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Editorial & Advertising Information

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Should you wish to contribute to the next issue please contact Bill by email:

bsturt@alesabrina.co.uk

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Editor's Comments

Welcome to issue 20 of Ale Sabrina, and another year gone! We would like to wish a Merry Christmas and a Happy New Year to all our advertisers, contributors and readers, wishing you all you would wish yourself!

Writing these notes in the middle of November, it has been one of the mildest I can remember although there is the threat of bad weather and snow for the end of the month and beginning of December, but let's wait and see!

Well things have changed in Bridgnorth since issue 19. The Bear as predicted has reopened as a sports bar with lots of TV screens and more fizz pumps than you could wave a stick at. The good news is that they have two handpumps and may put in more if there is the demand!

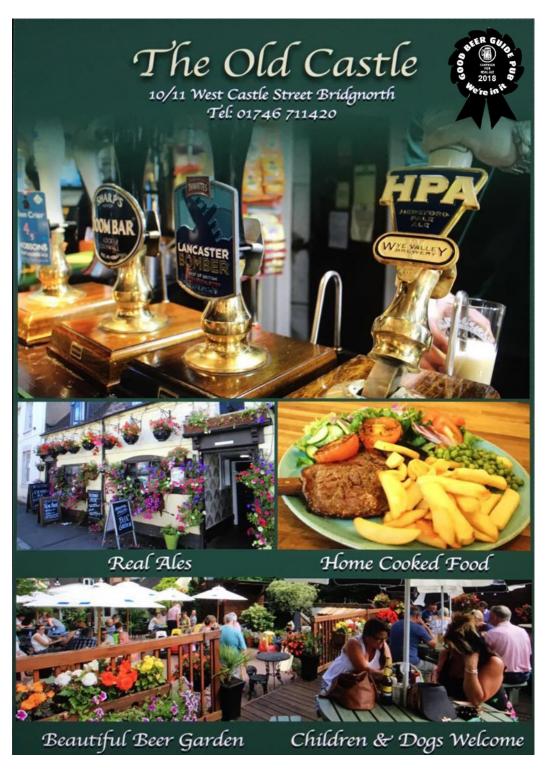
The Black Boy in Cartway is now the sister pub to the Great Western, Bewdley and will be run by a manager under Jennie and Gary Mills who will remain at the Great Western.

By the time you read this the new building at the Severn Valley Railway should have been handed over by the builders to the railway so that work can start to sort out snags and the building can be ready for the start of the 2019 season. Work is also progressing well on the 'overflow' car park. This will no longer be a muddy slope, but with a proper hard surface and foot paths to the railway platforms! This should also be completed for the start of next year!

This issue ends our fifth year as a publication and I find it hard to work out where the time has gone, so I am grateful for all the support we have received from everyone that has made it possible. Once again can I ask for readers to put pen to paper and send us articles, photos and anything of interest, as it is you, our readers, that make this magazine what it is! So if you go on a trip, visit a brewery or go on a 'pub crawl' please send us an article and get your name in print. I can't promise that we will print them all, but as I have said before if I have got too many at least we can fill the magazine. Send articles to bsturt@alesabrina.co.uk Thank vou in anticipation.



Bill Sturt
Editor of Ale Sabrina





le Sabrina takes its name from the Roman name for the River Severn, Set within a loop of the River Severn is Shrewsbury, the county town of Shropshire. This market town retains its medieval street pattern, with over 600 listed buildings, including several timber-framed buildings from the 15th and 16th century, along with its 11th century castle, abbey, school and A. E. Houseman's 'steepled crest' of St Mary's, St Chad's & St Alkmund's churches. The town is the commercial centre for Shropshire and mid-Wales, but also has an excellent range of pubs and bars, including some very old ones. CAMRA's What Pub actually lists over 60 pubs in and around the town centre. July is a good time to visit, when the annual CAMRA beer festival is held.



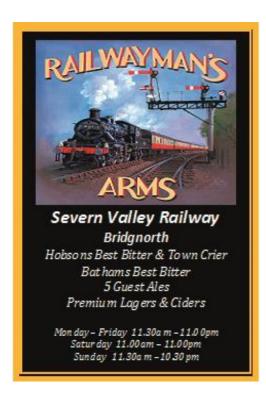
We arrived at Shrewsbury railway station and our first port-of-call was the **Station Hotel**, just opposite in Castle Foregate. Here is a small craft beer bar with nine taps and over 70 bottles or cans of excellent craft beer, including those from Tiny Rebel, Cloudwater and Beavertown. We then headed along Chester Street and up Coton Hill to the **Royal Oak**. This pub has been refurbished by Black Country Ales and offers

their three beers along with up to seven guest ales, including Fixed Wheel Chain Reaction. A little further on is the **Woodman Inn**, a half-timbered pub rebuilt in 1923. From its range of six real ales, we sampled Ossett Silver King and Wolf Rock.

Retracing our steps to the railway station, we walked along Smithfield Road alongside the river and soon spotted the Salopian Bar. Always popular with real ale fans, from its five handpulls we sampled Stonehouse Station Bitter and Marble Stout, Continuing along the riverside, it's worth taking a side trip up Mardol to visit the King's Head, with its 15th century timber-framed exterior, pre-Reformation wall paintings, low beams and wooden benches. Back on Mardol Quay, we spotted the first of the town's Wetherspoons pubs, the Shrewsbury Hotel in Bridge Street. A familiar range of beers, from which we sampled Batemans Yella Belly Gold. Further along the riverside on Victoria Quay is the Armoury, converted to a bar/restaurant from its former use. A posh Edwardian-style interior, where we had a glass of their rather expensive house beer, Brunning & Price Original. Nearby, in Lower Claremount Bank, second Wetherspoons Montgomery's Tower, with a range of 10 less expensive real ales.



Time for a walk up to St John's Hill to visit the Coach & Horses, dating back to the early 19th century, complete with wood panelling, for a quick glass of Salopian Oracle. Close by in Swan Hill, just off the main square, is the Admiral Benbow. A good range of Wye Valley. Salopian and Ludlow beers is available from its seven handpulls, of which we sampled Salopian Hop Twister and local Battlefield Brewery 1066. Into the main town centre, in Mardol Head, we spotted a real surprise, Chez Sophie (or 'Sophies'). This is basically a bar/café in the Flanders style, with quirky knick-knacks and old French cinema seats, serving waffles, crepes and milkshakes.





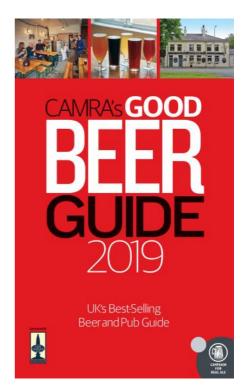
But it also has an unusual beer range chosen by Mat, the in-house beer specialist. He offers an extensive range of Belgian and craft beers, including the new English Trappist beer, Tynt Meadow amongst the 70 or so bottles and cans. A real find, if you like these beer styles.



