

Shakesbeer

Newsletter of Shakespeare branch of CAMRA - Real ale in Shakespeare Country and The Vale



FREE
Please
take one

ANDY BLOWS HIS TRUMPET AFTER 30 YEARS

It had been quite a few weeks in the planning with a large emphasis on secrecy. November 12th 2013 was the night set for the deed and Shakespeare CAMRA gathered to celebrate the great event.

A large crowd had turned out at the **Crown & Trumpet**, Broadway with contingents from both the local Shakespeare CAMRA branch and our neighbours, North Cotswold CAMRA. Branch Chairman Lloyd Evans addressed the crowd detailing Andrew's achievements which was followed by a presentation of an engraved pint mug congratulating him on his 30 years tenure!

Andrew Scott has been in residence at the pub for 30 years exactly this year - we have to take a moment and appreciate that as in today's pub industry people can only be but a fleeting glance in an establishment. Andrew also spent a number of years during the early days of Shakespeare CAMRA involved in the branch organising trips and various events and continues to hold CAMRA's values to heart having recently taken time out to visit London on the campaign for the beer duty escalator. During Andrew's time here since 1983, they have spent 28 out of the 30 years in the Good Beer Guide which again is a massive

achievement since the guide was started only 11 years before, 22 of these years are consecutive taking us in to 2014. There are not many establishments that can lay claim to this immense achievement! During his time at the pub, Andrew has made this beautiful 17th century inn, tucked behind the village green in Broadway a must stop for locals, walkers, tourists, foodies and the holiday maker offering local food, beers [including local brewed specials for the pub]



and accommodation to enjoy the fruits of the Cotswolds.

So hopefully you'll join me in wishing Andrew a huge congratulations on his achievement as Landlord at the Crown & Trumpet and wish him many more happy and successful years.

Hip hip hooray, hip hip, hooray...



Use your mobile
phone's QR
reader to scan

**CAMRA
CHAMPION
BITTER
WEST MIDLANDS
2013**

**PURE GOLD IS
A REFRESHING
GOLDEN ALE.**

BREWED WITH ENGLISH MARIS
OTTER AND CARAGOLD MALTS
PLUS NORTHERN BREWER,
HEREFORD GOLDING AND STYRIAN
GOLDING HOPS TO CREATE A ZESTY
AND CRISP ALE WITH A DRY FINISH,
MAKING FOR A VERY SATISFYING
AND EASY DRINKING BEER.



WWW.PURITYBREWING.COM

Chairman's Letter

For those of you who normally receive *Shakesbeer* in the post you will be used to a word from our Chairman, Lloyd Evans. We have decided to include this in the magazine so that those who might be thinking about coming and joining the branch in a more active way can see a small summary of what we get up to that previously may not have made it in here.

Hello Branch Members,

Since my previous letter for the Autumn magazine I have had the pleasure of presenting Andrew Scott a branch certificate in recognition of his thirty years stewardship at the **Crown and Trumpet** in Broadway. A rare event in any CAMRA branch but in Andrew's case it is thoroughly deserved as the pub has been included in the GBG for twenty eight of those thirty years and twenty two years consecutively since 1993. I would also like to thank the members of both Shakespeare and North Cotswolds CAMRA who made the presentation evening such an enjoyable event for everyone concerned.

There was also a very good turnout to our beer festival helper's trip which this year went down to Bristol to present the beer of the festival award to the *Bristol Beer Factory* for their excellent *Milk Stout*. This trip is arranged every year as a thank you to everyone who helped at the festival and on that note I am in a position to confirm this week that next year's event has been booked for the weekend of the 13th and 14th of June with I'm pleased to say a number of planned improvements including access to a much larger floor space. Needless to say we need your help and if you want to be involved please look out for details of the festival meetings and the staff "signing up" forms which will appear on the respective web sites.

Also with regards to some of the more "interesting" nights of branch discussion can I also draw to the attention of all CAMRA members to the 25th February which is set aside for the second of our two meetings where we will decide upon our entries for next year's Good Beer Guide. For those of you who may not have been involved in this process previously we usually produce a longer list of pubs that deserve further observation at the first meeting before using this list to select the final entry at the second. As last year the venue for these meetings will be the **Swan's Nest** in Stratford which will hopefully prove to be a central location in the branch for all concerned.

Finally on the 21st January we presented the **Golden Bee** in Stratford with Winter branch pub of the season. An award which is, in my opinion anyway, long over due but given in recognition of all the hard work shown by Tammy and her staff over a number of years in supporting Real Ale through organising various beer festivals, meet the brewer nights and the pubs involvement in various community events.

NEXT BRANCH MEETING...

February 18th at the Queens Head, Sedgeberrow at 8.00pm.

Best wishes as always, Lloyd



Pub News & Reports...

Lower Quinton

The College Arms - On a recent visit it was found to be having SKY TV available and a hand pump serving *Hooky Lion*.

Long Marston

The Masons Arms - Our roving reporter visited here during late 2013 to find two beers available - *Fullers London Pride* and *Black Sheep Bitter*.

Tredington

The White Lion - The villagers had been waiting for the reopening of the village pub for sometime and they were not to be disappointed. On initial opening *Hooky Bitter* and two from *Church End* were available with food promised by the end of the year. The pub can be reached by Bus, No. 50 & 50A stopping right outside. Although sadly they have been affected by the flooding and are temporarily closed but are, as we speak, working very hard to reopen (early Jan 2014). Check the website to keep updated... whiteliontredington.com

Ettington

The Chequers was found to be serving 3 regular beers being *St Austell Tribute*, *Greene King IPA* and *Hooky Bitter*. At this time of year on a cold day a real fire awaits. Closed on Mondays.

The White Horse had one regular pump available at the time serving *Thwaites Lancaster Bomber*, they are open lunchtimes and evenings seven days a week.

The Houndshill - open lunchtimes and evenings seven days a week and offering two pumps with one always serving *Purity Gold* and a regular

changing guest - at the time being *Timothy Taylor Landlord*.

Halford

The Halford Bridge - Serving two regular beers being *Hooky Bitter* and *St Austell Tribute*. Open all day and you can get there by bus on the no.50A.

Wellesbourne

The Kings Head was found to be serving a particularly well kept *Purity UBU* on a recent visit.

Tysoe

The Peacock had *Prescott Grand Prix* and *Youngs Bitter* on hand pump as well as the regular *Adnams Broadside*.

Oxhill

The Peacock - the regular beer is called *Peacock Ale* and is specially brewed by the Wychwood Brewery. The other beers were *Doom Bar* and *Pedigree*.

Kings Coughton

Moat House - We learn that sadly this weekend (Saturday 25th Jan) it has closed its doors through financial woes. Being a Punch establishment we wait to see its fate.

Kineton

The Carpenters Arms has a new landlord called Shane who has worked at the pub before but is now the boss. He took over early January and hopes to expand the number of real ales available. On our visit there was just *Hobgoblin* on hand pump.

The Swan Hotel had four beers on hand pump. These were *Hobgoblin*,

North Cotswold Shagweaver, *Mansfield Cask* and *Doom Bar*.

