

# Shakesbeer

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



**FREE**  
Please  
take one

## Mild has a certain style May is CAMRA's Mild Month

### Oxfordshire

- Hook Norton, Hooky Dark

### Gloucestershire

- Cotswold Spring, Old Sodbury
- Stroud, Redcoat Ruby Mild
- Wickwar, Penny Black

### Warwickshire

- Church End, Gravediggers Ale
- North Cotswold, Mayfair Mild

### Worcestershire

- Bewdley, William Mucklow's Dark
- Cannon Royall, Fruiterer's Mild

### West Midlands

- Banks's & Hanson's Mansfield Dark
- Banks's & Hanson's Original
- Bathams Mild Ale
- Black Country Pig on the Wall
- Coors (Highgate) M&B Mild
- Highgate Dark Mild
- Holden's Black Country Mild
- Olde Swan Dark Swan
- Sarah Hughes Dark Ruby
- Sadlers Magic Miles

The aim of CAMRA National Mild Month is to urge local pubs to encourage trial of this traditional beer style through initiatives such as 'try before you buy', third pint sampling measures, beer and food matching events, and mild beer tasting sessions. At the very least we ask pubs to stock a mild throughout the month of May so people can try it.

Listed (left) are a number of locally brewed milds you may come across in local pubs and those local pubs we know of who will stock a mild for you to try throughout May. Give it a go, you might be very pleasantly surprised.



Mild

Mild is available during May at a pub near you...

- **The Bear** (Swan's Nest), Stratford
- **Boar's Head**, Hampton Lucy
- **Bull's Head**, Bidford
- **The Castle**, Edgehill
- **Coach and Horses**, Harvington
- **Coach and Horses**, Shipston
- **Crown and Trumpet**, Broadway
- **Fleece Inn**, Bretforton
- **The George**, Brailes
- **Golden Bee**, Stratford
- **Mother Huffcap**, Great Alne
- **No. 7**, Stratford
- **Olde Red Horse**, Evesham
- **Olde Swanne**, Evesham
- **Plough Inn**, Stretton on Fosse
- **The Round of Gras**, Badsey
- **The Salmon Tail**, Stratford
- **The Wheatsheaf**, Badsey

Traditional English Milds were session beers, low in alcohol and mild in flavour (hence the name) when compared to the hop bitterness of many 'bitter' and 'pale' beers. The beer became popular during the First World War when malt rationing and temperance led to brewers drastically reducing beer strength. After the Second World War, as prosperity returned and big brewers promoted their keg bitters and lagers, the popularity of Mild started a long decline. Talk to some beer drinkers about Mild and they will still dismiss it either as an 'old mans' tippale or as 'boys beer'. As a beer style it fell out of fashion in the late 20th Century - for years now CAMRA has championed the Mild beer style and we're happy to affirm a major resurgence. You can now find over 200 different milds on the market, twice as many as were available in 1999 and demand is growing.

**Festival  
Season**

is upon us again...

see pages 15-17  
for the best Spring and early  
Summer Festivals

WYE'S WORDS No. 17



“ ONE GOOD ROUND ”  
DESERVES ANOTHER

HPA is a truly delightful pale ale that gives lovers of fine real ales a taste that's distinctively different. Carefully made using Styrian Goldings 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](http://www.WyeValleyBrewery.co.uk)



SHARE OUR TASTE FOR REAL LIFE

# Pub News... all about Evesham

Evesham's latest landlord is John Gilkes who has taken on town centre **Vauxhall** public house. John is a West Mids. man with plenty of experience in the licensing trade. Originally trained by Banks' brewery he worked for a while for Highgate before working in and running a variety of pubs. Having had its ups and downs over the past couple of years

**The Vauxhall** was closed for about four



months before John opened it up just before Christmas. At the time of reporting a good pint of Green King IPA was on offer but he was in the process of replacing all the beer lines and promised up to three interesting ales from a choice of about 90 in the Enterprise list when the work was done. Keen to promote a community feel to the place John is determined to attract a more diverse customer base than in the past with sports teams and a fully operative kitchen and carvery. **The Vauxhall** is now open all day every day.

Another real ale venue in Evesham; Christmas saw the return of a couple of beers at **Bar 24**. Having seen only bottles and kegs since it reopened in August last year it was nice to see Doombard and Skinners Betty Stoggs on offer. Hopefully it will continue to sell real ales and in due course have an offering from its own brewery.

The shifting fortunes of Hook Norton's only Evesham pub, **The Trumpet** took a downwards turn once more as it closed its doors again in the middle of January. Despite an auspicious start and an early step up in the number and quality of the beers on offer, licensee Matt Adams was unable to come to terms with the brewery and sign a long term lease.

January saw new licensees Dave and Barbara Cooke come down from Wolverhampton to take over 'The Dugout', i.e. **The Gardeners Arms**, Littleworth Street, Evesham. Having searched for months for their first pub Barbara said they felt immediately at home in **The Gardeners** and decided on the spot that this back street local was right for them. Since their first trading session on 1st December the couple have been delighted with the warm welcome afforded by the locals and equally delighted by a good trade. I'd like to think it's the reintroduction of real ale that has people flocking in but it's probably more to do with their own smiling faces, the tidying up of the pub and the introduction of 'Racing UK' on the Sky TV. A very fine pint of London Pride is on



offer at £2.40 a pint until 6.00pm during the week and 3.00pm weekends (happy hours), and is accompanied by a basic sandwich food offering. They'd love to increase the beers on offer and perhaps introduce more interesting local ales. This of course depends on demand so please get in there and drink it.

A new management team at the **Amber Café Bar** seem to be having a very welcome impact. As well as some excellent meal deals making the bar an attractive family venue they now serve at least two real ales and real cider. Greene King IPA and (a blast from the past but sadly now another Greene King ale), Tolly Cobbold were on offer together with Bounds Cider. A happy hour offer, Tolly Cobbold £1.99 a pint between 6.00pm and 9.00pm Friday and Saturday

## Evesham Brewery a real possibility

Thumbs up and fingers crossed for licensee and brewer Steve Murphy at **Bar 24**. Steve originally set up the Evesham brewery in 1992 in the old bottle store of the then 'Green Dragon', more recently called the Blue Maze, (currently closed), and brewed 'Asum Ales' (Asum being an old contraction of Evesham in the local dialect). Family matters caused the brewery to close in 1996 following which other business interests have kept Steve busy. Now he wants the five barrel plant up and running again and is just completing a refurbishment of the buildings and equipment. Unfortunately Steve's other business interests will keep him from running the brewery single handed and he needs a brewer, or someone with brewing expertise to assist.

Any experienced or budding brewers out there can contact Steve via Bar 24, or Shakesbeer will gladly pass your details on.

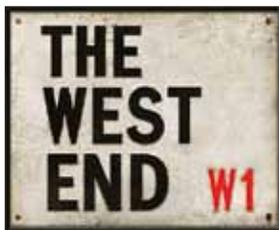
*At the time of going to print neither the name of the brewery or what was The Blue Maze, (which should reopen soon), have been disclosed.*



# Pub News...

## Stratford

Despite being relatively tucked away in Bull Street, Stratford **The West End** continues to pull in the punters and earn its place in the hearts of real ale drinkers. This Good Beer Guide pub staged its own Cask Ale Week in



January offering a rolling choice of six beers in addition to the four regulars. Their chosen 'session beer' Otter Bitter is proving a firm favourite alongside the other regulars, Timothy Taylor Landlord, Sharp's Doombar and an offering from Cannon Royall.

