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Editorial & Advertising Information

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advances? I am
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Editor's Comments

Welcome to issue 15 of *Ale Sabrina* I have been waiting for some nice weather so that these notes could be compiled with my usual words for the autumn magazine, saying that I'm jotting down in a sunny pub garden, but no luck this year as it seems to rain every day. So to paraphrase Paul Simon "I'm sitting in a railway carriage" enjoying a trip from Bridgnorth to Kidderminster.

By the time you read this the Golden Lion in Bridgnorth should be re-opened having been purchased by Holden's Brewery. There is a tradition in the Philharmonic in Liverpool that ladies are shown the gents toilets because of the ornate marble fittings. This may be the case in the Golden Lion, not because of the fittings, but because of the way Holden's have kept the legacy of Jeff Watkins alive with an updated back drop of seaside post cards in a more artistic way. The other Bridgnorth pub which has changed hands is the Shakespeare it is now closed and undergoing a complete refurbishment and should re-open in February 2018.

Congratulations to the Bridgnorth pubs, which made it into the 2018 *Good Beer Guide* if you are visiting Bridgnorth there are other pubs not in the guide that are worth a visit, so seek them out.

While having a pint or two in the Railwayman's Arms the other Saturday, I got talking to Jim Preston (Rowton Brewery). He was on his annual visit to the Severn Valley Railway and, among other things, he informed me that he was having a new all singing all dancing brewery plant installed at the Pheasant in Wellington. This will replace the one that was sold. He said "it should be up and running by October". He is also keeping the Rowton brewery open so he is now the owner of two breweries.

The next issue of *Ale Sabrina* is due out before, Christmas so can I ask all contributors to let me have articles before the end of November as we need to get ready to send it to the printers by the first week of December. Your help in this would be greatly appreciated!

And remember use it or lose it!



Bill Sturt
Editor Of Ale Sabrina

The Old Castle

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The Golden Lion

Since being licensed in 1790, The Golden Lion Inn has been a thriving public house in Bridgnorth, Shropshire. Even though the traps and carts that once parked outside the pub are now cars and bikes, new owners Holdens Brewery hopes to keep up the same roaring trade.

New pub manager Jon Brown, the youngest Manager of the pub to date, says 'Holdens Brewery has really pulled out all the stops with the renovations to the Golden Lion and we all can't wait to see what the customers think about the new changes that have been made. Having previously worked here behind the bar, it's incredible to be a part of the huge transformation that the Brewery have made'

See their website and Facebook page

www.goldenlionbridgnorth.co.uk
Facebook @GoldenLionBridgnorth

The Three Horseshoes

A welcome return after being closed for two years, The Three Horseshoes in Alveley reopened its bar in August and aims to have the restaurant up and running by the end of October. As a Free House they have a wide range of changing real ales.

www.thethreehorseshoesalveley.co.uk



The Good Beer Guide 2018

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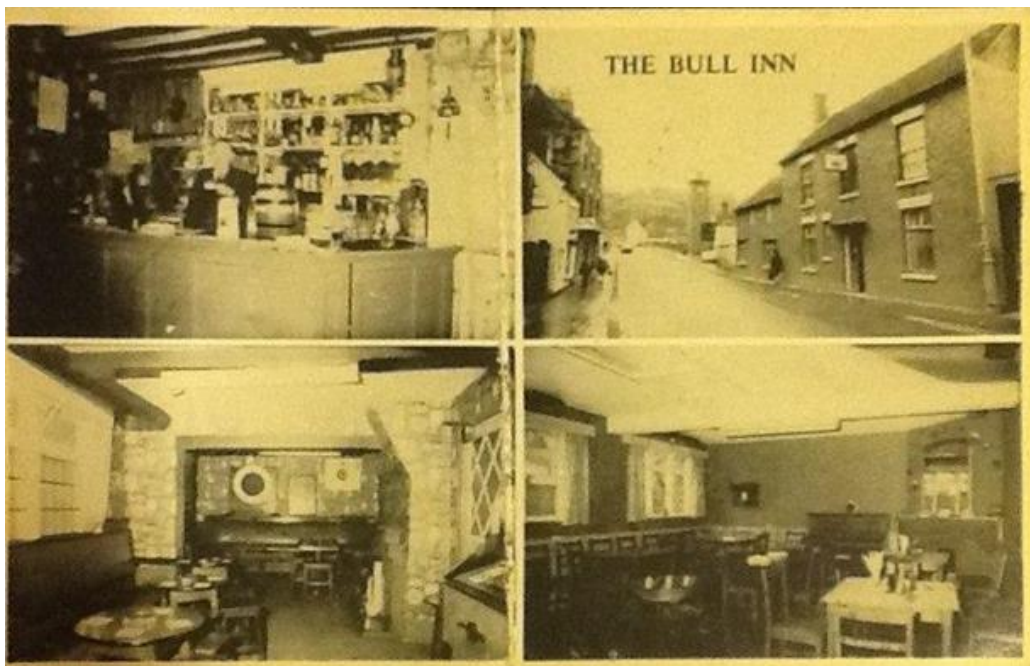
Got Some Pub News ? Let Us Know !



The Bull — Bridge Street

The Bull was situated at 12 Bridge Street and since the 1970;s has been the Bridgnorth Rugby Clubs Headquarters. The first Bull signboard may have been a trade sign although Bull Inns are often found near Old Monastic Establishments. In St. John's Street not far away was the Hospital of St. John, founded towards the end of the 12th century. The Hospital was not a large place and it is not impossible that the history of Bridge Street Bull goes back to this time. A Bull is also the crest of family of Linley and Astley Abbots. In 1596 there was a house of 6 bays owned by Sir John Whitbrooke. It was built a lot further back from the road than today's Bull and was designated as 'At the signe of the Lyon'. On 22nd April 1641 there is some notes relating to Sir Phillip Eavus and his title to the tenement called the Bull. It

was sold in 1691 and Humphrey Dickens secured a long lease and conveyed to build a substantial house 'Forward of the Street' and it appears in the licensing list as being first licensed 1691. Dickens was a skinner (someone who traded in skins especially ox hides) The first Bull sign may have been his trade sign but this is doubtful because there was a Bull here well before he took over. This house suffered several vicissitudes; it was divided in two for a while and the other half may have been the unlocated 'Dickens Pothouse'. In 1822 we find an Ann Mann as landlady of the Bull in High Town and William Cooke as landlord of the Bull Inn Low town. In 1824 it was partially pulled down when the approach to the bridge was widened and raised. In 1835 Bull-baiting and Bear-baiting became illegal in England. During Bear-

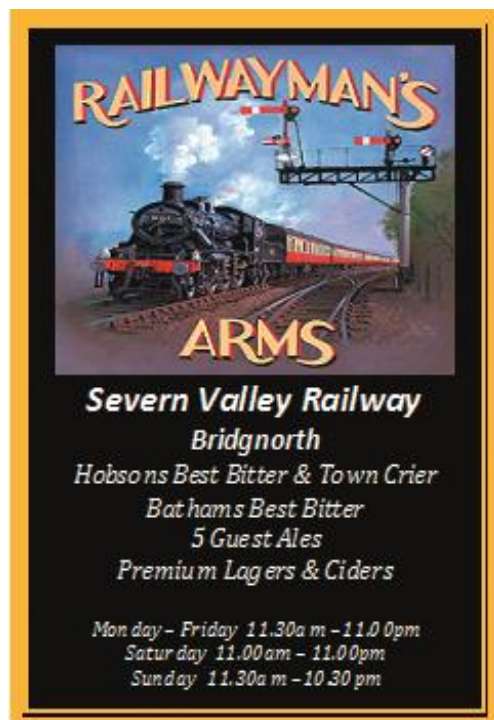


baiting a post would be set in the ground towards the edge of the pit and the bear chained to it, either by the leg or neck. A number of well-trained fighting or baiting dogs, usually Bulldogs, would then be set on it, being replaced as they got tired or were wounded or killed. In some cases the bear was let loose, allowing it to chase after animals or people. The object of Bull Baiting was that the dog was required to perform "pinning and holding", i.e. "to seize the bull by the nose and then not to leave go the hold". The bull had a collar round his neck that was fastened to a hook; that in turn was attached to a stake so the animal might turn around. Many dogs were killed, had their limbs broken or their teeth broken out. On 23rd October 1854 the landlord was fined 5s. with 9s. 6d costs for opening during prohibited hours.

