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Editor's Comments

Welcome to issue 22 of Ale Sabrina. The weather has not been too bad so far this year and as I always say in the July issue, let's hope for a long, hot summer. Last year my wish was granted, let's hope it is this year!

As I sit down to compose these notes on a hot sunny day in May, I am sitting outside one of my favourite pubs outside Shropshire. It's the Blue Anchor in Teignmouth, south Devon. I first visited the town in September 1961 as a 15-year-old with my parents who were celebrating their silver wedding anniversary (yes, I know what a lot of people call me but these dates prove them wrong). Anyway back to the Blue Anchor, which I first started using in 1964 back then it was a Devenish house with beers from Weymouth, beers were good but not out of this world.

It was frequented by foreign sailors (yes, I can say that as we were not in the EU then) who were from ships from the nearby docks. These ships took English china clay to the continent and ladies of the night were available to help them spend their money, it was also popular with locals and holiday makers.

How times have changed; it is now an award-winning free house run by a young couple, Adele and Luke. It has eight hand pumps, six selling an ever-changing selection of real ales and two selling real cider! Over the last four years having rediscovered Teignmouth, Janet and I have become irregular regulars. It is always our first port-of-call (after breakfast) and we are always made welcome by the staff and regulars, plus the beer is always in excellent condition. Teignmouth, like Bridgnorth, has a good selection of pubs and it is hard to do them justice on holiday; I can only think of five that have shut since the early 1970's but time plays tricks so I could be wrong!

While we were away on holiday, Janet and I were saddened to receive a text telling us that our dear friend Eric Linford had passed away. Eric was the ex-landlord of the Railwayman's Arms and a SVR volunteer. He will be sadly missed by all his friends. Cheers, Eric.

Cheers,
Bill Sturt



Bill Sturt
Editor of Ale Sabrina

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Beer Days Out - *Beer on the Cotswold Express*

By Steve James

Early on Saturday 18th May, we joined the Vintage Trains 'Cotswold Express' steam-hauled train to Oxford. Hauled by GWR Castle class loco 'Clun Castle' No.7029, built in 1950 and now back on the main line after several years of restoration, we boarded at Birmingham Snow Hill where the train left bang on time. We relaxed into our 'Club class' seats to enjoy the urban townscape of the Birmingham suburbs and Black Country, while enjoying a bacon roll and a glass of champagne. This is the way to travel! With much whistling past the Severn Valley Railway, we sped through Kidderminster and paused at Worcester Shrub Hill to take on other passengers. Routed via Gloucester and Stroud, Clun Castle virtually flattened Sapperton Bank and we arrived at Oxford shortly after 1230. Now there was time for some beer-hunting!



Our first port-of-call was the **Lighthouse**, a Marstons pub in Park End Street, which disappointingly only offered two cask ales, Brakspear's Oxford Gold and Bombardier. We then turned right immediately after the castle mound to find the **1855** craft beer/wine bar closed for renovation. Things were not looking good, so desperate measures were called for. Thankfully, the **Swan &**

Castle was close by, offering the familiar selection of Wetherspoons beers and meals. We sampled a quick glass of Woods Take 5. Better luck just across Castle Street where we found the **Castle**, Oxford's first Hook Norton outlet. A friendly pub with seven handpulls and six keg taps, from which we sampled Hook Norton Sundial and Merula Stout.



A quick walk through Westgate shopping centre found us at the **Royal Blenheim**. Things were getting much better, since this former Everards pub is leased to the local White Horse brewery in a joint venture with Titanic. Its 10 handpulls and 12 keg taps offer beers from both breweries, along with ever-changing guest ales, but we stuck with the house beers, White Horse Stable Genius bitter and Titanic Cherry Porter. Walking along Queen Street, we soon spotted the



historic **St Aldates Tavern**, where we had a quick half of Beavertown Gamma Ray. Around the corner in High Street, we moved on to the **Chequers**, down an alley off High Street. Another historic pub which has recently been refurbished by Nicholsons, it dates from 1466 when a money-lender's tenement was rebuilt as a tavern, hence the name. Its friendly staff offer up to nine cask ales, of which we sampled West Berkshire's Maggs Mild and Oakham Dragon in Bavaria.

A short walk away off Market Street is Oxford's Covered Market. Stalls offer high-quality food and craft goods, but the highlight has to be the **Teardrop** 'nano'-bar. Previously a fisheries stall and run by Brazilian, Christian Gyuricza and his wife, Luciana, it opened in 2019 as the taphouse for the Church Han microbrewery (cloudiness is purity!). It offers a selection of their beers on draught and in bottles, of which we sampled the hoppy Teardrop Citra and a bottle of Mat American Black IPA.



It was now time to make our way back to the station, but we could squeeze in a few more pubs. In St Michaels Street, we found the **Plough**, a former shop now converted to a pub. Offering four-five cask ales and a similar number of keg taps, it always has beers from

the local XT Brewery and so we couldn't resist a quick glass of XT 3 West Coast IPA & 13 Pacific Red Ale. We resisted a visit to Oxford's other Wetherspoons pub, the **Four Candles** (named after the Two Ronnie's sketch, with up to nine cask ales) and called into the **Grapes** in George Street. Formerly Beerd, it is now run by West Berkshire Brewery, where we sampled their Good Old Boy. Finally, we continued along Gloucester Street to the **White Rabbit** in Friars Entry. A small and friendly pub, with an interior listed in CAMRA's historic register, it has five handpulls and eight keg taps, all dispensing local beers. We finished our beer-hunting with a glass of North Cotswold Farrow Bitter and Shakespeare Macbeth. Nice to finish with a memory to the bard!

