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## Editor's Comments

Welcome to issue 21 of *Ale Sabrina* and much to everyone's surprise we have come of age. Despite some of the knocks we have had over the years since our launch, many of you of a certain age will all know about Sabrina's knockers!

As I compose these notes in late February we are, yet again, in the grip of unseasonal weather with temperatures in the low 20s centigrade, so let's hope we are going to have a summer like last year!

As things stand at the moment all the pubs in Bridgnorth are holding their own and we have not lost any recently. I hear from friends in Kidderminster that Wetherspoons are closing the Penny Black this year and are not looking for new premises! Could it be that with micro pubs and traditional ale houses, people are going back to the local?

Also on the grapevine (unconfirmed) is that the Six Bells Brewery in Bishops Castle is no longer brewing. The new refreshment room and toilets at Bridgnorth Station are now open and although it has been a long time coming it has been worth the wait! The refurbishment of the Railwayman's Arms has

been put on hold but has had a lick of paint to freshen it up, and will get a new carpet to tide us over! So the bar will be open as usual for the 2019 season.

By the time you read this we may be out of the EU, or we may still be in, or we may be half in, or we might be half out! There might be some sort of deal or no deal, all this from highly paid members of parliament, if we unpaid producers of *Ale Sabrina* worked like that, then you would be reading the spring issue in October and the summer issue in January 2020!

Let's hope we have a summer as good as 2018, lots of days drinking in pub gardens! As we go to press the Unicorn at Hampton Loade is under new management having been there to introduce myself I found the beer to be in very good condition. We wish them well in their new venture having taken on a 10 year lease! The Shakespeare Joules, Bridgnorth is also under new management and I hear on the grapevine the beer and food are very good, again we wish them well in their new venture.



Bill Sturt  
Editor of *Ale Sabrina*



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We are very pleased to share with you that Ale Sabrina has won Best Magazine in Support of CAMRA's Aims for the West Midlands.





## Beer Days Out - *Wetting Your Whistle in Worcester*

By Steve James

**A**le Sabrina takes its name from the Roman name for the River Severn. Worcester is an historic cathedral town on the River Severn, and is the county town of Worcestershire. Its main claims to fame are the Battle of Worcester, the last battle in the Civil War in 1651, and the home of Sir Edward Elgar, Royal Worcester Porcelain and Lea & Perrins Worcestershire sauce. There are also many bars and pubs worth visiting, some of which are very old. CAMRA's local guide lists over 30 pubs in and around the town centre and holds an annual beer festival in August, so this gave us lots of good reasons for a beer-hunting trip!

We arrived at Foregate Street railway station and turned right continuing into The Tything to visit **The Dragon Inn**. This historic Georgian pub is run by Church End (Nuneaton) Brewery and offers a variety of their beers, including Goat's Milk & What the Fox's Hat, along with 4 guest ales. Nearby in Britannia Street, we were lucky to find the **Sociable Beer Company** taproom open (closed Saturday-Wednesday). This recently-opened microbrewery offers its own beers, including Bash, Shindig & Wingding. Further along The Tything, we spotted the **Lamb & Flag**, operated by Two Crafty Brewers, with four cask ales and an Italian restaurant upstairs. Continuing into Upper Tything, we soon came to the **Cap 'n Gown**, where we sampled a glass of Old Hooky.

Crossing the road to visit the **Saracen's Head**, we had a glass of Hobsons Twisted Spire, before retracing our steps along Foregate Street to the **Postal Order**. This not only offers the usual range of Wetherspoons beers, but also has up to six local ales, of

which we sampled Malvern Black Pear. Continuing south along The Cross, we turned left into St Nicholas Street to visit the **Imperial Tavern**. Refurbished by Black Country Ales, this cosy pub offers their three beers, along with six guest ales, of which we sampled Fixed Wheel Chain Reaction. Continuing across the ring road, we walked up Lowesmoor to visit the **Firefly**, a micro-pub in a Georgian house, previously home to the former vinegar works manager. It offers six ever-changing cask ales and 10 keg taps, including beers from Siren Craft, Bristol Brewery and Burning Sky, with a sun-catching beer garden and terrace outside.



*A fine range of beers at the Firefly*

Returning to the town centre, we crossed City Walls Road and turned left down New Street to visit the **King Charles II**. This historic timber-framed listed building dates from 1577, and the man himself stayed here after escaping following the end of the Civil War. Now owned by Craddocks (Stourbridge) Brewery, it offers a range of their beers, along with those from Two Thirsty Brewers. The pie and mash is tasty too! Almost next door is the **Swan with Two Nicks**, another



historic pub with four ever-changing real ales from local breweries. We hadn't time to visit the **Old Pheasant** a few doors down (four real ales and craft beers) or the **Eagle Vaults** (1740; Marston's), since we had a date with the **Cardinal's Hat** in Friar Street, Worcester's oldest pub (five cask ales), and the **Hand in Glove** in College Street (three cask ales).

It was now time to walk back along College Street and Deansway to **The Plough** in Fish Street. Another Grade II listed pub, with six cask ales, it offers beers from local breweries, of which we sampled Beowulf Dragon Smoke stout. Just beyond the High Street, we spotted **Hop Lords** in Pump Street, a brilliant little bottle shop with 250+ bottled and canned craft beers, along with five keg taps. Just off the High Street, in Copenhagen Street, is a fairly new micro-pub, the **Oil Basin Brewhouse**. This small cosy bar has four cask ales and eight keg taps, and offers beer from its own microbrewery (brewed by Rob Wintrip), including Butchers Beastly Best, along with beers from other microbreweries. The pizzas are good too!



Returning back up the High Street and The Cross, we turned left into Angel Street to visit the **Cricketers**. This is a traditional pub offering beers from local breweries, of which we sampled Wadworth's Horizon. Passing by the **Horn & Trumpet** (Marston's), we were soon in Shaw Street, where we spotted the **Paul Pry**. This historic Grade II listed market tavern (1901) near the cathedral has a fine interior with ornate bar back, etched glass, wooden panels and tiling, and offers four varying beers, from which we sampled Pope's Hope & Glory and Hop Market. Continuing down the alleyway, we walked along Infirmary Walk to Netherton Court to visit the **Arch Rivals** micro-pub/brewery under the railway arches. This is Worcester's newest micro-pub, and currently offers guest beers, including Sadler's Peaky Blinder.



*Landlord Chris Hankins at the Bull Baiters*

By now, we were running short of time for our last visit, over the river bridge to St Johns, to the **Bull Baiters Inn**, Worcester's first micro-pub opened in May 2016. Landlord Chris Hankins offers a range of 7 ever-changing beers, mainly from local breweries, of which we sampled Ambridge Sticky Dog and Green Duck Heaven Sent. It was a fitting end to our beer hunting in Worcester.

