA. A pleasant afternoon's cruise saw us in Ely, where I sampled the 'Drayman's Son', a charming micro pub halfway up the hill to the cathedral.





Next day found us lunching at Reach, a small archetypal English Village at the end of a short navigable 'Lode'. The village pub, the 'Dyke's End' has recently been saved by the villagers and is a thriving example of what can be done to keep a country pub going. Sunday diners filled most of the tables, while a small section near the bar was kept free for folks who just wanted to enjoy a pint. We took our pints out to the garden where we enjoyed the warm spring sunshine and the ambiance of the adjacent Village Green. In the evening we returned to the River Great Ouse and the 'Five Mile Inn' at Outware. This modern riverside pub has recently received a major refurbishment and a renaming from its traditional name of the 'Five Miles from Anywhere'. From the selection of beers from microbreweries, I selected Mauldon's



'Molecatcher', which was of the quality to be expected from a pub listed in the national *GBG*.

Next on the itinerary was a voyage up the River Lark to a village called West Row, close to the USAF base at Mildenhall. In the garden of the 'Jude's Ferry Inn' we supped Calvor's Session IPA while watching a C130 and a KC135 (I am told these are types of military aircraft ED) doing circuits & bumps around us. This was followed by a visit to Littleport, where the planned evening venue was closed for refurbishment, the alternative, the 'Crown' in the town centre quickly ran out of both Wherry and Bombardier. Some folks walked on to another pub about a mile out of the village, but Denise and I opted to return to the boat for an early night.





A Fenland Odyssey Continued

By Alan Thwaites

The following day saw us returning across the tidal section at Denver followed by a late lunch in Outwell at the 'Crown Lodge'. This modern hotel surprised us with LocAles from Lacon's and Green Jack breweries in reasonable condition. For the evening we moved a couple of miles to Upwell and the 'Globe', a splendid old-style boozer selling Elgoode's Cambridge bitter. Following a late session (or should that be an early morning!) we continued all the way to Ramsey, passing the 'Golden Lion' at Stonea which only opens in the evening.

Ramsey is a picturesque town with half a dozen pubs of varying quality. We were disappointed with the *GBG* recommended

pub, the 'Jolly Sailor' which only sold national brands. We also tried the 'Angel', a recently refurbished inn in the High St., before deciding unanimously that the best pub was the 'Railway' alongside the moorings. Here we found more Woodforde's Wherry in excellent condition which made a fitting end to the holiday, with us returning to March the following day.



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Four of Chiltern Brewery's bottled beer range have recently been certified as gluten free. Nothing has been added or left out -but the beers are now officially designated 'free of gluten'. The recipes haven't changed but the natural gluten from the barley and malts is broken down during the fermentation and filtration process.

This is great news for the 14.3 million Britons who bought or consumed gluten free products in 2016, and means that those who are intolerant to gluten or are seeking to reduce their intake, can still enjoy this fabulous range of fine English ales. The number of people enjoying gluten free products in the UK is growing at about 13% a year.



The bottle labels echo the rural surroundings of the Chiltern Hills local to the brewery, and the names also reflect the local history and geography of the area. The gluten free bottled beers cover a wide range of ale styles from Monument Gold Pale Ale 3.8% 500ml with English summer flavours of honeyed malts and aromatic hops, to 300's Dark Old

Ale 5.0% 500ml -malty and rich, made with Maris Otter and Crystal malts, John Hampden's Golden Harvest Ale 4.8% 500 ml - creamy smooth and well balanced and Battle of Britain Old Ale 5.0% 500ml. a complex beer with tastes of roast chestnuts.

See the website for more details at:
www.chilternbrewery.co.uk

This article originally appeared in Pints Of View : South Herts CAMRA Magazine and is featured with their permission.

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It seems like almost no time at all since the season of steam trains on the Severn Valley Railway came to an end last November, but here we are again, and not only has the season started once more, but already we are into the mid-week running period, which is to say that, trains run on weekdays as well as weekends – all week long in other words.

So, there is no excuse for not taking a trip down the valley to enjoy some of your favourite pubs. But wait, the timetable is different this year, so don't plan anything using last year's version, throw the 2016 one away now and get a new one from the nice people down at Bridgnorth station.

Indeed the new timetable is much simpler than previously, and the first train of the day departs at the same time, regardless of which of the three timetables is in operation, making it much easier to remember. It is now 10.50am every day until the daily timetable stops at the end of September, whereupon it is weekends plus the half term week until the end of November again.