There's more; on March 7th the Head Brewer from Timothy Taylor's will be visiting the pub to meet and greet locals. He will be bringing four TT beers to offer visitors in addition to two of the regular beers on offer.

...and there's more again. Make sure you pop in during May when, in support of CAMRA's Mild Month, landlord Roger will have at least one mild for you to sample.

## Upper Brailes

Why not pop into **The Gate** for an excellent pint of Hooky? Whilst there you can take advantage of **The Gate Inn Book Swap** which is now up and running. Customers bring in the books that they have finished with and exchange them for some that they haven't read. Not surprisingly it's taken off quite well; could it be the beer? Not such great news is the fact that Peter & Cathy Wixey, who seem to have

been there forever, are off at the end of March for a well deserved rest. There are a couple of names in the frame to take over so we don't think the pub will close before new tenants move in, so... watch this space.

### Whilst in the area:

## Lower Brailes

If you need an excuse to pop down the pub, (as if), just write a letter.



## Shipston

Good news, having been closed for a while, **The Falcon** is up and running again and is being run by a man who likes his real ale. Simon Coyle the new licensee is running the pub on behalf of new leaseholders Clac Leisure who have three other pubs in Oxfordshire. Simon says he pulled his first pint and cleaned his first beer lines at the age of 10 when his dad worked for Sam Smiths brewery. He hasn't looked back since and has spent his life in the trade, most recently at The



Bricklayers Arms in Newbury. Simon's talents extend to the kitchen and he is also a trained chef. He intends to do food in due course, probably starting in March, but in the meantime is working to refurbish the bars, toilets and the pub's letting rooms. His aim is to run a 'proper pub' getting away from the 'sports bar' image the pub had previously. The single ale available now, Sharp's Doombar, will hopefully expand to two or more if demand is there... So please, create the demand.

## Alcester

You can always keep abreast of the latest fashions at **The Holly Bush**.

'Tej the Minx' is pictured here showing what will be hot for 2012. At least that's what she wore to see the New Year in.



## Alcester

Following a massive refurbishment **The Roebuck** opened its doors again on 2nd December. Despite the two restaurants and 11 en-suite bedrooms it still has a large and comfortable bar area displaying some great pictures of Alcester.

Customers are welcome to enjoy three real ales, (and other drinks), with those on offer when we visited, Wye Valley Butty Bach, Purity Gold and Hooky Bitter.

# 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.

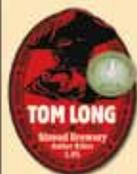
Just off the Cotswolds Way providing accommodation for weekend and midweek breaks with monthly Thursday **Jazz** and **Blues** Evenings.

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



## Shakespeare's CAMRA Worcestershire pub of the year 2008-09

For Summer the Crown and Trumpet Inn is proud to present our two featured beers shown below as well as other welcome guest local ales.

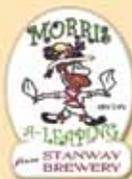


### Stroud Brewery

Tom Long - 3.6%

Silver at SIBA National Beer Competition, Champion Bitters (up to 4.0%) Amber session beer with spicy citrus aroma. Good body for 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>



01386 853202 - [info@cotswoldholidays.co.uk](mailto:info@cotswoldholidays.co.uk) - <http://www.cotswoldholidays.co.uk>



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 to Thursday

11.30am - 3.00pm

5.30pm - 11.00pm

Friday, Saturday & Sunday

11.30am - 11.00pm

No food Mondays and Tuesdays and Sunday evenings

## The Wheatsheaf Inn

High Street, Old Badsey, near Evesham, Worcs. WR11 7EJ. Tel. 01386 830380

# Pub News...

## Stratford

Changes to **No. 7**, Windsor Street as new managers Edward Hayward and Dawn Bevan take the reins. On our visit we met Edward, who previously managed **Yates** and **No. 1 Shakespeare Street** and he explained the new vision for the pub. Most importantly they intend to get the local trade back in by serving traditional pub food and selling good beer. They already



have a Monday night darts team, Thursday quiz and regular music nights as well as specials like the 'Friday Fizz' ladies nights where specials on Champagnes and wines are on offer. Of particular interest was a world beers weekend they hope to run in the near future. Most importantly, two real ales, London Pride and Timothy Taylor Landlord were on offer with the chance of a third if demand grows. Fingers crossed that a promised offering of Mild for May comes to fruition.

## Broadway & Bretforton

Love 'em or hate 'em, vouchers issued to CAMRA members giving 50p off a pint of real ale in Wetherspoons pubs look like they will continue for the foreseeable future. Local licensees Andrew Scott and Nigel Smith from **The Crown and Trumpet** and **Fleece Inn** have decided to fight back and will honour the vouchers in their respective pubs. In the somewhat cryptic

words of Nigel Smith, "...the Devil may have all the best tunes, we have a far better guitar".

## Kineton

Bravo to **The Swan** who have increased their real ale offering from two to four. Three regulars, Swan For The Road (Brakspear's bitter), Hobgoblin and Doombar which are always available are now joined by a changing guest beer. June will see their first beer festival and we wish them every success.

## Bretforton

**Fleece** regular Paul Moulson appears to be doing well after a heart by-pass operation. So much so that during December he and his friends organised a 'Folk and Roots Music' concert by way of a 'thank you' and raised £714.68 for Queen Elizabeth Hospital, Birmingham who took such good care of him. Well done Paul but don't work too hard.

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](http://www.roundofgras.co.uk)



**CARVERY SPECIAL**

**Midweek £5.50**

Tuesday, Wednesday & Thursday lunch and Wednesday evening

**Sunday £7.50**

12.00pm - 8.00pm

# The Peacock... the feather in Oxhill's cap

Reading through back copies of Shakesbeer there aren't many where **The Peacock** at Oxhill doesn't get a mention. Whether they're being lauded by the pub industry, (most recently, Best Freehouse in the East and West Midlands), receiving food awards, raising money for charity or just hosting fun community events, hosts Pam Farrell and Yvonne Hamlett are tireless and generally successful in their efforts to create a great welcome to all. As long as they keep getting it as right as they do I'll happily go along with Pam's repeated insistence, "We're not a 'gastro pub' we're a village pub that does good food".

The fact that they always have four excellent and interesting real ales on offer and generally have at least one beer, cider and music festival a year just adds to the phenomenon that is **The Peacock** and it was only a matter of time before CAMRA recognised the delights of the pub. Shakespeare branch finally did so when Chairman Lloyd Evans presented Pam and Yvonne with the branch **Pub of the Season award for Winter 2011**. He did

so in front of an enthusiastic crowd of villagers and CAMRA members who then tucked into a delicious spread of home cooked food, (the scotch eggs made with local sausage meat and black pudding and quails eggs stole the show), and enjoyed free beer, (for an hour), courtesy of our hosts. Two beers from Wye Valley, HPA and Bitter, Sharp's Doombar and Timothy



Taylor's Golden Best were the beers on offer and I'm delighted to say that the ladies joined us in drinking some when we raised our glasses to the pub and all who work there.