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## Thrifty Boozing - *Part Two*

By Alan Thwaites

Having retreated from Droylesden back to Manchester, we next planned to visit The Jolly Angler, a small back-street boozer near Piccadilly station. However, despite an assurance from the licensee that he would open for us, we found the pub shut with no signs of life at all, so in the rain we ended in The Bull's Head, a smart Marston's pub opposite the Fairfield St entrance to the station. The beers were in good condition, as one would expect from a prominent pub in a busy area and I had some Cumberland from the Jennings brewery and Bull's Head Bitter which seemed to be re-badged Burton Bitter. On the way back to the boats we looked in at The Piccadilly Tap where I had some Gambler from the Bristol Beer Factory. After an afternoon spent fighting the locks down to Castlefield we spent a pleasant Friday night in The Peveril of the Peak, a well-established pub featured in the CAMRA National Inventory. We managed to find 10 seats together in an otherwise crowded pub, drinking a range of beers from various microbreweries. I stuck to Tiger Rut from the Millstone brewery as all the others on offer were at least 4.5% and I did not want to overdo it.

Despite the gale-force winds, we reached Lymm for lunch on the Saturday. I went straight to The Lymm Brewery Tap where I had Lymm Bitter and Lymm Bridgewater Bitter. Also on offer from the seven hand-pumps were beers from the neighbouring Dunham Massey and other breweries. Others also visited The Bull's Head, a canalside Hyde's pub. Also in the village centre are The Golden Eagle (Lees'), The Golden Fleece (Greene King), the Venue (a sports bar selling national cask ales) and The Saddler's Arms

selling Lees' & Marston's. For the evening we stopped at Stockton Heath, a suburb of Warrington and visited The London Bridge, a large smart pub next to the canal. With a birthday party in full swing, there was plenty of talent for our aged eyes to admire while drinking the Lees' Bitter and Manchester Pale Ale, among other beers on tap.

For the next few days we retraced our steps revisiting The Salt Barge, White Bear, Cheshire Cheese and Broughton Arms before diverting to Congleton and The Queen's Arms where we spent Tuesday lunch. The Queen's is adjacent to both the canal and Congleton railway station and I had a couple of excellent pints of Moorhouse's Pride of Pendle. For the Tuesday night we returned to Kidsgrove and made a point of visiting The Blue Bell. Despite a change of landlord, this small pub has retained its character and welcome to the thirsty boater. It was Quiz Night as well as the birthday of one of the regulars (who also happened to be an ex-colleague of mine from before I retired!) so there was a really convivial atmosphere within which I enjoyed Arbor Light from Whim Ales, Eighteen Seventeen from Pentrich, and Barnsley Bitter from Acorn.

On Wednesday we stopped at The Foxley Hotel in Milton, on the eastern outskirts of Stoke on Trent. This recently-reopened canalside pub was offering both Bass and Pedigree. I was particularly impressed by the Pedigree and found some of the sensations that I used to experience when supping this legendary beer. For the night we called at The Sportsman in Stockton Brook, a local roadside pub on the extreme fringe of Stoke. Again, it was Quiz Night and as the evening





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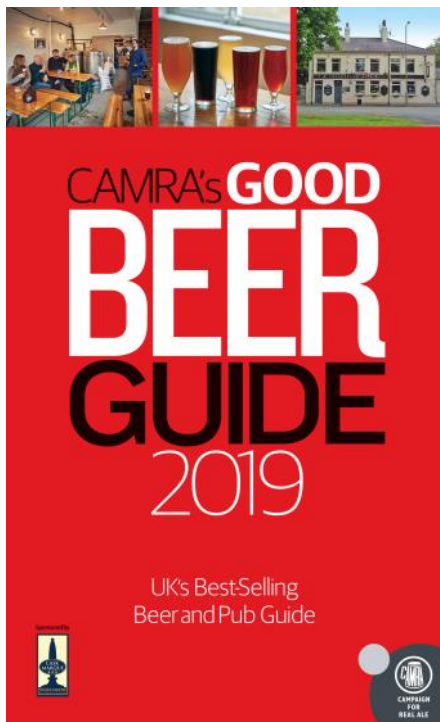


By Alan Thwaites

wore on, the atmosphere in the pub became very pleasant. This may well have been helped by more excellent pints (or three) of Pedigree.

The following day (Thursday) we called at The Black Lion at Consall Forge. This gem of a pub lies adjacent to the Churnet Valley Railway and the Caldon Canal but is some miles from any main road. In glorious sunshine we sampled Knowle Spring from Tim Taylors, Rudgate Chocolate Stout, Provenance Nelson Bitter from Hyde's and the house beer Black Lion Gold which, at 4.5% looked and tasted very similar to Pedigree. Also no fewer than five real ciders were available on hand-pull, making this pub a perfect destination for the determined traveller. For the night we returned back up the canal to Cheddleton and visited (another) Black Lion, this one opposite the church in the village. The pub was packed with locals but we managed to squeeze in to enjoy more Pedigree, Landlord and Bass as well as Elsie Mo from Castle Rock and Full Fat, a stout from Wincle Brewery.

Our last lunch was spent at The Foaming Quart, a Marston's house adjacent to the village green in Norton Green with the infant River Trent flowing past the back of the pub. I found the Hobgoblin Gold from Wychwood to be excellent while others sampled the Young's Special and assured me that it was very pleasant. The trip was rounded off with an evening visit to the Toby Carvery by the marina for a meal and a very acceptable pint of Pedigree, followed by a session in The Holy Inadequate where it all began two weeks previously.



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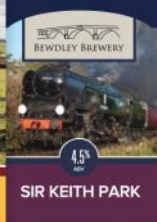
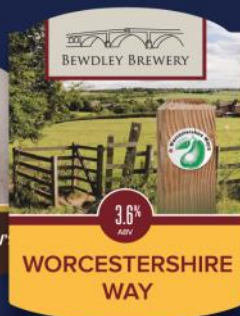
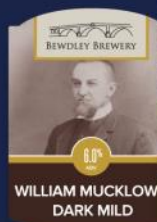
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## Baltic Porter – *Beers in the Baltic States*

By Steve James

The Baltic States of Lithuania, Latvia and Estonia lie at the eastern end of the Baltic Sea, bounded by Poland, Belarus and Russia. After being under the control of Sweden, Poland, Germany and Russia, they became independent sovereign states in the 1980's. There is a long history of brewing beer in this region, particularly porters and stouts, going back to medieval times. Now, as with many other Eastern European countries, there is a virtual explosion in microbreweries. What better reason for a trip?