The Kineton Sports & Social Club

had two beers available. These were *Purity UBU* and *Eagle* from Charles Wells. The club has SKY Sports TV.

Welford

Four Ales - As one closes another opens, we have learnt this pub is to open once more now in the hands of "The Steak & Cider Works, pub company" bringing with them their fantastic menu and a great range of ciders and ales.

Shipston-on-Stour

Shipston-on-Stour Rugby Football Club had two beers on hand pump.

These were *Greene King IPA Gold* and one called *Gangly Ghoul* but this just had a hand-written pump clip. The club was very pleased to have had a visit



recently from Prime Minister Cameron who had come to watch his son play in a juniors competition. He posed with the girls team from Shipston School for a photograph which made front page news on local paper Midweek.

Edghill

The Castle This Hook Norton flagship pub, owned by them since 1922, has just closed to embark on a 10 week



major overhaul. Don't fear Hooky fans this should all be done by the Spring to take in those lovely views.

Cherington

The Cherington Arms had *Hooky Bitter* and *Lion* on hand pumps. The pub now closes all day on Monday.

Armscote

Fuzzy Duck - having reopened back in Summer 2013 they are still going strong and two staple beers can be found, *Black Sheep Bitter* and *Purity Mad Goose*. They are currently closed on Mondays.

Pathlow

The Armouries Arms After some six weeks closed this opened under new management in early November with landlady Debbie Beacom at the helm. You'll find it open all day every day serving

food lunchtime and evenings. At the time *Wye Valley HPA*, *Purity UBU* and *Wychwood Hobgoblin* were available and there is plan for changing beers. Those wanting to let the bus take the strain you can take the X20 which stops right outside.

Alderminster

The Bell - two interesting beers were found on a recent visit being *Wickwar Coopers* and *Alscot Ale*.

Bearay

The Golden Cross It's with sadness that we learn one of our branch pubs has closed again, we are not aware of its fate at this time.

Stratford-upon-Avon

The Stratford Alehouse - just before Christmas the Stratford Alehouse opened its doors, being a micro pub by name

they are serving quality ales with a good selection of LocALE beers.

Ilmington

Red Lion - open 7 days a week with food served on all sessions. A brace of Hooky beers were available in the form of *Hooky* and *Old Hooky*.

Howard Arms Three beers were available recently *Purity UBU*, *Sharpes Doom Bar* and *Hook Norton Old Hooky*. For card carrying CAMRA members there is a 10p per pint discount available.



● The Howard Arms

The Fleece, Bretforton Apple and Ale at The Fleece

It was that time of year again that any cider maker worth his salt gets excited about, the harvest is in with the anticipation of getting ready for next years cider production.

If you are lucky enough to pay a visit to The Fleece during this weekend in October, (normally the 2nd or 3rd weekend) you will be greeted with a wonderful selection of Ales, Ciders, Cheeses and copious amount of entertainment in the form of Morris dancing and folk singers. You will also see a large gathering of heritage varieties of pears and apples, taking in all those weird and wonderful ones that are all but forgotten. Though there is a serious side to all this, it is where Nigel Smith (Landlord) and his team gather to press the apples collected to start the production of the

following years cider – *Ark*, which can be consumed at The Fleece and many beer festivals in the local area. Even if you're not keen on apples what hot blooded male could not get excited about the vintage machinery used to produce the juice with some of the machinery itself believed to date back to Shakespeare's time! My particular favourite was the Bamford single cylinder diesel engine dating back to the 1920's – magic! A worthwhile visit whether you go day or night, but for the apple pressing you'll need to visit in the day.



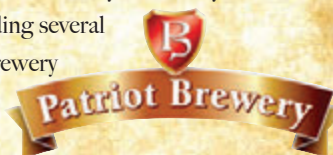


CAMRA
WARWICKSHIRE
COUNTY
PUB OF THE YEAR
2012

THE NORMAN KNIGHT



The Norman Knight is open seven evenings per week and Tuesday to Sunday lunchtimes serving a choice of up to seven real ales including several brewed on the premises at our award winning Patriot Brewery plus two real ciders and Perry.



With real log fires in both bars during winter months The Norman Knight is a perfect place to unwind and relax, with its enviable position overlooking Whichford village green in the rural Cotswolds district and an in area of Outstanding Natural Beauty.



Popular with walkers and cyclists throughout the year and with our Caravan Club approved CL site at the rear of the pub why not make a weekend of it.



Not only do we serve well kept ales and ciders we also have an eclectic and regularly changing wine list overseen by our qualified wine and beer sommelier Richard which of course leads us on to our fantastic restaurant overseen by our well loved French Chef Jean-Michel.



Jean-Michel has pulled together a well balanced menu combining pub classics interlaced with traditional French and more modern dishes. Regularly changing menus and specials all cooked fresh using locally sourced and seasonal ingredients with plenty of choice means that you will be spoilt for choice either at lunch or for dinner.



Live music features throughout the year covering all musical tastes – check out our website for all the up to date menus, opening times and music, or follow us on Facebook or Twitter @thenormanknight.

THE NORMAN KNIGHT WHICHFORD NEAR SHIPSTON-ON-STOUR WARWICKSHIRE
TELEPHONE 01608 684621 WWW.THENORMANKNIGHT.CO.UK

All Points West!



A gorgeous day greeted us as Shakespeare CAMRA contingents were picked up across the branch. For our festival volunteers this was a long awaited day after all their hard work - Shakespeare CAMRA got to say thank you!

During our beer festival all customers were invited to vote for the "Beer of the Festival" - after two hectic days of what had been our best ever attended festival, selling more beer and serving more punters than ever before, there was a unanimous winner ... *Bristol Beer Factory - Milk Stout*.

On a cold Saturday morning on what seemed like a magical mystery tour taking in the glorious Clifton

Suspension Bridge, we arrived at Durnford Street to meet Chris Kay. A brief tour ensued where guests were invited to charge a glass for the presentation of the "Beer of the Festival" to the brewery. On offer were two lovely casks of *Milk Stout & Independence* which were duly sample by our travellers.

INDEPENDENCE - 4.6% US Style pale ale. A very distinctive pale ale that we have hopped continuously

throughout the boil.

MILK STOUT - 4.5% Multi Award winning smooth Stout. Smooth chocolaty sweetness and balancing coffee bitterness with hints of dark fruits.



● Barley Mow

Following the presentation we moved on to the pub's brewery tap – **The Barley Mow** in St Philips where we were greeted with a buffet lunch and up to eight hand pulls and 10 kegs of ales from all around the world.

From here we were given free rein to take in the other excellent ale establishments naming but a few – **Cornubia, The Famous Royal Naval Volunteer, The Kings Head and The Beer Emporium**. With time being of the essence there were so many other great establishments to visit... (please note other pubs are available and beer will go up as well as down).

A final pit stop on the way home was made at **The Old Spot Inn** a former



● Julian Stobinski presents Chris Kay with his 'Beer of the Festival' Certificate

CAMRA

National Pub of the Year and a very worthy visit this was.

We also extend our thanks to Bob Kirby, the festival's Bar Manager who organised this excellent trip.