Turning into Market Street, we passed by the Golden Cross in Princess Street, the oldest licensed premises in the town, dating back to at least 1428, since it is an up-market hotel and restaurant with a small bar and only a couple of real ales. Passing through Shrewsbury Square and right into High Street, we turned left into the cobbled streets of Grope Lane (so named as a former

hangout of local prostitutes) and right into Fish Street to reach our next hostelry, the Three Fishes. This small traditional oneroomed Tudor building dates from the late 15th century and is Grade II listed, but is sometimes closed in the afternoon. From the six handpulls, we sampled a nice pint of Timothy Taylors Landlord. Returning to the High Street, just off Wyle Cop in Barracks Passage, we found Henry Tudor's House, a Grade I listed 15th century pub, which now beers from the Stonehouse (Oswestry) brewery. Close by, we spotted the Nag's Head, another historic Grade II listed pub, and a good old fashionedboozer where we had a glass of Hobson's Best.

By now, it was time to walk back down the hill to the railway station, passing close to Loggerheads (Marstons), an unspoilt 18th century pub, making a quick visit to the Vaults in Castle Street, for a glass of Hobson's Town Crier. Almost next to the station is the Albion Vaults, now owned by the local St Annes Brewery, where we had a final glass of their Tumbledown Dick and Cross Dark beers. An excellent day's beerhunting, visiting this historic town and sampling some of Shropshire's best ales and other craft beers.





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By Alan Thwaites

After a break due to family commitments, it was a pleasure to be invited to join the 2018 Booth Booze Cruise which this year toured the canals of North Staffordshire, Cheshire and Manchester. With beer rarely costing more than £3.00/pint this was genuinely thrifty boozing.

Accordingly a group of 10 folks from Bridgnorth, Manchester and elsewhere (including Berwick-on-Tweed!) assembled at The Holy Inadequate on a Saturday morning in early October. This multi-award winning pub is situated in Etruria adjacent to the main railway line through Stoke-on-Trent and alongside the main road between Newcastle and Hanley (A53). Unfortunately the station at Etruria closed 15 years ago and to access the pub by public transport requires a change of bus in Hanley if coming from Stoke railway station. After a pint of locally-brewed Citra Pale and Stout from the Inadequate Brewery, we walked the short distance to Festival Marina to collect our boats.

After the usual demonstrations from the yard personnel and signing our lives away in the case of non-return of the boats, we set forth along the Trent and Mersey canal. As entrance to Harecastle Tunnel is timedependent with the last guaranteed passage at 3pm, we stopped for the night at Middleport close to the railway station at Longport. From here it was a short-ish walk uphill to Burslem town centre where we found a range of recommended pubs including The Duke William, The Bull's Head and the newly opened micro-pub, Johny's Ale House. The Duke was very busy (it was Saturday night) so we squeezed instead into The Bull's Head. This is the Titanic Brewery Tap with the full range of Titanic beers on hand-pump. I then went across the market square to Johny's Ale House where I found (amongst others) Ay-Up from Dancing Duck and Moorhouse's sensational Black Cat Mild. Both were served in superb condition, a credit to John Marquis the proprietor.

The following morning, after the transit of Harecastle Tunnel, we dropped down the first of the notorious Cheshire locks (aka Heartbreak Hill) to The Broughton Arms at Rode Heath. This extended Marston's pub was busy with Sunday Lunches, but we still found space to enjoy beers from the Marston collection. I started with Saddle Tank as Marston's ordinary bitter is now branded, followed by a good pint of Wainwright. This was served by an intriguing hand-pump with the piston above the bar moving within a clear-glass chamber. This was verv reminiscent of the old electric metered pumps used by Banks' towards the end of the last century. Only too soon it was time to leave so as to get to the bottom of the 26 locks at Wheelock for the night. In the past it was possible to make another break at Hassel Green and visit The Romping Donkey, but this tiny old-world pub burnt down some years ago to the dismay of local residents and boaters alike.

Monday morning saw us in Middlewich for shopping and The White Bear. This *GBG*-recommended pub sells beers from local Cheshire breweries and adjacent breweries in North Wales. I had a couple of excellent pints of Electric Mountain Bitter from Bragdy Heavy Industry brewery situated in Henllan near Denbigh. Pushing on north, we moored up for the night at Marston, a village on the



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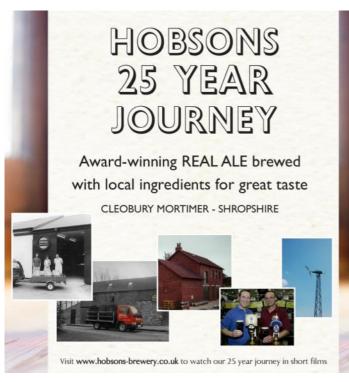
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Whitburn Street, Bridgnorth.







By Alan Thwaites

northern outskirts of Northwich and visited The Salt Barge. This free house is situated opposite the Lion Salt works, a museum to the salt-workings around Northwich. Beers on offer here were all from micro-breweries and included Bridge Pale from Peakstones and Tatton Best Bitter, both in excellent condition

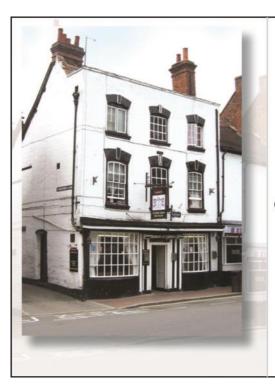
The following lunch-time saw us in Runcorn where we were very disappointed to find most of the pubs that were still trading did not open at lunchtime. Faced with a choice between а Greene King Weatherspoon's Ferry Boat, we opted for the latter and were very impressed. For a start the toilets were all on the same level as the bar, and the beer-range on offer was better than many of the Weatherspoon's pubs I have visited. Also none were shown as 'coming soon', a practice I particularly dislike. sampled Liberation Bitter from the Liberation brewery on Jersey and Oatmeal Stout from Peerless Brewing, both in very good condition.

For the Tuesday night we opted to stop at the small village of Moore where The Red Lion was shown in 'What Pub' to offer at least one ale from a local microbrewery. However when we arrived there was only Wainwright and Theakston's Best Bitter on offer. The Wainwright was not of the best and when the barrel was changed, the staff found that the next cask had not been fully prepared so we had to make do with the Theakston's for the rest of the evening.

An early start on a glorious autumn morning saw us through to Sale for a walk across town to The Volunteer, an imposing Roadhouse on

the Chester Road selling Holts Bitter at little more than £2.00 per pint. This started a sequence of Holt's houses allowing our wallets to relax for a while. In the afternoon we crossed the Barton Swing Aqueduct to Patricroft to visit The Grapes and The Stanley Arms, two Holt's houses which both feature in the CAMRA National Inventory of historic pub interiors. The Grapes was in the middle of a major refurbishment and unfortunately smelt strongly of paint, but The Stanley is a real 'must-do' pub with its range of small rooms around a central bar.