Unfortunately, we hadn't time to visit some of the other recommended pubs in the city centre, including the **White Horse** (used for filming episodes of Inspector Morse), **Turf Tavern** (Greene King), **Eagle & Child** (connections with JRR Tolkien & CS Lewis) and **Lamb & Flag** (Skinners & Palmers beers). Nor did we have time to visit the Cowley Road, where there are several historic and craft beer pubs, including **Brewdog**, **Big Society**, **Cowley Retreat**, **The Library** and **City Arms**. We'll have to return again for these pubs. Interestingly, we visited the city just after the Oxford Beer Week, organised by the local Oxford Brewers Alliance, who produced a useful guide to the pubs.

Re-joining our steam-hauled train, we returned home through the Cotswolds via Evesham and Pershore, with a cracking run travelling at up to 75mph. We couldn't resist a bottle of Bathams bitter on the way back home!



In Dublin's Fair City, Where Beer's A Necessity

By Steve James

Dublin is the capital of the Republic of Ireland, with a population of over a million people. Lying on the banks of the River Liffey, it is an historical and contemporary centre for education, culture, arts, administration and industry. It is also well known for the local 'Liffey water – Guinness stout. The brewery was established in 1759 and has eventually grown to be one of the largest breweries in the world. However, Dublin and Ireland in general now has a burgeoning microbrewery industry, starting in 1990 and now numbering over 60, including Franciscan Well, Galway Bay, Metalman, J W Sweetman, Porterhouse and Yellow Belly. We recently visited the city to see what was on offer and it was a bad day if we had to drink a glass of Guinness!



Our trip was part of a tour organised by the Railway Preservation Society of Ireland, involving a steam-hauled journey with 'Merlin' from Belfast-Dublin-Waterford. The train is apparently the only one which serves draught Guinness, along with a range of beers from the O'Hara brewery. Whilst on the train, we were able to sample O'Hara's 'Opseccion IPA, Irish Red Ale, Leann Follain stout, 51st State IPA, Irish Craft Lager,

Freebird IPA, Curim Gold wheatbeer and Notorious pale ale, either on draught or in bottle.

Arriving at Dublin's Connolly station, our first port-of-call was just across the road at **Brew Dock**. One of several Galway Bay brewery bars in the city, its friendly staff offer their own beers, along with other microbreweries, from 20 taps. We were spoilt for choice, but sampled Larkin's Dark Matter porter and Hillstown Goats Butt witbier, along with some of their own beers. We then caught the tram to visit another Galway Bay bar, the **Black Sheep** in Capel Street. From the 20 taps and two handpulls, we sampled Dot Barrel-aged Bourbon Extra Midnight Stout (mmm!), Boundary Export stout and Wild Weather Full of Beans. Crossing the River Liffey on the Ha'penny Bridge, we soon came to the **Porterhouse**. This is a traditional pub, on three floors and popular with visitors. It offers many of their dozen or so beers, along with local craft beers and over 150 local and imported bottled beers, from over 30 taps. We sampled their own Plain Porter, Wrasslers XXXX Full Stout and Oyster Stout, along with their Milkshake fruity IPA; a sample tray of three/four beers is available at €7. There's another Porterhouse close-by in Nassau Street.



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By Steve James

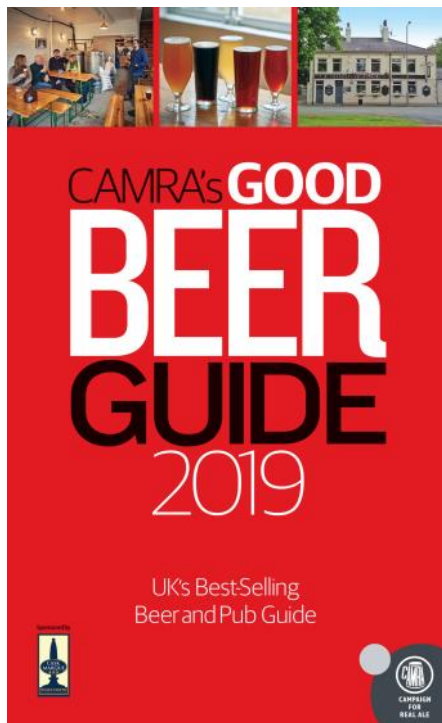
Not far away, just along the quayside, is the **J W Sweetman** brew-pub, which brews beers on the premises. A traditional pub, it offers seven of its own beers, along with guest ales, from its 14 taps, of which we sampled their own Seasonal Pale Ale, Weissbier, Washington Red Ale and Blonde Ale. Finally, after checking into our hotel, we visited **Against the Grain**, in Wexford Street. Another Galway Bay brewery pub, we decided to sample some of the guest craft beers from their 26 taps, including Five Lamps Red Ale, Trouble's Ambush & Dark Arts Porter, White Hag Black Boar stout and Yellow Belly's Citra Pale Ale & Wolf of Malt Street milk stout.



In High Street, the **Beer Market** bottle shop (Galway Bay Brewery) offers the opportunity to sample a wide range of local craft beers, including limited editions and one-off brews, to drink inside and to take away. Nearby is the **Artisan Brew Academy**, which hosts brewing workshops, where you can spend an hour and a half helping to brew the beers, milling the grain and bottling and labelling the beer (€40).