● Cornubia and the historic Kings Head



● Brewery Tour

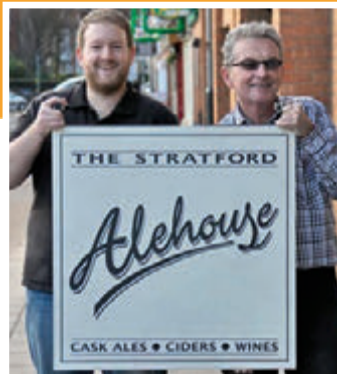
Stratford Alehouse

This one room micro pub is the first in the area to setup shop, opened by local man Bill O'Brien in Greenhill Street.

There is no music, TV, children or gaming machines. All cask ales are locally sourced and you'll not find a drop of lager in the place!

Beers are gravity fed direct from the casks with no lines or gas involved so a quality pint should be guaranteed and for card carrying CAMRA members you'll find a 20p per pint discount available too!

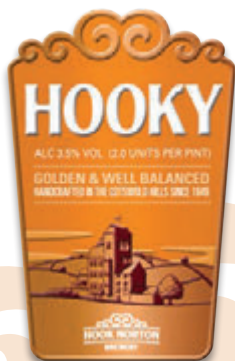
Run day-to-day by general manager Phil Atherton, opening times are 11am-8pm Monday to Saturday and 11am-3pm Sunday.



● Stratford Ale House
(photo courtesy of the Stratford Herald)

Shakesbeer Magazine is Regional Finalist!

CAMRA region West Midlands holds an award ceremony each year, judging all aspects of the industry including beer categories, best branch magazine, campaigner of the year to name but a few. This time Shakespeare CAMRA were lucky enough to reach joint runner up to the Branch Magazine of the Year out of around 20 publications and in our branch area *North Cotswold's Hung Drawn and Portered* was judged third best porter for the region.



Have you heard the Lion roar?

At Hook Norton we've got an exciting new addition to our range of great tasting beers. Visit our tasting bar, open Monday to Saturday 9.30am – 4.30pm, to try Lion - pride of the Cotswolds. Brewery Tours run twice a day Monday to Saturday at just £11.50 per person including a half hour tutored tasting - definitely not to be missed! For more information visit our website.

The Brewery, Hook Norton, Oxfordshire, OX15 5NY 01608 730384 e: vc@hooky.co.uk

Open Monday to Saturday 9.30am - 4.30pm all year round

**HOOK NORTON
BREWERY**

HANDCRAFTED IN THE
COTSWOLD HILLS SINCE 1849

www.hooky.co.uk



Closing date for copy for the next issue of **Shakesbeer** is **28th March 2014**

Will we be drinking Boutique Beer in Micropubs in 2014

THE start of a new year always brings with it the temptation to predict the year ahead – usually with the added benefit of providing hilarity when you get to revisit those predictions with 12 months hindsight.

It's clear "craft" has drifted into the mainstream, with just about every big brewery now claiming its share of this growing sector. "They're selling hippy wigs in Woolworths, man," fans of Withnail and I will recognise Danny's mourning for the passing of "the greatest decade in the history of mankind". For some beer fans bottles labelled "craft" turning up in Bargain Booze, "innovation" and "craft" brewkits being shoehorned into corners of

traditional brewhouses and operators the size of Greene King elbowing their way into the "craft" party may be this "hippy wig" moment – the moment "craft", if it ever meant anything other than "beer I like better than that beer", lost all meaning. So 2014 will probably see some new words to help those who want to claim they're drinking better and more interesting beer do so. Boutique beer? Indie beer? And will that beer be sold in tens of thousands of

micropubs springing up to replace the old, tired, traditional boozers? The figure is probably optimistic, but it's likely we'll be seeing a lot more of these relatively cheap to open and run, specialist drinking venues pop up in empty shops and in urban areas abandoned by pub companies. Regardless of how far from the mark the above may prove to be, one thing is thankfully certain. Beer drinkers will continue to have the widest choice of great pubs and great beers than ever in 2014 – with continued campaigning from CAMRA members, that should remain the case for the foreseeable future.

**from CAMRA Whats Brewing,
JAN 2014**

The Broom Tavern



BEAUTIFUL 16TH CENTURY PUBLIC HOUSE

TRADITIONAL BAR SERVING LOCAL AWARD WINNING REAL ALES, CIDERS AND FINE WINES AND SITUATED IN ONE OF SHAKESPEARE'S DRINKING HAUNTS

SUNNY SPACIOUS FRONT AND REAR BEER GARDENS FOR THE WARM WEATHER AND ROARING LOG FIRES FOR THOSE COLD RAINY DAYS

GREAT QUALITY, FRESH LOCAL INGREDIENTS BROUGHT TOGETHER TO CREATE FANTASTIC SEASONAL MENUS FROM TWO WELL ESTABLISHED CHEFS IN THE MIDLANDS

NEWLY REFURBISHED AND RESTORED BOTH INSIDE AND OUT, OFFERING FREE WI-FI AND DAILY NEWSPAPERS

LOVELY SUNDAY LUNCHES WITH FRITZ'S FAMOUS YORKSHIRE PUDDINGS SERVED WEEKLY FROM 12PM

OPENING HOURS

MONDAY – THURSDAY
12.00 – 3.00 / 5.00PM ONWARDS

FRIDAY, SATURDAY AND SUNDAY
OPEN ALL DAY FROM 12.00PM

32, High Street, Broom, Alcester, Warwickshire B50 4HL

Email us at enquiries@thebroomtavern.co.uk or call us on 01789 778199

www.thebroomtavern.co.uk



/thebroomtavern



@TheBroomTavern

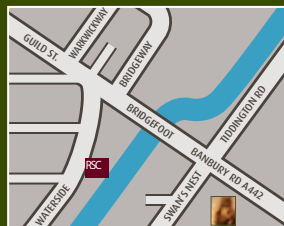


The Bear

Free House & Kitchen



- ✓ Now 8 real ales
- ✓ 28 wines by the glass
- ✓ premium draught lagers
- ✓ fabulous pub food
- ✓ Sunday roast



Telephone: 01789 265 540
Swan's Nest, CV37 7LT
5 minutes walk from the RSC



Quiz Night every Sunday and Poker first Wednesday of the month

- Three Real Ales
- Real Cider - Hogan's "Picker's Passion"
- 5 Star Food Hygiene Rating
- Cask Marque

Food served

Traditional pub food & Sunday lunches
Mon-Sat: 6-9pm :: Sunday lunch: 12-3pm

THE COACH & HORSES

Harvington WR11 8NJ

Tel: **01386 870249**

www.coachandhorsesharvington.co.uk

Opening times:

Mon-Fri 5pm to 12.00 Sat. 12-12 :: Sun. 12-11.30

**Function
Room
& Skittle
Alley**



Shakespeare
CAMRA
Pub of the
Season
Spring 2013



**Outside
Catering
& Mobile
Bar**

Shakespeare Contingent Hit the Black Country

Alan Whitbread, Ale Taster, Alcester Court Leet

Are you lucky in winning prize draws? Well, I must admit that I am! Monthly at the **White Lion, Alcester their guest ales cover the whole range of beers from a different local brewery, **Black Country Ales Brewery** being just 29 miles away. While I hadn't drunk as many pints as a number of locals, I still won the prize draw. Brilliant!**