In 1892 Ann Horsefall was landlady until her death in February this year at the inquest her husband Thomas was censured for not helping her, and her death was declared an accident. In 1901 the owner was Vincent Maun who leased it to Heaseman and Company. The manager was George Brown. It had 5 rooms upstairs and 5 rooms downstairs with stabling for 12 horses. A sale book dated 19th March 1904 exists for this property belonging to George Brown. Foundations of the original Bull could be seen during the road repairs in the 1930's. One of the landlords here was nicknamed 'snuffy' as he regularly used snuff. In 1977 part of the Bull was demolished and a single storey extension for showers and changing rooms were built for Bridgnorth Rugby Club. The Rugby Club moved here from the black horse opposite. Other landlords include

William Cook (1822) Thomas Curtis (1828) Ray Walpole Mr Dobell (1829) Thomas Southwell (between 1835 and 1844) Elizabeth Southwell (between 1845 and 1864) Jan Mathews (February 1864) Will Corfield (between 1864 and 1865) Charles Devereux (between 1866 and 1868) Samuel Horsfall (1877) Ann Horsefall (1892) Thos Downes (1900) George Brown (between 1901 and 1904) Arthur Haynes (1905) Ann Meads (1909) Robert Smith (1913) Robert Wall (1917) Helen Maud (between 1922 and 1926) Ann Maun (1930) Mrs Alice Lorraine (1941). Other more recent landlords include Mr and Mrs Walpole, Mr and Mrs Birkett, Bill and Dot Ellingham. Ian George.

The pub closed in the 1970's and became the Bridgnorth Rugby Club headquarters.



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Bulls Head

The Bulls Head was located at 16 Listley Street. The Bulls Head signboard may have originated from the heraldic crest of the Whitbrooke family. This family was once prominent citizens of the Town and owned a great deal of property. It appears to have been first licensed in 1791 and in 1828 it was fully licensed and located opposite Bridgen Hall and other large Georgian Houses in Listley Street built in 1730. In 1796 John Baker the landlord was found three halfpence for selling drinks at Bridgnorth Races without a licence. In 1901 Shifnal Brewery owned it and the manager was Edward Ward. It had 4 room upstairs and 4 rooms downstairs and had no stables. It was tied to the Shifnal brewery for beer and stout. In 1915 this establishment had home brewed ales, wine, spirits and catered for large and small parties. It was demolished in the 1960's to make way for the Listley Street North Car Park. Landlords include: John Baker (between 1790 and 1796) Thomas Matthews (between 1822 and 1828) Elizabeth Matthews (between 1829 and 1859) William Mathews (between 1860 and 1874) Thomas Felton (1879) Bertram Barker (1885) Edward Ward (1901) Thomas Tonks (1905) Albert Holt (1909). Emily Oswell (between 1917 and 1926). By 1941 the property was occupied by Mr R. Holland a chimney sweep.

Bush

The Bush was sited in Cartway but there were no doubt a few other Inns in the Town by this name. It is a very primitive signboard that has become a painted signboard from

an old custom. A bunch of evergreens that the Romans were hung outside a building to denote that Ale was sold there. Later when they were fastened to a pole it became known as the Ale Pole. When a fresh bunch were hung it meant a new brew was for sale. The custom was borrowed from wine producing countries hence the well-known proverb 'Good wine needs no Bush'. The counterpart of this proverb can be found in all languages of the world. At fair times bunches of evergreens were hung outside houses to show the whereabouts of extra unlicensed Ale Houses. Romans also used evergreens to indicate the sale of wine. In 1860 Elizabeth Mathews was the licensee of this establishment.

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Why Beer Bottles Should be Brown

By Steve Bury

Beer has come a long way since the days of wooden casks and leather flagons. In fact, the problems surrounding how best to store beer have plagued people for centuries. Before the days of pasteurisation, beer storage was always an issue and beer had to be brewed regularly and drunk quickly to keep it from spoiling. The idea of putting beer in bottles was developed by a monk several centuries ago. He had put beer from a cask into a wine bottle to take on a picnic and left the beer in the bottle for quite some time. He came across it again much later and the beer was still fresh. That was the beginning of bottled beer.

Sealing the beer bottle was the next big issue. Beer makers tried everything from wax to cork. The cork solution lasted hundreds of years, until wire loop closure was developed followed by crown caps which are commonly in use to this day. For a long time beer bottles were short, bell shaped and clothed with wires like mason jars. At this time all bottled beer had yeast in it, which kept fermenting, as it would do in a cask. The laws of physics then yet to be recorded are that fluids absorb gases so the carbon dioxide produced by the yeast as it continued to eat the sugar in the beer filled the space above the fluid and then made the drink fizzy. This was dependent on the yeast type and of course the amount left in the beer when bottled to much fermentation could cause the bottle to explode.

Most beer makers embossed the name of their beer right into the bottle. If you find old examples some are engraved, some actually have the words in the glass, this was before the days of labels, and embossing was the

only way to let people know what kind of beer they were drinking. Embossing was used to label beer bottles well into the 20th Century, before the paper label was developed. Over time, the shape of the bottle changed, becoming thinner and taller - looking more like the beer bottles we know today.

The reason beer bottles were produced from brown or green glass until the present-day is that sunlight, which contains ultraviolet rays degrades the proteins in beer and drastically reduces the shelf life and affects flavour. After refrigeration was invented, it wasn't important to keep the bottles of pasteurised beer in opaque bottles any more but many beer makers continue to make dark bottles out of tradition. In recent years companies started to make clear beer bottles to show the customer what colour, dark or light, the beer is. Bottled beer has been stored and delivered to pubs in crates keeping much of the sunlight out; the same applies to off-sales where bottles traditionally sold in dozens will be delivered in closed cardboard boxes.

Another theory about why beer bottles are brown has to do with the glass making process itself. It has never been proven, but in past centuries it was much harder to make clear glass than coloured. Apparently, crystal clear glass requires processes that were not developed until the industrial age.

Traditions prevail and the standard is brown, Greene King Old Speckled Hen and Badger Tanglefoot are two examples of beers marketed in clear bottles. Wychwood Hobgoblin spent a short period in clear glass



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Why Beer Bottles Should be Brown Continued

By Steve Bury

before returning to its original brown bottle and it is rare to find a dark beer in a clear bottle, in fact I cannot think of one. All bottled beers have sell by dates on the labels by law; in 2009 I acquired some Queen Elizabeth II Silver Jubilee Ales brewed in 1977 which had badly damaged labels, these beers were of high gravity around 6% and as they had little collector value I decided to drink them, every single one was excellent. Yes they were in dark glass bottles but it proves that if stored properly sell by dates are meaningless.

Impress your friends-get technical: exposure to light breaks down the isohumulones in the beer into free radicals that combine with sulphur-containing proteins to create a chemical called 3-methyl-2-butene-1-thiol —

which causes the chemical bad eggs smell, the beer is then called "light-struck".

Beer sitting in the sun can be damaged in a matter of minutes and exposure to fluorescent light will have the same effect but take longer. It is suggested that the reason that Mexicans started to put lime wedges in the tops of beer bottles was to cover the smell and taste of beer left out in the sun.