On the Thursday we planned to go through to Stalybridge, calling at The Strawberry Duck in Clayton on the way. However in places the bottom of the Ashton Canal was far too close to the top, and we did not make it to The Duck until well after 2pm. After more Holt's in this isolated canalside pub in an otherwise semi-derelict landscape, we elected to stop at Fairfield basin and take pot-luck with the pubs. Luck was definitely with us as the nearest pub (according to 'What Pub') was The Lazy Toad in Droylesden, about 200yds from the boats. This pub had previously been called The Astley Arms and had reopened in 2017 after a major refurbishment. With a very contemporary décor initial impressions were soon dispelled by the range and quality of the beer on offer. Five hand pumps were serving beers from Stockport and 3 Piers breweries. I sampled all five and they all were in excellent condition and all at £2.50 per pint! For the record, the beers were Jester, West Coast Pale and Centaurus from Stockport and Northern Monkey Offilier's Best Bitter from 3 Piers. In general a real find.



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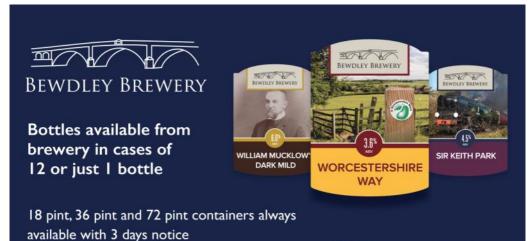


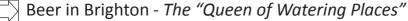
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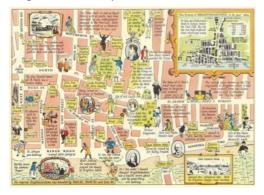
12.00-18.00







righton is a seaside resort on the southeast coast, about 45 miles from London. Famous for its Royal Pavilion, shingle beaches (including a nudist beach) and piers, the town has many historic buildings. It is also known for its diverse communities, quirky shopping areas and cultural, music and arts scene. With its high density of pubs, it is ideal for beer hunting, with many pubs offering craft and local beers. We recently decided to see what was on offer during a long weekend away.



Arriving at the railway station, one of the nearest pubs is the Evening Star in Surrey Street. This traditional pub is the tap-house of the Dark Star brewery (which began in the cellar in 1994), and is one of the best real ale pubs in town. It offers a range of Dark Star beers, along with other craft beers from seven cask and eight keg lines, of which we sampled their Hophead and Six Hop, along with Saltaire's South Island and Moor Beer stout. Nearby, in Trafalgar Street, is the Prince Albert, a former Victorian hotel offering five ever-changing local ales, with Portuguese food. Just along the road is the Lord Nelson, one of the oldest pubs in Brighton, dating from 1848. A Harvey's (Lewes) brewery pub, where we sampled their Sussex Best and Wild Hop beers. At the

end of the road is the Prince George, with six cask ales on offer, along with vegetarian food. We had a quick glass of Tiny Rebel Cwtch.

Now the craft beer really begins! Just along Grand Parade, in Gloucester Place, we spotted the North Laine Brewhouse, the tap -house of the Laine Brew microbrewery. Formerly a nightclub, it's now more like a German-style beer hall, popular with students, with steel beer tanks and huge lamps dominating the bar. From the eight keg taps, we sampled Laine's Hop Bomb, Street Peddlers and Revelator Inception NEIPA, Elbow Grease, Roasted Rye Porter and Wild Weather Ale. Around the Gloucester corner in Road Basketmakers Arms. A real local's pub. with a range of Fuller's beers, along with guest ales, of which we sampled Fuller's Honey Dew and Butcombe Gold. A short walk away in North Road is the recently-opened Bison Bar Kitchen & Hideout (not to be confused with the original Bison bottle-shop in Church Road). From its two handpulls and 14 keg taps we sampled First Chop Sup, Seaside APA, Murklife Balance and a bottle of Kernel Export India Stout. We completed the evening's beer-hunting at Brewdog in Grand Parade. This offers the familiar range of Brewdog beers, along with guest beers from 30 keg taps, of which we sampled my favourites. Jet Black Heart and Clockwork Tangerine.

The next day, we took a journey on the Volks Electric Railway, the world's oldest operating electric railway, opened in 1883. Recently renovated using a £1.6 million Heritage Lottery grant, it's an important transport link with historic tramcars running along the



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seafront between the Aguarium and Black Rock. Then, after walking up an alleyway off Marine Gardens, we found the 150-year old Hand in Hand, in Upper St James Street, Kemptown. This tiny tap-house of the Hand Brew micro-brewery offers a range of their beers and guest ales, of which we sampled Shaka and Hans German Pilsner, A walk through the streets towards the town centre found us in Edward Street, where the Brighton Bierhaus beckoned. This is the taphouse of the Brighton Bier Brewery, opened in April 2017, with six handpulls and 14 taps, from which we sampled South Coast Pale Ale, Kemptown Red, Cyclops Eyedrops Strong IPA, Souls of Mischief DDH Pale Ale, Fat Boy stout and Downtown Charlie Brown ale. Tasty pizzas are available too.



A walk across Grand Parade into The Lanes, with its narrow streets and quirky shops, found us at the historic **Seven Stars** in Ship Street. A fine historic frontage, but the interior has been ruined by its 'deconstructed' decor. With six keg taps and two cask ales, we sampled Siren Soundwave and Sirencraft Suspended in Enigma. Just around the corner in Duke Street, we found the **Victory**, another historic pub, where we sampled Gun Brewery Parabellum Milk Stout, Dark Star Sunburst and Laine Breaker.

Continuing along Western Road into Dean Street, we came across the Brighton Beer **Dispensary**, run by London's Southey Brewing Co. Formerly the Prince Arthur, this award-winning pub has an excellent range of local and international craft beers from six handpulls and nine taps, from which we sampled Southey Best and Redcat Mr M's Porter. Finally, around the corner in Upper North Street, we found the Craft Beer Co, opened in 2014. It offers five cask ales, 22 keg taps and over 200 bottles and cans, of which we sampled Evil Twin Molotov Heavy, Marble Lagonda, Neptune Fugu, Squawk Corvus stout and Magic Rock Grapefruit Pale Ale. The best craft beer bar so far and a fitting end to our weekend in the "Queen of Watering Places" (Horace Smith - poet).



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By Alex Finkenrath

All in all, it has been quite a hectic summer for news and sport and one of my friends has been bouncing off the walls with excitement – ironically he's called Rick O'Shay. Anyway, his wife texted him the other night to say she was in Casualty. So being the dutiful husband he watched it for the first time ever and didn't see her once in the whole episode. She's still not back nearly a week later and he's starving.