En route, we also visited **Waterford**, where we called in to the **Revolution** gastro-bar (it serves burgers and pizzas!), **Tully's Bar**, **Phil Grimes** and **Grady's Yard** (where we sampled a glass of Kona Big Wave Golden Ale all the way from Hawaii!).

So, Dublin is well worth a visit, although beer and food prices are on the high side, as to be expected in a tourist city, but you will be rewarded with some of the tastiest craft beers on our islands. Sláinte!





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Can The Can?

By Paul Appleton

Whatever next – real ale in a can! But can the can deliver? Paul Appleton wonders if this is ‘progress’ we can do without.

I can well remember the consternation among wine buffs when real corks were replaced with plastic stoppers. “The wine won’t taste the same,” cried some; “It won’t breathe like it’s supposed to,” opined others. Heaven forbid when, a few short years later, wine started to appear in bottles with screw top lids!

So how do real ale drinkers feel about their beloved tipple being sold in cans? We know that real ales can be sold in bottles, but cans? Yes folk, I’m afraid it’s true – if you haven’t come across it yet, micro brewers have successfully developed can-conditioned ale, with live yeast and natural carbonation from secondary fermentation. Bristol brewer, Moor Beer, received the first ever CAMRA accreditation for real ale in a can in 2016 – the beer qualifying as real ale under CAMRA definitions and passing scrutiny under laboratory quality control at the Great British Beer Festival at Olympia.

Canning beer isn’t new – the practice can be traced back to 1933 when the Gottfried Krueger Brewing Company of Newark, New Jersey in the USA, used heavy gauge tin cans produced for them by the American Can Company, requiring a ‘church key’ piercer to open them. The cans needed to be pretty robust to cope with the considerable internal pressure.

One problem with canning beer is that acidic beer reacts with tin and produces a metallic tang, so the next step was to devise a can

that had an inner lining too. It seems that these early cans were popular enough with customers and soon the method spread across the USA, then to other parts of the world, including Britain.

The Felinfoel Brewery in Llanelli was the first in the UK to produce canned beer, using locally-produced tin plate. The beer was sold in half pint cans that resembled those used today for Brasso and were sealed with a crown cork. The inside of the cans had a wax coating to avoid the beer reacting with the metal, which was fine until the cans were exported to warmer climes and the wax started to degenerate. The beer was popular with armed forces overseas during the Second World War, allowing a taste of ‘home’ while away for extended periods. And the beer was much easier to transport than beer in glass bottles. It is thought that the unpleasant taste experienced when the wax broke down in hot countries is what gave rise to the brewer’s nickname ‘Feeling Foul’!

After the War, beer can technology developed, with the first all-aluminium can introduced in 1958 by the Hawaii Brewing Corporation for its Primo beer. The ring-pull was then patented in the US in 1963, eliminating the need to have a tool to open the can – remember party four cans? Discarded ring pulls became a problem, with the sharp objects becoming a menace on the streets, occasionally ingested by wildlife, while sometimes they dropped into the can itself and would be accidentally swallowed, causing a choke hazard. The remedy arrived in 1975, with the invention of the first non-removable tab.



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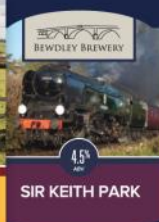
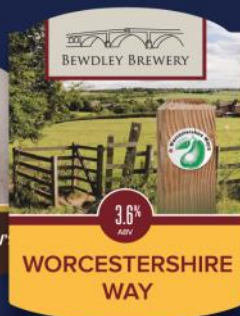
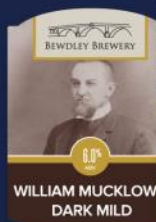
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So, with the successful development of the can as we know it today, it means that as a container, there is no difference between storing beer in a bottle or a can, provided the contents isn't affected by oxygen, heat or light. Cans being impermeable to light means that in theory, the can is actually preferable to the bottle, which goes some way to explain why an increasing number of craft and microbreweries are turning to canning beer, with all of its supposed advantages and to boot, an opportunity to present a more colourful and striking presentation on the shelves.

To real ale drinkers who enjoy their favourite tittle straight off the barrel or hand-drawn using a beer engine, this is anathema. Why even bother? Of course, craft brewing doesn't mean 'real ale', so the vast majority of canned beer on the shelves of supermarkets is pasteurised and not can-conditioned. It has recently been said that CAMRA has done its job and that its founding fathers are now out of touch with the modern world. Surely the next challenge then is to protect the way real ale is presented? In this ultra modern world of marketing hype, you can see that the younger generation will be drawn in by cans of interesting sounding beer in cans. Infinitely more interesting than the gassy lager we have had for many years now and undoubtedly more fashionable.

Is this a good thing? Some might argue that if canned beer introduces the younger imbibor to interesting beer, then they are more likely to choose it in the pub. Or is this instead likely to cause a further shift towards home drinking, with fewer younger drinkers likely to go into 'stuffy real ale bars' frequented by

the old order?

One reason that most small brewers haven't pursued canning is because of the cost. Instead, they have to decide whether to carry out their own bottling process – usually done by hand, or deliver the beer to a bottling plant where it can be done for them, often at a larger brewer. Canning has been out of the question, due to the prohibitive cost of installing a canning line. So how come so many of the new breed of craft brewers are having their products canned? The answer is, the emergence of the mobile canning plant.