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Wroclaw Beer Festival 2017

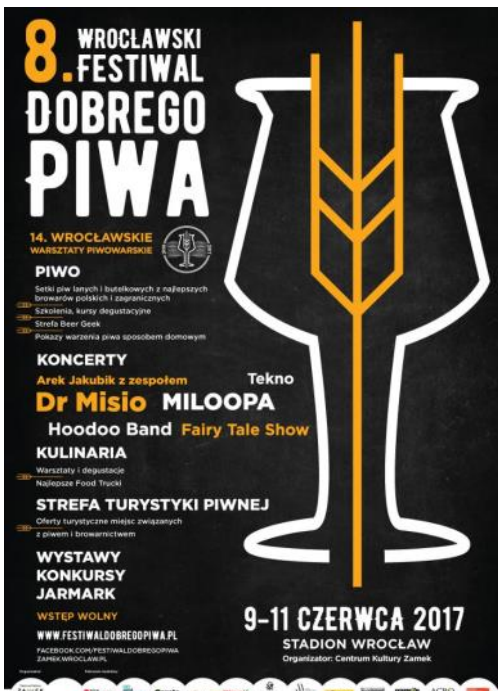
By Bob Newton

We flew to Wroclaw's new three story airport, which is only 13 km from the city, and served by a ridiculously cheap bus service (bus 106) at three zloty, but half that for pensioners. The nearer the bus gets to town centre the fuller it gets, so by the time we got to the terminus by the railway station we were playing sardines. Thankfully, our hotel (Hotel Sophia) was just round the corner, opposite the rail station, and close enough to town for us to walk it should we wish; and there is lots to see on the way in, art deco buildings, parks, rivers, bridges (lots of bridges) as the town is built on a series of islands. Last years 'European City of Culture' offers a vast array of cultural delights from theatre, the arts, museums, castles, sculptures, and statues all over the place. Some of the statues are very small and are shaped like gnomes 'doing things' in the strangest places; like one is by the bank using a very small cashpoint, another is by the old jail with a ball and chain on his leg, others are naughty and spray you with water. They appeared over the Communist era as a form of protest, for as the graffiti artist would scrawl 'Russians go Home!' on a wall, so the communist lackeys would quickly paint over it, so the graffiti artist would then paint a gnome over the fresh paint to poke fun at their efforts to censor public opinion. Eventually, the gnomes were cast in brass and sited at odd locations around the town, 165 of the little chaps, a popular favourite with kids of all ages, and still a tourist attraction without peer. More info on www.krasnale.pl

Old Town Square bars I recommend are, '**Spiz**'- an old established brewpub, see the beer in the fermenters as you enter, and a

plate of bread and dripping with your first order; and '**Zloty Pies**', another large brewpub/restaurant selling good beer, its name means 'Golden Dog'. If you like Czech beer, then go to '**Ceska**' on *ul. Swidnicka*, for a Pilsner Urquell served three different ways by a costumed serving wench. Nearby, is a Wroclaw institution, the '**Chimney cake shop**' on *ul. Olawska*, selling spiral cake filled with all sorts of sweet stuff including ice cream in the summer. More food can be had at a bar with its own deli counter selling local cheese and salami, its called '**Szynkarnia**' on *ul. Sw Antoniego*, as well as 14 craft brews. A laid back and trendy bar is the '**4 Hops**', serving 16 beers on tap, with some amusing artwork around the walls and a friendly welcome behind the bar, in *ul. Ofiar Oswiecimskich*. If History is your bag try the '**Konspira**' on *Pl. Solny* near the central square, where the Solidarity movement gathered in the 'secret room', to plot against the Communist regime. This restaurant/bar is dedicated to education about the Soviet era and the décor reflects times in the 1980's with newspapers, posters and paintings on the wall. Heading further west is a great bar called '**Ale Brower**' on *ul. Wlodkowica*, a bright modern flagship of one of Polands up and coming beer brands, combining street graphics with American style micro brewing. Another micro nearby is called 'Doctor Brew' at the '**Doctor's Bar**' in *ul. Sw Mikolaja*; all whitewashed brick interior and trendy lighting, offering an eclectic range of craft beers and bottles. Worth seeking out is the '**Marynka**', *ul. Kazimierza Wielkiego*, which takes the idea of a wine and tapas bar and converts it to beers, with 8 regularly changing taps and about 75 world beers on offer. A refined place for beer lovers to relax

without the snobbery associated with connoisseur culture. A bit further out is the brewery 'Stu Mostow' (hundred bridges) at *ul. Jana Dlugosza*, a 25 min tram ride (6 or 11 tram, to Most Warszawski) gets you to this large brewpub with its 10 taps. Try the 'Salamander AIPA' or the 'Chocolate mint Foreign Extra Stout' as you look over the brewery from the mezzanine bar.



The Wrocławski Festival was held at the football stadium out of town, a 20 minute journey on the 32 tram, and boasted 85 bars and food outlets, all of which had modern dispensing equipment and glass cleaning facilities, which was great because the beers were all craft and demanded to be served fresh and cold. Even the bottled beers were kept cool as the temperature crept up into

the low 30's Centigrade - fortunately the stadium cast a long shadow so there was plenty of shade. They provided ample seating areas, and although there were many food stalls many people brought their own, and set up picnics here and there with all the family, kids, bikes, dogs, the lot! There was no entrance fee, no tokens to buy, no charge for the toilets; just pay for your beer/food with cash (they even had a cash dispenser on site if you ran short) and no, repeat NO trouble! Would I go back again? Like a shot, but I want to drink 'dobrego piwa' in other parts of Poland now! So my advice is to go to Wrocław soon, before the stag and hen parties spoil it, and get a map (Wrocław in your Pocket) from one of the two tourist information shops on the square or the ones at the rail station and airport, and walk around this fascinating city. There's something for everyone. "Udanej zabawy !" (have fun!)

Did You Know ?

In the Land of the Pharaohs
of Egypt subsistence
workers were paid in bread
and beer.



The Anti-Alcohol Movement

By Steve Bury

I believe it was 2014 when CAMRA recognised that it had to actively challenge the anti-alcohol movement who were and still are giving out false information to anyone who will listen. It is unfortunate that the press regularly publish articles based on this miss information and the adage 'don't let the truth get in the way of a good story' could never be more true than in this case.

CAMRA supports drinking in pubs which are a controlled environment and proven to be good for your health and wellbeing. CAMRA also challenges any incorrect information the Temperance lobby circulates and at this year's members weekend our guest speaker was Paul Chase of CPL Training. When I first saw the agenda I like many others asked; training about what but Paul's presentation soon clarified the situation and gave those present an insight into how the Anti Alcohol Movement works why it started and exposed the myths they put forward.

Paul was good enough to send out his slides and I will use them to explain the problem.

Historical rise of Temperance

The movement began in the UK in the 1830's at first in Ireland moving to Scotland and then England. This was religiously driven 'clerical temperance' believed making alcohol available to the masses was tantamount to placing temptation in the path of sinners. The more the temptation the greater the sum of sinning! The movement had gained so much power by the start of the First World War that their leverage brought in strict licensing hours and reduction in beer strength. The reduction in beer strength was brought about by large increases in excise duty and the temperance

movement still complained that the barley used for brewing should be made into food. Beer was part of the British working man and woman's diet and the fear of causing a further drop in moral stopped the introduction of prohibition.

In America the government were less enlightened and they moved to full prohibition between 1920 to 1929. This we now know led to an upsurge in organised crime and racketeering plus an abundance of very dangerous bootleg spirits which could turn the drinkers blind amongst other problems.

In modern times the anti-alcohol policy is driven by healthism an ideology encompassing the health of the nation and uses public health as an instrument for social control and lifestyle regulation. In relation to alcohol there is a well thought out strategy to effect policy change. The end game is to turn alcohol production and sale into a sunset industry like tobacco; not actual legal prohibition, but a kind of cultural rejection which will see the sector decline and wither. Puritanism. "The haunting fear that someone somewhere, may be happy". H.L. Mencken Patient: "Doctor will I live longer if I give up alcohol and sex?"

Doctor: "No but it will seem like it".

How the anti-alcohol 'Health Lobby' operate

The temperance movement has spread its tentacles through a number of organisations. Institute for Alcohol Studies (IAS) – largely the story of one man – Derek Rutherford.

Alcohol Concern (AC)

Alcohol Research UK (ARUK) temperance legacy funded

Alcohol Focus Scotland (Funded by the Scottish Government)

Local bodies Balance North East as an example.