The last train back from Kidderminster also leaves at the same time every day, which is even more important to remember. Miss the 4.15pm and you are in trouble! It is the times in between that are different, and those starting their day out at the Kidderminster end of the line need to be aware of train times starting at either 9.30 or 10.15am, depending which timetable is in operation.

As ever, Timetable A (yellow timetable) is operated at quieter times, always on weekdays, Timetable C (green) is always

operated on Sundays, unless there is a special event on, while Timetable B (blue) is operated on Saturdays and Bank Holiday Mondays, again, except when there is a special event, although those usually have Table B or C running which are the busier ones.

The blue timetable (B) is the busiest with eight departures in each direction. Typically trains cross at Hampton Loade, Arley and Bewdley in a process that gives those wanting to break their journey plenty of scope for hopping about the line. The increasing number of good pubs in Kidderminster now gives even more reason to spend a larger proportion of the day there, with the Beer Emporium, Weavers Ale House and Weavers Pub (next to the canal) just three of the reasons to make a day of it, although there are other good pubs, these three are dedicated to the real ale cause. Don't forget also, the railway's own real ale bar, the King & Castle which is quite handy as you can leave it to the last minute to board the train – particularly useful when it is raining or if trains are running late.

Each station along the line has at least one pub in short walking distance from the station. At Hampton Loade you will find the Unicorn, which has up to four real ales on tap, at Highley another good range can be enjoyed at The Ship, while liquid sustenance can be enjoyed at Arley courtesy of the Harbour Inn.

When it comes to choice, Bewdley is a different matter altogether; The Great Western is virtually underneath the arches, close to the station, and is a favourite of

many imbibers, but the ten minute walk into town reveals plenty of other gems, to which can now be added Bewdley Brewery, which opens up its brewery tap in the afternoon until early evening, but check first before making the trek, as hours can vary.

At Bridgnorth much work is underway to develop the SVR's catering facilities as the railway tries to raise the £2.5m required to transform the creaking Victorian infrastructure into something the 21st century public expect on a day out. But don't worry, Bridgnorth's beautiful listed station building isn't about to be demolished, although its award-winning Railwayman's Arms is set to change. It is claimed that the integrity of the popular bar will be retained during its 'modernisation'. However, it will close later this year and be temporarily transferred to the new structure gradually rising from the ground next door on Platform

One. This while the old bar is renovated and expanded, with a shiny new toilet block added (the toilet block will be in the new building not The Railwaymans ED). The business of serving real ale will then be moved back to its rightful place, hopefully in time for the new season in Spring 2018. The new building will then take up its intended role as a food emporium.

So, if you love the Railwayman's Arms, get down there this summer, it won't quite be the same next year. Just as good perhaps, only different!

** Those interested in taking up share's in the Severn Valley Railway's £2.5m share offer to fund improvements at Bridgnorth can find more information on the website at www.svr.co.uk*



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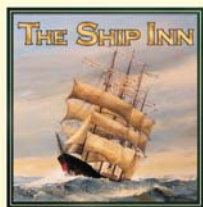


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Writing this at the end of May as the 2017 'Mild in May' season comes to an end, my mind is wandering through the high and low points of my tour. As in previous years I have failed to visit all 66 pubs on the trail, just manging the 30 required for a 'Gold' award. For me the best beer was the 'Mild in May' special brewed by the Gorgeous Brewing Co. and served at the Platform Alehouse on Albrighton station which I scored at 4½. I also scored 4 for the products served at 6 others, namely: the Vine, Bridgnorth (Bank's), the King's Arms, Cleobury Mortimer (Hobson's), the Ship, Highley (Banks's), the Church Inn, Ludlow (Hobson's), the Inn at Shipley (Gorgeous MiM) and the Fighting Cocks, Stottesdon (Hobson's). Few of the other premises that I visited failed to delight, all scoring 3 or 3½. My visit to the Royal Oak at Cardington was on the 1st May, right at the start of the promotion and unfortunately the mild had not fully settled. However I was treated to an excellent pint of Ludlow Best instead. Only at one pub did I have to return my mild as undrinkable, the landlord immediately replacing it with a pint of well-kept Salopian Oracle.