Lunch served  
Mon - Sat  
12.00 noon - 2.30pm  
Dinner Mon - Sat  
5.30pm - 9.00pm  
Open  
**ALL DAY  
EVERY DAY**  
Traditional Sunday  
Lunch  
12 noon till 8.00pm



**CAMRA  
Pub of the  
Season  
Winter 2012**

## The Peacock Oxhill

### Award winning country dining pub

Delicious, imaginative, locally sourced food, freshly cooked to your order in a warm and cosy atmosphere.

Daily changing blackboard, fresh fish delivered daily from Brixham and Cornwall.

We are dog, child and horse friendly.

The Peacock is nestled in the sleepy village of Oxhill, midway between Stratford and Banbury. It has been tastefully modernised but still maintains its olde worlde charm, with oak beams, flagstone floors and roaring log fire.

**Main Street, Oxhill,  
Warks. CV35 0QU  
Telephone: 01295 688060**

QUIZ NIGHT - first Sunday of every month from 8.00pm (in aid of Air Ambulance)

# Pub News...

## Bidford

Well done Kevin and Lesley at **The Bull's Head**. They took no time at all to achieve Cask Marque status and I can confirm that the beers on offer when I visited were in fine fettle, (Hooky Bitter, TT Landlord and Wyre Piddle, Piddle in the Cold). Dave has agreed to join our Mild Month campaign and offer a mild during May. Plans are also in hand for a beer festival, possibly in July. Look out for this in our next issue.



## Badsey

New faces at **The Wheatsheaf** as Nick Evans who arrived at the start of December has now taken over as Manager. Nick is joined by Slovakian Chef Pete Zemla who, not surprisingly, adds the occasional Slovakian special to the menu. He has also introduced an 'international food night' every Wednesday when national dishes from across the world are showcased, accompanied where possible by an appropriate beer, (generally a keg beer or lager I'm afraid). Manager Nick aims to

keep three real ales on, as far as possible of three different styles. On our visit Doombur, Flowers IPA and Banks' Mild were on offer, (Mild will be available throughout CAMRA mild month in May).

The pub also intend to run a beer festival over the Bank Holiday Weekend 5th - 7th May.

## Sedgeberrow

Another Hooky pub with a somewhat chequered recent history, **The Queens Head**, Sedgeberrow (off the A46 about four miles south of Evesham), has once again closed its doors. No news yet regarding new tenants; perhaps we'll see Hook Norton's longest serving temporary manager Rod Irvine back again.

## Tiddington, Stratford

Another era of good times and good service come to an end as Rose and Steve Smith shut up shop at **The Crown** at the end of November. No sign of it reopening just yet but our Tiddington source reports a skip outside and signs of life. Once again... watch this space!

## Ardens Grafton

Keeping up the good work at **The Golden Cross** licensee Debbie is staging a 'Blues and Folk Festival' on Sunday 6th May supported by Purity Brewery who will have

their own stand there. Looking further ahead the pub will host a 'Village Festival' in celebration of the Queen's Diamond Jubilee on 6th June.

## Broadway

**The Broadway Hotel** has been closed throughout January and February whilst an exciting new project and refurbishment is taking place. They should reopen in March and to celebrate will offer discounted bed and breakfast, (£99 per room), Sundays to Thursdays until the end of May. They will of course keep the two real ales in the refurbished Jockey Bar now renamed as the Broadway Country Bar.

## Hampton Lucy

Friday 13th isn't always unlucky - the one in April marks the start of this year's beer festival at the **Boars Head**. Running through to Sunday evening (15th April) when an Indian Meal is on offer, the weekend is packed with competitions and beer tasting all with lovely beery prizes.

## Binton

A huge thank you to **The Blue Boar** who looked after the branch so well at their Christmas dinner in December. Excellent food, excellent beer and the best of company made for a thoroughly enjoyable night. (Sorry about the noise but if you will provide trumpets!!)



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!



Special  
Slimmers  
Dishes  
available



The  
Golden Cross  
Faggots are BACK!



The Golden Cross, Wixford Road,  
Ardens Grafton, Warwickshire B50 4LP  
01789 772420 [www.thegoldencross.net](http://www.thegoldencross.net)

OPENING TIMES  
Bar 12pm to 3pm & 5pm to 11pm Monday to Thursday  
12pm to 12 am Friday & Saturday • 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



**The Swan Hotel & Pub**  
Restaurant & Pizza House

The Swan Hotel, Banbury Street,  
Kineton, Warwickshire CV35 0JS

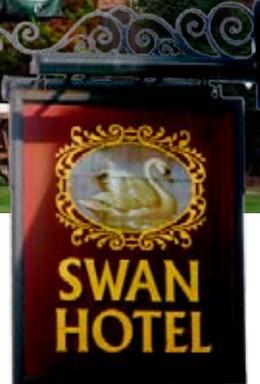
01926 640664

[www.swanhotelkineton.co.uk](http://www.swanhotelkineton.co.uk)

**Diamond  
Jubilee Beer  
Festival**  
2nd-4th June

A welcoming place to meet and socialise any time of the year, with its open log fires in winter and spacious beer garden for the summer, it's a great place to visit for a drink, a meal or even a stay. Enjoy a wide selection of wines, spirits, beers, lagers and guest ales in a relaxing village pub and maybe even have 'Swan for the Road'.

**Pub Opening Hours:** Open everyday 12 till late  
**Restaurant Opening Hours:** Mon - Sat 12pm - 3pm and 5 - 9pm,  
Pizzas and light snacks available until 11pm. Sunday lunch 12pm - 5pm



# Pub News...

## Wixford, near Alcester

A Greek flavour has arrived in Wixford as Spiros Vlachpoulos and business partner Dimitris Boas took over the delightful country dining pub, **The Three Horseshoes**, at the beginning of December. The place was in uproar when we first visited as Spiros and an army of helpers tried to get the pub ready for a Grand Opening on 21st January with a 'Greek Night'. A later visit, after the hugely successful opening showed the pub to be very tidy and comfortable. According to Spiros the opening was a great success with over 250 people in attendance. The Greek theme seems popular too and they will now hold a monthly 'Greek Night'

● Greek hosts Dimitrios and Spiros



with music, dancing and traditional plate smashing. Although he has a background in catering, having previously had a restaurant in Campden, this Enterprise Inn is the couple's first venture into the pub trade. Asked, 'why this one?' Spiros didn't hesitate and said that they loved the spacious interior, lovely gardens and the welcome they'd had from the village. The pub offers a traditional menu with the occasional Greek twist and the prices are reasonable. They intend to keep at least three real ales running, on our first visit Hobgoblin, Wye Valley HPA and Butty Bach were on offer and on our next, TT Landlord. By our second visit in February the pub had also achieved Cask Marque status.

That's quick! Already there has been a great response to a flier distributed about the village inviting locals to choose a beer to go on. That's service!

