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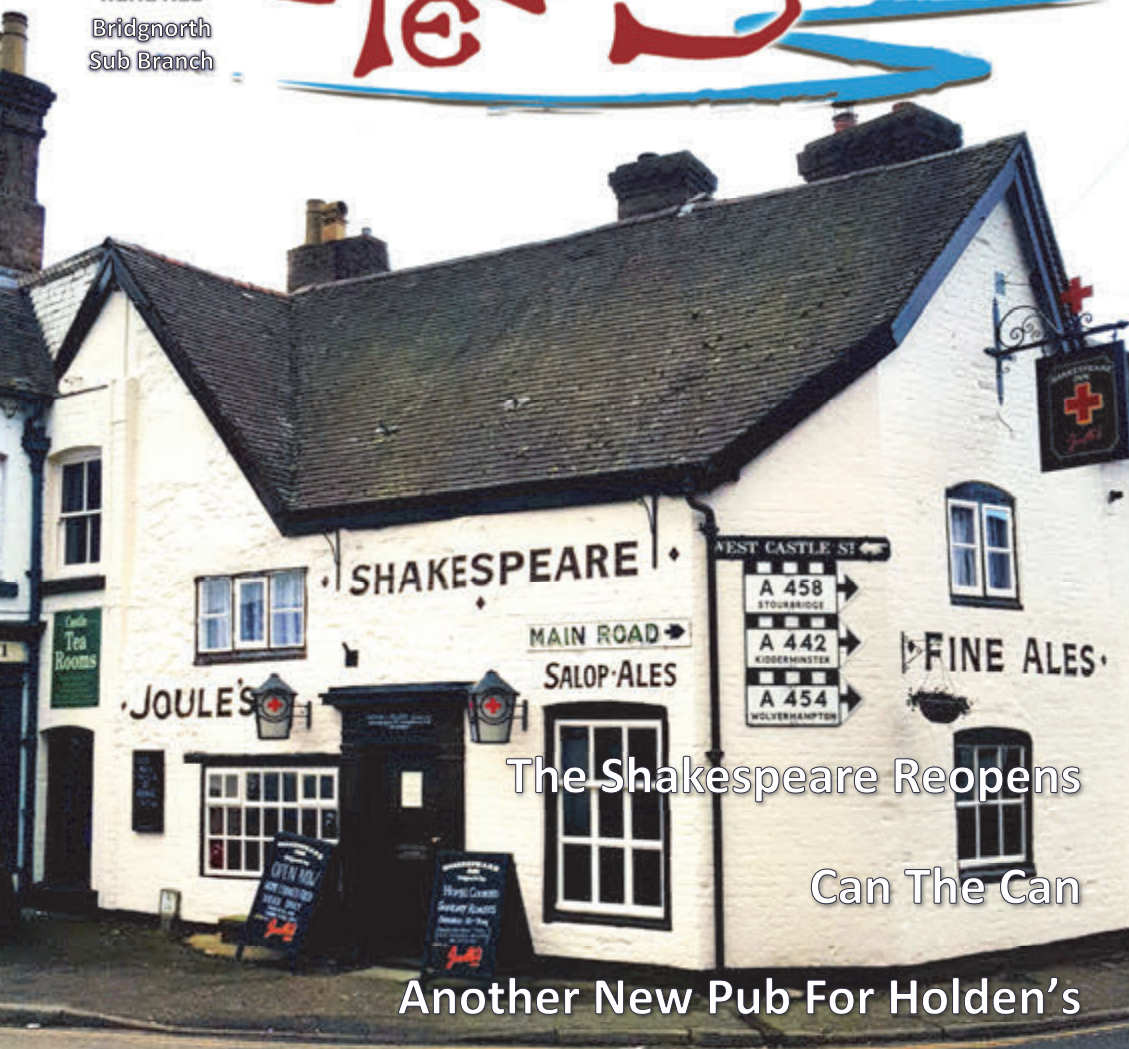


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Editorial & Advertising Information

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**Summer 2018 Issue 18
Dead Line : 28th May 2018**

Artwork By

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Printed By

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Editor's Comments

Welcome to issue 17 of Ale Sabrina. As I compose this introduction for our 5th year, I am sitting in the pub waiting for the train to Kidderminster. The weather outside is freezing with the promise of it reaching minus 14c by mid-week. Let's hope by the time you read this we are at the start of a decent summer. I seem to say this every year, but it never seems to happen.

Since the start of our 4th year in April 2017, it's all been happening in our area! The Golden Lion (free house) and The Shakespeare (Marston's) in Bridgnorth closed down and, after re-furbishment, were reopened by Holden's and Joules, both to a high standard of decoration and both with managers of a high standard.

We have also gained a Belgian beer bar with a good selection of draught and bottled beers (so I am told)! On the down side it looks like we have lost The Hare and Hounds and the Bear is struggling to attract a new management team. On the breweries front things seem to be going well. Jim Preston at The Pheasant Wellington and Bob Hayes at the Hop & Stagger are going from strength to strength, as are Hobson's, Joules and Holden's. The last two having now got pubs in Bridgnorth.

On a more worrying note is the rise in take overs of small breweries, either by the big boys or new management. Having started drinking in pubs in the late fifty's early sixty's (yes I was under age, you could not get away with that today), I witnessed the demise of breweries to what became the big six! Mann Crossman and Paulin and Watney Combe Reid. Became Watney's, Barclay Perkins and Simons were taken over by Courage, Whitbread, Charringtons, Scottish And Newcastle and Ind Coope made up the big six!

I do hope that history is not going to repeat itself. Fuller's took over Gales years ago, now it has taken a 100% share of Dark Star (their words not mine), Marston's have been adding to their portfolio for years and with the takeover of Wells Young's last year are among the big players! Not to mention Greene King (so I won't)

We also have the introduction of Key-Keg and certain 'craft beers' making it easier for the landlord to look after beers with less waste! I seem to remember the same being said of Red Barrel, Double Diamond, Flowers Keg Etc Etc! which is why in the 1970's I first joined CAMRA! I keep being told we have achieved aims for real ale and the fight now is to save pubs, but do we need to save pubs that only serve Keg beer? Now in my seventy's it looks like we may be going full circle!!



Bill Sturt
Editor Of Ale

The Old Castle

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It has been a while since I last wrote for Ale Sabrina. The branch continues to grow with nearly 150 members in the south part of Telford and East Shropshire. Hopefully more of you will join us at our meetings – held monthly - and on our trips. Look out for details in Ale Sabrina.

A small team has started meetings with Severn Valley Railway and it is looking very hopeful that Bridgnorth Beer Festival will be held this year. Our last festival was in 2015 and Bridgnorth CAMRA is looking forward to hosting a selection of 60 beers plus 10 ciders and perries. Look out for further details on our website.