The price range was most revealing: most pubs seemed to charge £3.00 - £3.20. Discounting the 2 Weatherspoon's outlets in Shrewsbury (£2.25 & £2.39), the cheapest mild at £2.70 was found at the Crown, Albrighton (Banks's), the Eagle & Serpent, Kinlet (Hobson's) and the Coalbrookdale Inn (Hobson's). The most expensive was a staggering £3.80 charged for the Gorgeous Mild-in-May served by

the Inn at Shipley. However the quality of the mild and the other beers on offer at this restaurant-cum-pub more than made up for the expense. Three pubs failed to produce stickers when requested; this despite my having personally placed 50 stickers for each pub into an envelope together with some booklets.

So, why do I support 'Mild in May'? I am not an habitual mild drinker preferring bitter hoppy beers such as Hobson's Best and Wye Valley HPA, but I should be very disappointed if the wide range in available beer styles was to be reduced by the death of traditional mild. However, I see the production of the annual trail as a means of publicising many of our remote country hostelries. To qualify for an award, trail participants must visit a number of 'Remote' pubs, which gives an incentive to visit some of our more delightful country pubs.

So look out for 'Mild in May' 2018 and use the trail to sample some of our most charming country pubs, they need your support!





Orders: Tale Of A Home Brew Pub

By John Cliffe

One November day in 1971, a well-loved Black Country home-brew pub, the last of its kind in Coseley, finally called time. The Druid's Head in Caddick Street was closing its doors after more than fifty years under licensee Joseph Flavell. Although Joe died earlier that year after a period of ill health, he had not brewed the pub's famous mild, Bulls Blood, since the previous November. For the remaining period his daughters, Beryl and Dorothy, took over the licence, but the beer was then bought from the Simpkins brewery in Brierley Hill.

The family acquired the pub when Joe Adams took over the licence, soon becoming noted for his fine mild brewed on the premises. Joe's daughter Minnie married local chap Joseph Flavell and Joe Adams passed on the secret brewing recipe to his son-in-law. Later Joe Flavell began his half century innings as the new licensee.

Beryl recalls: "Brewing was dad's department – no-one helped him." Hence the recipe always remained a closely guarded secret which her father would take with him to the grave. For a whole day once a week Joe would brew in the cramped cellar, turning out around 300 gallons a week for the thirsty regulars. Known as 'Bull's Blood', nothing else ran through the pumps; any other drinks were served in bottles.

The pub's interior was basic; the tap room and slightly plusher smoke room. A little cast iron stove provided warmth for cold days so regulars could chat or play dominoes in comfort. Local folk queued in the passageway for outdoors carry-out, even to buy yeast to brew their own beer.

During its long tenure the Druid's Head welcomed some colourful characters including Black Country entertainer Harry Harrison – whom Beryl recalls coming into the pub on Sunday mornings "and always starting off the singing." A local man, the versatile Len Hickman, was a poet, boxer, comedian and gardener. His pal, Jimmy Merrifield, is remembered for playing any instrument – from a chair to a tray! George Vince, his hands so strong from years of basket making, was something of an amateur dentist, and in the bar would pull out a rotten tooth with just his fingers. Then there was Jim Millard who told the tale of how his bull terrier ran into the butchers in Coppice Street and emerged with a joint of meat, only to be followed by the furious butcher wielding a cleaver. As the butcher ran past, Jim shouted, "Yo needn't currit up, ode pal, e'll ate it as it is."

It is not surprising to find many pigeon fliers among the regulars, as well as Joe Flavell himself. Names like ex-miner Jack Cartwright and his son Albert, pigeon fliers extraordinaire, are recalled. Joe established the Hurst Hill Fliers at the pub, and pigeon suppers (no, they didn't eat their birds) and presentations were eagerly awaited by the Druid's Head's bird fanciers. It came as little surprise when Beryl married pigeon-mad Jack in 1948, and Dorothy married his brother, Alfred.

Dorothy left the pub to run an off-licence with her husband, but Beryl and Jack moved into the Druid's Head which continued to attract true beer drinkers from all over the Black Country. Ultimately, however, the terrace of which the Druid's Head formed the

keystone, fell under the shadow of a compulsory purchase order. It was the era of redevelopment and modernisation, not welcomed by everyone and certainly not by those whose community was to be scattered to the winds of change.

Free beer and sandwiches offered small compensation on that night the pub closed, and Beryl recalls more than a few blokes with tears in their eyes. When the pub was demolished it left only memories in its stead.