We started our tour in **Lithuania**, visiting the capital city, **Vilnius**. We were spoilt for choice, but in the medieval old town, our first port of call was **Craft & Draft**, with 11 taps, including five home-brewed beers (IPA, Irish Red, pale, honey and dark lagers), 100 bottled beers and 80 whiskies! Next came the **Nisha Craft Beer Bar**, with 21 taps from local and European microbreweries. **Busi Trecias** brewpub has eight taps, with two home-brewed beers (lager/dark lager), whilst **Leicu Bravoras** microbrewery offers five beers (Munich Helles, Wheat Beer, Pale Ale, IPA and Porter). Also recommended is the **Aussie Backpackers Pub**, with a sample tray of 12 beers for €12 served from a bar in an old VW camper van!



In **Trakai**, we sampled Alus Kybynlar Honey Beer and unfiltered pils in a restaurant, whilst in **Kaunas**, we visited the **Alvilys Brewpub** to sample their pils and honey beer, and the **Hop Doc Gastropub** to sample Volfas Engelman IPA and Genys wheat beer from their 10 taps.



Moving on to **Latvia**, we visited the capital city, **Riga**. We first visited **Easy Beer**, where you serve yourself from 20 taps offering beers from local and imported microbreweries (including Thornbridge) using a plastic card and pay at the end. **Peter's Brewhouse** offers three home-brewed unfiltered beers – blonde, dark and red, whilst **Beerhouse No.1** has around 40 taps from which we sampled Mezpils and Brengulu Tumsais and Ilgeciema Rigas. In the main square, newly opened **Livu Terasē** offers 10 taps, including Valmiermuiza Tumsais, whilst **Alkimikis** brewpub (formerly Bierhaus) has 14 taps, including four of their own beers – pils, saison, APA & IPA. We declined their kind offer of Rhubarb Witbier with gooseberries! Another brewpub, **Ziemelu Enkurs**, offers eight of their beers in their small taproom, including Roma brown ale, IPA, wheat beer and pale ale. There are also several other craft beer bars in the 'Riga Beer District' which we hadn't time to visit.

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En route to **Estonia**, we visited the **Valmiermuiza** brewery, established in 1764, with a large range of beers, including filtered and unfiltered pils, dark lager and honey beers, and one bottled beer at 42%! In **Tartu**, in the basement of the market hall, we found **Emajoe Pruulikoja Ollesaal**, a brewpub with 12 taps, including two home-brews – lager and IPA.

We continued to **Tallin**, Estonia's capital city, with its fine medieval old town. The **Beer House** is an expensive German-style beerhall, offering a sample tray of seven of their beers, including pilsner, helles, special, marzen, honey, lager and dunkles beers for €20. Nearby, **Porgu** is a small craft beer bar with 15 taps, including three home-brewed beers (IPA, wheat and old ales), along with 12 other beers from local microbreweries. **Brewery Olleklubi** is a modern bar/restaurant with 10 taps, including four of their own beers (lager, pilsner, dark and wheat), and even Newcastle Brown on draught! It is associated with another sports-bar brewpub near the port (**Beer Stream 2**), which disappointingly had few taps operational on our visit.

Back in the old town, **Koht** is a friendly cosy bar in the back streets behind a bottle shop, offering beers from 15 taps and 800+ bottles. **Hell Hunt** is a friendly microbrewery/pub with 18 taps, including four home-brewed beers (helles, ale, dark and wheat beer). Its sister bar, **Humalakoda**, is a modern brewpub/restaurant next to the antique market, established 18 months ago. Friendly staff offer beer from 16 taps, including nine home-brewed beers (amber, pale, wheat, red IPA, sour, honey and APA), along with

beers from local microbreweries on draught or in bottle.



*Impressive range of beers at Humalakoda*

Not far away is another bottle shop, **Taproom Uba ja Humal**, with 400-600 bottles and a taproom for sampling. Near the port is the **Kochi Aidad Brewery** restaurant, another large German-style beer hall in a restored naval warehouse brewing around a dozen beers. We had a sample tray of light lager, wheat beer, stout, old ale, dark lager, blonde, pilsner, dark black and seasonal beers, Summer and Oktoberfest. The solyanka soup was delicious.

In the Rotermanni quarter, we found the **TapTap** bottle shop, with 100+ bottles and a sampling room. Next door is **Brewdog**, with its familiar offerings of Punk IPA & Jet Black Heart, along with beers from other craft microbreweries, including Pohjala.

So, the Baltic States are certainly worth visiting, not only to see the historic old towns and cities, but also to sample some excellent draught and bottled beers.

*Alaus ir sveikinimai! Alus un priekai! Olu ja terviseks! (Beers and cheers!)*



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# Reflections On Steam & Its Victorian Past

By David Finn - *Chairman, Hinckley & Bosworth CAMRA*

During the nine years of the Market Bosworth Rail Ale Festival, we have become accustomed to the partnership of steam (whether by rail or road traction) and cask ale. It's a combination that attracts a large audience at steam fairs and rail ale festivals around the country. However, it is perhaps worth reflecting on other uses of steam in our industrial past, when it was not the object of nostalgic attention, but the new driving force behind the industrial revolution.

There are many examples of surviving steam engines from the Victorian era; most are still in working order. Locally there is one at Claymills, which is a restored Victorian sewage pumping station near Burton upon Trent. From there the sewage was pumped to a sewage farm at Egginton. The pumping engine was built by Buxton & Thornley, who were based in Burton upon Trent.

A little bit further away in rural North Oxfordshire, Hook Norton brewery still operates a steam engine. Although now fired by oil rather than coal, it is in full working order and can be seen operating on the first Saturday of each month. It was installed in 1899 and was used to provide the motive power that the brewery needed to produce its beer. It is one of the last remaining steam engines in the country that can still be used for its original purpose. The 25hp engine was also built by Buxton & Thornley and when in full operation it powered the pumps for the liquor and wort, the grist mill for crushing the malt, the mash tun and lift and hoists.

In Leicester the Abbey Pumping Station houses four fully restored beam engines. They were built in 1891 by Gimson & Co at

their Vulcan Works in Leicester for the purpose of pumping sewage to the new treatment works at Beaumont Leys off Anstey Lane. The engines worked until 1964 when electric pumps started to take over their duties and finally closed soon after as a pumping station on completion of a new sewage works at Wanlip. On special occasions during the year, it is possible to visit and see one or more of these engines in steam.

Probably one of the most iconic of all is the Abbey Mills Pumping Station which is situated in Stratford, East London and overlooks the 2012 Olympics site. Resembling a medieval castle, with its many turrets and towers, the original pumping station was designed by the Victorian engineers Sir Joseph Bazalgette and Edmund Cooper and architect Charles Driver. The pumping station was built in the 1860's and houses eight beam engines. Bazalgette was also responsible for the construction of the sewer network for central London. Originally a railway engineer, he was also experienced in drainage and land reclamation.