We have recently held the Telford & East Shropshire selection evening to vote for entries for CAMRA's Good Beer Guide 2019 which will be issued in September. Shortly, we will be announcing the winners of our Pubs of the Year for 2018 – good luck to the Railwayman's Arms and the Lion o'Morfe in the competition. Thank you to all CAMRA members in our area who took part in the voting process.

Our Bridgnorth Pub of the Season award is ongoing and the Golden Lion in Bridgnorth was recently presented with their certificate as winners of the Spring 2018 award. This is a well-deserved achievement as they only re-opened at the end of September 2017. Well done to Jon and his team.

Eleanor Haddon

Branch Chairwoman

The Shakespeare Bridgnorth

On Thursday 1st February Bridgnorth saw the re-opening of the Shakespeare Inn, a new Joule's Brewery's Taphouse run by Tony & Gill, previously at the Bricklayers Arms, Shrewsbury.

Tony, new Landlord comments 'We are very excited about the refurbishment of this great old pub and I am looking forward to bringing our winning formula from the Bricklayers Arms in Shrewsbury to the Shakespeare, focusing on great beers and wines, great locally sourced food and excellent service.' Tony adds, 'We look forward to meeting all our new customer, who will not only be customers but also become friends. Between Gill and me we have nearly sixty years' experience in the trade and along with Joule's, we hope that our combined love of the pub, will make the Shakespeare the best place to be in town.

Gill new Landlady at the Shakespeare continues 'We will run a proper pub with a friendly atmosphere and some decent banter, the type of place where everybody is welcome, and everybody feels safe. On top of this we are very locally minded and look to use as many local suppliers as possible. We look forward to seeing you here soon.'

The Shakespeare has the range of Joules ales, as well as guest ales and traditional ciders. Food is served throughout the day. Sundays are proving very popular with their traditional Sunday lunch.



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Yes, its back! With the impending completion of the building works at the SVR station, it is planned to resume the annual Bridgnorth Beer Festival. The 2018 event will be held between Thursday 6th September and Saturday 8th September, and volunteers are required to assist with both the set-up and running of the festival.

Would any persons wishing to assist please contact Alan Thwaites, the festival co-ordinator.

e-mail: hat.deecie@btinternet.com
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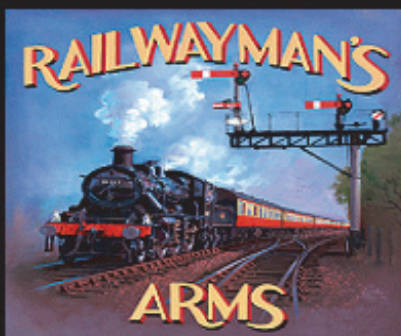
Assistance will be required in the following tasks:

- Van driving - either a hired transit long wheel-base or (if you have one and are prepared to offer it) your own van; mileage will be paid for. This will be to collect the racking from Wellington on Monday 3rd September and returning the racking to store on Monday 10th.
- Loading and unloading the van.
- Assembly of the racking and bar-front (Monday afternoon (3rd) & Tuesday 4th September)
- Placing casks onto racks in time to settle (Tuesday afternoon and Wednesday)
- Serving Beer (Thursday evening & all day Friday & Saturday)
- Overnight security
- Other miscellaneous tasks.

As a new feature, we will be considering sponsorship of casks of beer. Anyone interested in sponsoring a cask should also make contact so the matter can be discussed.

Let's make it a "Good-un"!!

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The Chequers

The Chequers was located at 11 St. Johns Street in the Chequers up the entry next to the Post Office. The signboard may have been black and white squares and indicated the Brooke family of Claverley. It may have shown a 'Chequerboard' was available for bargemen to work out their accounts on during their lunch. Chequers is a very old business and can be seen on excavated houses in Pompeii. It signifies a moneychanger because at one time monetary transactions were carried out on a board like a draughtboard, and counters called jettons were placed in divisions and used for the calculation. The board was called an 'Exchequer' and the name has come to mean the Government department handling monetary matters. The seats around the board were called by the Saxon name 'Banc' hence the word Bank.

Another slight possibility is that it was the Arms of the Earl of Warrenne and Surrey who once had the privilege of licensing Ale Houses. His arms were 'Chequi or Azure' - chequered gold and blue. A third possibility was that it might have been named after the arms of the Fitzwarren family, the head of which was invested in the 12th century. His arms were the chequers similar to a draughtboard. Landlords include: J. Heyher (1822) Jas Hughes (between 1828 and 1835) John Greatwich (1840).

The Cock

The Cock was located at 50 High Street. The signboard was probably heraldic or of a religious nature. It could have been a crest, or bird from a weathercock or the cock of St. Peter. Another possibility is that the landlord was interested in cockfighting. The Cock may have been a warning against evil or as the cock heralding the dawn, is a symbol of resurrection. In the Middle Ages a Black Cock played the prominent part in Witchcraft. In 1633 Captain Wooleridge and Lieutenant Billingsley trained the local bands of militia when Lord Craven was coming to the town for inspection were provided beer at 'The Cock'. The 'Signe of the Cock' is mentioned in 1617 as a place where £30 had to be paid. The original building was probably burnt down or badly damaged in the fire in 1646. The cock may have been a shortened version of the Cock and Castle. The Baber crest is a Cock on a mound and someone by the name of Baber had a house in High Street in 1658. A strong brew called 'Cock Ale' was available here. Cock Ale was esteemed of many virtues. A Rejuvenator and a cure for many ailments. It was made by boiling a fat young cock in ale together with herbs spices. It is thought some Cock Inns took their name from this speciality.



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The Commercial & New Inn

The Commercial and New Inn as it was sometimes known as was situated at 35 Salop Street. The signboard Commercial and New Inn tells that the Bolick built building was constructed during the Stagecoach era. Some Inns advertised themselves as Family and Commercial. This Inn seems to have advertised itself well and catered for business people travelling the road past the Inn. It appears as first licensed in 1826. It has also been listed as The New Commercial. Some people used this Inn as their head quarters whilst canvassing customers in the neighbourhood. It appears to have been first licensed in 1826 and had 4 cellars and upwards of 8 bedrooms. It also had a cobbled courtyard, which still remains, with stabling at the rear. At the rear formerly stood a barn - fold and stables with a garden. There was a small workshop with a kiln at the rear where pipes were made until the early 1900's when the line of cottages was built. At the rear the stables have been converted into rooms and garages although horse rings are still visible on the walls. In 1828 William Hudson was the landlord and the address is classed as Raven Street. In 1845 an inquest was held here for Margaret Cartwright the wife of a blacksmith employed at Messrs Popes foundry. On 1st January 1855 the landlord was fined 6d and costs of 9s. 6d for selling drinks during prohibited hours. In 1892 Thomas Downes was advertising dining and sitting rooms and dinners and teas. On 3rd September 1894 the landlord Mr Downes was fined 9s. 6d to dismiss a charge of allowing drinking during prohibited hours. Between 1895 and 1897 the proprietor was still Mr Downes and he advertised it saying dinners provided at short