## Harvington, near Evesham

We are absolutely delighted to confirm that as part of the Queen's Diamond Jubilee celebrations in Harvington the **Coach and Horses** will be staging 'The First Coach and Horses Beer and Cider Festival' from Saturday 2nd June through to the bank holiday Monday 4th. There will be collections throughout the weekend in aid of the County Air Ambulance. The village starts its celebrations with a street party on Friday before the Coach opens its skittle alley with up to eight guest ales and two ciders at Saturday lunchtime. These are in addition to the three ales generally available in the pub. Sunday sees a barbeque, (probably manned by landlord Steve Salter, a Royal Navy Chef for 23 years), and local bands at the pub and if there's any left, the remaining beers will still be available on Monday.

## Great Alne, near Alcester

Following major refurbishment **The Mother Huffcap** opened in June 2010 as simply **The Huff Cap** and changed its direction from that of a village local to a destination 'gastro pub'. To the delight of locals, owner Andy Harwood has reclaimed the pub from operator Urban & Country Leisure, returned its historic name and effectively given it back to the village of Great Alne. The pub changed hands in December when Manager Donna Pattison, a Yorkshire girl, took the reins. Donna has spent her life in the catering trade and had been in place as restaurant manager for seven months before the change. She now proudly labels **The Mother Huffcap** as a village pub with village prices. I can't disagree as the beers on offer when we



● Manager Donna and Chef Danny

visited, Hobsons, Hobgoblin and Wye Valley Ruby Ale were about the £3.00 mark and a very delicious Banks' Mild was on offer at £1.50 a pint. There is still an emphasis on food and aspiring Michelin Starred Chef Danny Adams hopes he is heading for Rosette status with an extensive menu. Villagers are already flocking back and darts and dominoes teams are in the making. Donna also hopes in due course to sponsor a football team and stage outside games such as 'horseshoes' or 'boules'. The pub's open all day from 11.30 am, every day so you've plenty of opportunity to see for yourself.

## Whichford

**The Norman Knight** is now serving six real ales, generally at least four from their own brewery, and real cider. This great work however, may be undone if licensee Tim insists on wearing his latest 'Shite Shirt' acquisition. It was pointed out that if he wants to drive customers away he should be a taxi driver.



● Tim's shirt



Bh

BROOM HALL

Bidford Road, Broom  
B50 4HE  
Tel. 01789 773757



**3 Guest Ales available all year to compliment our great steaks**

## Broom, near Alcester

New licensee Robert Lewis arrived at **The Broom Tavern** in November closed the pub for a couple of days for general cleaning and now reports that, despite the attempts of Punch Taverns to sell it, the pub is doing well. This is Rob's fourth pub and he knows that a friendly atmosphere, good beer and good food are the way to go. No problems on the food front as wife Sue, an experienced professional chef is now offering an extensive food menu, (not Mondays), which is proving popular. The pub's offering of Doombar also goes down well with locals who have resisted attempts to change. Give it time though as with three handpulls available there may well be a choice of beers if demand continues to grow.

It looks like **The Broom Tavern** will play a central role in the village's Jubilee celebrations over the June Bank holiday. Available to the village throughout the weekend the pub's own celebrations on Monday 4th June will include a hog roast and a music offering by

local artists in the evening. A charity pram race will start at **The Broom Tavern** and run all the way to **The Broom Hall Inn**, a distance of about 1/3rd mile, (still far enough to work up a thirst for the Inn's offering of three real ales).

## Shipston

Licenseses of **The Horseshoe**, Shipston, Baggy and Sheelagh Saunders, have bought the beautifully 'olde worlde' **Black Horse** in Station Road. This 15th century treasure, the only thatched building in Shipston, has a licence dating back to 1540 but a rather chequered recent history having been closed for a while in 2007, 2011 and 2012.

Although the pub will be primarily managed by son Gabe and partner Ellie, Baggy's hand is very much on the tiller, his idea being to restore the natural charm of the historic stone building. Step 1 was to lose the pool table and get traditional pub games re-established. Next, good beers, still under review at the time of writing but Wye Valley Butty Bach, Purity UBU and M&B BrewXI, plus of course Hogan's Warwickshire Wobbler a traditional

cider. The team will be ably assisted by new Under Manager, Jon Campbell and Barmaid Vicky Amis.

Slightly less traditional is the kitchen which has been given over mainly to Thai food with a take-away service available.

This will be a labour of love by Baggy and family, good for them, good for the locals and great for disciples of real pubs and real ale.



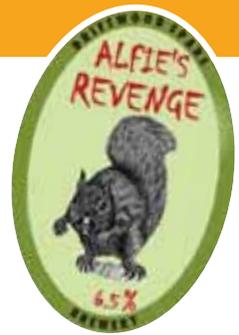
# Champion Winter Beer of Britain

Warning - may contain nuts...

The famous 17th-century **Driftwood Spars** located on Trevaunance Cove, St Agnes, Cornwall is a traditional pub, a gastronomic destination, with four star accommodation and most importantly, it's own micro brewery. It is this **Driftwood Spars Brewery** which has produced 'Alfie's Revenge', **CAMRA Champion Winter Beer of Britain 2012**. The 6.5% ABV old ale described in the CAMRA Good Beer Guide 2012 as a 'strong and fruity, well-balanced premium ale', will now enter into the final of the Champion Beer of Britain competition at the Great British Beer Festival, Olympia, London, in August (7th-11th).

The judging which took place at The National Winter Ales Festival, in Manchester on 18th January awarded **Silver to Cairngorm brewery's Black Gold**, whilst the Bronze medal went to Coniston brewery's **No 9 Barley Wine**.

According to the pub's website Alfie was a stuffed red squirrel, a popular character in the bar, who mysteriously disappeared some years ago. Landlady Louise Treseder believes he was abducted and taken on a world surf tour and so had the beer created and named in his honour.



If you want to try Alfie's Revenge you can buy it for £2.10 per bottle plus post and packing from Driftwood Spars: [www.driftwoodspars.com](http://www.driftwoodspars.com); 01872 552428; Quay Road, Trevaunance Cove, St Agnes, Cornwall TR5 0RT.

## The results...

### Old Ales and Strong Milds category

Gold - **Driftwood, Alfie's Revenge** (St Agnes, Cornwall)

Joint Silver - **Nant, Mwnci Nell** (Llanrwst, Conwy)

Joint Silver - **Brunswick, Black Sabbath** (Derby, Derbyshire)

Bronze - **Beowulf, Dark Raven** (Brownhills, Staffordshire)

### Porters category

Gold - **Hammerpot, Bottle Wreck Porter** (Poling, West Sussex)

Silver - **Blythe, Johnson's** (Hamstall Ridware, Staffordshire)

Bronze - **Sulwath, Black Galloway** (Castle Douglas, Dumfries and Galloway)

### Stouts category

Gold - **Cairngorm, Black Gold** (Aviemore, Highlands)

Silver - **Cambridge Moonshine, Black Hole Stout** (Fulbourn, Cambridgeshire)

Bronze - **Acorn, Gorlovka** (Wombwell, South Yorkshire)

### Barley Wines category

Gold - **Coniston, No 9 Barley Wine** (Coniston, Cumbria)

Silver - **Moor, Old Freddy Walker** (Pitney, Somerset)

Bronze - **Isle of Skye, Cuillin Beast** (Uig, Isle of Skye)

### OVERALL result

Gold - **Driftwood, Alfie's Revenge** (St Agnes, Cornwall)

Silver - **Cairngorm, Black Gold** (Aviemore, Highlands)

Bronze - **Coniston, No 9 Barley Wine** (Coniston, Cumbria)

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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



## Celebrating the Great British Pub Community Pub Month

I know you've heard again and again about the threat to pubs and local communities. According to the most recent survey the number of pubs closing nationally has in fact dropped to around 16 a week, (mainly because we're running out of pubs to close). Of these closures the vast majority are suburban and rural; what you might call community locals.