Ironically, the year the pub died, CAMRA was born. Maybe, just maybe, with a preservation order instead of demolition,

and had Joe Flavell passed on the brewing recipe, and all other things being equal, we may have saved this rarity of a home-brew pub in Coseley, just like Ma Pardoe's, a pub crawl away in Netherton.

My gratitude to Dan Shaw of the Black Country Bugle for allowing me to use and edit the original article from their archives: 'Calling time at the last wum-brew in Coseley.' My own words, where used, do not detract from the facts presented.



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A Day Out With The Friends Of Highgate Brewery

By R Newton FOHB

The trip to **Hydes Brewery** went very well. The on board raffle raised £107 and we donated £320 to Manchester Children's Hospital.

This was our 17th visit so far and it never seems to pall. Hydes are going from strength to strength, with profits hitting the £2.8 million mark and the pub estate expanding by another four. They brewed 54 different beers last year, but are finding that the market is getting very competitive with all the micro brewers starting up.

The brewing process is now totally controlled by computer which has been compiled by Hyde's brewery staff, incredible to see the operation in action.



It was very competitive at the bar too, with some great beers on tap; Hydes 'Original', 'Lowry' (Citra & Chinook hops), 'Championees' 4.2% (cascade hops), 'Bramling Craft' 3.9% (Bramling cross hop), and from the Beer Studio range an American style called 'Cream Ale' 5.0%, made with flaked maize and corn syrup, lightly hopped – a light beer not to be taken lightly.

Finally and some said 'the star of the show'; a 'Big Bog' beer from Paul's own micro-brewery in Liverpool, 'Old Bog Porter' 4.9%, made from an old Whitbread recipe – with shredded liquorice root and brown malt, an earthy flavoured throat charmer.

Big thanks to members David and Mary, who pitched in behind the bar, and not forgetting the other bar-keep Stan (43 years at Hydes). We stopped at the 'Holy Inadequate' pub in Etruria on the way home to try their six changing beers and legendary pork pies and were not disappointed.

A great day was had by all.



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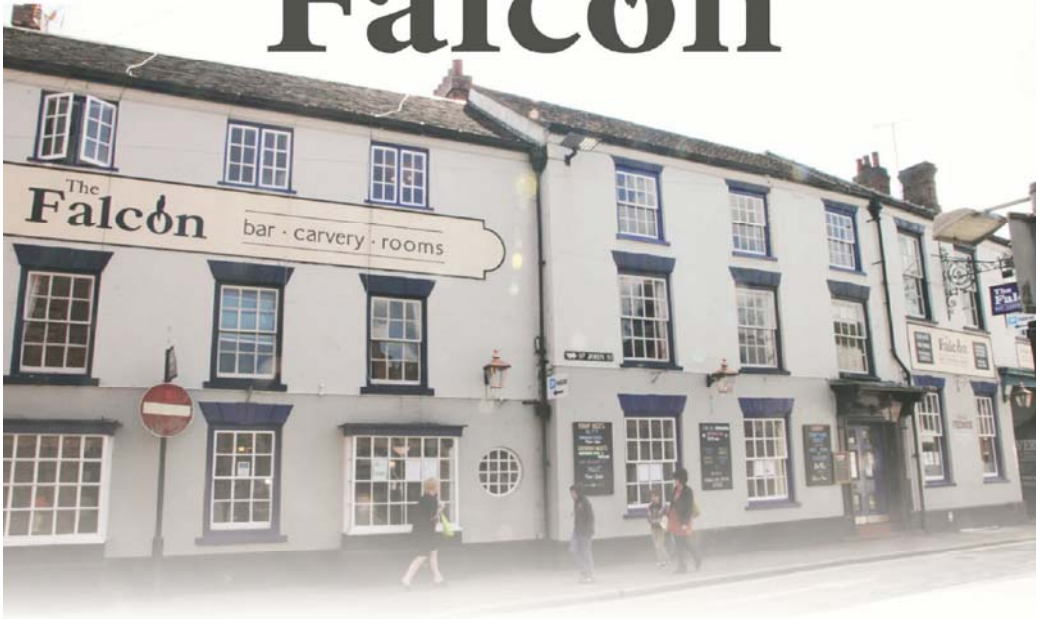
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Coalbrookdale Inn Coalbrook TF8 7DX
Shakespeare Coalport TF8 7HT
Elephant & Castle Dawley TF4 2ET
All Nations Madeley TF7 5DP
Crown Inn Oakengates TF2 6EA
Station Hotel TF2 6DU
Cock Hotel Wellington TF1 2DL
Oddfellows Arms Wellington TF1 1JT
William Withering Wellington TF1 1LU
Wrekin Inn Wellington TF1 1RH