A company called Them That Can, started operating in 2014, at first using second-hand equipment, but now owning four machines based in Newcastle, Leeds, Bristol and London. These machines travel in a long-wheelbase van and travel with a two- or three-man crew. The machines can fill up to 3,000 330ml cans per hour, or 2,400 440ml cans. This means that up to 15,000 cans can be filled each day.

Only good quality beer can be canned, so it is tested for levels of dissolved oxygen and carbonation, using special equipment, before the process begins. After the beer has been given the thumbs up, the machine is attached to the conditioning tank. After filling, the cans are sprayed with water to ensure there is no residue on the outside of the cans that could develop into mould.

Them That Can say that the majority of the 100 breweries they can for are producing canned beer that is carbonated, but around 6% of their output is currently can-conditioned beer and that this percentage is

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increasing slowly.

I'm not sure that I personally can bring myself to even try a can of 'real ale in a tin', it seems to fly in the face of everything that is good and proper about real ale, but then again, I'm one of those out-dated 'has beens', so what do I know? What I do know is that we are about to see a big increase in canned beer – once reserved exclusively for fizzy pop, cider and lager - and real ale at that. But can the can deliver? We'll no doubt soon see.

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It is now over 70 years since **George Orwell**, author of such books as *Animal Farm* and *1984*, wrote an essay which appeared in the *Evening Standard*, in which he described his ideal pub. He called it ***The Moon Under Water*** and it is no coincidence that there are more than 14 Wetherspoons pubs with this name, including the second largest pub in the country at Manchester.



The key points in his 1946 article can be summed up as follows:

- The architecture should be solid (Orwell preferred Victorian styles)
- An open fire in winter
- Different bars to enable everyone to enjoy the evening
- Games such as darts and dominoes to be played only in the public bar, so you can walk about in the other bars without worrying about 'flying darts'
- The pub is quiet enough to talk without a radio or piano
- Friendly staff who know their customers' names and where they don't, call them "dear", irrespective of age or gender
- It takes pride in its drinks and serves them well in decent clean glasses

- A good draught stout is served (Orwell's favourite)
- You can always get something to eat, albeit sandwiches, liver sausage or cheese and pickles, although it may not serve full dinners every day
- It has a decent garden where it is a pleasure to drink on a warm summer evening and where children can happily play

Orwell said his favourite pub would be only two minutes from a bus stop, but in a side street, where drunks and rowdies never seem to find their way there, even on Saturday nights. The clientele would mainly consist of 'regulars', who occupy the same chair each evening and go there for conversation as much as for the beer. There are no glass-topped tables, no sham roof beams, inglenooks or plastic panels masquerading as oak. The grained woodwork behind the bar, the cast-iron fireplaces, the florid ceiling stained dark yellow by tobacco smoke, the stuffed bull's head over the mantelpiece – everything has the solid, comfortable ugliness of the 19th century. There is a public bar, saloon bar, ladies bar, a bottle-and-jug off-licence and an upstairs dining room where you can get a meal six days a week. In winter, there is a good fire burning in at least two of the rooms. The pub is quiet enough to hold a conversation and any occasional singing is of a decorous kind. The barmaids take an interest in everyone and, are all middle-aged women, some with dyed hair, who never call you "ducky". The pub will sell tobacco and cigarettes, as well as aspirin and stamps and, is obliging in letting you use their telephone. And a pint of beer will never be served in a glass without a handle.



Beer Days Out continued

By Steve James

Orwell finished his article by saying that he knew of no pub with all these qualities – in fact, The Moon Under Water did not exist. He concluded that *“if anyone knows of a pub that has draught stout, open fires, cheap meals, a garden, motherly barmaids and no radio, I should be glad to hear of it, even though its name were something as prosaic as the Red Lion or Railway Arms”*.



Although Orwell very much sentimentalises his ideal pub, it is unlikely that a pub with all his preferred characteristics would be commercially viable today, particularly with modern regulations, health and safety issues and pub practices. However, Tim Martin (Wetherspoons MD) once remarked that he models his pubs based on Orwell's description, with cheap beer, good conversation, motherly barmaids (?) and solid architecture. And there are several pubs which still display many of Orwell's favourite features. Long may they continue to thrive.

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By Steve James

Barcelona is the second largest city in Spain and is the capital of Catalonia in north-eastern Spain on the Mediterranean coast. It is an historic city, founded in Roman times and, is one of the world's leading tourist, economic, manufacturing, trade fair and cultural centres, which has a major influence on commerce, education, entertainment, fashion, media, science and arts. It is also home to FC Barcelona, one of the world's largest and richest football clubs, established in 1899. The Gothic Quarter contains many medieval, Art Deco and modern buildings, as well as Antoni Gaudí's huge (and still unfinished) Sagrada Família basilica, along with several museums, street markets and UNESCO World Heritage Sites. The extensive tram network makes getting around easy and a tour on the open-top bus is recommended. It also has a large number of bars, brewpubs and microbreweries, which are well worth visiting.

Our first port of call was **BierCab**, a modern craft beer café in Calle Muntaner. We were spoilt for choice with some 30 taps to choose from, offering beers from Spain, Europe, Scandinavia, England and USA, but we settled on a sample tray of Naparbiere Black Blade Stout, Odyssey Skills, Lervig Basqueland, Pepper Johnson Imperial Stout and Espiga Hazy Fall IPA. Just a few doors away is the **Barcelona Beer Company**, where a variety of local home brewers brew their beers, including Cerdos Voladores & Miss Hops IPAs, Sr.Lobo Milk Stout (with chocolate & orange) and Barcelona APA.