Imagine a world where the only places left to drink are the big high street chains because your local village or area has 'gone dry'. In the face of a 35% hike in beer tax in the last five years and increased competition from supermarket 'loss leaders' CAMRA are desperately trying to battle this trend.

In April 2012, in a bid to get more people than ever involved in championing the importance of the community pub, CAMRA is to launch a new national pub campaign, Community Pubs Month. The main aims of

the Month are to increase footfall in pubs, to encourage more publicans to organise and promote events to attract further trade, and spread awareness of community pubs throughout the media.

Activity will commence with regional and national press stories circulated by CAMRA to highlight the aims of the campaign and relay the major issues facing pubs. After that it's down to local branches and pubs to organise events to publicise it further. **So come on you licensees, help us to help you. Let us know what you will**

**be doing throughout April to promote your pub and we will do our best to let people know.**

Pub licensees as well as CAMRA branches can order promotional material to maximise the exposure for this new campaign in pubs across Britain. Available now Community Pubs Month packs will include campaigning posters, beer mats, leaflets and pump clip crowners. Pubs interested in acquiring material for Community Pubs Month can find out more by asking their local branch or by visiting [www.camra.org.uk](http://www.camra.org.uk)



Warwickshire  
County Pub  
of the Year 2010



# THE BOARS HEAD

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**Extensive Wine List** - chosen to complement  
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**Take Away service available**

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**"Shakespeare CAMRA Warwickshire  
Pub of the Year 2010"**

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**BAR OPEN:**

SUN. - THURS. 12.00 - 10.00pm

FRI & SAT 11.30am - 11.30pm

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**Come and enjoy another Beer Tasting at  
The Boars Head, Hampton Lucy**

# New Neighbours Beer Festival

**Friday 13th till Sunday 15th April**

featuring about **20 beers** from the newest  
local breweries\* and a chance to meet one  
of the local brewers

A  
full range of  
beer strengths  
and styles carefully  
selected by the  
pub's  
devotees

A **festival programme deal** costs £16.00 which will include tasting notes,  
tokens for 10 half pints and a choice of Bar Snack (available 12-9 Fri./Sat and 12-3 Sun.)

**Sunday evening Indian Meal** - the kitchen will be taken over by a local  
Indian Restaurant and a superb meal prepared (pre-booking required)

The festival will also welcome the return of **Hathor Ale**, brewed to the pubs  
own recipe as 'Heron Brewers' by Church End Brewery

(\*established within the past two years)



Competitions  
testing your cask  
ale knowledge  
with **SUPERB  
BEERY PRIZES!!**  
(winners notified after  
the festival)

# Festival Season is upon us again

I'm delighted to say that the real ale bug seems to be taking off in and around the branch area and throughout the spring and early summer there will be plenty of festivals to keep your whistles wet. To make sure you don't miss anything exciting, here's an easy guide to what's on and where.

Most important, (to me that is), is our own **Stratford Beer and Cider Festival**, at the racecourse Luddington Road on **Friday 8th & Saturday 9th June**. This will be our 6th festival at this location and promises to equal any we've staged before. Over 55 beers and about 20 ciders and perries with a theme of '*Local and Coastal*' should provide some interesting and unusual beers as well as local favourites.

A mini bus service will operate from Stratford Racecourse to the festival on both days. Keep your eye on the website, **[www.stratfordbeerfestival.org.uk](http://www.stratfordbeerfestival.org.uk)** to keep abreast of developments and bus times. Live music sponsored by North Cotswold Brewery will keep you entertained all day Saturday and Shakespeare Morris and the Hook Norton Dray will be in attendance.



## Other Festivals in and around the area include:

**The Boars Head, Hampton Lucy** always put on a good show and their beer festival this year promises to be no exception. Over the weekend **13th - 15th April** Sue Maindonald and her team will be showcasing new brewers around the region in a "New Neighbours Beer Festival". A chance to try brand new beers and give our budding breweries a boost. Some great competitions and excellent food offering will make this a great event.

**Coventry (CAMRA) Beer Festival** on **Friday 13th & Sat 14th April** at Coventry Rugby Football ground. 90 different beers plus Cider, Perry and Country Wines. Admission £2.00 on Fri/Sat afternoon sessions and £3.00 Fri evening, (CAMRA members £1.00 any session and free Sat. evening).

Ludlow  
**Food**  
Spring Festival  
Beer, Bangers & Bread

12 & 13  
May 2012

All in Ludlow Castle

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- Ciders, Perry & Wines
- Live Music
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SIBA  
Society of Independent Brewers

# Festival season...

**Stourbridge (CAMRA) Beer Festival** from **Thur. 26th - Sat. 28th April** at Stourbridge Town Hall, Market Street will have about 90 beers and 20 ciders and perries. £4.00 entry, (£2.00 for CAMRA members) includes a festival glass.

**Snitterfield Sports Club**, Wolverton Road, Snitterfield, nr. Stratford staged a successful inaugural beer festival last year and will be following up with a bigger, better one open from midday **Saturday 5th & Sunday 6th May** at Snitterfield Sports Club. A range of local ales will be available as well as a few Black Country favourites all accompanied by a Barbeque and plenty of live entertainment.

It may be small beginnings but it's still great news that **The Wheatsheaf**, Badsey will

host their first beer festival over the **Bank Holiday weekend, 5th - 7th May**.

About half a dozen extra beers, mainly from local breweries will be on offer together with a barbeque and entertainment in the pub and car park. Fund raising on behalf of local charity 'Ride for Ray', will raise money for Cancer Research.

**Ludlow's Spring Food Festival, Sat 12th & Sun 13th May** is tagged 'Beer, Bangers and Bread'. This amazing event inside Ludlow Castle has all three, plus a huge classic car display, talks and demonstrations, loads of food stalls, good music and a preview and meet the brewer session on Friday 11th. The tag however doesn't do justice to the beer tent with over 140 beers from small brewers in Wales and the Marches. There really isn't enough space

here to describe all that's on and Ludlow town is well worth a visit just for itself. Find out more and see the beer list at [www.springevent.org.uk](http://www.springevent.org.uk).