Following cholera outbreaks in 1853 & 1854, he was appointed Chief Engineer of London's Board of Works in 1856 and during the next ten years much of London was connected to a sewage system of his design. The steam engines counteracted the natural North/South slope in London and pumped the sewage to a higher level before sending it for treatment. The urgent need for dealing with London's sewage problem was underlined in 1858: the hot summer led to the 'Great Stink of London' which affected everybody close to the river Thames, including members of Parliament. "Steaming" ahead indeed!

By Steve James

**B**ury is a metropolitan town in Greater Manchester, and is home to the East Lancashire Railway, one of the country's premier heritage railways. We recently decided to check out the beers and bars available in the town and along the heritage railway line.



After arriving at Bury Bolton Street railway station on the Metro tram from Manchester, our first port-of-call had to be the **Trackside Bar** on Platform 2 of the East Lancs Railway. It's popular with locals and visitors alike who can enjoy a beer while watching the trains go by from the large outdoor seating area. It offers an ever-changing range of cask ales (including the house beer - Outstanding Piston Broke) and draught ciders from its 12 hand-pumps. The daily food specials are tasty and good value, too. And don't forget to visit the Bury Transport Museum with its heritage vehicles opposite the railway station.



Opposite the metro station in Haymarket Street, we found the **Art Picture House**, a former 1920's cinema tastefully restored by Wetherspoons. With its familiar food and drink offers, from its seven hand-pumps we had a glass of Moorhouse's Blonde Witch. Further into the town centre, on the corner of Silver Street, is **The Clarence** (formerly Duke of Clarence). This is essentially a gastro-pub on three floors, with a fine food menu, which has been restored to give the 'feel' of the pub 'as it was'. The basement houses the Silver Street microbrewery, and the pub always has a few of its beers, along with a variety of guest ales from local breweries such as Saltaire and Deeply Vale. We sampled Silver Street One, Ruby Ruby Ruby and Session beers. Don't worry; it's OK just to have a beer in the ground floor bar.



We then popped in to **Wylde's**, just across the road, to sample the remarkably cheap Holts' beers. A couple of doors away near the Market Place is **The Robert Peel**, another popular Wetherspoons pub offering the familiar range of beers and food, often including local beers, such as Brightside and Ilkley. And don't forget to look for the display featuring local worthies, including



Richmal Crompton, who wrote the 'Just William' books. Finally, we fancied a pint of Thwaites, so called in to the **Two Tubs**, a traditional pub (one of Bury's oldest buildings, possibly dating back to the 17<sup>th</sup> century) next to the Army barracks. Its interior is particularly interesting, with its fine wooden panels and 1950-1960's décor, which CAMRA has registered as an historic pub interior of regional significance.



Now it was time for a steam-hauled journey on the East Lancs Railway to Rawtenstall. After passing over the impressive six-arched Brooksbottom viaduct, we first stopped off at **Summerseat** to visit the **Hamer's Arms**, dating from 1848. This traditional pub is next to the railway and offers Caledonian Deuchars and Theakstons beers, along with a guest ale. A short walk up the hill is the **Footballer's Inn**, a local community pub where we sampled Lancaster Brewery Chinook Hop.

We then rejoined the train and stopped off at **Ramsbottom**, famous for its gravy wrestling and black pudding throwing contests. We visited the **Irwell Works Brewery Tap**, set in a former engineering works just across the supermarket car park. This brewery dates from 2010 and prides

itself on brewing traditional style beers, with English malt and hops. The first-floor taproom offers a range of their beers, of which we sampled Tin Plate, Copper Plate, Iron Plate and Costa del Salford (!). Close by is the **Ramsbottom Tap**, a micro-pub in a converted shop, with five cask ales and 10 keg taps with some imported beers.

We then caught the next steam train to **Rawtenstall**, the terminus of the line. In the station building, we found **Buffer Stops**, with five handpulls offering a range of ever-changing cask ales. We then walked towards the town centre, where we spotted the **Casked** micro-pub (closed Mondays/Tuesdays), opened in 2018 and run by a friendly couple. This offers five ever-changing ales from local breweries, such as Deeply Vale and Irwell Works, and good value at around £3 a pint. If you fancy a change from beer, you could visit **Fitzpatrick's Temperance Bar** and try a sarsaparilla and rosehip cordial or taste an authentic Italian ice cream from **Granelli's** next to the station.

We then caught our return train back to Bury and continued on to **Heywood**. Here, in York Street, we found the **Wishing Well**, serving beers from the local Phoenix Brewery.

We returned to **Bury** and finished our trip with another visit to sample the beers at the **Trackside Bar**, before returning to Manchester and homeward-bound. It's also worth bearing in mind that the East Lancs Railway occasionally runs a guided rail ale trail taking in up to 19 of these pubs, and usually offers its own Steam Train Ale on the trains. Steam trains and real ales, an ideal combination!

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## Economies of Ale - *Last Orders For Small Pubs?*

By Steve James

**B**etween 2001-2018, the number of pubs across the West Midlands region has nearly halved, whilst the number of people working in pubs has fallen by more than a third. So says the Office of National Statistics in its latest report: *'Economies of ale: small pubs close as chains focus on big bars'* (November 2018). And the picture is little different at national level, where nearly a quarter of pubs have closed since 2008, falling from 50,000 in 2008 to some 39,000 in 2018. However, turnover in the pub industry is holding up and employment is on the rise. The data also shows that the pubs which remain open tend to be bigger and employ more than 10 people, with stable turnover. Overall, there are now 6% more jobs in pubs than there were in 2008, with the largest increases being in pubs with 10 or more employees. This rise in larger pubs is linked to a focus on food, creating more jobs, with the big pub companies making this shift following the ban on indoor smoking in 2007. In 2008, the average UK pub had just five employees; this had risen to eight people per pub in 2018. This rise in

employment has been more pronounced in rural pubs, where employment was up 24%, whereas employment in urban pubs was up by only 4%.

Across Shropshire, there were 85 fewer pubs than in 2001 (20% less), leaving just 340 pubs in 2018 compared with 425 in 2001. Together, these provided some 3,000 jobs. Overall, there were 10.7 pubs per 10,000 people, which is much higher than the national average (5.8/10,000). However, the rate of pub losses in Shropshire has been much less than in Birmingham and the Black Country, where the number of pubs has fallen by over 40% since 2001. In Bridgnorth, since 2001 we have lost The Carpenters Inn in Whitburn Street, The Swan in High Street, Charles Fox, The Habit (formerly Bull Hotel) in East Castle Street and Hare & Hounds in Bernards Hill. However, recently reopened are The Shakespeare (Joules), Golden Lion Inn (Holdens), The Bear and The Woodberry Inn, and we now have a new Belgian beer bar at Mercks in the High Street.