Probably one of our favourite brew-pubs was down on the seafront at Placa Pau Vila. Here the **BlackLab Brewhouse & Kitchen** brews a variety of beers and serves some delicious meals. We went there several times and sampled their 1480 APA, Claudia AIPA, La Normal Blonde, LocalBeer Brut IPA and Black Comedy Black IPA, all very tasty and in excellent condition. And the burgers are excellent!



We planned to visit **Edge Brewing** brewery, but unfortunately public access is no longer allowed. However, we sampled two of their beers at **Chivuo's** in Carrer del Torrent de L'olla: Apassionapa APA and Voila Blonde. However, we were successful in visiting the **Garage Beer Company** (Carrer Consell de Cent), established four years ago. From the 11 taps, we sampled Left Saigon IPA, Kaiser stout, That Chihuahua Double IPA, No/

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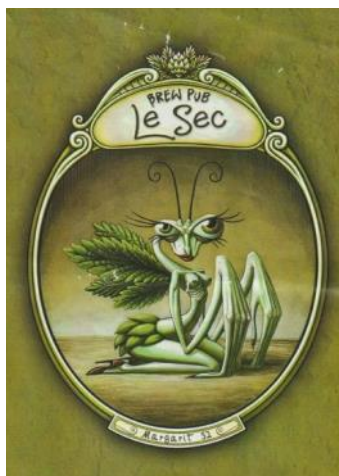
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By Steve James

Country Imperial Stout and Triangles India Session Ale. At **Kraftank**, a brew-pub in Carrer Diputacio, we sampled their Staying Alive Red Ale and Juicebox Pale Ale.

Abirradero (Calle Vila i Vila) is another brew-pub with 36 taps, established three years ago, where we sampled their Fermun Relaxing Coffee/Milk Stout. We also visited **Brew Pub Le Sec** in Margarit, to sample Creedence Beerwater Revival (!) and A Perfect CircAle IPA.



No visit to a city like Barcelona is complete without calling in at the local **Brewdog** bar in Casanova. As well as offering the familiar range of Brewdog beers, we sampled their Beatnick Raspberry Cheesecake Imperial Stout and Paradox Rye Imperial Stout, not seen before in the UK. The **Cocovail Beer Hall** (Arago) was established nearly three years ago and offers 24 taps, from which we sampled Vic Mumbai IPA, La Sitgetana Collab 5, Hope Kaleidoscopic NEIPA, Espiga Black IPA and Tibidabo Pop Ink Stout.



Barcelona abounds with many other bars and restaurants which offer craft beers from Catalonia and other parts of Spain. One of our favourites was **Ale & Hop** (Carre Basses de Sant Pere), where we sampled Kees Caramel Fudge Stout (yummy) and Gipsy Hill Galaxy Pale Ale. At **Barna Brew** (Carrer Parlament), we chose Moreneta Brune and Abat Belgian Strong Dark Ale, whilst **La Rovira** (Carrer Rabassa) is a tiny bar/restaurant with 16 taps, including their own Placa Rovira IPA. We also found **La Bona Pinta**, a small bottle shop in Carrer de la Diputacio, with eight taps, from which we sampled Baltique Porter and La Pirata Pils. Close by is the **Cerveseria La Més Petita**, where we had a quick glass of Vibrant Forest Umbrall Abyss Russian Imperial Stout from its eight taps.

So Barcelona is an excellent destination to visit an historic town, see the tourist sights and sample some excellent Spanish craft beers in a variety of bars and brewpubs.

Cervezas y aclamaciones! (Beers and cheers!)



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Bridgnorth has a new brewery! On Friday 3rd May 'Severn Valley Ales' opened its doors to the public. Manager Chris Dayus welcomed visitors to the plant, situated off Faraday Drive on the eastern edge of Bridgnorth, offering the three ales currently being brewed. These are SVA, a 4% light-coloured session ale made with extra pale malt; Cartway Gold, at 4.2% a fuller-flavoured golden ale and Old Mo – 4.8% with a full flavour provided by Classic El Dorado and Simco hops from North America.

At the time of the visit, beers from the brewery are available at the Bassa Villa and the George in Bridgnorth as well as the George and Dragon, Much Wenlock and the Bellman's Cross in Shatterford. However, Chris has every expectation to be able to sell his ales in many more establishments.



In the picture are (from left to right) Chris Dayus, Andrea Dayus, Steve Farrell and Kaz Sawbridge.

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The Malt Shovel

The award of Bridgnorth branch Pub of the Season for Summer 2019 was made to the Malt Shovel, Highley on Tuesday 22nd May. In recent years the 'Malt' has endured a chequered career, but since the arrival of Carol and her team less than a year ago its fortunes are looking ever brighter. When they took possession back in September last year, they found little more than a shell of a pub with many mains services damaged or missing. After a short period of closure while the major task of refurbishment was started, the pub is now growing in popularity with locals and visitors.

Situated at the North-west end of the village, the pub has extensive views across central Shropshire and provides a perfect location to enjoy a drink and/or meal while watching the sun set over Brown Clee Hill. Landlady Carol Ahern looks after the bar along with Husband Kevin while Lucy Burge is in charge of the cellar which, on the occasion of the presentation was hosting Ludlow Gold and Bitter as well as the ever-popular HPA from Wye Valley. Not to be forgotten is Lucy's partner Chris Taylor who makes up the fourth member of the team.