If you want a great variety of beers from the West Midlands **The Barnt Green Inn**, Barnt Green, (not far from the M42, J2), will feature about 20 of them plus ciders and perrys at a beer festival on **Friday 18th and Saturday 19th May**. The festival opens from midday to midnight on both days and has a £5.00 entry fee which includes a festival programme and a commemorative glass. The first session on Friday (12.00pm - 5.00pm) gives entry to 'trade' and CAMRA for £2.50 and includes a free beer token.

*continued page 17...*

## THE COACH & HORSES

H A R V I N G T O N

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FESTIVAL

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BBQ and Live  
Music on the  
Sunday in aid of  
Midlands Air  
Ambulance

Festival will have up  
to eight real ales and  
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to three in the bar

From 8th March traditional  
home made food available  
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Pub opening times:  
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12.00pm - Midnight Sat./Sun.



Sponsored by:



Friday 25th May

17:30 to 23:30

Saturday 26th May

11:30 to 23:30

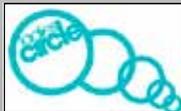
## The 2<sup>nd</sup> Shirley Beer Festival

at **Camp Hill Rugby Club**, Haslucks Green Road, B90 2EF  
£10 entry includes souvenir glass, programme and £5 beer tokens  
(£6 in tokens for CAMRA members)

20+ beers and ciders

hot and cold food available

[www.shirleybeerfestival.co.uk](http://www.shirleybeerfestival.co.uk)



Organised by Shirley Round Table  
and Shirley Ladies Circle



## Festival season...

In conjunction with the Gloucestershire Warwickshire Railway, **North Cotswold CAMRA** host their **4th Ale and Steam Weekend** on the **19th & 20th May** at Winchcombe Railway Station. The bar will be open from 11.00am to 7.30pm on Saturday and subject to beer availability, until 4.00pm on Sunday. Up to 24 beers will be available & entry to the festival is by way of a valid train ticket for the day of your visit, or entry by platform ticket at Winchcombe Station

A little further afield but well worth the trip **Shirley Beer Festival**, organised by the local Round Table takes place on **Friday 25th and Saturday 26th May**,

at Camp Hill Rugby Club, B90 2EF. A £10 entry package includes a souvenir glass, programme and £5 beer tokens. CAMRA members receive an additional £1.00 of beer tokens on production of membership card.

**The Swan, Kineton** are running a three day **Beer Festival** over the **Bank Holiday weekend 2nd - 4th June** celebrating the Queen's Diamond Jubilee. In addition to the four beers on the bar there will be a dozen beers and a couple of ciders available in a marquee behind the pub. They are offering a Pig Roast on Saturday, a Barbeque (weather permitting) on Sunday and if there's any left, a sell off of the beer on Monday. Discounts for CAMRA members are available

all weekend on production of a current membership card.

Another Jubilee special at **The Coach and Horses, Harvington** from **2nd - 4th June**, where at least a dozen beers and ciders will be on offer. The festival will form part of the village's Jubilee celebration and a Sunday barbeque and local bands are added attractions.

Our branch Pub of the Year and County Runner-up **The Holly Bush, Alcester** never fails to please with their **Summer Beer Festival** tied in to **Alcester Folk Week 15th - 17th June**. More details of this in our next issue.

# ...an English pub that doesn't disappoint

As a branch we've always been very aware that **The Plough**, Stretton on Fosse, was something very special and very grateful to Sara and John Pierre for making it so and keeping a welcome there for us.

It's gratifying to know that this Good Beer Guide regular, former branch and County Pub of the Year and more recently the Morning Advertiser Best Freehouse in the Midlands is now attracting national interest. An effusively appreciative article by freelance journalist Chris Arnot in the Telegraph Weekend of November 26th is just deserts for the work and passion of all those who make **The Plough** such a terrific place. Arnot praises both the atmosphere of the pub and Jean Pierre's culinary skills saying, 'The entente cordiale is alive and well here in deepest

south Warwickshire, but The Plough is very much an English pub rather than a French restaurant'. Obviously I can't reproduce the article here but you can read it on line at <http://www.telegraph.co.uk/foodanddrink/pubs/8912418/The-Plough-Stretton-on-Fosse.html>, under the byline, 'The Plough in Stretton-on-Fosse, Warwickshire is very much an English pub that doesn't disappoint'. I'm grateful to CAMRA member Jim Sargeant who sent me this excellent photograph by Gerry Rayner, 'a frequent visitor to many of the real ale pubs in



the area'. The picture absolutely captures the warmth of the welcome you can expect at The Plough and shows smiling barmaid Jen Bristow who lives in the village and works a few lunchtimes behind the bar.



French Chef Jean Pierre and  
award winning landlady Sara Gireme

welcome you to

The Plough Inn, Stretton-on-Fosse  
near Moreton-in-Marsh



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Best Freehouse  
in the Midlands  
2010



WARWICKSHIRE PUB OF THE YEAR 2008



# Brewery Special from North Cotswold

After seven successful years brewing a number of well-loved, respected and award-winning ales, **The North Cotswold Brewery** has recently undergone a transformation with the introduction of its iconic 'Green Man' branding and a renewed focus on developing its core beer range.

The Brewery remains a family-run business and recently appointed Guy Holiday to oversee the commercial side, freeing up Head Brewer Jon Pilling to dedicate his time to the brewhouse.

In 2012, the business continues to develop as a new range of bottled beers has been introduced, which are shortly to appear in local off-licences, delicatessens and small supermarkets. Jon will also continue to delight beer lovers and drinkers across the Cotswolds and beyond with some unique, quarterly special ales and the occasional 'one-off' brew, as well as the Brewery's three most popular beers, Cotswold Best 4.0% ABV, Shagweaver 4.5% ABV, and

Hung, Drawn 'n' Portered 5.0% ABV and a new, to be permanently brewed, session beer, Windrush Ale 3.6% ABV.

North Cotswold Beers can still be bought direct from the brewery shop - call 01608 663947 for details of the current range.

**This year North Cotswold beers will also be featuring at some of the festivals around the region; Stratford Beer Festival 8th - 9th June, Gloucester Craft Brewers 15th - 16th September and Taddington Steam Festival 15th - 16th September. Why not visit one of these festivals and try a North Cotswold beer or better still, ask your local to stock them!**



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- ✓ 28 wines by the glass
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# Brewery News

## Purity

Congratulations again to Purity; still winning awards they were given a Silver Medal at the CAMRA West Midlands Beer of the Year, Bitter category for Pure Gold (3.8%).

Classic combinations of beer and food such as steak and ale pie or dark chocolate with stout aren't unusual these days. For those who just can't get enough however a team of sixth formers from 'Young Enterprise', (a business and enterprise education charity who

guide and teach young people about business and the world of work), and the Bretforton based Little Soap Company teamed up with Purity to create 'Pure UBU' soap. The beery soap complete with oats was sold at a Christmas fair where 'Team Luxurion' worked hard to attract sales and finished in profit - a great success.

Meanwhile, Purity continues to grow and following record breaking sales (again) have added another three to their workforce taking it to 19 in total. According to MD Paul Halsey the new

posts in sales, accounts and warehousing and logistics, "...will enable us to prepare for delivering growth following the brewery expansion".