notice and Horses and Traps for hire. In 1900 Edward John Valentine Foxall aged 13 was charged with stealing 6s. from Herbert Chambers at this inn. He was ordered to receive 6 strokes with the birch rod. In 1901 the building was owned by Messrs Salt & Co. from Burton on Trent and managed by Herbert Chambers. The inn had 7 rooms upstairs and 5 rooms downstairs with stables for 8 horses. In 1901 William Owen and James Matthews were in court for stealing from the landlord. In January 1912 The landlord William Carr was taken to court for permitting drunkenness here. At this time he was paying his barmaid £16 per annum. The area around the hotel was known as the roundabout. Prior to 1950 the town Silver band practised in the Toc H Room at the rear of this hotel prior to them disbanding the following year.

In 1985 five new bedrooms were created from the stables at the rear of these premises. In 2010 the building was renovated and re-opened on 4th January, as a Hotel with 9 spacious rooms. It also changed name to the 'Whitburn Grange Hotel'. Landlords include: William Hudson (between 1823 and 1828) Francis Brown (between 1840 and 1842) John Doughty (between 1842 and 1850) William Davies (between 1851 and 1862) Ann Davis (1868 and 1877) Thomas Downes (1879 and 1897) Herbert Chambers (between 1900 and 1901) Charles Herbert (1905) Teresa Monstevens (1909) William Carr (between 1912 and 1913) John Tait (1917) Samuel Fryer (1922) Frank Moore (between 1926 and 1939) Alex Watson (1934) Frank Moore (1941). Other more recent landlord includes Dennis and Marjorie Smallman.



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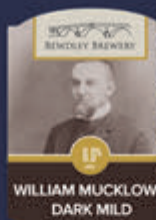
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Small Brewery Duty Relief Killing Middle Sized Breweries ?

By Brian Sheridan

In January of this year, a number of independent brewers announced the formation of a coalition aimed at campaigning for reform of the system of Small Brewer Duty Relief (SBDR). Their intention is to review the operation of the existing system in the UK, and make proposals for reform. A particular concern is the "cliff edge" - where a brewer can lose duty remission if they exceed 5000hl per annum. This factor acts as a severe disincentive to growth above 5000 hl and thus punishes the more successful micros.

This article covers an aspect of SBDR which seems largely to have been overlooked, and suggests that it is in this area where the need for change is most pressing.

Under EU rules, Small Brewer Duty Relief (SBDR) of up to 50% may be given in any Member State on up to 200,000 hectolitres (just over 121,500 barrels) of annual production. The UK's use of this provision is rather modest. A reduction of 50% is granted on annual production of up to 5000 hl (around 3000 bbl). So there is scope within the rules for extension to higher barrelages. There is also scope for changes to other aspects of the system.

The principal intent of SBDR is to compensate small brewers for the diseconomies of scale they face when compared to large breweries. Examples of such diseconomies might include higher prices paid for ingredients because only small quantities were involved, or higher capital costs per unit of capacity of plant and equipment. Note that these are structural diseconomies, not diseconomies arising from

inefficiency.

For many decades, Germany has operated a system of duty relief for smaller brewers which worked on a sliding scale. The smallest brewers received the highest rate of relief, and as size increased, the rate of relief became smaller. The biggest brewers got no relief.


The German system was for years advocated for the UK because it acted as a disincentive to brewery closures. The relief system applies to the brewery, not the company, so buying a brewer, closing the brewery and brewing the beers elsewhere meant that the relief was lost. There have of course been brewery closures in Germany: but a fair number of microbreweries have also sprung up. There's even one in Bamberg!

Beer duty in Germany is about one tenth that of the UK. So 50% relief there means a monetary reduction equivalent to around 2.5p to 3p a pint, compared to 26p or so in the UK.

So if 2.6p a pint brings beneficial effects in Germany, why do small brewers in the UK need a reduction of 26p? Is 50% relief in the UK too high, and if so, is it having an adverse effect?

In recent years, there has been an explosion of new breweries in the UK. Over 1600 new micros have opened, the vast majority of them producing less than 5000 hl per annum, and so qualifying for 50% duty relief. Yet the market for beer in general is declining, and for Real Ale is largely static. There is no reason to believe that this

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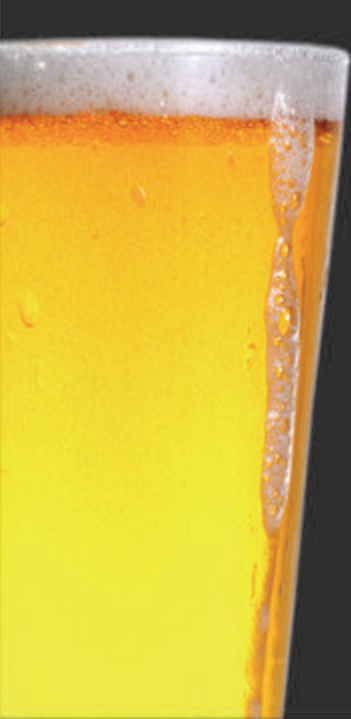
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***"When I read about the
evils of drinking, I gave
up reading."***

Henny Youngman

By Brian Sheridan

situation is likely to improve in the foreseeable future, (unless the economic consequences of leaving the EU drive millions to drink)

Conventional economic logic dictates that it is folly to enter a market which is either static or in decline, unless there is a solid prospect that the market will grow in future. No such prospect exists. So are all these new micros being run by economic illiterates bent on losing their money, or is there some other factor at work?

I suggest that there is: and that it is the 50% duty relief which these brewers receive. If, as I would contend, 26p a pint is far more than is needed to offset diseconomies of scale, then these small breweries are receiving what is in effect a subsidy from the taxpayer. They are then able to use this subsidy to undercut those brewers not in receipt of SBDR. So we have lost Wells and Everards, have seen Bateman's slash production, and have seen Thwaites sell off some of their brands to Marston's. One hears on the grapevine of other Real Ale breweries who are facing difficulties. The breweries we are losing are those who stuck by Real Ale in the dark days of the 'seventies and 'eighties: breweries to whom CAMRA owes a debt of gratitude.

It doesn't end there. There is little if any evidence to suggest that a pint of the latest thin overhopped guest offering to hit your local will cost you any less than a pint from a larger independent. Enter the Pubcos. The pubcos can offer a micro a lower price which is still profitable for the brewer, but also gives the pubco a few pence a pint not to

pass on to the customer.