With new caring owners, the Malt Shovel deserves the support of all who love the traditional British Country Pub.

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

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

Please email your nomination (with your name and membership number) to LocAle.TES@gmail.com or submit them at the next branch meeting.

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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.

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**CAMPAIGN
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By Steve James

Loughborough is the second largest town in Leicestershire and home to Loughborough University and College. It has many claims to fame, including the first destination for a Thomas Cook package tour. The world's largest bellfounders, John Taylor, made the great bell for St Paul's Cathedral here and the town was home to the Falcon steam locomotive and motor car works, now Brush Traction. And don't forget to visit the Grade II listed Carillon tower in Queens Park – perhaps the bells will be ringing! Loughborough is also home to the Great Central Railway – a twin-track mainline heritage railway which runs south from here to Leicester North and is planning to run further north to Ruddington. In September, there is an annual beer festival at the railway, so a good reason to check out the bars and beers both here and in Loughborough.

We started our journey at Loughborough Central, a short walk along the Grand Union Canal from the mainline railway station. In the centre of town, in Wood Gate, is the **Organ Grinder**. Formerly the Pack Horse, this former coaching inn was taken over in 2012 by local brewer, Blue Monkey, as one of their taphouses. It always offers a good selection



of their excellent beers from the eight handpulls, along with a few guest ales, of which we sampled BG Sips, Guerilla and Infinity, along with Fixed Wheel Through and Off. Nearby, is the recently-opened **Wheeltapper** bar, with a good selection of craft and real ales from 26 taps, of which we sampled Almasty American Pale Ale and Market Harborough Dry Stout.



In The Rushes, guess what, we found the **Swan in the Rushes**, a traditional pub owned by Castle Rock brewery. It has 10 cask ales available, including their beers, but we sampled guest beers Ilkley Mary Jane and one of my favourites, Titanic Plum Porter. Just opposite was one of the local Wetherspoons pubs, the **Amber Rooms**. In addition to the familiar offerings, we sampled Salopian Lemon Dream. Nearby is the **Needle & Pin**, a tiny convivial micro-pub in a former electrical shop. From the four handpulls, we had a tasty glass of North Riding US IPA (V17) and Fudge Brownie Stout; look out for the vinyl collection upstairs.



In Churchgate, we found the **White Hart**, where we sampled a pale and hoppy Old Sawley Little Jack. Nearby, in the other Wetherspoons pub, the **Moon & Bell**, we couldn't resist a glass of Dark Star Hophead. In Nottingham Street, we found the **Tap & Mallet**, an historic pub offering five beers, of which we sampled Salopian Oracle. Just outside the town centre in Ashby Road, we found the **Generous Briton**. This traditional two-roomed corner pub reopened in 2017, and now offers seven real ales, of which we sampled Oakham JHB and Timothy Taylors Boltmaker.



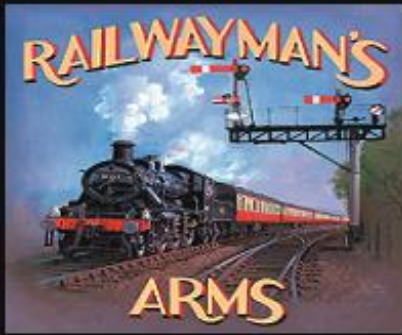
Next day, it was time to take a journey on the steam train and sample the ales at the beer festival. In total, over 70 guest beers were offered at the various venues along the line. At the main bar on Loughborough Central railway station, we sampled Gloucester Brewery Cascade, Maypole Gate-Hopper and Hippy Killer Natty Dread milk stout. Paying £17 for an all-day runabout train ticket, we could travel up and down the line as many times as we wanted. Joining the train, our first stop was Quorn & Woodhouse. Before sampling the beers at the station, we walked 200m to the **Manor House** in Woodhouse Road. This hotel was actually built by the Great Central Railway to serve passengers and is now a gastro-pub offering Charnwood Salvation and Timothy Taylor's Landlord beers. We then returned to sample some of the beers at the station real ale bar, including Holden's Black Country Mild, Nottingham Centurion and Heritage Masterpiece IPA, while watching and listening to the sounds of the traction engines and vintage cars.



Rejoining the train, we were soon crossing Swithland Reservoir on the impressive viaduct before reaching Rothley. At the small real ale bar at the station we sampled

Sadler's Peak Blinder and Gloucester Gold. Back on the train, we soon reached journey's end at Leicester North station. No real ale bar here, so we watched the steam loco run round the train and returned to stop off again along the line.

Leicester North station is some distance from the centre of Leicester, but if you do make it to the town centre (Kinchbus or bus nos. 22A/25), recommended pubs include the Kings Head (Black Country Ales, near New Walk), Criterion (micro-pub) and Blue Boar (Millstone Lane), Distillery and Firebug (Stonegate), the Ale Wagon (Hoskins), the Western (Steaming Billy) and Salmon (Black Country Ales). Using the No.31 bus along the London Road will bring you to the Real Ale Classroom (!) in Allendale Road, a cosy micro-pub with five ales served straight from the cask, while in Braunston Gate, you'll find the West End Brewery taproom with house beers and six other local ales. Next to the main railway station is the Parcel Yard (Steaming Billy), from where you can go back by train to Loughborough.