The same man's grandson recently told him: "It is so lovely that after 65 years together you still always call grandma 'beautiful', 'darling' and 'honey'. What's your secret to such a loving relationship?"

Rick said: "I forgot her name about five years ago and am afraid to ask."

My better half, on the other hand, was complaining that I was tight with money so to put the record straight I immediately offered to take her out for tea and biscuits. It was quite exciting actually- she had never given blood before.

OK, so I might be a bit tight which is why I am particularly fond of our local aquarium. As long as you are camping or dressed like a dolphin they only charge 1p for entry. So – to all in tents and porpoises: it's free!







There are many different styles of real ale, varying from malty, lightly-hopped milds to dark and bitter stouts and porters. With almost 2,000 breweries across the UK, British real ale is an incredibly diverse product. Whatever your preference, you can be sure that there is a beer to suit your taste.



Golden Ale

The most popular real ale style in the UK, which offers a depth of flavour with the clarity and refreshment of a lager. They range from pale amber, through gold and straw colours and typically have a light malt or fruit flavour, with a hoppy character.

Bitter

This classic British 'session' ale is growing in popularity and range. They vary in colour and strength from a pale/brown bitter, to strong, rich and complex bitters up to 6-7% ABV. Normally, well-hopped, they range widely in bitterness.

Mild

Mild ale was originally drunk by industrial and agricultural workers, owing to its relatively low alcohol content. They come in a range of colours and strengths, but the most popular style tends to be a dark, lightly-

hopped low-strength ale. Mild is a really drinkable dark beer, where you can expect flavours of treacly malt, milk and chocolate, coffee and red berry fruit, sometimes with a light bitterness.

IPA

India Pale Ale originally stems from beer that was shipped in casks to India during the British Raj period. It tends to be extremely hoppy and stronger (hops helping to extend its life during the long sea journey). There is a wide and expanding range of IPAs, many with exotic hops and strong flavours.



Strong Ales

Strong ales, particularly those that have been aged in wooden barrels or matured for an extended time, display a complexity and myriad of flavours on a par with the finest vintage ports and fine wines. You can expect rich, fruity flavours worth taking time over, but be careful, since many are very strong and slip down very easily!

Porter

Once the most popular beer style in Britain, originating in 18th century London. Made with dark malt, it is typically black, smooth and flavoursome, with chocolate, coffee and light fruit flavours. The best examples match surprising drinkability with satisfying complexity.

Stout

Probably the most famous is Guinness, but there is a wide variety of stouts. Fuller and more robust than porter, stout tends to have a more roasted barley flavour on top of coffee and chocolate, often with a dry, smoky finish. They range from very dry stouts, to milk stouts and stronger versions, such as Imperial Russian Stout, which are even more intensively flavoured with a sweeter, thicker body.

Barley Wines

With strengths varying from 8-12% ABV, barley wines tend to be the 'heavy hitters' of the beer world. Typically sweet in flavour and dark amber in colour, barley wine has complex flavours of fig, raisin, fruitcake, port and rich malt, though some can be paler with a more pronounced bitterness. They include typically rich-flavoured beers such as Baltic Porter, along with old ales and 'winter warmers'. These beers slip down very easily, but they can be very strong!

Lager

The most common beer in the world. In its German homeland, it is known as Helles



(meaning bright), a dark 'dunkel' or a strong 'bock' lager. A similar light, top-fermented beer is known as Kolsch, from Cologne. With its crisp, refreshing flavour, lager has a long period of maturing at low temperatures, hence the German word for 'to store'.

Wheat Beers

These beers are made with a substantial proportion (25-50%) of wheat added to the barley malt. They can be both light and dark and are refreshing and thirst-quenching, especially in summer. They are particularly popular in Belgium (witbier) and Germany (weiss/weizen). Hefeweizen tends to have a more yeasty flavour. Berliner Weisse (white) is a cloudy wheat beer, but it has a sour and tart flavour; often sweetened syrups are added.



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Speciality Beers

Speciality beers cover an extensive range, varying from malty, fruity and sour beers, infused sometimes with fruit. spice. chocolate or even bacon or coconut, or matured in whisky, bourbon, port or red wine barrels. Belgium is the home of fruit lambic beers, which tend to be spritzy, tart and slightly sour, based on the style of wheat beer fermented and the wild veast. Kriek tends to have fruity berry flavours, with a slightly tart finish. Framboise has similar fruity flavours, but with a lemon acidity. Schwarz (black) beers originated in Thuringia (Germany) and tend to have a bitter-chocolate flavour. Abbey or Trappist beers are focused on Belgium and tend to be quite strong and richly flavoured. Rauchbier (smoked) originates in the Bamberg (Germany) area, and stems from the open fires originally used to dry the grains in the malting process. Seasonal beers are also brewed during the year, particularly in Germany, and include Doppelbock and Mai Bock in the Spring, summer ales and wheat beers in the summer, Oktoberfest/harvest/ Saison beers in the autumn, and dark, strong'noel'/old ales at Christmas, with a spicy (ginger, nutmeg, cinnamon) flavour. Speciality beers may not always be to your taste, but they are certainly interesting!





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By Anna Rack



ravelling to and from Europe by train is thirsty work requiring a pit stop in London.

Over the road from St Pancras station is a great place for a tasty meal and a pint of English beer - a railway-themed Fuller's pub the Parcel Yard. It is at Kings Cross station next to Platform 9 and close to the Harry Potter shop.



As the name suggests the building is a former parcel office for the Great Northern Railway where mail freight was once sorted. It is a Grade 1 listed building and is the largest station pub in the UK having separate unique rooms featuring host а memorabilia. From the bar, you can choose between six Fuller's beers and two guest ales.

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Bridgnorth CAMRA Pub Of The Season - Winter 2018

The Bell & Talbot

Bell & Talbot in Salop Street, Bridgnorth. The award is made four times per year to pubs which meet all the criteria for inclusion in the national Good Beer Guide but fail to make it because of lack of space.



The above photograph shows Sub-Branch Secretary Alan Thwaites presenting the award to licensee Keith Lacey on 14th November. Keith has been leasing the pub from Kev 'The Clipper', the previous licensee, since 2015 and under his stewardship the pub has regained its previous reputation. There are four hand-pumps and, on the occasion of the presentation these were dispensing Batham's Bitter, Hobson's Town Crier, Wye Valley HPA and Salopian Oracle. With two open fires and a small snug as well as the main bar with sports TV and a pool-room, the pub caters for everyone. No food is served, but filled rolls are on sale from the bar.

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

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.



CUT OUT & **RETURN TO**

Dave Haddon **TES Survey Officer** Craster Bakehouse Lane

> Chelmarsh Bridgnorth WV16 6BB

- 0. No cask ale available. 1. Poor. Beer that is anything 1
- 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 1 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.