So there we have it. It looks very much as if SBDR at 50% has created the current madhouse of a market where there is oversupply and unfair competition, and is doing damage to some of our finest breweries. It is probably, albeit indirectly, handing a taxpayer funded subsidy to pubcos. Is that really the intention?

If SBDR is to be reformed, what form should the changes take? One suggestion is that it be extended beyond the current limit of 5000 hl per annum, perhaps even to the full EU permitted limit of 200,000 hl. At first sight this may seem attractive, but the prospects of it happening are dim. The Treasury would be unlikely to countenance it, the anti alcohol lobby would be up in arms, and the big global megabrewers would lobby strongly against it. So it's probably best to forget it. In any event, it simply wouldn't work. It would simply push the problem up the line: cask ale brewers producing more than 200,000 hl would now be unfairly undercut by both the micros and the smaller independents.

However, there is another option. It is to reduce the rate of relief granted to small brewers while at the same time extending the scope of SBDR.

At present, the government remits to small brewers a sum equivalent to 50% of duty on the total number of barrels they produce. Now suppose (purely for purposes of illustration) that the rate of duty remission were cut. This would mean that the same sum of money could be remitted to a greater total barrelage without extra cost to the

By Brian Sheridan

government. The micros would now receive less than they do now, and the savings be used to give relief to brewers producing more than 5000 but less than 200,000 hl. As the number of breweries in this range is relatively small (around 50) they might allow the barrelage limit per brewery to be set at quite a high level.

The question is, what reduction should be made? The current 50% looks to be far too high, and it seems that a big reduction is needed to restore market sanity. I suggest that the reduction might be to as low as 10%. This is equivalent to 5.2p a pint, over twice the amount represented by a 50% reduction in Germany. If a difference equivalent to 2.6p a pint brings beneficial effects in Germany, then surely a difference of 5.2p would suffice for the UK. Without going into the arithmetic here (relatively simple though it is) it seems possible that a reduction to 10% might allow SBDR to be given to brewers producing up to the full 200,000 hl allowed by EU rules!

It might however be fairer if a simple sliding scale system were adopted. Middle sized brewers also suffer diseconomies of scale (when compared to the global megabreweries and also to the largest cask brewers such as Marston's and Greene King). However, these diseconomies are less than those experienced by micros. It would seem reasonable therefore that they receive relief also, but at a lower rate.

The appropriate rate of SBDR can only be estimated using actual industry figures, including the aggregate annual volume produced by brewers producing less than

5,000 hl and that coming from brewers producing between 5,001 and 200,000 hl. I don't have these figures, and it would be interesting to know if CAMRA HQ are able to put some flesh on the bones. I do know that a CAMRA Position Paper produced in 2003 advocated extension of relief to the full 200,000 hl. I suggest that this position is not only unrealistic on cost grounds, but would, by moving the problem up the line, simply change the nature of the current market distortion rather than correct it. A review of CAMRA's position, followed by a concerted campaign for reform, seems timely.

The beauty of the above proposals is that they would reduce duty relief to a fairer level and put an end to the current scandalous system whereby our middle sized brewers are being squeezed out of business because unmerited taxpayer funded largesse is being doled out to micros. It has the additional merit that it could avoid the current problem of the "cliff edge" which acts as a barrier to growth of brewers who wish to grow beyond the current level of 5000hl.

To sum up, SBDR at 50% appears to be subsidising the micros to an extent which permits them to compete unfairly on price. It has led to an oversupply in the market for cask beer, and the losers are those larger breweries who do not qualify for the subsidy. In order to rectify this gross market distortion, the rate of SBDR needs to be reduced to a sensible level. Such a reduction would mean that, without additional cost to the Exchequer, relief could be extended to cover a considerably higher barrelage than at present, so helping the middle sized brewers

to compete fairly. The system could be introduced with a sliding scale element. It would also provide room for the more successful and ambitious micros to grow beyond 5000 hl of annual production without hitting the duty "cliff edge".



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The Lion Tavern

By Anna Rak

This pub in Liverpool is not named after a roaring King of the Jungle but a very early locomotive. The world's first intercity passenger railway was built in 1830 from Liverpool to Manchester. Opposite the pub is the façade of Exchange Station, which was originally one of four terminal stations in the city centre. The station was badly damaged in World War II and finally became redundant in 1977. (However, it is in the heart of the business centre and has been considered as part of the future HS2 route) It has been replaced by the underground Moorfields Station – the only station on the Merseyrail network to have services to all other stations on the network.

The Liverpool and Manchester Railway (LMR) 57 Lion, a 0-4-2 steam locomotive, was built in 1838. It was the 2nd oldest locomotive to be steamed. It starred in three films: *Victoria the Great*, *The Lady with the Lamp* (Florence Nightingale) and most famously the *Titfield Thunderbolt*. It is now an exhibit in the Museum of Liverpool.



The Lion Tavern pub itself is at 67 Moorfields on the corner of Tithebarn Street. It is listed in CAMRA's National Inventory of historic public houses. It was built in 1836, the interior was refitted in 1900 and has remained largely unchanged since.



An L-shaped corridor leads to the former newsroom and drinking lobby. The furnishings include panelling, woodwork screens, an imposing fireplace, William Morris wall paper, etched glass in the windows, a tile *Art Nouveau* dado, a mosaic floor and stained glazed dome over the lounge. It still retains the dumb waiter which brought oysters down from the kitchen above.

Most importantly this friendly pub is regularly featured in the CAMRA Good Beer Guide, having eight ever-changing real ales on hand pump. It also serves real cider, specialist local spirits and hand raised pork pies. Turn right from Moorfields Station and you can't miss it!



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A Recent Trip To Southport

By Bob Newton

Following only my nose and the '*Good Beer Guide*', I called into a few places in Southport a couple of months back and here are some of the memorable ones. '**The Barons Bar**' is in the Scarisbrick Hotel on Lord St. and is centrally located so you can't miss it. Here you will find the cheapest beer in town as they compete with the Wetherspoons pub down the road and at £2.10 a pint for Slaters 'Ultra' who's complaining? Following Lord St. south, we come to said Spoons pub, '**Sir Henry Seagrove**' named after the daredevil who did 203 mph to break the land speed record in 1927, in a Sunbeam built in Wolverhampton and nicknamed 'the Slug'. I got a bit of speed on to the bar and ordered a Big Bog Brewery 'Will o' the Wisp' and at £2.19, it didn't strain the transmission. Next was '**The Phoenix**' in Coronation Walk, a sports pub selling 'Doombar', (*I know*) but it was handy for our hotel. Reversing course back up to the other end of Lord St. we come to the second Wetherspoons pub, '**Willow Grove**' at No 387; its how can I put it? Dull, but OK for a pint of 'Wainwright' if it's teeming down outside.