All of these are members of:

The Alcohol Health Alliance AHA (UK wide umbrella group)

Eurocare- formed to lobby the EU

The Global Alcohol Policy Alliance (GAPA a global umbrella group that influences and advises the World health Organisation).

The GAPA and AHA have a strategy based on a 'whole population' approach seeking to reduce:

Availability; By reducing the number of outlets selling alcohol as it is 'the availability of alcohol that makes people drink it'.

Affordability; By making alcohol more expensive through duty rises and minimum pricing.

Advertising of alcohol products; banning alcohol sports sponsorship and all advertising.

The aim of the lobby is to reduce the alcohol consumption of the whole nation.

The Conspiracy Theory

Alcohol, tobacco and sugar are produced by addiction industries which drive global ill health and the larger most successful companies deliberately engineer addiction. To control this minimum unit pricing and control of ingredients by legislation if a voluntary reduction cannot be achieved. To do this you must keep the populace alarmed by continual scare tactics even if they are imaginary.

The anti-alcohol lobby try to generate a moral panic by creating myths and factoids based on junk science whilst constantly moving the goalposts.

Common Myths

Alcohol is cheaper than ever before:-

Not True despite examples of cheap alcohol in supermarkets, the price of alcohol overall has increased by 25% since 1980 in real terms, when measured against the RPI. Although wages have increased over this period those on benefits, pensions, minimum wage or student grants which have not exceeded inflation will not find alcohol cheaper or more affordable.

Minimum Pricing per unit of 50 pence would significantly reduce alcohol misuse in the UK:-

The effect of minimum pricing is not known as it has never been tried. The University of Sheffield predicts on a mathematical model that a 50p minimum price per unit would mean a binge drinker would consume 0.8 units of alcohol less per week a third of a pint of beer over seven days. Or they would spend an additional £1.14 per week to keep to the same level of consumption.

Problem solved then.

There are 1.2million Alcohol related Hospital admissions per year:-

Nobody actually knows how many hospital admissions are alcohol related! If you believe that someone stands at the door of every hospital in the land recording all the alcohol related admissions then you have been misled. The figures quoted are all estimated using a modelling technique developed by the World Health Organisation over 15 years ago based on international, not UK research. This technique produces an estimate known as the 'Alcohol Attributable Fraction'. The Department of Health has abandoned this methodology and now estimates that around



By Steve Bury

333,000 hospital admissions each year are alcohol related. Against 1.2 million this seems a large discrepancy but another element is the 'frequent flyers' a name used for people alcohol dependant who get regularly admitted when you take them into account the alcohol related admissions figure drops to 75,000.

We have the worst rates of liver disease in the world:-

The truth is we are not even the worst in Europe; England is well below the European average. Of the 27 countries in Europe 16 have worse rates of liver disease than us and in 2014/15 there was a small reduction in cases.

Underage drinking, teenage drinking and Binge drinking are getting worse:-

All the above are getting better!

For 11-15 year olds those who have tried alcohol fell from 59% in 2000 to 39% in 2013. Binge drinking is down from 41% of men to 34% and for women from 34% to 26%. 16-24 year olds binge drinking is down 31% for males and females by 34% between 2005 and 2012.

We are drinking more and more each year:-

We have been drinking less since 2004 and our alcohol consumption rate is falling at the fastest rate for more than 60 years and is now at the lowest level this century. The UK consumed an average of 9.4 litres of alcohol per adult in 2013, down 19% from 2004 and 10% lower than in 2000. The average in the EU is 10.4 litres. The percentage of frequent drinkers has also dropped between 2005 and 2012 with men moving from 22% to 14% and women from 34% to 26%. Which for some

unknown reason has led to the guidelines being reviewed downwards!

There has been a huge increase in alcohol related crime:-

There is no generally agreed definition of 'alcohol related crime'. A crime is alcohol related if the victim thinks the perpetrator was under the influence at the time of the offence.

If you remove volume crime, eg. Mobile phone and handbag thefts from licensed premises (there is even doubt that these crimes are alcohol related the criminals may well not be drinking and are basically using a place where people congregate to make their thefts easier).

The truth is that alcohol related crime is down by 32% since 2004 and 47 % since 1997.

Alcohol misuse costs the tax payer £21 Billion a year:-

This figure is derived from a study done in 2003 for the UK Cabinet Office and is not £21 billion but 19.2 billion (but who cares about the odd billion here and there) a year cost of drink –related harm. A large part of this sum is an economic cost and certainly does not accrue to the tax payer.

The Cabinet Office study calculates five separate costs some are borne by the tax payer but others are paid by individuals as follows:-

Lost productivity	5.5 billion (paid by employers)
Healthcare	1.7 billion (by the taxpayer)
Crime/Fire	5.1 billion (private costs)
	2.2 billion (by the taxpayer)
Miscellaneous	4.7 billion (intangible costs)

Total £19.2 billion (so the government have lost £1.8billion somewhere and can't explain £4.7billion)

So the government are paying 3.9 billion which is less than 20%.

Conclusions

Chris Snowdon did a study in 2015 'Alcohol and the Public Purse' which showed the following costs:-

Crime 1,625,925,986

Health 1,953,531,876

Welfare 289,199,874

Total 3,868,657,736

Alcohol related revenue (excise duty + VAT on the excise duty) 10,411,200,000

Alcohol related costs as shown above 3,868,657,736

Net gain to the Public Purse

6,542,542,264

The drinker needs to be heard in the public arena!

CAMRA although specifically promoting real ale is this countries voice of the ordinary drinker and will oppose any misinformation promoted by the anti-alcohol lobby or the drinks industry. CAMRA will also produce counter statistics to challenge the scare stories. Whether CAMRA members or not all drinkers must oppose the 'nanny state' and fight for more personal choice. As I hope we all recognise moderate consumption of alcohol is part of a healthy lifestyle.

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Rome Wasn't Drunk In A Day

By Steve James

In the past, many beer enthusiasts may have thought of Italy as something of a beer desert – the best you could get was a good glass of Peroni, Nasty Azzurra or Birra Moretti. However, like other southern European countries, Italy 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.

We decided to check what is on offer on a recent trip to Rome. This is one of Italy's most historic cities, with its tourist attractions of the Colloseum, Papal City, seven hills and River Tiber. But now you can add micro-breweries, craft beer, bars and beer cafés to the list.

After taking a journey on the unfinished Metro Line A, we had a fair walk to the **Birra+** bar in Via del Pigneto. Here we sampled some tasty beers, including L'Olmaia Brown Sugar Dark Ale, along with a Smoked Porter, a Belgian Tripel and a Double IPA. We then continued to the **Birstro** brew-pub in Via Luigi Filippo de Magistris. Here we sampled their range of four beers, including Pigneta IPA (6.5%), Trip-Hop, a Belgian-style Tripel (7.5%), Prima Golden Ale (4.8%) and Staut-Aut, a rye stout (4.7%) – all excellent.

Next day, we took a tour on the open-top bus, to see the sights, learn a bit about the history of Rome and orientate ourselves. Then one of the highlights of the tour, the **Open Baladin** bar in Via Degli Specchi, with almost 40 beers on draught, including three on handpumps, and literally hundreds of bottled beers. We had several sample trays, including locally-brewed Baladin Nelson



Open Baladin bar, Rome

Lager (5%), Open Gold Pale Ale (7.5%), Open Amber Ale (7.5%), Brune Stout (4.6%) and Nina Bitter (5.5%), along with a Yanqui Extraomnes Pale Ale. Then we went to the **Ma Che Siete Venuti a Fa** bar in Via Benedetta, which had another surprising array of beers to choose from. We sampled Stigbergets Amazing Haze, Vento Forte Sorachi Disaster and Oatmeal Stout, Terre di Faul Keymaster, Riverside Hammer Daarbulah and King Grizzly free Lions IPA (7.6%). This is an excellent part of town, with several bars close to one another. Just across the road is the **Bir & Fud**, which as its name suggests offers both beer and food. We sampled a variety of beers, most memorable being Rebels Snake Invasion, along with some excellent pizzas.