● UBU

## Cannon Royall

According to brewery spokesperson Glenda Harvey things are just 'jogging along at Cannon Royall. A bit of an understatement as beer production and sales are up, their flagship 'Fruiterers Mild' won a Silver Medal at the CAMRA West Midlands Beer of the Year, Mild Category and their 4.5% 'Milwards Musket', a seasonal mild seems to be taking pubs by storm. A Cannon Royall offering is a virtual fixture these days in **The West End**, Stratford and the May Mild Month should give you plenty of opportunity to try one.



## Patriot

A new Head Chef at **The Norman Knight** is giving brewer Tim Young more time to spend actually brewing and ably assisted by CAMRA's own John Romer, he is experimenting with more hops and malts and turning out regular seasonal beers.

### ● The Few...



Morris Brew 3.8% a very pale, citra single hop, session ale and Kiwi 4.1% pale, fruity, hoppy, and very citrusy, have now firmly established themselves as Patriot regulars and are selling well locally and as far afield as Rugby, (**Merchants Inn**) and Digbeth, (**The Anchor**, where Morris won the beer of the festival at their Autumn beer fest).

In addition they continue to turn out a procession of interesting beers. Taking my winter by storm was the amazing 'Black Pug' a 5.1% porter which I hope will stay permanently or at least as a regular 'seasonal' beer: I think I drank the last of this year's brew in early February. A 3.0% beer called 'Quencher' has remarkable body and taste (sweet and hoppy) for such a light beer. Brewed,

as you might guess, for their driving customers, they hope to reduce the strength still further to 2.8% ABV. A new beer, The Few 4% (at present) is still being 'tweaked' a bit to satisfy Tim's high standards. Brewed fittingly with English Pilot (and not so appropriately with American Chinook) hops, it's brown with a caramel sweetness which suited my taste so I hope it doesn't change too much. As its name might suggest The Few is being brewed to commemorate the Battle of Britain and 5p from every pint sold will go to the Battle of Britain Memorial Trust. A festival at The Norman Knight at the end of April will, we hope, see a visit to the brewery by the charities patron, Prince Michael of Kent and a fly by of Spitfires.



# Cannon Royall Brewery

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# BIRD'S BREWERY

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*NEW* from Bird's Brewery

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Einstein's 'Eureka Moment' happened in 1905 when he was chatting with his friend Besso - and he solved the problem of time. This later became known as the Special Theory of Relativity



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# Brewery News

## Hook Norton

Hooky are in the process of recruiting a new marketing manager before they embark on another re-branding which we should see launched in May.

In the meantime our old favourites should be hitting the pumps soon, in March, *First Light* 4.3%, a continental style pale beer with a complex hop aroma. April, in plenty of time for St Georges day celebrations, the much loved *303AD* 4.0%, a dry, crisp ale named to commemorate the year of the death of our patron saint. Last but by no means least the glorious *Special Dark Mild* (SDM) 4.6%, dark, sweet and traditional should hit the pubs in May, just in time to celebrate the CAMRA Mild Month.

## Wye Valley

A very 'hoppy' March to you all as Dorothy Goodbody's Springtime Ale hits the pubs. A more malty, patriotic April sees the arrival of St George's Bitter and a foretaster of the Olympics in April with Torch Bearer described as 'refreshingly tangy with hints of orange and blackcurrant'.

Fancy a drop of Wye Valley's finest at home? Three of our favourites, (Wye Valley Bitter, HPA and Butty Bach), are now available in 'bag in box' polypins, (approx. 36 pints), ideal for a celebration or party. Congratulations are in order as Wye Valley Brewery scooped a trio of awards at the West Midlands CAMRA Beer of the Year Awards. The ever popular Butty Bach won

bronze in the Strong Bitters category, Dorothy Goodbody's Wholesome Stout won Gold in the Dark Real Ale in a Bottle category, and Dorothy Goodbody's Golden Ale won bronze in the Light Real Ale in a Bottle category.

If you're finding all this beer drinking a bit of a drain on your pocket, then keep your eyes open for the new Wye Valley beer mats. A new batch, available since December have scannable 'QR codes' on them. A quick scan with your fancy I-phone enables you to enter a monthly draw to win a case of beer.



## The NORMAN KNIGHT

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## "The Pub on the Village Green"

Winner of CAMRA Pub of the Season 2010

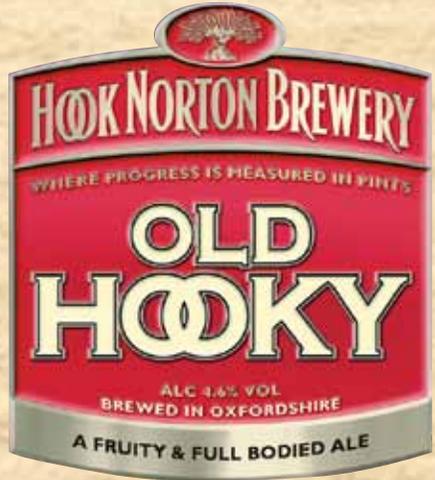
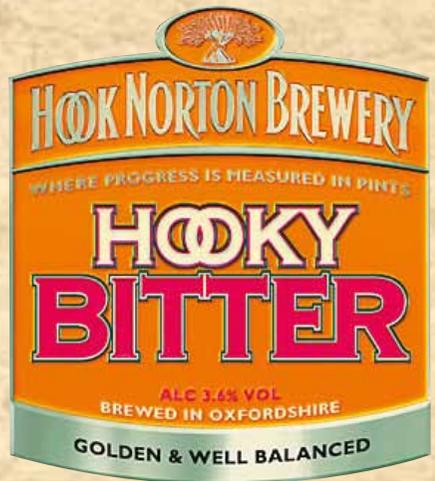
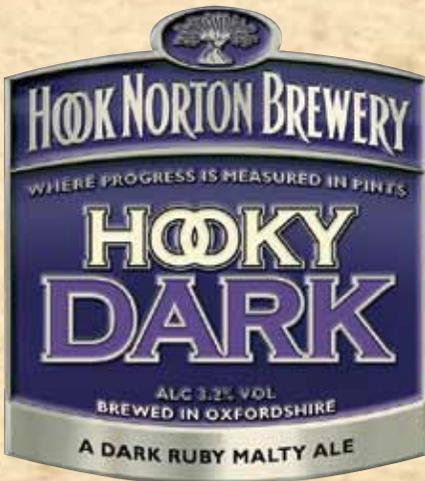
Fantastic new extensive menu available lunchtimes and evening featuring locally sourced homemade cooking in a friendly and traditional Cotswold country pub

Every Tuesday, fish and chip night (cod, haddock plus an ever changing special)

Every Sunday we offer a traditional carvery with at least three roasts

Fantastic music events throughout the summer (see website)

Great real ales at your local!