So a trip to Lower Gornal with three other Alcester CAMRA friends was planned. Just like most keen CAMRA members, I'd been on a Black Country Pub Crawl before - several actually! Although having been to the brewery tap the **Old Bull's Head** before I had missed out on the Brewery visit. As I'm rather partial to a drop of *Batham's Best Bitter* lunch was had at **The Vine** at Delph, locally known as the **Bull & Bladder**. The 4.3% *Bitter* was as delicious as I remembered it: mellow yellow in colour, with a gentle sweet fruitiness and a dry finish. My lips are salivating as I'm thinking of it! The brewery is shoe-horned in behind the pub and has a lot of history going back to the year 1834 when Edward Guest, a local butcher, established the brewery as a sideline for his

local customers. There were no university degrees in brewing in those days! In 1870 it was taken over by Eli Bradley, eventually mothballed in 1934 and reopened as recently as 2004. While it was refurbished in 2012, it has kept some of the original equipment, including the fermenting vessels made by E Potterton & Son, Brewery Engineers of Birmingham. In the debriefing in the **Old Bill's Head** afterwards I stuck to *Bradley's Finest Golden (BFG)*, a 4.2% quaffing ale, with citrus hops and a long bitter aftertaste. Tasty! It was then time to walk along the road to the **Britannia** at Upper Gornal, known as Sallies, after Sally Perry who was the landlady between 1942 & 1991. And it's a CAMRA Heritage Pub: it dates from 1787, became a

pub in 1832, has very unusual wall-mounted handpumps, a wonderful open fire and beautiful pints of *Batham's Mild & Bitter*. Absolute magic! The one thing missing was a brewery at the back but that's now inactive. Finally on to the **Beacon Hotel** at Sedgley, *Sarah Hughes Brewery* tap. Most of us were getting a bit mellow with the exception of our driver! There was only one obvious choice here, we had come for a lovely finishing pint of *Sarah Hughes Dark Ruby Mild*. A deceptively strong 6%, with oodles of fruit & hops and a lasting hoppy & malty aftertaste. Probably our overall favourite beer of the day and a brilliant finish to our tour. When can we go again?



● The Old Bull's Head at Lower Gornal, the Black Country Ales Brewery tap

THE CROWN AND TRUMPET INN

CHURCH STREET - BROADWAY - WORCESTERSHIRE - WR12 7AE



Situated just behind the village green of Broadway a traditional 17th century Cotswold Inn. We have four seasonally brewed beers from the local Stanway Brewery. Including a selection of other guest local ales.

Just off the Cotswolds Way providing accommodation for weekend and midweek breaks with monthly Thursday **Jazz and Blues** Evenings.

Serving Lunch and Dinners all through the week using locally produced ingredients to make seasonally cooked home made dishes





Cotswold Spring Brewery
Codger - 4.2%
A dry, crisp, chestnut, perfectly balanced beer with a subtle hoppy finish.
<http://www.cotswoldbrewery.co.uk>



Stroud Brewery
Tom Long - 3.8%
Silver at SIBA National Beer Competition, Champion Bitters (up to 4.0%) Amber session beer with spicy citrus aroma. Good body far low ABV.
<http://www.stroudbrewery.co.uk>



Stanway Brewery
Morris-A-Leaping - 4.0%
An amber beer with a fine balance of malt and hops. Named after the numerous Morris Rings that like to frequent our Inn. Brewed especially for the the Crown and Trumpet.
<http://www.stanwaybrewery.co.uk>



Butcombe
Butcombe Bitter - 4.0%
The West Country's favourite beer derives from pure Mendip Spring Water, notably bitter, clean tasting, refreshingly dry and distinctive.
<http://www.butcombe.com/>

01386 853202 - info@cotswoldholidays.co.uk - <http://www.cotswoldholidays.co.uk>

Brewery News

Whale Ale

WHALE
ALE CO



Its all go down

at Whale - they are planning 2 new ales in 2014. One will be an amber ale approx 4.7% which will be permanent and marketed alongside *Ruby Moby* and *Pale Whale*.

The other is themed, an IPA of around 4.5% - this will be brewed using golden cane sugar from Brazil.....and will be called "World Cup Whale".

And to keep them busier still they have signed a contract to supply Punch Taverns from February next year...Yes all 850 outlets!!! Well done guys!

Purity

Purity Brewing Co. has announced its first ever black craft

beer, *Saddle Black*, a full-flavoured black beer, dedicated to cyclists and available in cask from the end of November until



March 2014. *Saddle Black* is made using smoked, chocolate and black malts and New World hops Chinook and Cascade.

Together these create a well-rounded beer at 5.1 abv with aromas of citrus, chocolate and espresso.

The official *Saddle Black* launch was held at the iconic real ale pub **The**

Wellington in Birmingham and will see the cycling theme complemented by bespoke Brooks England leather saddles embossed with the Purity Brewing Co. logo. The handmade saddles will be displayed on branded Pashley bicycles, as a tribute to cycling around the UK. Based in Stratford-on-Avon, Pashley Cycles have been producing cycles since 1926 and are working with Purity to provide limited edition bikes as consumer prizes.

Paul Halsey, MD of Purity Brewing Co. comments: "As a keen cyclist, I wanted to create a beer dedicated to the British cycling community and as a celebration of the craft that goes into making both beer and bicycles. Brooks England and Pashley



Cycles are long established West Midland companies at the forefront of their trade and we saw a synergy between their passion and craftsmanship and our values.

"This is the first of many seasonal beers that we hope to release. It is made possible by our new semi-automated Braukon brewing system, which allows us to produce the equivalent of 140,000 pints of beer a week, a 150% increase compared to the facility it replaced." *Saddle Black* can be paired with high flavour, tangy hard cheeses such as Black Bomber cheddar. It also suits rich chocolate puddings, chocolate cake, tarts and tortes.

North Cotswold



The team at the brewery are very proud to have their beer

Monarch IPA featured in Roger Protz's book "300 more beers to drink before you die" *Monarch IPA* is an original style IPA. Light copper in colour, brewed with loads of hops and dry hopped in the cask for a full on hop flavour. Smooth and refreshing. 10.0% ABV.



Brewery News

They are also working with local pub **The Ebrington Arms** to develop their own "Yubby Bitter" which is named after the old name for the village - Yubberton. You are also now lucky enough to be able to find two of their best selling beers - *Shagweaver* and *Hung, Drawn 'n' Portered* (awarded 3rd best porter West Midlands CAMRA) available all year round in cask and bottles as well. Previously seasonal. And if this isn't keeping them busy enough they are working with Rightons butchers of Shipston to produce an exclusive steak & ale pie made with their award winning "*Hung, Drawn 'n' Portered*".