Ma Che Siete Venuti a Fa, Rome

Later in the evening, we continued our beer exploration, first visiting **Brewdog**,

overlooking the Colloseum in Via delle Terme di Tito, and then taking the tram to **Brasserie 4:20** in Via Portuense, a modern bar where we sampled Revastian Cat Imperial Porter, Hopskin Happiness and Croce di Malto Cabosse Stout. Then off to **Luppulo Station**, in Via G Parini, where we sampled Toccoalo Malto, Zona Cesarini, Artezan Czarna Wolga Stout and Rebels Track Bomb. Finally, to the **Stavio** bar in Via Pacinotti to sample V Project Double IPA and Rebels Smoked Porter.

On this tour, we also visited **Florence**, where we visited the **Archea Brewery** tap for some lovely doppelbock, IPA and Imperial Stout. **Naples** was disappointing, with only **Il Birraiuolo** bar in Via Vincenzo Bellini of interest. **Sorrento** has a lovely cliff-top setting and even has its own micro-brewery.

We sampled Birrificio Sorrento Minerva Red Ale (6%) and Syrentum Farmhouse Ale (5.5%) at the quayside restaurant, but be warned, you may have to sit outside if you only want to drink beer! There is also a friendly little bottle shop/bar in Sorrento, in Via San Nicola, La Bottega della Birra, with a good range of bottled beer and a couple of draught beers. We also visited the Star Pub, a burger bar which has a good range of bottled Italian and imported beers. There is also a small micro-brewery in Capri, and while in Sorrento we managed to sample a bottle of Ligea blonde ale.

So, don't rule out Italy for an excellent range of locally brewed beers, of all styles and types.

Salute, cin cin e birre e applausi! (Beers and cheers)

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A Visit to the 2017 Bishops Castle Beer Festival

By Jules Walker

The second Saturday in July is always reserved in my diary for a visit to the Bishops Castle Beer Festival and this year was no exception. It meant missing the festivities on the Mid Hants and Bluebell Railways celebrating 50 years since the end of steam on the Southern railway, but sacrifices must be made! Bill Sturt always arranges the Bridgnorth community bus to take a small band of hard, sorry hardy, drinkers from Bridgnorth railway station to Bishops Castle. As he had several boxes of 'Ale Sabrina' to distribute the minibus stopped outside the 'Three Tuns' at the top of town. This allowed my friend Ken and myself to make a beeline to our first pub, 'The Castle Hotel'. We both had an excellent and very refreshing pint of Clun Pale Ale. After that we retraced our footsteps back to 'The Three Tuns' for a pint of XXX. It was here that we were accosted by Bill, asking us if we wanted to join him for a guided tour of the Three Tuns brewery, by the head brewer, at 3.30pm. this offer was accepted with alacrity! It meant a rethink of our itinerary, as the minibus was leaving at 6pm.

For the first time the town hall opened its doors to sell beer and it would have been churlish not to have a pint of 'Railway Bitter' (brewed by Three Tuns). Very pleasant sitting by a window in a very nice hall watching the world go by. After that we went down to 'The Vaults' where we had a pint of Cheshire Cat, very enjoyable. A cheese and tomato cob there helped to act as blotting paper to the beer intake. There was still time for one more pub before our brewery tour, so a descent down the hill to 'The Kings Head' allowed us to enjoy a pint of Mordue Workie Ticket.

Back up the 'long drag' to 'The Three Tuns', via the co-op, which sells Reg May's finest pork pies (an even better absorption of one's beer intake!) and we met up with Bill Sturt. We were ushered in by the head brewer, who was extremely passionate and proud (rightly so) of the fantastic job that he does creating all the wonderful and very different range of beers from the brewery, the oldest in the UK, dating back to 1642. We started at the very top of the tower brewery where the malt is added, being shown the different malts for different beers.

We were also plied with generous samples of various brews, I had a pint of XXX, followed by a Solstice, which was also delicious. We spent over an hour there and it was the best brewery visit that I have ever been on.

Time waits for no one (as that stunning Rolling Stones song says), so we had to drag ourselves away. A brisk walk downhill took us to 'The Six Bells', the towns other homebrew pub and classic drinking establishment. Here we had a very nice pint of their Cloud Nine. With the witching hour of 6pm rapidly approaching and to ensure that we had patronised all seven hostleries, a very quick half was drunk at 'The Boars Head', before arrival in the car park for the minibus home. Bill had arranged we break the journey at 'The Tally Ho Inn', tucked away in Bouldon in deepest rural Shropshire. Very enjoyable pint sitting outside in the warm evening sun and a great end to the day. Many thanks as always to Janet and Bill for arranging this annual 'pilgrimage'.

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Pub _____

Location _____

GBG County Area _____ Score 0 - 5 _____

Beer _____ (Optional)

CAMRA National Beer Scoring Scheme

Surveyor _____

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Location _____

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Beer _____ (Optional)

CAMRA National Beer Scoring Scheme

Surveyor _____

Mem. No. _____ Date of Survey ____ / ____ / ____

Pub _____

Location _____

GBG County Area _____ Score 0 - 5 _____

Beer _____ (Optional)

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.

3. Good. Good beer in good form. You may cancel plans to move to the next pub. You want to stay for another pint and may seek out the beer again.

4. Very Good. Excellent beer in excellent condition.

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Bridgnorth CAMRA Pub Of The Season – Autumn 2017

The George



Bridgnorth Pub of the Season Autumn 2017 winner was The George. Sue Tristram was presented with the award by branch chairman Eleanor Haddon and POTS organiser Alan Thwaites.

Call For Votes for Bridgnorth Branch 'Pub of the Season - Winter'

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 or submit them at the next branch meeting.



Battling Breweries, Preserving Pubs

By John Cliff

Revisiting old haunts

The exceptionally fine weather on the August Bank Holiday provided the perfect opportunity to visit friends in Derbyshire and, what's more, for me to visit some old haunts of mine. A good start was 'The Holly Bush Inn', Makeney, Milford, which was holding a themed beer event focussed on three breweries: Thornbridge, Ashover and Salopian. The first two are based in the county but as the bar manager's favourite beers come from our very own Salopian, Brewery it had to figure in the 'Battle of the Breweries' theme.

There were eight ales of differing types from each brewer. Whichever sold out first over the three day period had won the battle. Well dear reader, I can tell you that despite Thornbridge making a quick dash and running out of Jaipur quite early, Salopian proudly clocked up five in a row; I believe their pale strong 'Disintegration' at 5.1% leading the way, to finish in top place. Ashover came in a close third.

To prepare for all the excitement, myself, my good lady and a friend had a superb Sunday lunch. I drank one of the four Oakham beers on the main bar (not part of the festival), Sweeney's Revenge – a nice balance of hops and fruitiness. It went well with the roast lamb. The ladies deserted me after the meal, having better things in mind like mill shops. I continued with Ashover 'Poets Tipple', The Fabrick' and 'Littlemoor Citra', in half pint measures of course. These were typical session ales of which I liked the Citra one at 4.1% the best. From Thronbridge, New Zealand hopped 'Lumford' was particularly

flavoursome. Not much left from Salopian but the low-powered, easy drinking 'Mojave' rounded off my participation in the festival.



The Holly Bush Inn is a Grade 2 listed stone building of interesting antiquity. Dating from the late 17th or early 18th century, it is situated off Makeney road near Milford on what used to be the turnpike between Derby and Sheffield, evidenced by a stone in front of the inn engraved 'Derby Coach Road 1739'. It has been rumoured that Dick Turpin frequented the inn on his travels, but if such vague probability can't be verified, many dubious characters of similar notoriety must have passed through its doors over the 300 years the pub has been serving beer. Within the Holly Bush are small cosy rooms, main bar, snug, restaurant, oak beamed ceilings, and a covered lean-to with outdoor sales hatch, all connected by narrow passages. The unusual circular snug is situated behind the main bar. It is not surprising, therefore, that the Holly Bush Inn is on the CAMRA National Inventory of Historic Pub Interiors. Incidentally, there is no piped music or gaming machine. The Holly Bush Ale Song is stuck up on the wall

so you could give it a try after a few pints.