Further along the road we found the '**Inn Beer Shop**' which is a café bar, but as it was shut remains an enigma, wrapped in a riddle, surrounded by a mystery. Carrying on to Union St. we found the '**Guest House**' which has an interesting interior and a lot of pulls on the bar, but our Ossett 'Yorkshire Blonde' was the most expensive pint yet. We wanted to try a local's pub next, but it was a bit of a walk beyond the Railway Station, to Zetland St. And the aptly named '**Zetland**'. This is the place to get cheap but good food, but there is not much choice of beers. Heading back



into town via London St. We found '**The Albert**' near the station, said to serve the ubiquitous 'Doombar' but as it was closed we shall never know. Now in the shopping area called Cambridge Walks, there was a modern micropub called '**Tap & Bottles**' which has a bustling 'city' feeling to it, frequented by young and older types, giving it a great atmosphere – and it was serving Oakham 'Citra'; who could ask for more? Five minutes' walk away down King St. is the '**Cheshire Lines**', a community pub with a very friendly barmaid, selling Southport Brewery 'Bandstand' 2.5% -low on alcohol but high on taste.

The more adventurous of you should get on the train, 2 stops, to **Hillside** and head South to find the micropub '**Grasshopper**' in what used to be Martins Bank. Andrew and Johnathan have five real ales on and you can eat your own food inside (there's a takeaway nearby). If you're tempted to try Southport, the Prince of Wales Hotel is better than the Scarisbrick and has superior parking facilities, but the latter has the best bar.

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Change Of Hands For Wood Brewery

The Wood Brewery, started by the real-ale-loving Wood family in 1980 in Wistanstow, south Shropshire, has been acquired by Yarrowaddie Brands. The brewery is one of the founders of the Small Independent Brewers' Association (SIBA).

Yarrowaddie Brands is owned by Stephen O'Neill, a drinks industry executive who was formerly Senior Vice-President of Strategy for Pernod Ricard USA and Patrick McGuckian, who has spent his career in the food distribution business. They will be joint managing directors of the brewery.

Joining the company as Commercial Director is Tony Walsh, who previously worked for Bass and Imbiba, a leisure industry fund.

Edward Wood, MD of the Wood Brewery for almost 40 years, said: "Obviously I have mixed feelings about leaving the company, but I believe the new owners can take the

business to a new level and are well placed to ensure substantial growth from a robust base."

Edward will continue in the business as a consultant for some months to ensure a smooth handover.

Wood's award-winning draught and bot beers, including Shropshire Lad and Shropshire Lass, are sold throughout Shropshire and adjoining counties, as well as further afield through drinks agencies.

The brewery is based where it started, in the former stables of the Plough Inn, the brewery tap, in Wistanstow village, on the edge of the Shropshire Hills Area of Outstanding Natural Beauty. Wood's have made significant developments and expansion on the site over the years.



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

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Surveyor _____
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Location _____
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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)

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.

5. Perfect. Probably the best you are ever likely to find. A seasoned drinker will award this score very rarely.



Can The Can ?

By Ian Boyd

Historically, canned beer has had very bad press. It has either been associated with cheap and nasty product, more suited to tasteless generic and mass-produced brands, or with super-strength "rocket fuel" ciders and lagers consumed by louts or drop-outs on street corners and park benches. On top of that, there is the belief that cans impart an undesirable metallic taste to the contents. So strong have been these notions, that it is widely thought that beer in a bottle is superior on all fronts.

But, aside from the negative images, does beer from a can really taste metallic ? After all, beer starts off being mashed in a metal vessel. It is then boiled, fermented and matured in metal tanks before being transported to the pub cellar in metal casks where it is subsequently pulled through metal pipes to your glass in the bar. And how often do you detect any metal impurities in your glorious pub pint ?

It turns out that the only reason these days why beer from a can might taste metallic, is if you drink it straight from the can itself, and your lips and mouth are in direct contact with the exterior of the tube. This is never a good idea with any vessel that beer is transported in, if you think about it, not even a bottle. You never know where it has been !

Beer stored inside a can is never actually in contact with any metal. All beer cans, since their introduction in 1935 in the UK by Felinfoel Brewery in Wales, have been specially lined to stop any liquid contact with the metal. Having said that, the coating technologies in those early days was fairly primitive, and there were indeed occasions,

albeit only occasionally, where an imperfect lining caused undesirable interactions.

Move on seven decades, and since even before the turn of this century, the materials and technologies used have changed immeasurably. The old style cans, sometimes called "tin" cans, used to be made from steel which was coated with tin, i.e. tinplate. They were very strong and rigid. Anyone remember trying to squash an old beer can with one hand to prove how macho they were ?!

Nowadays cans are fabricated from much lighter aluminium and most casks in use today are also either made from aluminium alloy, or stainless steel. All metal casks AND cans are now coated inside with an impervious polymer lining to inhibit any liquid/metal contact. Beer, after all, is slightly acidic, and readily attacks metal. So, the can is simply a mini cask. It vents when you open it, as does a bottle, and ideally you should quaff the contents after pouring into a well-washed clean drinking glass. Yes, there are those that drink from pewter mugs, but on this occasion, I am not going to go there.....

The Sierra Nevada brewery in the USA recently performed a blind sampling with 25 tasters to test if there was any perceived difference between bottled and canned beer. They used four different beers, including their own multi-award winning pale ale. Although only by a small margin, more tasters preferred the canned beer to the bottled product. Slight majority, or not, the main point to be drawn from the experiment is that modern canned beer does not taste any different from bottled

beer. More than 500 new breweries in the USA can their beer, while here in the UK, a growing number of breweries (Moor, Beavertown....) are doing the same.

Taste aside, it might be further argued that beer packaged in an aluminium can has other advantages over bottled beer.

For example, aluminium cans are significantly lighter than glass bottles and take up less space. It has been estimated that 110 pallets of canned beer take up the same space as 70 pallets of bottles. This makes both haulage and storage of canned beer cheaper due to weight and geometry, and this significantly reduces the carbon footprint involved with transport.

Furthermore, glass is fragile, making bottle handling more difficult and more prone to accidental damage than with cans - not only in the production process, but also in after-sale portability, i.e. shop or brewery to car, or home to picnic, boat or rucksack. Cans are also more acceptable at venues where glass is not, such as sporting or festival venues, beaches, parks etc.

The earliest metal beer cans used had a tubby cylindrical body which narrowed into a neck, and actually had beer bottle-top fittings, known as crown corks ! Later models dispensed with the neck and cap and morphed into simpler shaped factory sealed tubes. These required a can piercer, or “church key” that punctured a small triangular hole into the top of the container to release the beer.