Wye Valley

Wye Valley Brew across their range of real ales recently, winning 4 awards at the **West Midlands CAMRA Champion Beer of the Year 2013**. The awards were held on 29th December at **The Barton Arms**, Birmingham. Wye Valley Brewery's new head brewer is pictured collecting the



award for *Butty Bach*, 2nd place in the Real Ale in a bottle, light category. *Dorothy Goodbody's Golden Ale*, and *Dorothy Goodbody's Wholesome Stout* also received a 2nd place awards in the Golden Ale category and Real Ale in a bottle, dark categories respectively. *HPA* won 3rd in the Best Bitter Category. This was the awards debut for Wye Valley Brewery's new Head Brewer - Gareth Bateman. Gareth joined the brewery in the summer, bringing with him a wealth of experience with over 10 years in the industry at several regional and multinational breweries. Gareth commented: 'It's very exciting to join such a fantastic regional brewery. Wye Valley Brewery's dedication to product quality through investing in traditional brewing techniques using the latest technology, was one of the things that attracted me to the company and it's great to receive awards that endorse this. We have exciting plans for 2014 and beyond, so I hope there will be plenty more awards to follow!'

Cider News

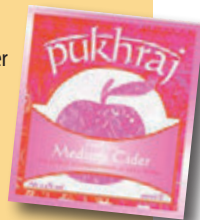
HOGAN'S CIDER

Hogans

Hogan's has teamed up with a local entrepreneur to create a cider blended to compliment Indian cuisine.

Suresh Patel, founder of *Pukhraj Cider*, saw a gap in the market when he visited his local Indian Restaurant and wanted a cider to accompany his curry.

Bringing together a quintessentially English drink and a quintessentially Indian import seemed a natural step, especially given that the Midlands is the heartland of both cider apple growing and Indian cuisine in the UK. The collaboration led to the creation of *Pukhraj Cider*. Pukhraj means "yellow sapphire" and perfectly describes the delicious medium English cider inside this Indian styled bottle. Hogan's Cider is fermented from 100% fresh pressed English cider apples, no sugars are added prior to fermentation and no concentrate is used which means the cider is bursting with the rich and genuine flavour of the apples from which it is made. It is this fine balance of apple freshness coupled with a bittersweet finish that compliments the heat and spice of Indian food.



● Wye Valley Head Brewer Gareth Bateman receives the award for second place for *Butty Bach*



HAVE YOU TRIED OUR AWARD-WINNING CIDERS YET?

OUR BAG-IN-BOX IS MADE IN THE **MALVERN HILLS** FROM **100% FRESH PRESSED ENGLISH CIDER APPLES** AND PRECIOUS LITTLE ELSE. HOGAN'S BRINGS YOU THE TRUE TASTE OF THE ENGLISH ORCHARD.



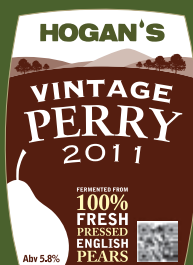
HAZY DAISY 3.9%



PICKER'S PASSION 5.3%



PANKING POLE 6.2%



VINTAGE PERRY 5.8%

HOGAN'S AWARD WINNING CIDERS AND PERRY ARE AVAILABLE IN BOTTLES, BAG-IN-BOX AND KEG.

HOGAN'S CIDER

For more information and to place an order call **01789 488433** or email allen@hoganscider.co.uk
Lower Barn Buildings, Haselof, Alcester, B49 6LX
www.hoganscider.co.uk

FERMENTED FROM
**100%
FRESH
PRESSED
ENGLISH
APPLES**

Shakespeare
CAMRA
Worcestershire
**Pub of
the Year**
2013



The Fleece Inn

Bretforton WR11 7JE

*The quintessential English Pub
- owned by The National Trust
- run with love of tradition*

Local Regular & Guest Cask Ales & Cider

*Mediaeval Thatched Barn available to hire for
Functions, Events and Weddings*

*Every Thursday from around 8.45pm -
Folk Night - everyone is welcome*

For further details contact Nigel on 01386 831173
Email: nigel@thefleeceinn.co.uk www.thefleeceinn.co.uk

Check out the website for forthcoming events



Traditional 17th Century
Inn offering Home
Cooked Meals,
Real Ales and
Traditional Pub Games

En-Suite
Accommodation and
Function Room for
Weddings, Parties and
Business

Open

Monday and Tuesday
4.00pm - 11.00pm

Wednesday and Thursday
11.45am - 2.00pm and
4.00pm - 11.00pm

Friday, Saturday & Sunday
All day 11.30am - 11.00pm

Happy Hour

4.00pm till 6.00pm
every midweek afternoon

NO FOOD

Monday, Tuesday and Sunday evening

The Wheatsheaf Inn

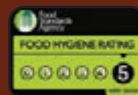
High Street, Old Badsey, near Evesham, Worcs. WR11 7EJ

Telephone: 01386 830380

The Turks Head

Freehouse - Pub - Dining

- Four Real Ales
- Six Draught Craft Beers
- Nine Wines By The Glass
- Delicious pub grub
- Open Fires
- Lovely Walled Garden



4 High Street Alcester B49 5AD Tel: 01789 765948 www.theturkshead.net

Drink to the Laddies

with Alan Whitbread, Folk Singer & Concertina Player,
Alcester Court Leet Ale Taster www.alanwhitbread.co.uk



Well there I was wondering what should I write about for the Winter Shakesbeer when I realised that Christmas isn't the only thing that happens during Winter: there is **Burns Night on Sat 25 Jan**, which commemorates his contribution to Scottish culture. Robert (Rabbie) Burns was born on 25 Jan 1759 and died on 21 July 1796.

I'm sure that even if you are English (like me!) most of you will have been to a Burns Night Supper. I've certainly been to several and I actually like haggis! I've even had the privilege of singing a Burns song on more than one occasion, eg "*Ye Jacobites by name, lend an ear, lend an ear ...!*" It can be a very formal affair, with a set procedure for piping in the haggis and for the several toasts which follow the meal.

My song for this article mentions beer and is a song which toasts the laddies & can be used as one of the toasts at a Burns Night Supper. It was written in 1996 by Sue West, a singer/songwriter who lives in York, Massachusetts, USA. Burns Night Suppers are most common in Scotland (and GB generally) but they also occur wherever Scots have settled.

Apparently, there is a particularly strong tradition in the South Island of New Zealand, where Burns' nephew, Thomas Burns, was a founding father of the City of Dunedin. (I've even been there and performed at Christchurch Folk Festival but I didn't get to a Burns Night Supper, it being Easter at the time.)

The first suppers were held in Ayrshire at the end of the 18th century on 21 July at the anniversary of his death and they have occurred regularly ever since. Burns Suppers may be formal or informal but they typically include haggis, Scotch whisky and the recitation of Burns' poetry. Some dinners can be very formal.

At a formal dinner, after gathering and drinking some Scottish ale, such as *Dark Island* from the Orkney Brewery

(yummy!), the guests are piped in, the host makes a welcoming speech and grace is said. Most often this is the Selkirk Grace. It acquired that name after Burns delivered it at a dinner given by the Earl of Selkirk...

**"Some hae meat and canna eat,
And some wad eat that want it;
But we hae meat, and we can eat,
And sae let the Lord be thankit".**



The supper starts with the soup course, often of Scotch Broth or Cock-a-Leekie. Everyone stands as the haggis is piped in on a large dish. The host then recites the Address to a Haggis, after which there will be a Scotch whisky toast which will be proposed to the haggis. The haggis is traditionally served with mashed potatoes (tatties) and mashed turnips (neeps).