CAMRA National Be	er 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 / /

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)

CAMRA National Beer Scoring Scheme Surveyor Mem. No. Date of Survey ___/___/

Pub ______ Location _____

GBG County Area _____Score 0 - 5 ____

Beer ______ (Optional)



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*Price for paying by Direct Debit and correct at April 2017. Concessionary rates available. Please visit camra.org.uk/membership-rates





hen you think of Malta, sunshine, beaches and turquoise water probably spring to mind. Or perhaps you recall the role the island played during the great siege in the 2nd World War, earning it the George Cross. But craft beer??? Well, don't be disillusioned – Malta's craft beer scene is thriving!

Maltese people have been drinking alcohol for centuries, but it was only in the 1920's when the first commercial brewery was established. The main brewery is **Simonds Farsons Cisk**, founded in 1928, to satisfy the British forces stationed on the island. Not a micro-brewery in any sense, but Malta's most widely available beer. The range of 11 beers includes Blue Label (amber mild), Hopleaf Pale Ale, Lacto Milk Stout, Cisk Lager & Export, Hopleaf Extra IPA, Strong Ale and XS Lager.



Farsons brewery

There are four micro-breweries on the main island. **Phoenix Raw Beer** is not far from Mosta. Alessandro, the head brewer, has a passion for beer and brews five main beers: Rust Rabat Ale, Rubin Double Ale, Tar Robust Porter, Weizen and Blonde Floral Ale, which

are available in many local bars. The Brew Bar & Grill was established in 2018 in The Strand, Sliema. With Alexander Friggieri at the helm, this is fast becoming one of the leading craft breweries in Malta, with a range of beers, including Dark Bear, Blonde Ale, Honey Mead, Birro Tal-Ale Maltese Ale, Pale Ale pilsner, Rauchbier smoked beer, Double IPA, American IPA, Citrus Mandarina IPA and Gallery, the beer of Valetta 2018. The ribs, sausages, burgers and fish dishes are all tasty. Stretta is a new craft microbrewery (named after Valletta's former red light district) based in St Julians. Here, local brewer, John Borg Barthet brews India Pale Ale and Musak Transatlantic Pale Ale, along with some seasonal beers. Huskie is more of a 'nano'-craft brewery, brewing Alpha IPA, Zeta & Huskie Saison beers and Beta English porter, which are sometimes available in local bars.

But the real surprise lies on the tiny island of Gozo, just off the northern coast. Here, in the agricultural village of Gozitano, in Mgarr Road, Xewkija (catch the 301 bus from the ferry terminal), is the modern €1 million artisanal Lord Chambray brewery, with its taproom and bottle shop. We had a couple of beers in the sunny outside seating area and when master brewer Andrea Bertola, a friendly Italian, returned from lunch, he took us on a brewery tour. The Lord Chambray brewery markets itself as "an independent brewery making the kind of tasty flavourful beer that we want to drink". This was the first craft brewery on the island of Gozo, and in Malta, established in 2014 by the D'Imperio family. Their beers are available in many local bars all over Malta, and are made with Worcestershire hops and German malt.



They include a Special Bitter (3.9%), San Blas (5.7%) English IPA, Golden Bay (5.2%) golden ale, Fungus Rock (5.6%) dry stout and Blue Lagoon (5%) Belgian-style wheat beer. They also brew seasonal beers, including Flinders Rose Gose, Winter Ale, Psy-Kolsch, 67 IPA (6.5%), Black IPA, Nebula Brown Ale and White IPA.



What about some decent craft beer bars? Well, Malta abounds with them in almost all parts of the island, particularly in the tourist destinations, but many bars only offer bottled, rather than draught craft beer. The best craft beer bar in Valetta is probably 67 Kapital, in Old Bakery Street. It serves good food and offers the full range of Lord Chambray beers on draught, including a collaboration 67 IPA. In St Lucia's Street, Wild Honey looks like a shop front, but is a hipster place, decorated with vinyl records and beer posters, with two draught beers and a range of bottled craft beers, including Stretta and imports. The Pub in Archbishop Street is actually where Oliver Reed passed away in 1999. A proper British-style small pub, with a few bottled craft beers usually available. And while in Valetta, don't miss a boat trip around the harbour, and learn all about the history of Malta and the Knights Templar.

Recommended bars in Sliema include the Jack of All Trades (mainly Belgian bottled beer, but no draught beer), Black Sheep Magic Rock and Lord (Black Sheep. Chambray bottled beers - next door to The Brew Bar & Grill). Hole in the Wall and Kuva Beach both offer bottled craft beer (including Stretta). In St Julians, Kuya Pub, Flock Bar, Tony's Bar, Cork's Irish Bar & Bottle Shop offer a varied range of bottled Maltese and imported beers. In Trig il-Gzira. Good Thaimes has a wide selection of craft beers, not only from Malta, but worldwide; it also offers tasty Thai food. In St Pauls Bay, don't miss the Cheeky Monkey, which offers beers from the Lord Chambray microbrewery.



67 Kapital's enticing range of beers

So, if you're visiting Malta, you won't be short of some decent beer, and don't forget the annual Malta Craft Beer Festival in August, organised by the Lord Chambray Brewery; there is also a Malta Pub Crawl tour around Valetta.



By Richard Nicholls

Singapore probably isn't amongst the top 10 countries in the world to visit if you are looking for real ale or even any type of beer which is not of the keg or bottled mass-produced lager variety — which are both ubiquitous and locally brewed by both Carlsberg and Tiger. But actually a little advance research on the internet and a little legwork when there does reveal some more than tolerable beers available in some fantastic locations.

Singapore was to be our stopover on the way to a tour of Vietnam, Cambodia and Laos in April 2018 – very convenient as my wife's sister lives there. And what better to do on a day when wife and said sister enjoy a spa day than a little microbrewery/brewpub tour on one's own?

But first a word to the wise. There is no cask beer available in Singapore and all beers are served well below the 10-14 degrees mandated by Camra. So if you are a real ale traditionalist (snap me in half and you'll see 'fuggles' written all the way through) read no further! If on the other hand you appreciate styles of beer and beer presentation that are well suited to tropical heat and high humidity it may be worth reading on. However, bring lots of cash with you as prices up to \$SGD 20 (£10) per 'pint' (actually usually only 500ml) are the norm...

I had in my sights for the day on bars owned by four brewers, Brewerkz, RedDot, Level33 and Innocence. 1925 Microbrewery, Hospada and Little Island Brewing Company would have been interesting but they were either closed during the day I visited or were a train or long bus ride away from central Singapore.