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By Steve James



Tom Stainer, CAMRA's spokesman, said "Pubs are struggling for several reasons. In part it's because of heavy taxes. For every pint you drink in a pub, a third of the cost is tax. Pubs are finding it difficult to keep their heads above water. The UK has one of the highest rates of alcohol duty in Europe. This has a knock-on effect on pubs, because they must raise prices to make ends meet. Pubs bring investment and employment, and they are community hubs. The way the system works is the more successful they are, the more pubs are punished for doing well. They're taxed on things like the size of the building, turnover and whether they have a car park – it penalises success".

"These shocking new figures show the huge loss that has been felt by communities up and down the country as beloved locals have closed down. By focusing on the stability of turnover from pubs and bars since the recession, this study fails to measure the loss of benefits that pubs bring to their communities. Pubs play a unique role in offering a social environment to enjoy a drink with friends, they combat isolation and loneliness and help people feel connected with their community. With a quarter of pubs closing in the last decade, we need

Government to act now to save our pubs from extinction. That's why CAMRA has launched a three-point plan to save the Great British Pub, calling for urgent reform to business rates, a full review of the Pubs Code and a lower rate of duty for beer sold in pubs".



However, craft beer has brought a new lease of life for pubs, and has got young people interested in beer again. The number of craft breweries is rising and there has been a growth in micro-pubs. Micro-pubs and bars are cropping up in larger towns such as Bridgnorth (Mercks) and Shrewsbury, and in smaller towns like Ironbridge (Coracle). And there are pub landlords fighting back against the closures, and transforming pubs that might once have gone bust in the centre of their communities.

So the message is visit your local.....regularly, because it may not be there when you next visit. Long live the local!

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The award of Bridgnorth branch Pub of the Season for Spring 2019 was made to the Boyne Arms, Burwarton on Tuesday 5<sup>th</sup> March. Licensees Tim & Michelle Ritchie have been in charge for less than a year, but a warm welcome awaits visitors to this delightful village pub tucked under the eastern side of Brown Clee Hill. Beers from Ludlow and Wye Valley are served from two bars: The impressive portico leads to a smart lounge and a smaller public bar to one side is accessed from the yard and car park.

The pub is adjacent to Burwarton House, the ancestral seat of the 11<sup>th</sup> Viscount Boyne and retains the atmosphere of a traditional village hostelry where landlord and tenant can meet on equal terms, as portrayed by the novelist PG Wodehouse in his description of the Emsworth Arms in Market Blandings.



Pictured: Tim Ritchie, his sister Nicola and his spouse Michelle.

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

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](mailto:LocAle.TES@gmail.com) or submit them at the next branch meeting.

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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)

## CAMRA National Beer Scoring Scheme

Surveyor \_\_\_\_\_

Mem. No. \_\_\_\_\_ Date of Survey \_\_\_\_ / \_\_\_\_ / \_\_\_\_

Pub \_\_\_\_\_

Location \_\_\_\_\_

GBG County Area \_\_\_\_\_ Score 0 - 5 \_\_\_\_\_

Beer \_\_\_\_\_ (Optional)

## CAMRA National Beer Scoring Scheme

Surveyor \_\_\_\_\_

Mem. No. \_\_\_\_\_ Date of Survey \_\_\_\_ / \_\_\_\_ / \_\_\_\_

Pub \_\_\_\_\_

Location \_\_\_\_\_

GBG County Area \_\_\_\_\_ Score 0 - 5 \_\_\_\_\_

Beer \_\_\_\_\_ (Optional)

### 0. No cask ale available.

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

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

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

**4. Very Good.** Excellent beer in excellent condition.

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



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**CAMPAIGN  
FOR  
REAL ALE**



By Steve James

The *Hansa Express* is a German Inter-City train which links the towns of Rostock and Stralsund on the country's northern coast. Both are fine Hanseatic historic ports on the Baltic Sea (known by the Germans as Ostsee). But they also have a variety of bars, brewpubs and breweries which are worth visiting. We recently decided to let the train take the strain and hunt out the beery delights available both in these towns and on Rugen island.



**Rostock** gained its economic importance in the 18<sup>th</sup>-20<sup>th</sup> centuries, including aircraft manufacturing and with Warnemunde to the north, and remains an important seaport. It has several interesting historic tourist sights, including the 18<sup>th</sup> century Neuer Markt and imposing St Mary's Church (13<sup>th</sup>-14<sup>th</sup> century). We began our beer hunting by tram to the **Brauhaus Trotzenburg** in parkland near the zoo. Established in 2001, this modern brewery/restaurant offers up to six draught beers, including Wildsau Dunkel, Sturbock bockbier, Platzhirsch helles, Frechdachs weissbier and seasonal beers.

The solyanka soup was excellent! Back in town, we visited the **Braugasthaus Zum Alten Fritz** in Warnowufer. This restaurant dates from 1998 and offers beers from the Stortebeker brewery, founded in 1827 in Stralsund. We had a sample tray of six beers, including Pilsener, Kellerbier, Schwarz, Baltik Lager, Bernstein Weizen & Roggen Weizen. Also in town, we visited **Zur Kogge** in Wokrenterstrasse, with a seafaring theme and lots of naval memorabilia, sampling Dingslebener Metzler schwarzbiere and Mann & Ohlerick Bier. In most German towns, the Rathaus (town hall) invariably has a bar or brauhaus in the basement and Stralsund is no exception. In the **Ratskeller** (Neuer Markt), we sampled a couple of bottles of Braufactum craft beer, including The Brale brown ale and Barrel, a 11.5% whisky and caramel stock ale, matured in whisky barrels (mmm!). As usual, the solyanka soup was excellent!



*The 'Molli' running through the street in Bad Doberan*

Not far away from Rostock is Bad Doberan. Here, the 'Molli' steam-hauled narrow gauge railway runs through the street and fields to **Kuhlungsborn**, a modern seaside spa resort on the Baltic coast. Here we visited the **Ostsee Brauhaus** in Strandstrasse, a



By Steve James

brewpub not far from Kuhlungsborn Ost railway station, to sample their Dunkel, Helles, Winterbock and Weissbier. The schnitzel was excellent!

Moving on to **Stralsund**, we found a very interesting UNESCO World Heritage Site city, with its port, shipyards and historic buildings, including brick, Gothic, Renaissance and Baroque buildings, with the 13<sup>th</sup> century Alter Markt, Gothic town hall and St Nicholas and St Mary's churches towering over the scene. Our first port of call was the **Fritz Braugasthaus** on the seafront in Am Fischmarkt. This modern restaurant offers craft beers from the **Ratsherren** brewery in Hamburg, including Pilsener, Rotbier, Pale Ale, Lager, West Coast IPA and Hopf Helle Weiss, along with 40+ bottled beers. The pea soup was thick and tasty! Also worth visiting is **Zur Fahre** in Fahrstrasse and the **Brasserie Grand Café** in Neuer Markt. The **Stortebeker brewery**, with its taphouse, lies about 1km south of the town centre.