Following a dessert course, cheese course and coffee etc, several speeches will be given, including Burns Immortal Memory, a Toast to the Lassies and a Toast to the Laddies. It is at this point that Sue West's song can be used, it starting with a chorus.

To finish the evening some works of Burns will be recited or sung, with the

● The haggis is piped in



Drink to the Laddies

Drink to the laddies, in beer or in wine
 Drink to the laddies in whiskey so fine,
 Drink to the laddies in water so clear,
 Oh, drink to the laddies and wish them good cheer.

Drink to the laddies, the great and the small,
 Drink to the laddies, the short and the tall
 Drink to the laddies, whether curly or bald,
 Oh, drink to the laddies for I love them all.

When they are young they are handsome and fine,
 When they grow older, they're just like good wine,
 When they are ancient and their beards have
 turned grey
 Oh, still they'll delight you, both night and day.

When I was a young maid, my mother, she cries.
 "Beware of the laddies and all of their lies,
 Beware of the laddies, never heed what they say..."
 But she drank to the laddies till her dying day.

Now the laddies will charm you and tell you such lies,
 The tell you the truth on the day the pig flies,
 But still they are pleasant and so full of play,
 So, I'll drink to the laddies till my dying day.

● Dark Island is a standard-bearer for traditional Scottish ales and has twice won CAMRA's Champion Beer of Britain



final song being Auld Lang Syne. And a good time will have been had by all! Unfortunately, not all the Burns Night Suppers I've attended have made sure that a traditional Scottish ale is served. That's a pity, as I'm quite partial to an 80/- but perhaps that's the subject of another article!

If you want to hear and join in with the choruses of traditional songs in the Shakespeare CAMRA area, try the following places:-

- 2nd Tue at The Cottage of Content at Barton (over the river from Bidford) B50 4NP
- Every Thu at The Fleece at Bretforton (a NT property in the GBG) WR11 7JE;
- 1st Sun at The Gate at Upper Brailes OX15 5AX
- 2nd Sun at The Blue Boar at Temple Grafton (near Binton) B49 6NR
- 3rd Sun at The White Bear at Shipston on Stour CV36 4AJ
- 4th Sun at The Mary Arden at Wilmcote CV37 9XJ

If you are a CAMRA member in the Shakespeare branch, you should receive a copy of Shakesbeer through the post (one per household). If you prefer, a PDF copy can be sent to you by email - just let Shakesbeer know. If you live outside the area or are not a CAMRA member but would like to subscribe and receive copies through the post, then please send an email to shakesbeer@shakespearecamra.org.uk for further details.

The Editor reserves the right to amend or shorten contributions for publication. Copyright © Shakespeare CAMRA 2013.

Disclaimer: The views expressed in this publication are those of individual contributors, and are not necessarily the views of the Shakespeare Branch or The Campaign for Real Ale Ltd. Shakespeare CAMRA accepts no liability in relation to the accuracy of articles or advertisements, readers must rely on their own enquiries. It should also be noted that acceptance of an advertisement in this publication should not be deemed an endorsement of quality by Shakespeare CAMRA.

Local Trading Standards Offices: Warwickshire County Council, Old Budbrooke Road, Warwick, CV35 7DP
 Worcestershire County Council, County Hall, Spetchley Road, Worcester, WR5 2NP

Design and print by Bloomfield Ltd., Bidford-on-Avon, Warwickshire. Tel: 01789 490528
www.bloomfieldprinters.co.uk

Subscribe to
 Shakesbeer...

REAL ALE

REAL VARIETY



Real ale comes in a multitude of colours, flavours and styles.
From rich, dark porters to refreshing golden ales – there is a brew
to suit all palates, moods and occasions.

GET REAL! ENJOY REAL ALE. WWW.CAMRA.ORG.UK

THE LORD- NELSON

Free House - Newly Refurbished
4 Traditional Ales + Draught Craft
9 Wines By The Glass
Open Fire & Log Burner
Regular Acoustic Music
Quiz Night Mondays (coming soon)
Patio & Beer Garden
Tapas served Thu - Sat 6-9pm
Sundays Roasts 12 -4pm
Free Wi-Fi



Tapas

Served 6-9pm Thursday, Friday & Saturday



69 Priory Road - Alcester - Warwickshire - B49 5EA

Tel: 01789 509148
www.lordnelson.biz



**Situated in the heart of the
famous Vale of Evesham...**



*Open 11.00am til 11.00pm everyday for
traditional cask ales, real ciders and fine food*

The Round of Gras

Bretforton Road, Badsey, Evesham

Tel: 01386 830206

www.roundofgras.co.uk



**CARVERY
SPECIAL**
Midweek £5.50
Tuesday, Wednesday
& Thursday lunch and
Wednesday evening
Sunday £7.50
12.00pm - 8.00pm

Shakespeare CAMRA pay homage to the Whale!

It had been a long standing date on the Shakespeare calendar, one which attracted much attention amongst branch members and possibly the quickest trip to be fully booked to my knowledge.

Our newest micro brewery **Whale Ale** had invited the local branch along to deepest darkest Brailles to taste the ales. The young lads Ed and Tom which you'll have read about in *Shakesbeer 54* are making great progress as young brewers, having taken

Whale all the way to Downing Street! A strong contingent arrived on the night bussed in from all across the branch to be greeted to two good casks of *Pale Whale* and *Ruby Moby* - we were then given a run down of the facilities, the process of



ale making and the specifics to the Whale brews.

Thanks were given by the branch chair Lloyd Evans, for the hospitality and recognising the achievements of Whale and their input into the brewing scene in such a short space of time.

During a few more ales (read here – many more) everyone was invited to give the opinion on new hop and grain types which are being tested to perfect the next brew due out sometime in 2014.

With that it was time to leave our hosts to their beds as brew day loomed and with double brewing to keep up with demand they needed their beauty sleep!



The Victoria Works Studley

WEATHEROAK BREWERY'S REAL ALE TAP HOUSE
a selection of 8 real ales



33 Redditch Road, Studley, B80 7AU Tel: 0121 445 4411. See up and coming events at www.the-victoria-works.co.uk
FUNCTION ROOM AVAILABLE TO HIRE



Closing date for copy for the next issue of *Shakesbeer* is **28th March 2014**

Locally Produced, Fresh, Seasonal Food with Fantastically Conditioned Ales and a Great Atmosphere

Debbie and the team will welcome you and ensure your stay is enjoyable whilst behind the scenes our four very talented chefs led by Sam take great pride in sourcing only the finest quality local produce and prepare all of our food freshly on the premises. All our menus are available throughout our Bar and Restaurant areas as well as our Patio & Gardens. We regularly change our menu to ensure we use fresh seasonal produce and the specials boards change every few days. **The Original Golden Cross Faggots Are Back!!** People used to travel from far and wide for The Golden Cross Faggots. We have secured the original recipe and have brought them back, the only thing missing are the dolls to watch you eat them (for those that remember) **DON'T MISS OUT!**