So first off was LeVeL33 which boasts that it's the world's highest microbrewery - they are on the 33rd floor of the Marina Bay Financial Centre. Tables on the terrace overlooking the city and bay were full, so I had to make do with a bar stool inside. LeVel33 sell tasters so I bought a paddle of five beers - IPA (5.5%), Stout (4.3%), Blanche (ABV - not sure). Wheat Beer (4.5%) and Blond Lager (4.5%). LeVel33 brew in the German purists' tradition, having Gabriel German-trained, Argentinian brewer in charge; and I must say I thought all the samples were more than acceptable, possibly due to spending the best part of an hour of walk-bus-walk to get there in the tropical heat!





By Richard Nicholls

Suitably fortified I now made the 30 minute walk to the Innocence brewpub in Chin Swee Road, only to find that it was well and truly shut (for good I think!). Why don't people take down their websites and Facebook pages when they cease trading? So, more than a bit thirsty by now, a further 20 minute walk took me to the RedDot pub on Boat Quay. Here I just had just one pint of the excellent Kölsch (5.5%), as I was planning to visit the brewery tap later in the day anyway (see below).



My third port of call via a 15 minute walk was Brewerkz, they have been brewing since 1997 and have four venues across the city. The one I visited was at Riverside Point on the Singapore river, and was the original brew house and retains some brewery infrastructure for show (beer is now brewed out at Kampong Ampat). As with all brewpubs in Singapore, food is available here it is American-themed. Brewerkz has up to 13 different brews on tap at any one time, across a wide range of styles. Note that pricing here depends on when you visit, being cheaper earlier in the day. I chose a \$SGD14 sampler with XP Session Pale Ale (4%), XP Golden Ale (4.5%), XP IPA (6%) and Kölsch (5%). All were in good condition, my favourite here being the (strong!) IPA.



My final destination was a 20 minute bus ride out of central Singapore. With a lager as green as its surroundings, RedDot **BrewHouse** is verv interesting microbrewery. RedDot occupies a beautiful 1860 colonial bungalow in Dempsey Hill Green, a part of the old Tanglin Barracks and very near the Botanic Gardens. Specialising in European-style beers with an Asian twist, the brewery had eight beers on tap when I visited, including their spirulina-infused Monster Green Lager and a wheat beer flavoured with kaffir lime.





My many questions about the beers were referred by my waiter to the joint owner of the business (and the brewer's wife) Mrs Ngkok who spent about 20 minutes with me whilst I sampled the selection I had chosen as tasters: Pilsner (5.5%), Summer Ale (4.5%), Monster Green Lager (5.5%), Weizen (5%), IPA (5.8%), Lime Weizen (5%) and (again) the Kölsch. I have to say that my personal preference was for the Kölsch which had the characteristic Cologne citrusy hops aroma and bitterness, tempered by malty flavour & long finish.

As I rode the bus back to my sister-in law's apartment my conclusion on the day out were (a how hot and humid is Singapore and b that RedDot was by far my favourite), with the personal attention I got emphasising their enthusiasm for brewing a great selection of beers in great surroundings. So if you chose Singapore for a short stopover on the way to Australia or New Zealand and you only have time for one brewery RedDot at Dempsey Hill is my recommendation.





After Comprehensive

Richard and Russ are the new owners of The Three Horseshoes (the Shoes) in Alveley and are keeping the tradition of the English pub alive with every pint served; after all it is believed a drinking establishment has stood on this site since 1406.

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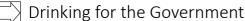




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Bv Steve James

ou may be guietly drinking your beer and wondering why the price is so high. With beer prices ranging from barely £2 to over £4 a pint (or even more for some craft beers). you may be wondering where the money actually goes. We'll take an example of a beer priced at £3.20, a 4% bitter with average hop content produced by a typical small brewery.

The brewer has to pay for the raw materials (malt, hops, water, yeast and ancillary chemicals for cleaning and fining, etc), accounting for around 13p per Production costs and overheads (premises, rent, rates, insurance, casks and delivery, etc) add a further 64p. The cost of staff wages is not clear-cut, since some small brewers don't pay themselves anything and employ few staff, but we'll assume total labour costs are a modest £20,000/year. Taking account of market competition, a 9gallon firkin needs to be sold for at least £80 (+VAT), although this can vary from £65-135. After including excise duty, the brewer will be looking for a profit of around 13p/pint.

The current rate of excise duty for beer up to 7.5% ABV is around £19 per %ABV per hectolitre (100 litres; 176 pints). If the brewer produces less than 5,000Hl/year, this is cut by 50%. Above this level, there is a

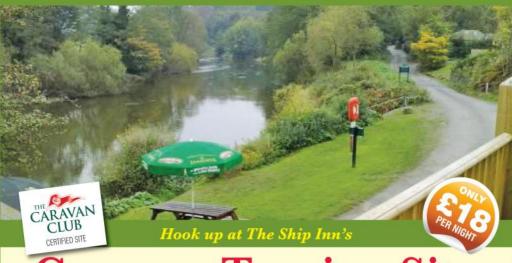


progressive reduction of duty relief up to 60,000Hl. For our example, excise duty works out at 22p/pint. For larger brewers who produce more beer, they pay 22p/pint more in excise duty, but they enjoy economies of scale, such as cheaper raw materials by buying larger volumes, longer production runs and economies of distribution, which tend to balance out the penalty of not having reduced excise duty.

Most small brewers charge VAT on their sales. Our firkin of beer selling for £80 will attract a further £16 in VAT, totalling £96. The brewer can reclaim some of this VAT, but the main ingredients are zero-rated. The buyer (pub/Pub-Co or wholesaler) pays this inclusive VAT price, but will pass on further VAT as the firkin is sold onwards. The pub selling the beer also has to pay VAT. The calculation of VAT and who pays what is extremely complex, but it broadly works out at around 54p/pint. For the government, their total take from a pint of beer, including excise duty and VAT, is around 76p. For the larger brewer who does not enjoy any duty relief, the total tax take is 98p. So, with the second highest tax rate in Europe, nearly a third of the price of a pint goes to the government. Business rates and other taxes would add another 30p/pint, which also goes to the government.

The pub has bought the 9-gallon firkin of beer for £96 inclusive (£1.37/pint) and sells it at £3.20/pint including VAT. Assuming that the landlord gets around 70 pints from a firkin, this gives a gross revenue of £224 (£3.20x70), representing a gross profit of £1.83/pint (nearly 60%). But the pub has its own overheads and costs. The owner of a

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By Steve James

free-of-tie pub has 154p/pint out of which he has to pay his staff and all overheads, such as business rates, insurance, utilities, energy and any tenancy charges. These amount to about 35-45p/pint. Although employee costs vary greatly, we'll assume a range of 80-90p/ pint to cover employee costs, leaving an overall profit of between 20-40p/pint. The figures for managed houses (Pub-Co) are a bit different, since around 30% of the 154p/ pint profit goes to the pub company. This type of pub will probably have to pay £30-40 more for our firkin of beer, equating to an extra 43-57p/pint. Tenancy charges are going to add another 5p/pint. So the Pub-Co licensee may have to charge more for his beer or work on a smaller profit margin to keep his costs to a reasonable level.