By the 1960s, the pull-tab, or ring-pull technology had become widely established,

dispensing with the need for can openers. Popular though it was, the discarded ring-pulls led to undesirable levels of littering and for a brief period, push-tabs were briefly introduced. These involved pushing the tab inward into the can to reveal an elongated opening, but although the tabs remained connected, this unavoidably led to safety hazards due to cut fingers from the sharp exposed edges of the opening.

Nowadays we use the “stay-tab”, which functions by externally levering and pushing the tab into the can interior whilst remaining connected. No superfluous littering and no finger damage. Present-day beer cans therefore need NO additional instrumentation to open, unlike bottles, and result in one unit of litter, rather than two.

And while we are on about the physical properties of cans versus bottles, it is worth mentioned thermal conductivity. Heat travels faster through metals than through insulating oxide-based silica bottles. Hence, cans take much less time to cool down to drinking temperature than bottles, should you wish to guzzle your new found purchase a few degrees cooler than the warm climate of a shop shelf.

Moving on to optical properties, as discussed in POV 286, most bottled beer these days is packaged in brown glass which is largely opaque to UV and visible light, and this minimises spoiling of the contents by photochemical “lightstriking”, or “skunking” For example, a 1.8mm thick brown bottle only transmits 5% of the light, where a clear bottle lets through 90% or more. To reduce the transparency even further closer to zero, the darker bottle has to be more than 3.5mm

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Can The Can ? Continued

By Ian Boyd

thick, and this increases its weight considerably. With cans, NO light whatsoever can penetrate even the very thin metal, completely eliminating any possible light-induced photochemical reactions within the beer.

In terms of production, with bottling, no matter how well the machinery works, there is never a 100% guarantee that the metal cap fixed onto the glass bottle is completely hermetic (airtight). I'm sure some of us have at least on one occasion opened a bottle to find the contents completely flat or even worse, pungent. And at the other extreme we have the notorious "bottle-bomb", where caps can explode off the top of the bottle, or worse still, the bottle itself, even without any transport induced hairline fractures being generated, can shatter dangerously under the pressure generated by the yeast working too much overtime.

Then there is the recycling issue. It has been often said that cans are much more environmentally friendly than bottles. Aluminium cans are, after all, the most recycled beverage containers the world at around 70%. In 2012, 92% of all aluminium beverage cans in Switzerland were made of recycled material and in some areas a used can could end up on the retail shelves within 60 days. By comparison, only 25% of glass bottles are recycled, and since they need to be sorted and processed differently, coloured glass is more laborious and costly to re-process. And unlike with aluminium, which is craved by automobile and aeronautical industries, demand for recycled glass is significantly weaker. Finally, it has been calculated that the energy savings accrued

when recycling aluminium are around 96% of the cost of using "new" aluminium, whereas with glass it is only a 26% saving. However, the recycling business is significantly more complex than these numbers indicate, and involve a number of other issues which I hope to re-address in a future article.

So, in terms of the physical, chemical and optical properties of the materials involved, it seems to be a no-brainer that aluminium cans have more than an edge over bottles for packaged beer. The question is, are you, the reader convinced and will you allow these facts to counteract your prejudices ?

I reckon that for some, imagery, symbolism and stigma is strong, and its an up-hill battle. After all, could you ever imagine a magnum of Moët & Chandon Dom Perignon in a giant can ? Or would you prefer to have a gift of 750ml of a 14% bourbon-aged Russian porter in a giant can or a pleasingly shaped bottle ? But there again, did your grandfather's tobacco smoke less well from the old fashioned tin than it does from the plastic pouch it now comes in ? Or ask your kids if smarties taste any worse from a party bag than from a cardboard tube....or coke from a plastic rather glass bottle !

"Diner" is a favourite cult film of mine. When Steve Guttenberg's character, Eddie asks, "When you are making out, which do you prefer, Sinatra or Mathis ?", Mickey Rourke's character "Boogie" replies, "Presley".

In a similar vein, when asked if I prefer cans or bottles, I reply "cask". There is nothing



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Can The Can ? Continued

By Ian Boyd

better than going to your local pub and quaffing a fresh pour direct from the cellar.

While an empty firkin (9 gallons) weighs about 10kg (and by proportion an empty kilderkin or kil (18 gallons) weighs around 20kg) it would take approximately 40kg (twice as much dead weight) of glass to carry around the equivalent amount of beer in bottles. And casks that transport the beer from the brewery to your glass have a lifetime of up to 20 years.

So, I suggest, where possible, drink green, drink cask, and keep your pubs open !



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Madeira, My Beer? Beer On The Portuguese Islands

By Steve James

There's much more than strong wine in Madeira; you can also find a decent beer or two! And the same can be said of the Azores. We recently decided to check what is on offer on these islands. Madeira is unashamingly a holiday island, based on tourism. Not far from the Canary Islands, it was first discovered in 1420 and forms an autonomous region of Portugal, with a population of some 270,000.

The main brewery is the Madeira Brewery, with its main brands of Coral Lager and Stout. There is also a micro-brewery on the waterfront of Funchal, the **Beerhouse**, which was our first port of call. Basically a pricy tourist restaurant, it claims to brew its own beer, with a tiny beer-making kit near the counter, but the light (weiss) and dark (stout) beers taste very much like Coral and are pretty tasteless.

After an orientation tour in the Yellow open-top bus, we tried to find the **Madeira Beer Lab**, which we eventually discovered on the second floor of the market hall in Rua Latino Coelho. A rooftop bar offering three beers, including Dry Stout, Pale Lager and Belgian Tripel, along with Sidra Cider. Marketed as 'handcrafted limited beer production' with 'quality ingredients', I found most of the beers fairly tasteless....not surprisingly since this is an offshoot of Coral. In the narrow streets of Funchal, there are also many small restaurants, some of which have a limited range of craft beers, including the rather quirky **Bananas** bar in the old town, not far from the cable car up to Monte.



So up to now, beer in Madeira was somewhat disappointing....until we found a small modern beer café in Rua Conde de Canavial, **Fugacidade** (Escape from the city). Rather unpromising from the outside, it offers an extensive range of draught and bottled craft beers. The owner, Duarte, is friendly, enthusiastic and knowledgeable about craft beers, and will even take you down to the basement to see some of his limited edition beers. All his beers are imported from the mainland, and we sampled many during the three nights we were there, including Letra A (Hefeweizen), B (Pilsner), C (Stout), E (Belgian Strong Dark), F (IPA), Portal Oak and Imp5rio Saison Ale, Musa Born in the IPA, Mean Sardine Voragem Black IPA, Zagaia Belgian Dubbel and Blommer I Madeira stout, Colina Joe da Silva Pale Alea and Ze Arnaldo stout, Plantageneta barley wine, Vila Martins Ginger Beer and Agasalho Winter ale. If you fancy something stronger, there is always the local rum and lemon-based drink, Poncha, or of course, Madeira wine.