Two bridges link Stralsund with the island of **Rügen** to the north on the Baltic Sea. This is

Germany's largest island and is a major tourist destination. A steam-hauled narrow

gauge railway (Rasender Roland) links Putbus with Gohren on the coast, and at one time, the island had over 10,000 holiday places and 20,000 campsites. In Nazi times, a large resort was built at Prora by the *Strength through Joy* organisation, with a huge concrete accommodation block, most of which is now derelict. Nearby, is the Railway & Technical Museum, which displays a huge streamlined Russian Class 03.002 steam locomotive. However, our first destination was **Rambin** to visit the **Rugener Insel Brauerei** in Hauptstrasse, not far from the railway station. This 35Hl micro-brewery was established in 2015 and only produces around 15 bottle-conditioned beers in a distinctive paper wrapping, using natural hops, speciality malts and open top-fermentation vessels. Here we had a "tutored beer tasting" with beer sommelier, Koyka, sampling eight of their beers, including Saison, Special Bitter, Strandgut Wood Pale Ale (brewed with woodchips), Überseehopfen IPA (with Japanese Sorachi hops), German Coast Double IPA, Baltic



*Impressive line-up of bottled beers at the Rugener Insel Brauerei*



Dubbel, Insel Kap Oatmeal Stout and Baltic Stout. With cheese and meaty nibbles, this was undoubtedly the highlight of our trip.

We then caught the train to the seaside spa town of **Ostsee Binz**, to visit the **Dolden Madel Braugasthaus** in Schillerstrasse. This is a sister to the Fritz Braugasthaus in Stralsund, and offers a similar range of beers, but we sampled Matrosenschluck Oat White IPA and Schronramer Imperial Stout. Once again, the solyanka soup was hot and tasty! Interestingly, the marketing leaflet talks about *"beautiful angelic women who harvest hops wearing nothing but a fig-leaf.....but whoever believes that has drunk too many of our fine beers"*.



*Rasender Roland with an old Trabant car*

So there are several beer destinations on the northern coast of Germany, and plenty of tourist sights to see, letting the train take the strain.

*Bier und prost ! (Beers and cheers!)*

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## April

Must check with my Branch and see if they have organised anything for Cider Month in May, probably not. Perhaps I should organise something, even if it is only a simple social in 2 pubs, might find some more Branch cider drinkers.

## May

I did it, I organised my first ever Branch Social, so proud of myself. Let's see how many turn up. Oh well only six of us but three new people, one who can't drink beer for health reasons and a couple where the wife drinks cider, her beer-drinking husband came along, we don't mind.

## June

Finally going to go round the Shropshire Cider Trail, always wanted to do it, now have a few cider friends, going to do it. Notice there is a regional trip to it on 20<sup>th</sup> July by train.

## July

My local Branch Festival. Turn up to a few with my ever growing band of cider friends, some are working the Festival, notice how much fun they are having, looks hard work though. See a bloke, actually see him quite a lot, he's giving a talk about cider. I ask one of my friends who he is "oh, he's Arsey". Later find out he is the RCC (Regional Cider Coordinator) Interesting he might be able to help me find out more about cider.

## August

My friends have convinced me to go to The *GBBF* in London, they have been before, bit nerve racking but safety in numbers. Can't believe how big the Cider Bar is, everyone on the Cider Bar is talking about Chris Stringer who died earlier in the year.

## September

Speak with the Branch about our CPOTY and how it's decided and how I can get involved. Now a Branch judge, Branches always wants volunteers. There are six pubs to judge.

## October

Cider Month again, I do the same social I did in May this time 20 people, friends I've met in the last six months from other branches have come as have the Cider wife and her beer-drinking husband, who is now drinking cider.

## November

Our Branch Cider Officer ask me if I want his job, he explains he once purchased a pint of cider for his then girlfriend, the Chairman saw him and deemed that enough experience to get the job. I jump at the chance. He asks when we can meet so he can give me all the paperwork, "God, what have I let myself in for?" We meet up, the paperwork isn't too bad, four reports a year to the RCC, monthly reports to the Branch. That's it. Phew. I'm sure there will be other stuff.

## December

Organise a Cider Social over Twixmas, write my first report to the RCC and Branch. Have a rest, it's been a hectic eight months so far. The Region is hosting the *GBBF-W* in Birmingham, next month. I've put my name down to work the Cider Bar, and it's my first festival working rather than drinking.

## January

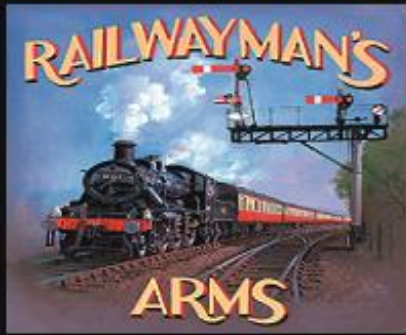
My Branch is now starting to organise its Festival in July, better turn up to the meetings. Knew there would be other stuff. Attend a National Cider meeting with the RCC, ask him about his job. He introduces me to some of the big chiefs on the *APPLE* committee; they are all friendly and welcoming. I remember some of them from *GBBF*. WOW still on a buzz after working *GBBF-W*, made so many new friends.

## February

Nominations for Branch Cider Pubs of the Year need to be sent to the RCC. Hope my Branch is organised, OOPS that's my job now. Check that the winner in October is still doing cider, he is, tell the RCC our entry.

## March

Start the year all over again, but with improvements. The social in May is now covering five venues, other pubs in the Branch are thinking of doing cider. As the RCC says "If you build it, they will come, just some people have a very long walk". The RCC is very helpful in pointing me in the right directions regarding Festival stuff, wonder how he got the job. Also help from National makes life easier in doing reports.



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The call for “a pint of the usual” is a familiar phrase used in pubs, but what about a pint of the unusual? With independent and craft brewers constantly pushing at the boundaries of beer styles and inventing new beer styles, the range of beers is ever increasing. This article looks at some of the more unusual beer styles.

## Sour Beers

These beers originated in Belgium, where Lambics, Gueze and Flanders style beers are popular. They tend to have a tart, acidic or even salty taste. Kriek has fruity berry flavours, with a slightly tart finish, while Framboise has similar fruity flavours, but with a lemon acidity. ‘Sweet and sour’ Flemish beers are full of character, but have a lactic acidity and vinegary fruitiness. They are brewed in two distinct ways, either being made with ‘wild’ yeast, with spontaneous fermentation, or by adding yeasts like lactobacillus, making what’s known as a ‘kettle sour’ beer. They come in a variety of

colours, many of them having fruit added. They tend to be a ‘Marmite’ beer; you either love them or hate them!