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Saturday 25th May 2019 was a day which dawned clear and bright, with the promise of sunny weather throughout and it was with great anticipation at 11am that we (Bridgnorth sub-branch members) awaited the arrival of the coach which had already picked up Wellington and Telford and East Shropshire folk from further north in the county.

So with a healthy contingent of 39 on board we first travelled over the river Severn to Cleobury Mortimer, home of the excellent Hobson's brewery. Founded in 1993 by the Davis family, over the past 26 years they have grown to become a leading brewer in the area. We were welcomed there by Head Brewer, Paul Albini and Kitchen Tap Manager, Duncan Turner and provided with the opportunity to sample their very good mild and '25' brews, plus a taste of new 'Mandarin' ale which is in development. A selection of excellent cheeses from

Leominster's Monkland Dairy along with pork pie and chutney were provided to help the beer down. The main reason for the visit was to present Paul with the 2019 Brewery of the Year award which is very well deserved indeed. Finally, a brief tour of both of Hobson's brew houses was provided, which included some very interesting stories of the history and development of the site, including some fascinating nuggets such as how Polish hops ended up in the Twisted Spire recipe!

It seemed all too soon when we were called back to the coach to continue our tour of the Marches – on our way to the Fighting Cocks in the tiny village of Stottesdon. At times on the very rural journey it seemed that the coach was touching both hedges, but we got there safely to be rewarded by a fine selection of four beers on hand pump, all in good condition. Wye Valley HPA and Butty Bach, Ludlow Blonde and Hobson's Twisted Spire were all sampled by various members of the group.

Once again time was against us so it was back to the coach and along to the hamlet of Kinlet, where we visited the Eagle & Serpent. A previous winner of the Bridgnorth group's Pub of the Season award it was no surprise to many of our group the Hobson's Mild and Town Crier were served in a condition every bit as good as the ales offered at the brewery. HPA from Wye Valley was on tap here as well, also perfectly kept.

Time seemed to be moving even faster (the effect of beer on the brain?) when the call to the coach led us on to our final destination, across the Severn again to end up at the Lion



Hobsons Head Brewer Paul Albini receives our Brewery of the Year 2019 award from CAMRA chairman Adrian Zawierka

O'Morfe at Upper Farmcote, a village so small it just seems to consist of the pub... This house is a great favourite of our CAMRA branch and we were there to present licensee Sam Jervis with not one but two awards! Firstly the 2019 Rural Pub of the Year but also the Barry Malone Memorial Shield, both given by our chairman Adrian Zawierka. Once again, a good selection of five ales all in excellent condition were on offer, HPA and Town Crier, along with Three Tuns XXX, Enville Ale and guest ale Sharp's Sea Fury.

There was one final call to leave and all too soon the Bridgnorth contingent were decanted out at the Foster's Arms in Low Town Bridgnorth and with a brief wave the coach departed north with the remainder of the group on board.



Licensor Sam Jervis of the Lion O'Morfe receives our Rural Pub of the Year 2019 award from CAMRA chairman Adrian Zawierka

Finally; many thanks to our hosts at Hobson's Brewery and to our Social Secretary Paul Bradburn for organising a superb day out.



Hobson's Kitchen Tap Manager Duncan Turner, Hobson's Head Brewer Paul Albini, CAMRA chairman Adrian Zawierka and members of Telford & East Shropshire CAMRA celebrate at Hobson's Brewery



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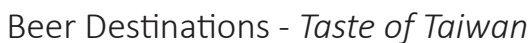


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By Steve James

On our recent visit, we focused our beer-hunting on Taipei, the capital city. This is indisputably the craft beer centre of the country. However, Taiwan does not have much of a beer-drinking culture. Most people prefer to socialise with a beer when having a meal in a restaurant. Drinking beer in small bars has only recently become popular, mainly with students. Hence, our first port-of-call, the **Jolly Brewery & Restaurant** in Downtown Taipei, one of several in this small chain of brew-pub/restaurants. We had a sample tray of their six beers, including Pale Ale, Pilsener, Weizen, Stout, Scotch Ale and 7% Special Brew (NEIPA), all of which were true to taste. There are also several hostels in and around the downtown area (such as **Oxygen**) which serve a limited range of local craft draught beers at reasonable prices.

A short walk away is the Xi-Men district, which has a small concentration of craft beer bars. **No.58** has a large selection of foreign and Taiwan craft beers, with take-aways available. The **Xi-Men Beer Bar** is a cosy craft pub, with a great selection of craft beers and very friendly staff. **Driftwood** is more into cocktails and food, but also has several craft beers on tap.



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By Steve James

In the Beimen district, we visited the local **Mikkeller** bar. This offered not only a good range of Mikkeller's Danish beers, but also some local Taiwan craft beers on tap and in bottles. We sampled Mikkeller Beer Geek Breakfast Stout, Taiwan Head Brewers' Major Heat Jasmine IPA and Coffee Stout and Omnipollo Nebuchadnezzar IPA. A short walk away, we found **Beer Ammo**, a small bottle shop where we could sample draught and bottled beers on the premises. We tried Taiwan Head Brewers' Stout. Around the corner is **Beer Cat**, a small craft beer bar with eight ever-changing taps, including beers from Taiwan Head Brewers and Taiwan Ale Brewery.