A two-hour flight took us to the Azores, to the main island of Sao Miguel, home to half of the 250,000 islanders. Discovered in 1427 as barren volcanic islands, the Azores lie in

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Madeira, My Beer? Continued

By Steve James

the middle of the Atlantic Ocean, over 1,000 miles south-west of Lisbon, with Ponta Delgada as the principal town. The scenery around the volcanic craters is spectacular, with water bubbling at high temperatures, along with tea plantations and hot springs for bathing.

The only commercial brewery on the island is Fabrica Cervejas e Refrigerantes Joao de Melo Abreu, established in 1893. Melo Abreu's main brews are Especial (light lager) and Munich Helles (dark lager), along with soft drinks. Locals rarely pay more than a Euro for a glass of either. The nearest taphouse, the **Beer House**, is opposite the brewery in Rua de Lisboa, where we sampled both beers, along with the local delicacy of *tremoco* (brined lupine beans) and steak and chips.



Unfortunately, the **Santo Graat** bar, which used to have six taps and 250 bottled beers, has closed. However, there are several other bars, some of which serve Especial (like the **Alien** bar with the owner, Luis, who practised his James Bond accent!) or imported German beers (like the **Cervejaria Docas**). Luis told us about the micro-brewery on the island,

brewing Korisca Stout, Brown Ale and Pale Ale, but finding it was not easy! We eventually found Korisca bottles at the local cheese shop and at **A'Tasca** restaurant and the **Amfiteatro** on the harbour-front (School of Tourism & Hospitality, where the waiters wanted to use their best English with us!). Then, on our last day, we came across **Suplexio**, a small craft beer café, just off Rua Pedro Homem, offering home-made burgers, with a good range of bottled beers from the mainland. Owner Pedro is friendly and knowledgeable about beer, and we were able to sample some of our favourites in this cosy bar, including Oitava Colina Mag 8 Black IPA and Ze Arnaldo stout, Dois Corvos



So, when you disembark from your cruise ship in Madeira or the Azores, hopefully you won't find yourself in a beer desert!

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Birmingham Beer On The Outer Circle

By Steve James

Until recently, the longest urban bus route in Europe, Birmingham's 90-year old **Outer Circle No.11** bus route covers a 25-mile circular journey around the suburbs of the city. During the daytime, the double-deck buses run every eight minutes; both clockwise (11C) and anti-clockwise (11A). A day-saver ticket costs just £4.60 or a group day-saver (for up to five people) is even better value at £8.00.



Catching the No.9 bus from the city centre along the Hagley Road, we started our tour at Bearwood, catching the 11A bus going north. Our first port of call was **The Midland**, at 526 Bearwood Road. This former Midland Bank has been refurbished by Black Country Ales, and offers 13 real ales, including their own BFG, Pig on the Wall and Fireside Ales, which we happily sampled.

Back on the bus, going north through the suburbs of Smethwick and Handsworth, we alighted at **The Farcroft** in Rookery Road. This traditional family-run pub has an Indian barbecue grill and curries, and we sampled Old Speckled Hen and No.11 Ale. Re-boarding the bus through Perry Barr, our next port of call was the **Charlie Hall** in

Barnabas Road, Erdington. This welcoming JD Wetherspoon pub is named after a locally-born film actor, known as the 'Little Nemesis' of Laurel & Hardy. Here, we sampled a glass of Slater's Pale Ale. Back on the bus, we passed through Ward End to arrive at **The Hornet** at the top end of Alum Rock Road. Another Wetherspoon pub, named after Herbert Austin's locally-made car, we sampled Coach House Blonde ale and Dark Star Hophead. A short distance south is the **Yardley Arms** in Yardley Fields Road, Stechford, which offers a range of Greene King beers.



Back on the bus, we travelled through Yardley to Acocks Green, where we alighted at the roundabout for the **Inn on the Green**. This large traditional pub has won several CAMRA awards and as well as an excellent range of draught beers, has a well-stocked bottle shop and holds several beer festivals throughout the year. We were really spoilt for choice here, but sampled some Fixed Wheel Chain Reaction and Tiny Rebel Cwtch. Continuing on the bus to Hall Green, we came to the **Bulls Head** in Stratford Road, where we sampled St Austell Tribute and Purity UBU. Rejoining the bus, we continued

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Birmingham Beer On The Outer Circle Continued

By Steve James

on to Kings Heath where, just off the High Street in York Road is **Cherry Reds**. This small beer café offers a range of cask and keg craft beers, where we sampled Fixed Wheel Mild Concussion. Continuing through Kings Heath, we passed Sarehole Mill, which inspired author J R R Tolkien, to visit **Ye Olde Red Lion** in Vicarage Road. This fine Edwardian pub was built in 1904 by local architect Charles Bateman as a 'grand inn in a Cotswold limestone vernacular style', and is now a listed building. But we were here for the beer, and the Purity Mad Goose did not disappoint.



Rejoining the No.11, we reached Cotteridge, pausing to visit **Cotteridge Wines** at 1825 Pershore Road. This is simply one of the best bottle shops in the city, with an amazing selection of over 1400 craft beers, and 12 on tap in the back room. Walking north along Pershore Road towards the city centre, we came to **The Wildcat Tap**, a tiny micro-pub serving a selection of real ales straight from the barrel. Back at the junction with Fordhouse Lane, we caught the No.11 to Selly Oak, where we visited the **Bristol Pear** on the corner of Heeley Road/Bristol Road. This is a popular student pub, where we

sampled Purity Longhorn IPA and Meantime Yakima Red.



Rejoining the bus, we continued to Harborne, where a short walk from the bus stop we found **The Junction**, towards the top end of the High Street. A comfy traditional pub in the classic Victorian style, this offers six regularly changing real ales, along with a good selection of bottled beers from around the world. We sampled Wimbledon Brewery Common Pale Ale and Adnams Lighthouse. In fact, Harborne is a good place to stop off, with several pubs along and just off the High Street, including the new **Paper Duck** craft beer bar, Ostler's **White Horse** and the new **Hop Garden** at 19 Metchley Lane, with its 21 taps and amazing selection of craft beers, whilst not forgetting **The Bell**, a classic historic pub next to St Peter's church.

Back on the No.11, we completed our 25-mile circuit at Bearwood and returned to the city centre on the No.9 bus for our journeys home. An excellent range of beers and pubs, although we all voted **The Inn on the Green** and the **Hop Garden** as our favourites!