In glorious sunshine I made my way up a row of stone steps opposite the pub, through a gate into the first of three fields taking me to Holbrook. A fairly steep climb to begin with, behind me a panoramic view over the Derwent valley, to my right a hedgerow full of ripe elderberries, the path eventually coming out onto a lane which brought me to Holbrook.



The Spotted Cow has been the centre of attention for the villagers over the last year or two. It closed suddenly in 2014 following the then landlord's failure to meet minimum hygiene regulations. In August 2016 a Planning Notice was issued seeking approval to partially demolish the pub, converting the remainder to a dwelling and building eight houses on the car park. Holbrook residents could not allow their old pub, built in 1604, to end its life in the hands of a developer, but quick action was needed if it was to be saved. Representations to local council and the raising of a share issue by the newly formed Holbrook Community Society, to which 225 people subscribed, resulted in the submission of an ACV nomination which was granted to the Society. The Spotted Cow, at

the very heart of the village, now recognised as an Asset of Community Value, was saved.

Local and national press covered the success story at its reopening on 16th July 2017. An experienced husband and wife team now run the pub. As tenants they pay rent to Holbrook Community Society and not to a brewery or pubco. I was told by a villager that Marstons did the cellar work and a Marstons beer would always be available. Pedigree is the pub's best seller. When I visited, pump clips also displayed Dancing Duck, Falstaff, Wainwrights, Shiny and Jennings. Appropriately, mine was DD Nice Weather. In nice condition, too. There is a spacious restaurant. The restoration allowed for a café to be built onto the main building. It's called The Spotted Calf and is run entirely by the Community as a separate venture.



So along the lane to the outskirts, where two pubs occupy each end of Chapel Street. First the Dead Poets Inn which I remember from a freezing January evening some years ago, sitting by a roaring log fire, table candles bending in the heat and me supping a surprising amount of Sarah Hughes Dark Ruby Mild. That was one of the poetry nights



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Battling Breweries, Preserving Pubs Continued

By John Cliff

held once a month, when both amateur and semi-professional writers provided tears and laughter to hearty drinkers. Those days are gone but the atmosphere lingers in this local: stone flagged floors, the oddity of high-backed settles in separate booths, friendly, chatty bar staff and regulars. Walls are adorned with pictures of long expired poets, quotations over the bar, an inglenook with a few books on shelves. And today's ales comprised six cask, two craft keg, three jugged from the cellar. I tried Whim 'Arbor Light' and Navigation 'Sour Diesel IPA', both cask and in top condition. Bar snacks served but no restaurant. At the top of the street is the Wheel Inn which has had mixed fortunes but now a decent real ale pub serving well-known ales in a pleasant bar. Tribute, Sharps, Titanic, Theakstons, and Bass, of which Titanic Plum Porter was my tippie. The ever popular Timothy Taylor Landlord is a permanent offering. Bar snacks available. A most attractive garden at the rear.

Leaving the Wheel Inn I crossed over to Shaw Lane which took me downhill to Milford with a diversion along Dark Lane, part of the old coach road, now a footpath. My last call was to surprise the couple who have run the King William by Milford bridge for many years. David and Pauline were indeed surprised but recognised me at once, after a decade since my last visit. My first drink was on the house, Portobello Carnival Ale, a 4.2%abv unremarkable light ale but nevertheless easy drinking and in good form. Sharps Doombar, TT Landlord and Abbeydale Heathen were on offer but my last drink of the day was daring Hair Raiser IPA at 7.3%abv by Hairy Brewers, a micro-brewery in Holbrook. It was a slow

sipping job as we chatted away. The King William has been holding two beer festivals each year. Getting older and less agile, David is resorting to just one next year and perhaps, I am thinking, will contemplate retirement soon after. A last sip of Hair Raiser and farewell to the stalwart couple. I entered the cool of the evening to wait for the two ladies who I was certain wanted to know what I'd been up to all day.

I would tell them, simple, someone has to do it.



Craft Beer – Love It Or Hate It: A Personal View

By Steve James

Discussions about craft beer have been continuing in the press, including What's Brewing, in local pubs and beer cafés, and at CAMRA meetings and conferences. I remember asking someone: what is the difference between real ale and craft beer? About £5 a pint, he said! So what is **craft beer**?

It is difficult to define craft beer, since it turns a subjective by-word for quality into something which is objectively quantifiable. One quick and short definition is probably: *"a beer made in a traditional or non-mechanised way by a skilled brewer in a small brewery"*; simply put, it is not beer brewed by one of the mega-breweries. But this may be too simplistic.

I think the original term 'craft beer' came from across the pond, where the USA **Brewers' Association** describe an American craft brewery as: **small** (annual production of less than 6 million barrels); **independent** (less than 25% owned or controlled by a beverage alcohol industry that is not itself a craft brewer); and **traditional** (most of the alcohol in a beer's flavour derives from traditional or innovative brewing ingredients and their processes). But this definition, particularly in size, would include most of our major UK brewing companies. So, for Europe, this definition has been refined, defining a European craft brewery as: **small** (less than 500,000HL annually); **authentic** (brews all their beers at original gravity, without using corn, rice or other adjuncts); **honest** (ingredients clearly listed on the label, with the place of brewing); and **independent** (not more than 25% owned by a brewing company which operates any non-

craft brewery).

So what do **CAMRA** say? Well, we know that 'real ale' is: *'beer brewed from traditional ingredients, matured by secondary fermentation in the container from which it is dispensed, and served without the use of extraneous carbon dioxide'*. We also know that it is a 'living' product, as opposed to 'keg' beer which has been filtered and/or pasteurised, and is served under pressure by adding carbon dioxide and/or nitrogen when it is dispensed.

CAMRA launched a consultation in March 2016, recognising that craft beer posed a challenge to CAMRA's original aims, since much of it is served from gas-pressurised metal kegs or plastic 'key kegs', rather than 'living' beer served by a handpull from traditional wooden or metal casks. There is also the temperature at which the beer is served. Traditional real ale is usually served at normal cellar temperature (11-13°C), but 'craft-keg' beer tends to be served at a much lower temperature (5-8°C). But both are made in exactly the same way with the same basic ingredients.

CAMRA clearly wishes to embrace new developments in the pub and beer industry, without compromising its key principles and purposes. The CAMRA Revitalisation Project is taking this matter further, examining its future role, but not without much discussion and soul-searching. A press release in December 2016 suggested that CAMRA should widen its vision and mission to reflect changing consumer needs and developments in the drinks industry. The Good Beer Guide confirms that *'while real ale is craft beer, not*

all craft beer is real ale'. In fact, 'real ale' cask beer is a perfect example of craft beer, being made with premium natural ingredients in a traditional way. But still no specific definition of 'craft beer'...yet; the jury is still out.

SIBA (the Society of Independent Brewers) sees its key role as '*promoting and campaigning for Britain's independent craft breweries*'. It also says 46% of beer drinkers regard craft beer as made by small brewers rather than large corporations; 35% regard craft breweries as 'artisanal', with 22% associating the term with 'small' and 14% with 'local'. **Brewdog**, great proponents of craft beer, are keen to establish a definition, and suggest: "*a beer brewed by a craft brewer at a craft brewery*", but that means we have to define the terms '*craft brewer*' and '*craft brewery*'.

However, I think there are some themes here. The key characteristics of a 'craft' brewery seem to be its **size and production capacity** (relatively small); **authentic and honest** (premium quality ingredients, output and traditional production processes, brewed by a skilled brewer) and its **independence** (not controlled by a major brewing combine). This should result in the production of 'craft' beer, by a 'craft' brewer in a 'craft' brewery. And the moral of the story is, ***while nearly all traditional real ale is craft beer, not all craft beer is real ale***



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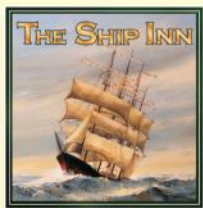
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We have been visiting Bridgnorth for over 35 years and have always enjoyed visiting the local hostelrys for drinks and food.