Most pubs no longer just serve beer, and many are becoming very food-orientated, so you may ask whether serving food affects the situation. Profit margins on food can vary greatly and it is difficult to separate food from 'wet' sales. However, even though there may be some cross-trading

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4.0% ABV Bitter
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154p

Pub costs & profit

74p

22p

Excise duty
130

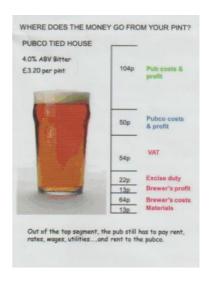
Brewer's profit

8rewer's costs
Materials

Seems foir? But remember that out of the 154p
"morgin" the pub must pay all overhead and operating costs....

subsidisation, food sales always tend to involve a disproportionate increase in staffing costs and do not greatly affect the price of our pint. The cost of special events, like quiz nights and entertainment, is usually offset by more customers.

So, in summary, for a free house pub, of our £3.20/pint. 13p goes in raw materials. 64p in brewer's costs, 13p in brewer's profit, 22p in excise duty, 54p in VAT and 154p for pub costs and profit. For the Pub-Co tied house, the 154p pub gross profit is split, with 50p going to the Pub-Co and 104p for the pub costs and profit. However you look at it, nearly 25% of the price of a pint is going direct to the government in excise duty and VAT, about 30% to the brewer, and almost 50% to the pub. No wonder that, for the first time ever, shops are selling more beer than pubs! Keep drinking... for the on government.





By Paul Appleton

As an unashamed railway enthusiast, I don't mind telling you that it tickles me when I see beer named after a railway or steam engine theme. There have been lots of them over the years, so numerous I don't remember them all; some clever, some daft, some obvious, some funny...

Drinkers along our part of the Severn Valley will have become accustomed to railway themed beers, especially those relating to the Severn Valley Railway, since the excellent Bewdley Brewery has evolved and they haven't missed a trick in terms of keeping the theme so topical that visiting locomotives – sometimes just at the railway for a special event – get a beer named after them, although to be fair, sometimes this is an existing beer given another name. Cheating? No, marketing I think it is called!



Archers of Swindon had a 'Locomotive Collection' of beers, but went into administration in 2009. Evan Evans of Llandeilo now have the rights to the name, but there's no sign of railway-themed beers re-emerging at the moment

Among the company's regular beers are Jubilee Ale (4.3% ABV), first brewed to commemorate the SVR's Golden Jubilee in 2015 and featuring on its pump clip a pleasant painting showing a busy scene at Kidderminster station. Then there is Sir Keith Park (4.5% ABV). This one is named after an ex-Southern Railway's locomotive which was based on the railway for five years until it moved south a year ago, but the beer is a popular fixture in the range so perhaps the locomotive will maintain its fame in these parts, even though it now plies its trade at Swanage on the south coast. Then there is the altogether more robust 2857 (5.0% ABV) named after a locomotive that is very much part of the SVR and likely to remain so for many more years, the locomotive in question being an ex-Great Western Railway 2-8-0 goods engine that celebrated its 100th birthday this year. This beer is also badged as Worcestershire Sway, which makes more sense than a jumble of numbers to a nonenthusiast. Indeed, at least one outlet refers to it as "a pint of numbers"!

Moving further afield, the Box Steam Brewery in Trowbridge chooses the local Great Western Main Line for its inspiration and in particular, the famous Box Tunnel, with Derail Ale, Tunnel Vision, Piston Broke, Chuffin Ale, Broad Gauge and Funnel Blower among its Brunelian offerings.

One that I always kept half an eye out for was the Cottage Brewing Company, based at Lovington in Somerset. I counted no less than 34 railway-themed beers on their web site, many of which were listed as core beers, among a big range of classic car, plane, ship and train themed ales. The

railway ones weren't all obvious, clearly the mind of a railway enthusiast was at work somewhere; Puffing Billy, Mallard Ale, Flying Scotsman, Evening Star, Iron Duke and Rocket Ale all appear to be straightforward, but what about Johnston Single, Big Boy and Maidenhead Bridge? The first is an obscure Midland Railway engine from the turn of the previous century, the second a massive American locomotive and the latter a celebrated span across the Thames designed by legendary engineer Isambard Kingdom Brunel. And they weren't all just historical or steam-themed. Three of their beers had a 'Deltic' diesel locomotive theme, at least two were Western diesel hydraulics and one was even called HST (High Speed Train).



One of a very wide range of railway-themed beers brewed by Cottage who are sadly no more – GWR – Great Western Real Ale, might equally stand for Gone With Regret.

Sadly, this supporter of railway themed beers entered administration in 2017 and, so far, hasn't resurfaced. Unlike the RCH Brewery (Royal Clarence Hotel) which also produced some railway themed beers and following administration has re-emerged as Pitchfork Ales under the Epic Beers banner in Weston-Super-Mare. PG Steam (4.0% ABV) and Double Header (5.3% ABV) described as zesty and golden, currently feature on their roster.

Closer to home, what about Kinver's Light Railway? A straw-coloured session ale (3.8% ABV), the name referencing Britain's firstever cross-country tramway, which became a tourist attraction in its own right. Northants brewer Great Oakley has Tiffield Thunderbolt (4.2% ABV), which features two different New Zealand hops. The award-winning brew appears to be a play on the film Titfield Thunderbolt, but anyone who has seen the film featuring Lion, a venerable locomotive built in 1837, will be surprised to see an image of a modern BR 'standard' 2-6-0 steam locomotive on the pump clip, more than a hundred years Lion's junior. Or what about Leighton Buzzard brewery's Narrow Gauge (3.9% ABV) and Restoration Ale (4.6% ABV) brewed in homage to the local narrow gauge steam railway? On a grander scale, Humpty Dumpty in Norfolk brew Cheltenham Flyer (4.6% ABV), the name being the nickname of what was the world's fastest train in the 1930s, the 'Cheltenham Spa Express'.

Cowcatcher may at first glance appear to have nothing to do with trains, but the East London Brewing Co. state clearly that their 4.8% ABV citrus and refreshing American Pale Ale is named after "the grille at the front of old US steam trains." An appropriate, if unlikely name for a beer is Northern Pacer and, in case there is any doubt, this Hop Back-brewed beer had a picture of the 'bus on rails' Pacer unit on it. At just 2.8% it wasn't



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By Paul Appleton



Curiously, the Settle Brewery chose an image of an American steam locomotive for its Blonde pump clip when a more obvious theme might have been the local Settle-Carlisle Railway.

particularly popular and to the best of knowledge isn't currently available, but an appropriate name for a light session beer nonetheless. At the other end of the scale, Station Porter is brewed by at least two breweries; Dent Brewery, which has also had a number of seasonal beers dedicated to its local Settle-Carlisle Railway, whose porter (also known as Dent Porter) comes in at a quite manageable 3.8% ABV, and Wickwar at the considerably meatier 6.1% ABV and a multi-award winner. Regulars in the Railwayman's Arms at Bridgnorth can buy Station Porter (6.0% ABV) at the bar - it is a regular fixture - but this one is brewed in small quantities by our friends down the river at Bewdley, and has a nice picture of the station bar on Platform 1 on its pump clip.