In Taipei, there are three **Zhang Men** brewery taprooms. We visited the taproom near Tungmen metro station in the Yong Kang district, which offers its own and local craft beers from its 20 or more taps. In the Xinyi district, we found the **Buckskin Beerhouse**. Launched in July 2018 by the company that makes Kavalan whisky (King Car Group), they brew two German-style beers using imported malt, yeast, hops and brewing equipment from Germany, including

a tasty Munich Helles and Hefeweizen. These are also available in local convenience stores. Not far away is the **BeerGeek Micropub**, with a range of local and imported craft beers (often including Sierra Nevada). On *Tuesday Brewsday*, these are at happy-hour prices as a special treat for the many ex-pats who frequent this small cosy pub. The vintage arcade and pinball machines are a bonus.

Craft beer is also readily available in the ubiquitous 7/11 and Family Mart convenience stores, which often have a surprisingly good range of Taiwan canned and bottled beers. During our visit, we managed to sample Taiwan Head Brewers' Chocolate Stout and Tea Ale (made with tea!), along with Formosa Brewing Robust Porter, Sunmai Coffee Stout, Honey Lager and Rye IPA and TW23 Pale Ale. And surprisingly, one of the key tourist sites in Tainan (Anping Tree House) had the full range of Taiwan Head Brewers' beers available in their souvenir shop!





Of course, we didn't forget the tourist sites while beer-hunting in Taipei, including the second tallest building in the world (Taipei 101), the changing of the guard at the Chiang Kai-shek Memorial Hall, complete with its presidential cars and several temples and palaces. We also visited the 2,200 metre-high mountainous area of Alishan and saw the sunrise at 5.30am. Here, we took a journey on the narrow-gauge Alishan Forest Railway, with its unique American Shay steam locomotives, made more scenic with the spring cherry blossom, azaleas and rhododendrons. But I don't need to see or eat another xiaolongbao white dumpling ever again, and watch out for the snakes and earth tremors!

So Taiwan has a growing craft beer scene, with a great variety and range of beer styles which complement any tourist or business visit.



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

Intermediate

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



Get Your Thinking Caps On : Answers

Solutions To The Sudoku Puzzles On Page 47

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

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

Bridgnorth Meetings

23rd July - 20:00

The Old Gate Heathton at 20.00

Minibus will depart from opposite The George at 19:30

27th August - 20:00

Old Castle, Bridgnorth

24th September - 20:00

The Down, Chetton (TBC)

For Latest Updates

**See The Bridgnorth CAMRA
Facebook Group**

www.bridgnorthcamra.org.uk

TES Meetings

9th July - 20:00

Cock Hotel, Wellington

13th August - 20:00

Elephant and Castle, Dawley

10th September - 20:00

Three Horseshoes, Sambrook (TBC)

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

Market Drayton Events

No Information Provided

For more information
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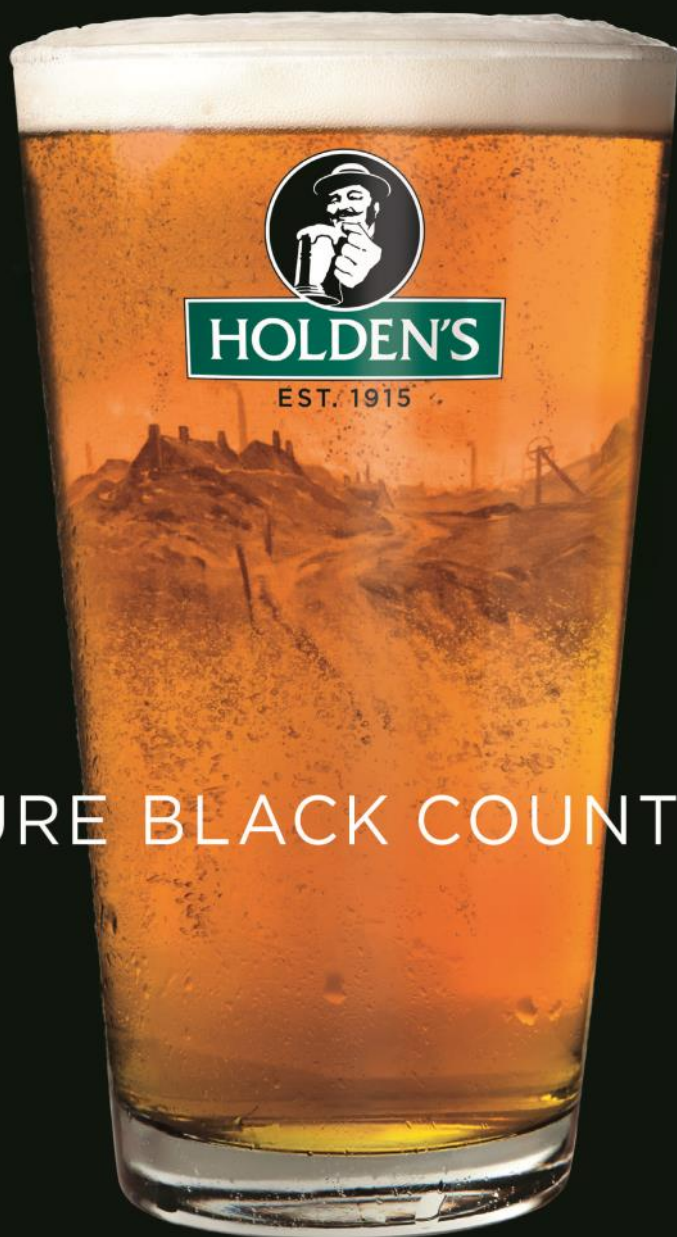
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