Since I joined my husband in retirement at the end of 2014, our visits have been able to become longer, to the degree that we have purchased a house in Bridgnorth as our 'Home from Home'. Although we still 'belong' to Colchester CAMRA, (you can't belong to two branches of CAMRA), we are regular readers of *Ale Sabrina*. There is not an equivalent publication in Colchester.

A conversation with Bill Sturt, led me to compare the pub names and themes between our Essex base in Wivenhoe, which is part of the Borough of Colchester and the Bridgnorth area. These pubs all serve real ale!

Wivenhoe/Colchester	Bridgnorth	Notes
The Black Buoy	Black Boy	Our Wivenhoe 'local' a community pub
Castle, Colchester	The Old Castle	
George Hotel, Colchester	The George	Both 'Wetherspoons'
The Playhouse	The Jewel of the Severn	
Horse & Groom	The Stable Bar	
The Rose & Crown	The Crown	

Unfortunately, I have struggled to find a 'match' for the remaining Wivenhoe pubs, The Flag and The Greyhound. I can also advise that real ale is available at the local Essex University and students have their own Real Ale Society and assist at the local Beer festivals. So I may see you in one of our locals in either area, enjoying a pint.





Ale On Rails : In Search Of The Perfect Pub

By Paul Appleton

So, what does make a good pub? I mean, a really good pub, eh? Perhaps it's the bar staff and a genial host, maybe the ambience of the place? Undoubtedly a fine selection of real ales in tip, top condition. Possibly an unspoilt building, with bags of historical interest? Could it be the bar snacks on offer? Or what about a nice, peaceful beer garden, away from the traffic? Is location important – perhaps an idyllic, picture postcard village, or maybe you prefer something a bit more cosmopolitan in a bustling town centre?

It could be one or several of these things, it is after all a subjective question, but for a great many, what makes a pub really good is the trains. Yes, that's right! It's an undisputed fact that trains, especially the steam-hauled variety, and real ale go hand in glove. Indeed steam-powered traction engines also share a following for many with real ale, and whenever you see one you are usually not far from a pub or real ale beer tent!

When it comes to railways and pubs, we are of course blessed, with the much-loved Railwayman's Arms on our doorstep at the Severn Valley Railway, frequented not just by steam railway enthusiasts, but by local folk who enjoy a perfect pint in quirky surroundings.

The Severn Valley Railway is doubly blessed as it has its own real ale pub at each end of the line, although the one at Kidderminster station – The King & Castle – is of modern construction, albeit to a period design, whereas of course the one at Bridgnorth is very much the real deal.

But the Severn Valley Railway isn't the only

privately run steam railway that can boast a real ale pub, there are many that do, the length and breadth of the country. The famous Bluebell Railway in Sussex – the first ex-British Railways main line to be reopened as a steam railway in Britain – has two examples; the Bessemer Arms at its main terminus at Sheffield Park is of the new build variety, but the jewel in the railway's pub crown is the tiny real ale 'buffet' on the island platform at Horsted Keynes, a bar that despite its minimal size, is full of genuine railway atmosphere. Known as the George V Refreshment Room, its wooden panelled interior is awash with railway memorabilia. On the bar are three antique hand-pumps and behind the counter is a glorious mirrored back bar.

An equally famous railway, and another of the 'pioneers', is the Ffestiniog Railway, which has its terminus at Porthmadog, alongside the busy harbour with superb views of Snowdonia's highest peaks. Spooner's Café and Bar is a mixture of new-build (café) and a tasteful conversion of an original goods shed (bar). The narrow gauge railway dates from 1832 and was built to carry slate down from quarries around Blaenau Ffestiniog, at first entirely by gravity, with the empties pulled back by horses. Before long though it was experimenting with steam traction and was soon offering a passenger service which in time became the first on narrow gauge tracks to use bogie passenger carriages. The railway is also famous for its innovative Fairlie articulated locomotives, which have a central cab and a chimney at both ends – a sort of 'push me – pull you' type of contraption.

As you might expect, the décor is a veritable treasure trove of FR memorabilia and framed photographs. What makes it particularly unusual is the full size steam locomotive in the corner of the pub – one of the railway's original 0-4-0ST locomotives, built by George England in London in the 1860s. There are six hand pumps on the bar, most beers coming from small micros, such as Porthmadog's very own Purple Moose brewery, which usually features.

Since the re-opening of the Welsh Highland Railway, Porthmadog has become a double terminus as trains also arrive here from Caernarvon on the north coast of North Wales. These trains are hauled by massive Garrett articulated machines imported from South Africa, which are perfect for the heavy loads on the steep and twisting journey past the foot of Snowdon itself. Due to their size they cannot continue towards Blaenau Ffestiniog, but trains from the FR can run in the opposite direction towards Beddgelert and beyond.

On a fine summer's day, you can watch, pint in hand, as trains arrive and depart in both directions against a backdrop of Cardigan Bay and the mountains of Snowdonia.

Whereas Spooners makes use of an old goods shed, not unlike Ludlow Brewery's tap bar, there are examples of pubs housed in other types of railway buildings that are no longer needed for their original use.

Take the Signal Box Inn at Cleethorpes for example. Measuring just 8ft x 8ft, it claims to be the 'Smallest pub on the planet'. It is an original signal cabin which used to stand

on a brick base at Stanton Sidings, Scunthorpe. Now, to suit its new purpose, the timber cabin is at ground level and the signalling equipment replaced with a serving counter with hand pulls, and an area of floor-space that will seat four people with room for just two or three more standing. It does get cosy, but fortunately, there is a spacious beer garden and there is a further covered area provided by the adjacent Lakeside Station, on the 15in Cleethorpes Coast Light Railway, which has an overall station roof.

Beers are sourced from local micros, while there are also up to eight traditional ciders on sale in the summer months. Beer casks are kept in a small, low level, brick-built extension which is accessed via a flap outside.

Its claim to be the smallest pub may be contentious, but if there is a smaller pub which is open daily throughout the season (Easter to October), then I haven't yet found it. The Nutshell in Bury St Edmunds measures 15ft x 7ft, which is 105sq ft and the Little Prince in Margate is 11ft x 6ft, or 66sq ft, so on my reckoning, at 64sq ft the Signal Box Inn just about has it!

The railway itself is a traditional seaside railway running for around two miles, a rare survivor which dates back to 1948.

What could be better than a pub at a railway station where steam trains regularly pass by the windows? One that is *actually* on board the train perhaps?

The Keighley & Worth Valley Railway (K&WVR) is a perfectly preserved microcosm

By Paul Appleton

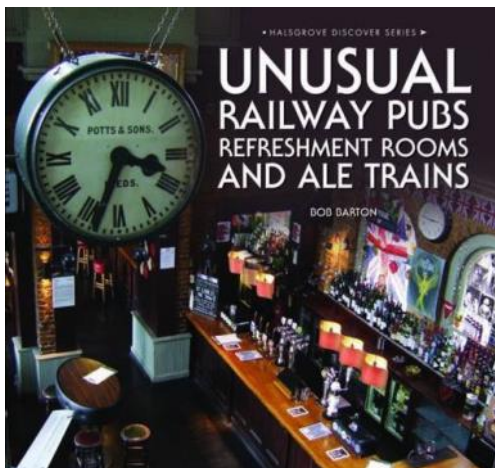
of former Midland Railway heritage, being a complete branch line operating along five miles of track between Keighley – home of Timothy Taylor’s brewery – and where the branch meets the main line, and Oxenhope at the head of the steeply graded Worth Valley. The railway is another of those early schemes that started up in the 1960s and indeed celebrates the 50th anniversary of its reopening in 2018. It shot to fame as the location for the big screen version of Edith Nesbitt’s *The Railway Children*.