## Fruit Beers

Fruit beers take sour beers to the next level, especially when cherry, raspberry or blackberry has been added. They can also contain citrus fruits, such as orange, tangerine or grapefruit; in fact, virtually any fruit can be added. The citrus flavours tend to amplify the naturally fruity flavour which hops offer. For darker, colder nights, the flavours which damsons and plums give to porter can work really well, as found in beers like Titanic’s Plum Porter (particularly the Gran Reserve version). The variety of fruit beers is growing, as UK brewers perfect using fruit to create a really balanced, easy-drinking beer. Of course, all these added ingredients breach the 1516 German Reinheitsgebot Bavarian purity law, which limits the ingredients in beer to water, barley and hops (yeast was unknown then).



*Stamp celebrating the history of the Reinheitsgebot law*

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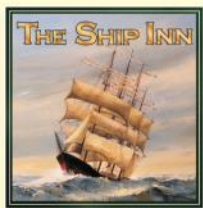


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## Wheat Beers

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, and can be dark (dunkel). Berliner Weisse (white) is a cloudy wheat beer, but it has a sour and tart flavour; often sweetened syrups are added.

## Rauchbier

This is smoked beer, where the grains are smoked with beechwood over an open fire during the malting process. Originally established in Bamberg, Germany, these beers can have a treacle-toffee aroma, with a clean, dry, creamy palate and a fragrant smokiness. Again, something of a 'Marmite' beer, but one which can grow on you.

## Brut IPA

India Pale Ale (IPA) originates 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). The term 'brut' is familiar in the world of champagne and sparkling wine, where it basically means 'dry'. So, a 'brut' IPA is simply a dry India pale ale. The dryness comes from an enzyme called amylase, which is added during the brewing process to help break down the complex sugars into smaller molecules which the yeast can digest more easily and convert into alcohol. This results in less sugar in your beer, and a drier, less sweet taste.

## NEIPA

NEIPA means 'New England' IPA, originating in Vermont, USA. These beers tend to be deliberately cloudy, hazy and very hoppy, and can sometimes taste and look more like a mango smoothie. Some think that, if a beer is cloudy, it has gone off, which may be true in some cases, but the haze in a NEIPA is deliberate and part of the enjoyment. This is an example of a traditional beer (IPA) where the style has deliberately been pushed to the limit. UK brewers have taken the original NEIPA style, but have developed it, using different hops, malts and other techniques. There are also East and West Coast IPAs, again originating from the USA, and each with their own particular characteristics, drawn from the types of malt and hops.



## Abbey and Trappist Beers

Abbey and Trappist beers are focused on Belgium and tend to be quite strong and richly flavoured, but can be distinctly dry. They are graded into 'single', 'double', 'triple' and even 'quadruple', depending on their strength, the latter being particularly potent. Since many Trappist monasteries also make



bread and cheese, these beers go particularly well with strong-flavoured cheeses. Familiar Trappist ales, such as Orval, Chimay and Westmalle, have now been joined by the English monastery of Mount St Bernard in Leicestershire, who now brew their Tynt Meadow Trappist beer.

### Marshmallow Beers

Finally, a word about marshmallow beers. These tend to be well-balanced stouts and porters, but with the addition of natural toasted marshmallow to provide more fermentable sugar. This gives the beer a smooth sweetness, ideal for a cold winter night, which is sometimes served with real toasted marshmallows!

So, instead of drinking your favourite tippie, why not be imaginative and try a more 'unusual' beer? Who knows, you may like it!

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# The Pub with No Bar - *The Eagle at Skerne*

By Ian Clayton

*In the 1990s, Yorkshire Television asked me to present a series of short documentary films about traditional pubs. I couldn't have landed a better job if I'd tried. My producer called me one day to say he had found a pub that was almost unchanged since the day it opened in 1823 and it still didn't have a bar. The Eagle at Skerne, a village of a few hundred souls on the Yorkshire Wolds, was on some sort of inventory of unchanged pubs. It took me as near to pub heaven as I have ever been. The pub's landlord was a grand old chap called Roy Edmond. Roy had taken on the pub I think in the 1950s, with his wife Sylvia.*

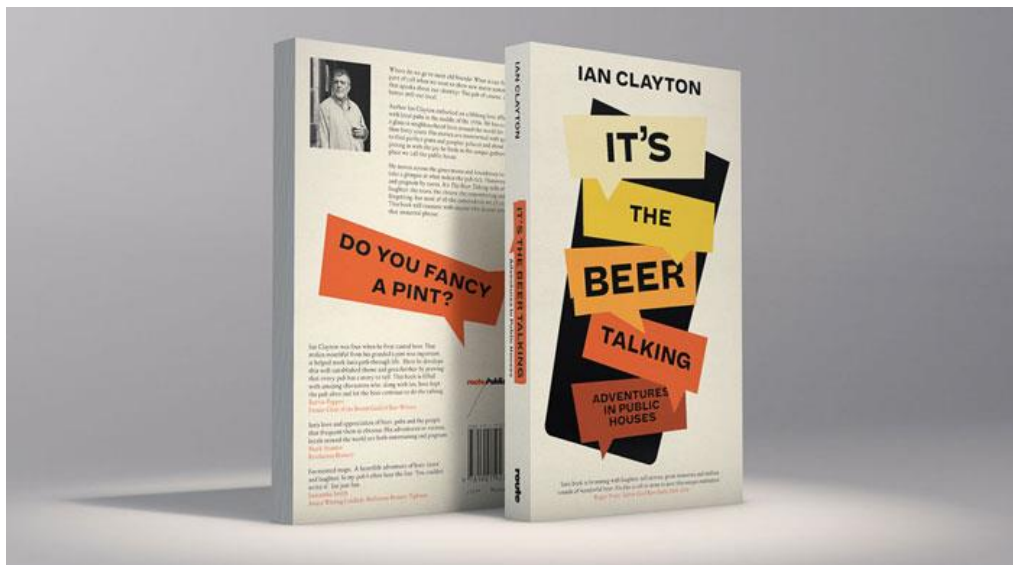
*The earliest rural public houses were farmhouses that opened up a couple of downstairs rooms and served beer from a back kitchen to the table in jugs. Over time the public part of the house became a pub and a counter or bar was added for serving. And as more time went by all of the other*

*decorations and additions came along, so that the original place no longer looked like someone's house, it became what we know as a pub. Except nobody told the landlords at The Eagle at Skerne and it stayed just as it was. To walk into the front door of that pub was to walk back two centuries. It was like touching old leather or opening an old photo album you thought you'd lost.*

Extract from *It's The Beer Talking: Adventures in Public Houses* by Ian Clayton.