The Red Cow Ackleton

Holden's Brewery are delighted to announce that we are the New custodians of the hallowed Red Cow at Ackleton. The Red Cow already has an exceptional reputation due to Geoff and Rita Leonard devotedly running the hostelry for over 30 years. The Red Cow has been a pub that we have long admired from a distance with it's handsome Georgian exterior and it's stunning rural Shropshire setting. Situated just seven miles from our recently purchased Golden Lion the Red Cow provides a great stepping stone to embed Holden's beers further into the Shropshire landscape. We are mindful of the Red Cow's past and present customer base and we will

not be making any fast or grand changes, we will endeavour over the coming 12 months to create an inviting and comfortable outside drinking and dining area along with an internal upgrade in keeping with its timeless appeal. Our aim is to invest in the future of The Red Cow by continuing to serve great food and of course our stunning range of Award Winning Ales.

We look forward to seeing you all there soon.

Abi Kemp
Holdens Brewery



LocAle Pubs In Our Area

Bridgnorth

Squirrel Inn Alveley WV15 6LW
 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
 Red Lion Market Drayton TF9 1JP
 Sandbrook Vaults Market Drayton TF9 3BY



The Feathers Hotel

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Hobsons Brewery - Twisted Spire & Old Prickly

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Find The Beers

A word search of ales

Newcastle Brown
Twisted Spire
Golden Glow
Butty Bach
Shropshire Lad
Oracle
Sabut Jung
Green Monkey
Off The Rails
Solstice
Stairway
Golden Dale

| | | | | | | | | | | | | | | |
|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|
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| A | E | Z | A | D | K | N | W | L | M | W | L | O | N | X |
| M | K | W | V | B | N | J | A | C | I | G | Z | L | R | X |
| O | B | Z | C | S | U | D | I | S | N | J | M | S | O | K |
| K | R | B | A | A | N | T | T | O | M | H | T | T | J | L |
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| S | S | H | D | A | D | T | X | U | O | S | Z | C | K | H |
| F | M | L | S | S | Z | A | L | X | N | A | N | E | A | R |
| I | O | V | P | L | K | U | W | E | U | G | W | O | O | O |
| G | I | I | V | H | I | U | J | M | B | E | U | V | F | P |
| Y | R | T | E | L | C | A | R | O | F | R | O | U | U | S |
| E | M | P | G | W | H | O | R | O | U | G | O | N | C | H |
| Y | E | K | N | O | M | N | E | E | R | G | Y | W | S | I |
| B | U | T | T | Y | B | A | C | H | H | S | G | U | N | R |
| W | M | O | I | Y | E | M | X | G | I | T | S | G | L | E |
| O | K | E | F | O | G | C | D | S | D | S | F | I | D | L |
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| G | N | W | U | I | L | A | P | Q | F | V | N | P | O | D |
| N | B | E | W | Q | I | D | Q | S | O | Z | G | N | M | L |
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| L | E | A | S | M | P | W | N | R | O | U | S | H | H | G |
| O | Y | O | L | V | O | B | B | I | O | U | Y | P | D | C |
| G | Y | U | F | K | U | H | U | Q | J | A | L | F | F | X |
| W | C | J | K | V | B | H | R | H | G | E | P | U | E | N |

Phrases and Sayings

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

- 1, CCTN 2, COTN 3, NCACTMBO 4, CIACS 5, TGIU
6, GDTBT 7, GOMW 8, GTBMS 9, ASAH 10, TSOTE

Answers On Page 48



Get Your Thinking Caps On : Answers

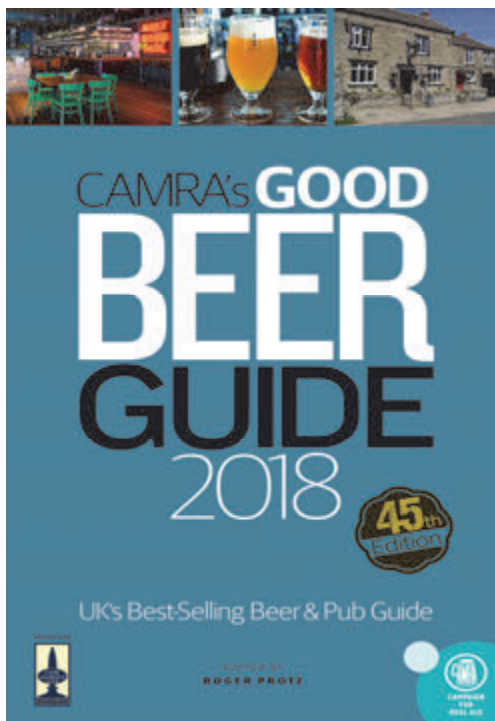
Answers To The Quiz On Page 47

Find The Beers

T + + + + + + + + + + + N G
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 + + + S + A + + F + R + C + E
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Phrases & Sayings

- 1 Carry Coals To Newcastle
- 2 Cash On The Nail
- 3 Ne'er Cast A Clout Till May Be Out
- 4 Caught In A Cleft Stick
- 5 The Game Is Up
- 6 Get Down To Brass Tacks
- 7 Get on My Wick
- 8 Get The Behind Me Satan
- 9 As Safe As House
- 10 The Salt Of The Earth



Bridgnorth Meetings

27th March - 19:30 Start

Old Castle, West Castle St., Bridgnorth.

24th April - 20:00 Start

Crown, Claverley
(bus from opposite George at 19.30)

22nd May - 19:30 Start

Shakespeare, West Castle St., Bridgnorth.

26th June - 20:00 Start

Peacock, Boraston 2 miles east of Tenbury
Wells on A456

(bus from opposite the George at 19.15 *
note earlier departure!! *)

For Latest Updates

**See The Bridgnorth CAMRA
Facebook Group**

www.bridgnorthcamra.org.uk

Market Drayton Events

No Information Provided

For more information
please contact

Brynn Pass : Bpass@btinternet.com

07949 321442

TES Meetings

Saturday 14th April

CAMRAMBLE

Coalport/Ironbridge Area Details Dave or
Eleanor Haddon
(no need to book)

Saturday 5th May

Mild in May Mini Bus Trip

Bridgnorth rural pubs.

Pick up Wellington 11.00am Oakengates
11.15am Shifnal 11.30am Bridgnorth Low
Town Tesco 11.50 return 7.00pm (cost £5.00
pp CAMRA members)

Saturday 2nd June

Coach Trip Oswestry and beyond

Pick ups/drop offs Shifnal, Oakengates,
Wellington, Bridgnorth (cost TBC)

Saturday 23rd June

Hop and Stagger Brewery Afternoon

By minibus/coach from Wellington,
oakengates, Shifnal, Bridgnorth BBQ and live
music (cost TBC)

20th – 22nd July

Festival at the Edge near Whitchurch

Volunteers needed!

More ideas, suggestions and bookings to

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paulbradburn8439@btinternet.com

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T.E.S

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Adrian Zawierka
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