Lacking a suitable location for its own real ale bar, the K&WVR have converted an ex-BR Mk. 1 buffet car (RMB in railway parlance) into a mobile real ale pub, with three hand pumps on the dispensing counter. Of course, keeping casks of real ale on board a moving train presents quite a problem, but the railway found a simple solution by decanting real ale from casks into special containers resembling stainless steel tea urns at the start of each day, so the beer is freshly drawn and due to its popularity is turned over very quickly – no different to taking home a four pint flask of your favourite tipple from the local!

It may not be 100% authentic for the beer purist, but it works! And what could be better than watching the scenery pass by the window with a pint of Timothy Taylor’s Landlord as the locomotive up front does

battle with the 1 in 56 gradient – steep for a standard gauge railway. The K&WVR’s Real Ale Bar and Buffet Car operates on main service steam trains on weekends and during the school holidays.

So, if the perfect pub means steam and real ale, there are plenty to choose from. I have mentioned just a handful here, but a very useful and interesting book on the subject has been produced by Halsgrove. Edited by Bob Barton, *Unusual Railway Pubs, Refreshment Rooms and Ale Trains* is as indispensable as a guide to these unusual watering holes as the *Good Beer Guide* is to the intrepid imbiber. Priced £16.99, it is available at book shops now, including the SVR’s gift shops at Bridgnorth and Kidderminster.



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Peacock Inn Boraston WR15 8LL
Tally-Ho Inn Bouldon SY7 9DP
Bamboo Bridgnorth WV16 4BE
Bear Bridgnorth WV16 4ET
Bell & Talbot Bridgnorth WV164QU
Fosters Arms Bridgnorth WV15 5AG
Friars Bridgnorth WV16 4DW
Golden Lion Bridgnorth WV16 4DS
Harp Inn Bridgnorth WV16 4DX
Jewel of the Severn Bridgnorth WV16 4DS
Kings Head Bridgnorth WV16 4QN
Old Castle Bridgnorth WV16 4AB
Railwaymans Arms Bridgnorth WV16 5DT
Shakespeare Bridgnorth WV16 4AD
Stable Bar Bridgnorth WV16 4QN
The George Bridgnorth WV16 4AX
Vine Bridgnorth WV 15 5AG
White Lion Bridgnorth WV16 4AB
Rose & Crown Burford WR15 8HA
Bulls Head Chelmarsh WV16 6BA
Plough Inn Claverley WV5 7DX
Golden Cross Clee Hill SY8 3LZ
Bell Cleobury Mortimer DY14 8AA
Kings Arms Cleobury Mortimer DY14 8BS
Royal Fountain Inn Cleobury Mortimer DY14 8BS
Sun Inn Corfton SY7 9DF
Halfway House Eardington WV16 5LS
Unicorn Inn Hampton Loade WV16 6BN
Old Gate Inn Heathton WV5 7EB
Malt Shovel Highley WV16 6HT
Ship Inn Highley WV16 6NU
Crown Inn Hopton Wafers DY14 0NB
Eagle & Serpent Kinlet DY12 3BE
Bennetts End Inn Knowbury SY8 3LL
Longville Inn Longville in the Dale TF13 6DT
Acton Arms Morville WV16 4RU
Pheasant at Neenton Neenton WV16 6RJ
Fighting Cocks Stottesdon DY14 8TZ
Lion O'Morfe Upper Farmcote WV15 5PS
Three Horseshoes Wheathill WV16 8QT
Davenport Arms (The Dog) Worfield WV15 5LF
Wheel Inn Worfield WV15 5NR

Telford and East Shropshire

Platform Ale House Albrighton WV7 3DF
Broseley Social Club Broseley TF12 5EZ
The Riverside Inn Cound SY5 6AF
Royal Oak Ellerdine Heath TF6 6RL
Cleveland Arms High Ercall TF6 6AE
New Inn Newport TF10 7LX
Three Horseshoes Sambrook TF10 8AP
Plough Inn Shifnal TF11 8AZ
White Hart Shifnal TF11 8BH
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

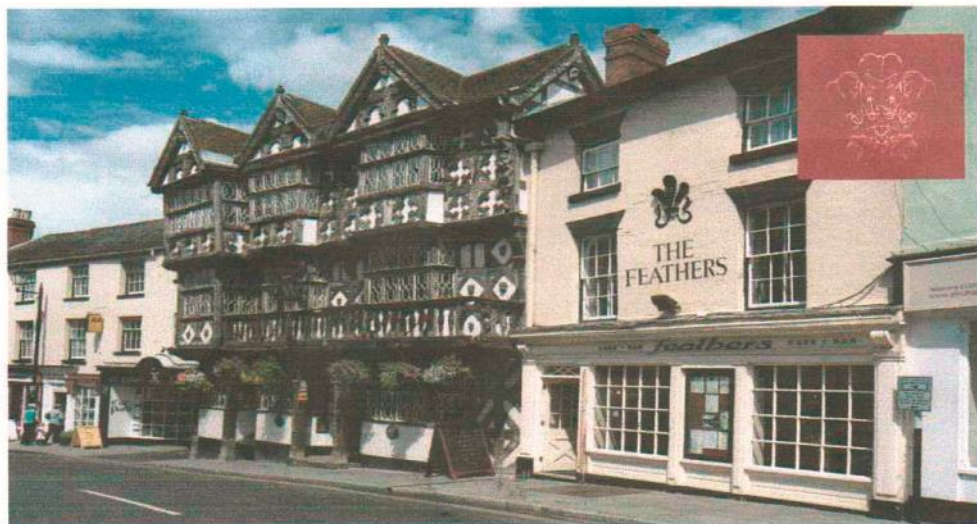
Market Drayton

Old Jack Inn Calverhall SY13 4PA
Fox & Hounds Cheswardine TF9 2RS
Red Lion Cheswardine TF9 2RS
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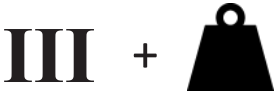
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Get Your Thinking Caps On

Say What You See

Can you name the breweries?



+



+



+



+



+



Phrases and Sayings

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

- 1, ADITO 2, AFITO 3, GDTBT 4, GOOTWF 5, GTBMS
 6, LTTS 7, LLAD 8, TLIAA 9, RAR 10, RBTL

Answers On Page 48



Get Your Thinking Caps On : Answers

Answers To The Quiz On Page 47

Say What You See

- 1 Three Tuns
- 2 Six Bells
- 3 Joules
- 4 Beer Engine
- 5 Fox Field
- 6 Green King
- 7 Coach House
- 8 Copper Dragon
- 9 Bathams
- 10 Wetherspoons

Phrases & Sayings

- 1 A Drop In The Ocean
- 2 A Fly In The Ointment
- 3 Get Down To Brass Tacks
- 4 Get Off On The Wrong Foot
- 5 Get The Behind Me Satan
- 6 Lamb To The Slaughter
- 7 Laugh Like A Drain
- 8 The Law Is An Ass
- 9 Rack And Ruin
- 10 Read Between The Lines

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No Information Provided

For Latest Updates

**See The Bridgnorth CAMRA
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**Or visit
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TES Meetings

Tue 10th Oct 8pm

Event: Branch Meeting

Venue: The Crown, Claverley. WV5 7DU

Tue 14th Nov 8pm

Event: Branch Meeting

**Venue: The Edgmond Lion, Edgmond, TF10
8MH**

Market Drayton Events

No Information Provided

For more information
please contact

**Brynn Pass Bpass@btinternet.com
07949 321442**

TES Social Events

Sat 21st Oct

Event: Minibus Survey of Mid Shropshire

**From: Shifnal 10.30am, Oakengates
10.45am, Wellington 11am. Return for 6pm.
£5 member**

Beer Festivals

3rd Shifnal Beer Festival

Thu 26th - Sat 28th Oct

**Venue: War Memorial Club, Innage Road,
Shifnal. TF11 8AD.**

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entry all sessions. Glass hire £2.**

Sat 4th Nov

**Event: Minibus Survey of Bridgnorth Rural
Pubs**

**From: Shifnal 10.30am, Oakengates
10.45am, Wellington 11am. Return for 6pm.
£5 member**

Times and venues are subject to change at short notice. New events may be arranged after print date.

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