Market Drayton

Old Jack Inn Calverhall SY13 4PA
Fox & Hounds Cheswardine TF9 2RS
Red Lion Cheswardine TF9 2RS
Red Lion Market Drayton TF9 1JP
Sandbrook Vaults Market Drayton TF9 3BY



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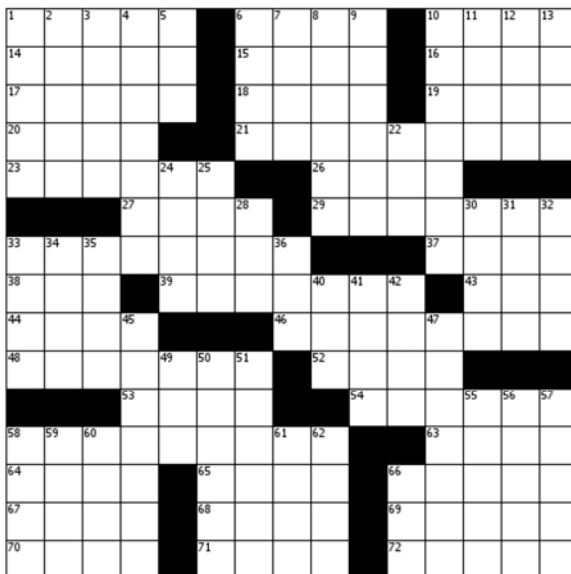
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Get Your Thinking Caps On

Across

1. Document
6. Blemishes
10. Kin of PDQ
14. San Antonio shrine
15. Guinness of "Star Wars"
16. Flaring star
17. TV Host ____ O'Brien
18. Perform alone
19. Wrinkle remover
20. At that time
21. Declaration
23. Spicy sausage
26. Songstress ____ Turner
27. Diplomacy
29. Oriental
33. Slum building
37. Famous canal
38. "____ Got a Secret"
39. Silversmith, e.g.
43. The I in TGIF
44. Poor grades
46. Basic natures
48. Approve
52. Sage
53. Person, place, or thing
54. Finally (2 wds.)
58. Cleaned (clothes)
63. Spot
64. Skin woe
65. Distribute
66. Extinct birds
67. Fail to include
68. She, in Paris
69. Not active
70. Becomes firm
71. Grand ____
72. Road curves



Down

- | | | |
|-------------------------|---------------------------|-------------------------------|
| 1. Agreements | 24. Papa's partner | 47. Willie and Ozzie |
| 2. Oahu greeting | 25. Cake decorator | 49. Curtain holder |
| 3. Wall board | 28. Blasting letters | 50. Certain leathers |
| 4. Radiate | 30. Musician ____ Clapton | 51. Register |
| 5. L. ____ Hubbard | 31. Ceremonial act | 55. Helpers |
| 6. Church service | 32. Loch ____ monster | 56. Shop |
| 7. Scads (2 wds.) | 33. Ocean movement | 57. Exams |
| 8. Narrate | 34. Steady | 58. Asian country |
| 9. Nova ____ | 35. Destitution | 59. Pinnacle |
| 10. Make lively | 36. Neckwear | 60. Platoon |
| 11. Ticked off | 40. Vane dir. | 61. ____ Fitzgerald of jazz |
| 12. Stratford-upon-____ | 41. Korea's locale | 62. Consider |
| 13. Gasp | 42. Sparrow's abode | 66. "____ Hard" (Willis film) |
| 22. Printing measures | 45. 14-line poems | |

Phrases and Sayings

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

1, TCCL

2, CF

3, PTCBTH

4, CTFS

5, CIACS

6, KC

7, KBAST

9, OFAH

10, OFTR

8, KIUYH

Answers On Page 48



Get Your Thinking Caps On : Answers

Answers To The Quiz On Page 47

Phrases & Sayings

- 1 The Camera Cannot Lie
- 2 Carbon Footprint
- 3 Put The Cart Before The Horse
- 4 Cast The First Stone
- 5 Caught In A Cleft Stick
- 6 Kangaroo Court
- 7 Keep Body And Sole Together
- 8 Keep It Under Your Hat
- 9 Only Fools And Horses
- 10 One For The Road

Did You Have Trouble With
The Answers ?