Published by Route [www.route-online.com](http://www.route-online.com)

"Ian's book is brimming with laughter, tall stories, great memories and endless rounds of wonderful beer. It's also a call to arms to save this unique institution." - Roger Protz, Editor Good Beer Guide 2000-2018





### **The Railwayman's Arms, Bridgnorth**

The Refreshment Room is up and running, ready in time for the 2019 season to begin.

The pub itself will also be operating under new opening times for the coming months.:

Up until and including April 5th  
11:00 - 23:00

April 6th until October 6th, inclusive  
10:00 - 23:00

October 7th onwards  
11:00 - 23:00

### **The Shakespeare, Bridgnorth**

The Shakespeare is now under the management of Marie and Dave Whelan. The pub is host to live music at weekends (plus a monthly open mic night) and has recently unveiled a new menu. We wish Marie and Dave all the best in their new venture.

### **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!**





# 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 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 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  
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

## Beer Sudoku

To complete the sudoku puzzles,  
fill in the boxes such that the  
letters

**P I N T O F A L E**

are found in each row, column  
and 3x3 square without  
duplicates.

**Beginner**

		N	I			A	P	F
	I			F				
F			T		O		I	
		O		A				
E		F		I		N		L
				O		P		
	P		A		I			O
				N			T	
O	F	I			P	E		

**Intermediate**

		P				F	N	
	F		I					L
	E			P				T
		I		E	A			N
		E	L		T	I		
L			O	F		E		
O				A			T	
E					O		F	
	I	N				A		





# Get Your Thinking Caps On : Answers

Solutions To The Sudoku Puzzles On Page 47

T	O	N	I	L	E	A	P	F
L	I	P	N	F	A	O	E	T
F	E	A	T	P	O	L	I	N
P	N	O	E	A	L	T	F	I
E	A	F	P	I	T	N	O	L
I	T	L	F	O	N	P	A	E
N	P	T	A	E	I	F	L	O
A	L	E	O	N	F	I	T	P
O	F	I	L	T	P	E	N	A

I	T	P	A	O	L	F	N	E
N	F	O	I	T	E	P	A	L
A	E	L	N	P	F	O	I	T
F	O	I	P	E	A	T	L	N
P	A	E	L	N	T	I	O	F
L	N	T	O	F	I	E	P	A
O	P	F	E	A	N	L	T	I
E	L	A	T	I	O	N	F	P
T	I	N	F	L	P	A	E	O

## **Bridgnorth Meetings**

23<sup>rd</sup> April - 19:30

The Golden Lion, High Street

21<sup>st</sup> May - 20:00

The Malt Shovel, Highley

Minibus will depart from opposite The George at 19:30

25<sup>th</sup> June - 19:45

The Swan, Knowlesands

Minibus will depart from opposite The George at 19:30

23<sup>rd</sup> July - 20:00

The Old Gate Heathton at 20.00

Minibus will depart from opposite The George at 19:30

For Latest Updates

**See The Bridgnorth CAMRA  
Facebook Group**

**[www.bridgnorthcamra.org.uk](http://www.bridgnorthcamra.org.uk)**

## **TES Meetings**

9<sup>th</sup> April - 20:00

The George and Dragon, Much Wenlock

11<sup>th</sup> May

Mild in May Pub Crawl of Shrewsbury (details TBD)

More ideas, suggestions and bookings to  
Paul Bradburn 01952 510611 e-mail  
[paulbradburn8439@btinternet.com](mailto:paulbradburn8439@btinternet.com)

## **Market Drayton Events**

**No Information Provided**

For more information  
please contact  
Brynn Pass : [Bpass@btinternet.com](mailto:Bpass@btinternet.com)  
**07949 321442**

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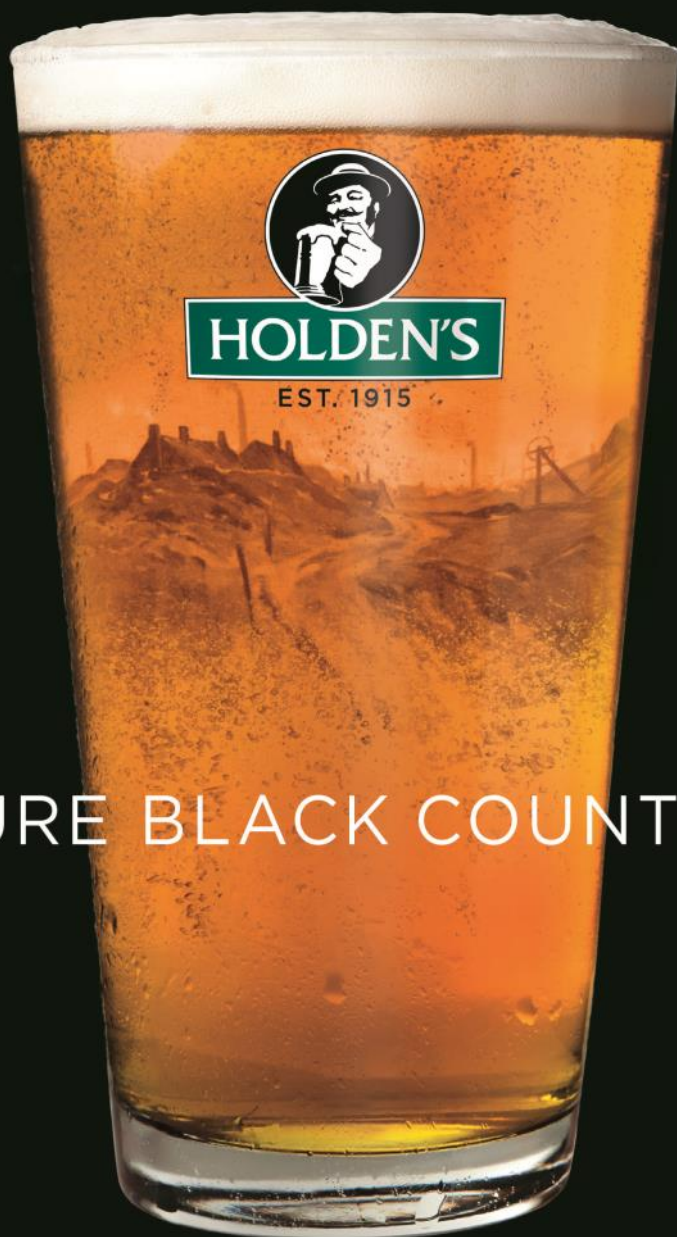
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Edwin Butler Bayliss, Black Country Landscape, early 1900s, oil on canvas.  
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