Happily alive and well, always with appropriate pump clips, Bewdley Brewery has a range of rail-related brews, including Station Porter, which you will find in the Railwayman's Arms.

There have been numerous 'special brews' in bottles to mark milestones in recent railway history, one of them brewed to mark the reworld famous emergence of ex-LNER locomotive Flvina Scotsman after protracted overhaul that saw it missing from Britain's rail network for many years, brewed by Caledonian Brewery and sold by the owner, the National Railway engine's Museum at York, Flying Scotsman was styled as a Premium Bitter and weighed in at 4.0% ABV. One of my personal favourite railwayrelated beer names has to be from Somerset's Stocklinch Ales, a real micro if ever there was one, which produces something called Rusty Boiler (4.5% ABV) we have one or two of those around the vard at Bridgnorth!

Pub News

The Bandon Arms, Bridgnorth

The Bandon Arms has re-opened after a complete refurbishment. No longer a 2for1 but with a new menu.

The Bear Inn, Bridgnorth

This pub as re-opened as a sports bar, run by Tracey and Dennis who have over 20 years in the business, they have two handpulls at the moment one serving Timothy Taylor's Landlord at £2.25 per pint and one changing guest (at the time of writing Walworth's 6X) £1.95 per pint. We wish them well as new licensees to the area.

The Black Boy, Bridgnorth

The Black Boy is now being run by Jennie and Gary Mills from the Great Western in Bewdley, who are going to put a manager in. It will be run in the same way as the Western, with similar food beer etc. We would like to wish Jennie and Gary all the best in their new venture.

The Vine, Bridgnorth

As of the middle of November the Vine is still closed.

Hop and Stagger Brewery, Bridgnorth

This brewery has a new BLO in the shape of Tim Entwistle. We wish him well and hope he can get more information in his new role.

Bridgnorth Dog Friendly Pubs

Bamboo

Bassa Villa (in garden)

Bell and Talbot

Black Boy

Black Horse (in conservatory)

Crown

Fosters Arms

Friars

Golden Lion (in public bar)

Harp

New Inn

Old Castle (on lead)

Railwayman's Arms (on lead)

Shakespeare

Vine

White Lion

Got Some Pub News? Let Us Know!

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 WV16 4QU 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 317 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 7FB 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 Broselev Social Club Broselev TF12 5EZ The Riverside Inn Cound SY5 6AF Royal Oak Ellerdine Heath TF6 6RL 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 William Withering Wellington TF1 1LU Wrekin Inn Wellington TF1 1RH

Market Drayton

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





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Get Your Thinking Caps On

Find The Beer Descriptors

A word search of beer descriptors

Bitter Citrusy Crisp Floral Hoppy Malty Smooth Sweet Tart

Zesty

E D Z E E S E S Z Q В В C В Z X E Н E S T S S Z 0 0 S

Phrases and Sayings

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

1, ADITR 2, AGOTH 3, OAWAAP

4, ITSF

6, GMTA 7

7, OOSOOM

5, DLAGHITM

8, ADKOF

9, IFAPIFAP

10, DLAF

Answers On Page 48



Get Your Thinking Caps On: Answers

Answers To The Quiz On Page 47

Find The Beer Descriptors



Phrases & Sayings

- 1 A Diamond In The Rough
- 2 A Game Of Two Halves
- 3 On A Wing And A Prayer
- 4 If The Shoe Fits
- 5 Don't Look A Gift Horse In The Mouth
- 6 Great Minds Think Alike
- 7 Out Of Sight Out Of Mind
- 8 A Different Kettle Of Fish
- 9 In For A Penny In For A Pound
- 10 Drink Like A Fish

Forthcoming Events

Bridgnorth Meetings

22nd January - 20:00

Stable Tavern, Cleobury Mortimer

A bus will depart at 19:30 from opposite The George. After the meeting there will be time to survey all the pubs in Cleobury prior to the *GBG* voting.

27th February - 19:30

Fosters Arms, Bridgnorth

Note this is a Wednesday so as to avoid poker night.

26th March - 20:00

The Dog, Worfield

A bus will depart at 19:30 from opposite The George.

For Latest Updates

See The Bridgnorth CAMRA Facebook Group

TES Meetings

8th December

Christmas Social touring selected Bridgnorth
Pubs

Coach pick-ups: Market Drayton Bus Station 10:30, Wellington Bus Station 11:00, Oakengates Bus Station 11:15, and Shifnal Innage 11:35. Return to all points with Market Drayton ETA c19:30.

8th January - 20:00

Railway Inn, Wellington

More ideas, suggestions and bookings to Paul Bradburn 01952 510611 e-mail paulbradburn8439@btinternet.com

Market Drayton Events

No Information Provided

For more information please contact
Brynn Pass: Bpass@btinternet.com
07949 321442

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

Branch Contacts

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Social Secretary

Situation currently vacant....

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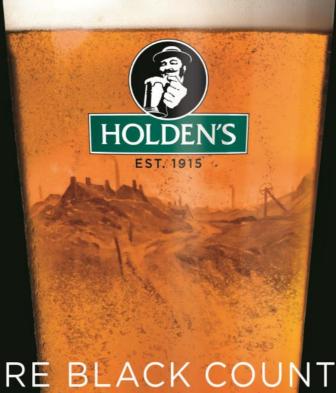


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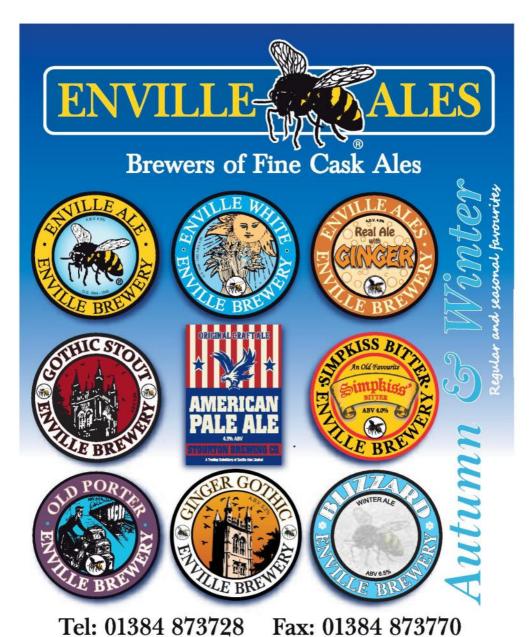
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