*"I don't think I've drunk enough
beer to understand that."*

Terry Pratchett, The Last Continent

Crossword Solution

P	A	P	E	R		M	A	R	S		A	S	A	P
A	L	A	M	O		A	L	E	C		N	O	V	A
C	O	N	A	N		S	O	L	O		I	R	O	N
T	H	E	N			S	T	A	T	E	M	E	N	T
S	A	L	A	M	I			T	I	N	A			
						T	A	C	T		E	A	S	T
											E	R	I	E
I	V	E				A	R	T	I	S	A	N		I
D	E	E	S						E	S	S	E	N	C
E	N	D	O	R	S	E			W	I	S	E		
						N	O	U	N		A	T	L	A
L	A	U	N	D	E	R	E	D			S	I	T	E
A	C	N	E			D	O	L	E		D	O	D	O
O	M	I	T			E	L	L	E		I	N	E	R
S	E	T	S			S	L	A	M		E	S	S	E

Bridgnorth Meetings

Tue 25th July – 8pm

Tally Ho

Boulton, Craven Arms SY7 9DP
Coach from The George at 7.30pm

Sun 27th August – 7.30pm

The Shakespeare

54-55 W Castle St, Bridgnorth WV16 4AD

For more news, dates and information see
Our Facebook page
@BridgnorthCAMRA

TES Meetings

Tue 11th July – 8pm

Branch Meeting and COTY Presentation
St. Georges Sports and Social Club, TF2 9LU

Tue 8th Aug – 8pm

Branch Meeting
Venue TBA

Tue 12th Sept 8pm

Branch Meeting
Venue TBA

TES Social Events

Fri 28th July – Sun 30th July

Festival At The Edge

Note new venue: Dearnford Lake, SY13 3JQ
Volunteers Required. Setup from Tue 25th.
Knockdown Mon 31st.

Beer Festivals

20th—22nd July 2017

Shrewsbury Beer Festival

Wakeman Hall, Abbey Foregate
Shrewsbury, SY2 6AA

27th—29th July 2017

Stafford Beer & Cider Festival

Blessed William Howard High School
Stafford, ST17 9AB

19th—21st October 2017

3rd Shifnal Beer Festival

War Memorial Club, Innage Road
Shifnal, TF11 8AD

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.

Branch Contacts

BRIDGNORTH

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Email: hat.deecie@btinternet.com

Membership Secretary

Alan Thwaites
Tel: 07813 571956
Email: hat.deecie@btinternet.com

Branch Chairman

Eleanor Haddon
Tel: 07711 739007 or 01746 862884
Email: ehaddon1@hotmail.com

Social Secretary

Situation currently vacant....

Webmaster

Paul Griffiths
Betelguise Web Design
Tel: 01746 250500
email: paul@betelguise.com

MARKET DRAYTON

Chairman

Bryn Pass
bpass@btinternet.com
07949 321442

T.E.S

Chairman

Adrian Zawierka
atoz@caskale.net

Secretary

Eleanor Haddon
Tel: 07711 739007 or 01746 862884
Email: ehaddon1@hotmail.com

Treasurer

David Jones
safejones@aol.com

Membership Secretary

Paul Jones
paul.jones@caskale.net
01952 460456

Social Secretary

Situation currently vacant....

Pub Survey Officer

Dave Haddon
dhaddon@hotmail.com

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High Street
Cheswardine, TF9 2RS
01630 661 244

The Bricklayers Arms

Cophorne Road
Shrewsbury, SY3 8NL
01743 366 032

The Castle Hotel

14 High Street
Wem, SY4 5AA
01939 236 088

The Rose and Crown

8 Church Street
Ludlow, SY8 1AP
01584 875 726

The New Inn

2 Stafford Street
Newport, TF10 7LX
01952 812 295

The Sandbrook Vaults

Shropshire Street
Market Drayton, TF9 3BY
07813 835 959

The Dolphin

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

The White Lion

High Street
Wem, SY4 5AA
01939 232 927

The Talbot

Church Street
Ruyton 1X Towns, SY4 1LA
01939 261 716

Joule's Brewery, Great Hales Street, Market Drayton, Shropshire, TF9 1JP



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