The Golden Cross, Wixford Road, Ardens Grafton, Warwickshire B50 4LP

Tel: 01789 772420 www.thegoldencross.net

OPENING TIMES

BAR 12pm to 3pm & 5pm to 11pm Monday to Thursday;

12pm to 12 am Friday & Saturday and 12pm to 10.30pm Sunday

FOOD 12pm to 2.30p & 5pm to 9pm Mon to Fri

12pm to 9pm Saturday and 12pm to 8pm Sunday

DOGS WELCOME
in the bar and
garden
areas

The Holly Bush

bar • restaurant • conferences • functions

37 Henley Street • Alcester • Warks • B49 5QX

tel: **01789 762482** fax: **01789 766411**

email: thehollybushpub@btconnect.com

8 Real Ales on continuously including Doom Bar, Black Sheep, Uley Bitter, Purity Gold & Purity Mad Goose or UBU with guests

Delicious Traditional & Contemporary Food

Beautiful Gardens

Functions, Private Dinner Parties, Conferences

Live Music on Friday & Saturday nights

Open 7 days a week 12 noon till late

Food served Monday to Saturday

Lunch 12.00 to 2.30pm • Sunday Lunch 12.00 to 4.00pm

Dinner Tuesday to Thursday 7.00pm till 9.00pm

Friday and Saturday 7.00pm till 9.30pm



See our website www.shakespearecamra.org.uk

Winter Branch Pub of the Season - The Golden Bee, Stratford-upon-Avon

As always at the branch meetings, great care and deliberation is taken over selecting a pub of the season, with a strong set of criteria for guidance - consistent good beer, CAMRA aligned ethics on real ale, strong community ties to name a few. So it is with great pleasure we award the winter season 2013/2014 to **The Golden Bee, Stratford-upon-Avon** who fit these and more.

Manageress Tammy Montgomery unfortunately could not be at the presentation evening but her deputy manager Paul Wickett accepted this on her behalf. Shakespeare Chairman Lloyd Evans went on to say that Tammy and her team here have over a number of years had great involvement with Shakespeare branch by putting on Wetherspoon Beer festival launch

events, meet the brewer nights and even working at the branch's own Stratford Beer Festival. And if they are not busy enough running this town centre pub they can often be found each year raising money for different charities, one of their biggest achievements to date was a cycle ride to Wales and back! Raising money for Clic Sargent & The Dogs Trust - totalling

over £2000. So from Shakespeare Branch we wish them every success in their future and continue to welcome their involvement with the branch and applaud their fund raising for whatever they get up to next !



8th Stratford-upon-Avon Beer Festival 13th and 14th June 2014

Keep the date free in your diaries once again as Shakespeare CAMRA prepares to bring you the 8th Stratford Beer & Cider Festival.

Planning is at the early stages (subject to HQ approval) of bringing together around 70 ales and 30 ciders in an expanded venue at Stratford Racecourse. Hopefully with something for everyone we will bring you Shakespeare's favourites! Once again we also hope to assist your arrival with the ever popular courtesy bus from the railway station, and why not give camping a go onsite so you can take in both days sampling the ales (see www.stratfordtouringpark.com nearer the time). There will also be great opportunity for CAMRA members to get involved at all stages, setup, serving etc. We always appreciate your support.

www.stratfordbeerfestival.org.uk





Join CAMRA Today

Complete the Direct Debit form below and you will receive 15 months membership for the price of 12 and a fantastic discount on your membership subscription.

Alternatively you can send a cheque payable to CAMRA Ltd with your completed form, visit www.camra.org.uk/joinus or call 01727 867201. All forms should be addressed to Membership Department, CAMRA, 230 Hatfield Road, St Albans, AL1 4LW.

Your Details

Title _____ Surname _____
Forename(s) _____
Date of Birth (dd/mm/yyyy) _____
Address _____
Postcode _____
Email address _____
Tel No(s) _____

	Direct Debit	Non DD
Single Membership (UK & EU)	£23 <input type="checkbox"/>	£25 <input type="checkbox"/>
Joint Membership (Partner at the same address)	£28 <input type="checkbox"/>	£30 <input type="checkbox"/>

For Young Member and concessionary rates please visit www.camra.org.uk or call 01727 867201.

I wish to join the Campaign for Real Ale, and agree to abide by the Memorandum and Articles of Association

I enclose a cheque for _____

Signed _____ Date _____

Applications will be processed within 21 days

Partner's Details (if Joint Membership)

Title _____ Surname _____
Forename(s) _____
Date of Birth (dd/mm/yyyy) _____

01/06

**Campaigning for Pub Goers
& Beer Drinkers**

**Enjoying Real Ale
& Pubs**

Join CAMRA today – www.camra.org.uk/joinus



Instruction to your Bank or Building Society to pay by Direct Debit
Please fill in the whole form using a ball point pen and send to:
Campaign for Real Ale Ltd, 230 Hatfield Road, St Albans, Herts AL1 4LW

Name and full postal address of your Bank or Building Society Service User Number

To the Manager Bank or Building Society

Address _____

Postcode _____

Name(s) of Account Holder _____

Branch Sort Code _____

Bank or Building Society Account Number _____

Reference _____

9 2 6 1 2 9

FOR CAMRA OFFICIAL USE ONLY

This is not part of the instruction to your Bank or Building Society

Membership Number

Name

Postcode

Instructions to your Bank or Building Society

Please pay Campaign for Real Ale Limited Direct Debits from the account specified on this instruction subject to the safeguards secured by the Direct Debit Guarantee. I understand that this instruction may remain with Campaign for Real Ale Limited and it will be passed electronically to my Bank/Building Society.

Signature(s) _____

Date _____



This Guarantee should be detached and retained by the payer.

The Direct Debit Guarantee

- This Guarantee is offered by all banks and building societies that accept instructions to pay by Direct Debit.
- If there are any changes to the amount, date or frequency of your Direct Debit The Campaign for Real Ale Ltd will notify you 10 working days in advance of your account being debited or so otherwise agreed. If you request The Campaign for Real Ale Ltd to collect a payment, confirmation of the amount and date will be given to you at the time of the request.
- If an error is made in the payment of your Direct Debit by The Campaign for Real Ale Ltd or your bank or building society you are entitled to a full and immediate refund of the amount paid from your bank or building society. If you receive a refund you are not entitled to you must pay it back when The Campaign for Real Ale Ltd asks you to.
- You can cancel a Direct Debit at any time by simply contacting your bank or building society. Written confirmation may be required. Please visit us on www.camra.org.uk

LocAle

CAMRA LocAle - promoting pubs that sell locally-brewed real ale, reducing the number of 'beer miles', and supporting local breweries. CAMRA LocAle is an initiative that promotes pubs stocking locally-brewed real ale. The scheme builds on a growing consumer demand for quality local produce and an increased awareness of 'green' issues.

The CAMRA LocAle scheme was created in 2007 by CAMRA's Nottingham branch which wanted to help support the tradition of brewing within Nottinghamshire, following the demise of local brewer Hardys and Hansons. Following on from our Locale feature in Shakesbeer Spring 2013 we will be keeping you up to date on the most recent Locale accredited pubs. Below are our most recent locale conscriptors and so you should be able to track down a pint of beer produced with 30 miles of that pub.

Everyone benefits from local pubs stocking locally-brewed real ale...

- Public houses as stocking local real ales can increase pub visits
- Consumers who enjoy greater beer choice and diversity
- Local brewers who gain from increased sales
- The local economy because more money is spent and retained locally
- The environment due to fewer 'beer miles' resulting in less road congestion and pollution
- Tourism due to an increased sense of local identity and pride - let's celebrate what makes our locality different

Accreditation is at the sole discretion of the local CAMRA branch and subject to the licensee agreeing to the following...

- That they will endeavour to ensure at least one locally brewed real ale, as defined by the local branch, is on sale at all times
- Only real ale, as defined by CAMRA, can be promoted as a CAMRA LocAle
- Where the standard of real ale sold falls below an acceptable quality, accreditation will be withdrawn
- That accreditation can be withdrawn at any time at the discretion of the local branch
- That should accreditation be withdrawn, or should the licensee withdraw from the scheme, all LocAle publicity material must be removed from the pub and the licensee cease using the CAMRA LocAle logo.

Definition of Local

The Sustainable Communities Act, which CAMRA strongly supports, provides a definition of local as up to 30 miles from the point of sale. CAMRA recommends that the distance is calculated from the pub to the brewery and should be based on the shortest driving distance. Real ales from regional and national breweries as well as from microbreweries can be

regarded as "local" if they are brewed within what the branch has decided as being the local area.

How do I find a LocAle Pub?

Pubs which have been given LocAle status by their local CAMRA branch can display the LocAle sticker on their windows/doors. The



stickers have the year for which they have been accredited as LocAle pubs by their branch. They may also have posters up in the pub and on the pumps that are serving locally brewed beers there will be LocAle pump clip crownners.

To find a locale accredited pub in this area see the branch website and look for the <http://www.shakespearecamra.org.uk/rainshc/>



NEW! Stratford Ale House Stratford **EXISTING** Fox & Hounds Great Wolford :: Howard Arms Ilmington :: Red Lion Little Compton :: Red Lion Long Compton :: George Hotel Lower Brailles :: White Hart Newbold-on-Stour :: Peacock Oxhill :: Black Horse Shipston-on-Stour :: White Bear Shipston-on-Stour :: Plough Stretton-on-Fosse :: Gate Inn Upper Brailles :: Bell Inn Welford-on-Avon The Fleece Bretforton :: Crown & Trumpet Broadway :: Castle Edgehill :: Boars Head Hampton Lucy :: Queens Head Sedgeberrow Coach & Horses Shipston :: The Black Horse Inn Shipston :: The Falcon Stratford :: New Bulls Head (formerly The West End) Stratford The Bear Stratford :: Norman Knight Whichford :: Bidford Legion Bidford :: The Golden Bee Stratford :: Armouries Arms Pathlow

Shakespeare Branch Diary and Beer Festival Round up



FEBRUARY

5th Stratford Beer Festival meeting - Holly Bush Alcester

6th to 8th Tewkesbury Winter Ales Festival www.tewkesburycamra.org.uk/83542.html

6th Shakespeare Branch Trip to CAMRA members night @ Tewkesbury Winter Ale Fest

18th Branch Meeting - Queens Head, Sedgeberrow 8pm

19th to 22nd National Winter Ales Festival, The Roundhouse, Derby www.nwaf.org.uk

25th Good Beer Guide selections meeting - The Bear @ Swans Nest Hotel Stratford upon Avon 8pm

MARCH

12th Stratford Beer Festival Meeting - location TBC 8pm

18th Branch Meeting - The Crown, Bidford on Avon 8pm

APRIL

4th & 5th Gloucester 2nd Beer & Cider Festival www.gloucesterbeerfestival.org.uk

4th & 5th Coventry Beer & Cider Festival Coventry Rugby Football Ground

9th Stratford Beer Festival Meeting - Location TBC

24th Branch AGM - The Holy Bush, Alcester 8pm

MAY

14th Stratford Beer Festival Meeting - location TBC 8pm

20th Branch Meeting - Howard Arms, Ilmington 8pm

See Shakespeare CAMRA web site for the latest news and updates on meetings: www.shakespearecamra.org.uk

CAMRA Branch Contacts

• Chairman: LLOYD EVANS	chair@shakespearecamra.org.uk
• Secretary: GWEN GODFREY	secretary@shakespearecamra.org.uk
• Treasurer: SUE ROSS	treasurer@shakespearecamra.org.uk
• Membership: JOHN ROSS	membership@shakespearecamra.org.uk
• Pubs: JASON NORLEDGE/KEITH BARKER	pubs@shakespearecamra.org.uk
• Campaigns: JASON NORLEDGE	campaigns@shakespearecamra.org.uk
• Cider: JOHN ROSS	cider@shakespearecamra.org.uk
• Contact: KEITH BARKER	contact@shakespearecamra.org.uk
• Editor: JASON NORLEDGE	shakesbeer@shakespearecamra.org.uk
• GBG: PETE GODFREY	gbg@shakespearecamra.org.uk
• Public Affairs: JASON NORLEDGE	publicaffairs@shakespearecamra.org.uk
• Socials co-ordinator: JOHN ROSS	socials@shakespearecamra.org.uk
• Website: KEITH BARKER	websupport@shakespearecamra.org.uk
• Young Members: TOM COYTE	BYMC@shakespearecamra.org.uk

Are you interested in joining your local Shakespeare CAMRA committee?

We would like to hear from you if you could help us to help our local members.

Do you have a few spare moments during the week you could help our local committee with organising social events - if so we would like to hear from you. Or could you assist in gathering news or assist publishing this magazine by being part of our editorial team. What about liaising with the local landlords and pubs within our branch? If so we would like to hear from you however much time you can spare in any capacity.

Please contact us if you have any questions or would like to join: chair@shakespearecamra.org.uk





The New Bulls Head

A traditional community pub serving great food
and a wide range of quality wines and ales

Great New Menus

Featuring
our renowned
homemade pies

Wide Range of Real Ales

from brewers including,
Hook Norton &
Timothy Taylor...
regular guest beers are
always available

Celebration Parties Welcome

A Tale of Old Town

A wonderful exhibition of Photographs
and Maps telling the story of Old
Towns history, including the people
and industry that thrived there is on
display. A booklet is also available
featuring a brief walking tour.

25% off
your total bill when
Two Dine*



Offer expires 30th June 2014

*Cannot be used in conjunction with any other offers or
special event offerings. Management reserve the right to
withdraw this offer at any time.

Please present this voucher when dining.

9 Bull Street, Stratford-upon-Avon, Warwickshire CV37 6DT

Telephone 01789 268832

www.thenewbullshead.co.uk

WYE'S WORDS No. 5



“ THIRST COME, ”
THIRST SERVED

HPA is a truly delightful pale ale that gives thirsty real-ale lovers a taste that's distinctively different. Carefully made using Celeia and locally grown Target hops, HPA is smooth on the palate and boasts a citrus hop aroma leading to a balanced bitter finish. 4.0% ABV

www.WyeValleyBrewery.co.uk



SHARE OUR TASTE FOR REAL LIFE