Visit [www.hooky.co.uk](http://www.hooky.co.uk) to find your nearest Hook Norton pint



# What I did on my hols...

## Jason Norledge visits Cumbria

### 1500 miles door to door, an extreme way to see three pubs and two breweries!!

We had chosen one of the most wonderful weeks of the autumn for our northern road trip, the sun had been glorious all week. Our journey started with a week in the wonderful village of Craiggelliche which is set in Speyside, The Highlands. This is blessed with the largest quantity of Whisky distillers and producers in the whole Scotland, so chosen for its location on the River Spey. Anyway enough of the whisky I hear you cry, this is a beer paper. For all its remoteness Craiggelliche is blessed with a Good Beer Guide (GBG) pub - **The Highlander**. This establishment is also home to CRAC (Craiggelliche Real Ale Club)



● Highlander Inn

who meet here regularly and you can find all their tankards hanging above the bar. There are usually 3 hand pulls on offer and they did not disappoint. We had a choice of 2 Cairngorms brews and a Skinners of Truro. This pub being on the door step did get a frequent visit during our stay and the beers where in good order. You could tell the place that this pub has in the community by the way of the people drinking here who consisted of walkers, villagers and a gent with a horse tethered to the patio waiting patiently for its owner!

Straying further afield it would have been rude not to check out the **Mash Tun**, Charlestown of Aberlour a couple of miles walk away. Although only 1 hand pump on when visited they did stock the complete range of Cairngorms in bottle format. **The Mash Tun** has an interesting railway link to the past having been along the line of the old whisky railway and now forms a great stop on the Speyside Way with views of the River Spey and a magnificent victorian suspension bridge. Finally to complete our walking tour of Charlestown we could not keep out of the Walkers shortbread factory shop - lets just say we will not be going hungry until well in to the new year! Now no trip to the highlands would be complete without a trip to one of the local



● The Mash Tun



Breweries so we settled on Cairngorm in Aviemore, unfortunately there was not a tour to be had but we were able to purchase a good selection of samples to take home and also admire the lovely mountain town of Aviemore which gave an over riding sense of déjà vu of Banff, Alberta, Canada. Our week coming to a close and having enjoyed great seasonal weather we decided to arrange a small detour to break up the 9 hour drive home by means of an overnight stay in the lake district. Having limited experience of the Lakes we found ourselves in another GBG pub and brewery the **The Watermill Inn**, Inges Nr Kendall. We were hoping that the good weather would stay

with us as our only other visit ever to the lake district was a complete wash out, solid rain for 48 hrs!! Fortunately the sun still shone this time and shine it did for our entire journey. So much sight seeing was done along with some not too strenuous walking... but the overriding reasons for our visit and stay did not keep us out of the bar for long.

**The Watermill Inn** is a charming, lakes style stone building dating back many, many years, offering 8 en-suite rooms, restaurant and brewery viewing window to the micro brewery. It is highly decorated



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Contact: [Treasurer@Shakespearecamra.org.uk](mailto:Treasurer@Shakespearecamra.org.uk)

## Tewkesbury Winter Beer Festival

Whilst the National Winter Ales Festival in Manchester attracts plaudits every year, there is a winter ales festival much closer to home which more than deserves its own accolades. Tewkesbury Winter Ales Festival is held in February each year and always offers an interesting choice of over 70 winter beers, predominantly porters, stouts and strong bitters. Once again this year a mini bus took a contingent from

Shakespeare branch to the Thursday night members only session. The beers were in supreme condition and we had a great time. Beer of the festival as voted for by the drinkers was the stunning Blue Anchor Extra Special with runner up being my own favourite, Three Tuns Old Scrooge. Thanks to Tewkesbury branch for hosting such a wonderful festival. See you next year. Could this be the cue for a new TV show...



*Last of the Winter Ale....*

in CAMRA circles holding no fewer than 14 local branch Pub of the Year awards and many other accolades at County and National level. The absolute jewels in the crown of this pub though are the 16 different beers on hand pull, all of which were available on our visit. What is a man to do but set off in pursuit of trying them

all... Even for me this was too much but fortunately we had dinner guests who were more than pleased to assist in the quest. The pub is super dog friendly as you can see by the list of their own brewed beers which include "A Bit'er Ruff" and "W'Ruff night" and so on. I'm sure you get the picture. According to The Watermill website, "...



● The Watermill Inn

quite a few of the locals dogs get served before they do which usually causes a bit of a laugh".

Upfront, long term, well planned booking is essential to secure a nights stay here and due to its popularity in the evening, the same can sometimes be said for securing a table. Their strategy for the beers is to serve their own and as many from the surrounding areas as possible - simples! Following up this excellent selection of beers the next morning was the most welcome full Cumbrian breakfast to see us fit for the drive home.



# Hop to it



Most of you will know that hops are one of the main ingredients used to flavour and stabilise our favourite tipple. They've been grown in England since the 15th century and the distinctive conical or pyramid-shaped oast houses which are basically freestanding kilns for drying hops are a familiar sight to travellers in southeast England.

These oast houses are a reminder of Britain's proud brewing tradition but, because cheaper hops from the United States, New Zealand and Germany were attractive to the big brewers, from about 1960 we've witnessed a precipitous decline in hop production in Britain. Now, thanks to the beer revolution, the growth of microbrewers and nationals like Greene King and Marstons, English hops are becoming fashionable once more and our hop growing industry is on the brink of a revival.

Increasing numbers of brewers are advertising the hops they use to make particular beers, but most of us don't know our Challenger from our Fuggles. So here is a brief and basic guide to some of the most popular hops and how they affect the taste of our beer.

First we need to understand a little bit of the terminology used by the hop producers and brewers. They will often refer to the "alpha" of a hop and express it as a percentage. Alpha acids come from the resins in the hop flowers and provide the main bitter compounds of beer. The alpha acid content varies widely among hop varieties from levels of 3 - 4% in aromatic type hops to levels of 13 - 16% in the bitter hops.

## UK hops

**Bramling Cross** 5-7% Has a distinctive strong spicy, blackcurrant flavour.

**Challenger** 5-9% Gives a full-bodied rounded bitterness and when added later in the brew it imparts a very crisp fruity character, such as in Harviestoun's Bitter & Twisted.

**Fuggle** 3-6% The most famous English hop it has a delicate, minty, grassy slightly floral aroma. Introduced back in 1875 it has traditionally been used with Golding to give a rounded full bodied flavour, as in Batham's Bitter.

**Golding** 4-7% Traditional aroma variety, smooth almost sweet delicate slightly spicy character. Both this and Fuggle were named after the growers who developed them.

**Pilgrim** 7-11% Unusual pleasant lemon, grapefruit citrus aroma and distinctively hoppy

**Progress** 4-7% A slightly sweeter alternative to Fuggle with softer bitterness

**Target** 8-13% High alpha, which produces particularly good results when added to the cask as dry hop pellets.

## USA hops

**Cascade** 3-6% Developed in Oregon in the 1970s it has a unique very floral, spicy aroma with good bitterness. Predominant in Dark Star brewery's Hop Head.

**Citra** 11-13% Only available since 2008 this new kid on the block has a citrus aroma and flavour, with a heavy aroma of tropical fruits. Sadlers brewery combine it with Amarillo hops in their Hop Bomb.

**Chinook** 8-13% High alpha with a very strong grapefruit character

**Horizon** 10-17% Aromatic and bitter.

**Willamette** 3-6% Delicate flowery, blackcurrant almost herbal aroma, sometimes used to replace Fuggle

## Slovenia hops

**Styrian Goldings** 3-6% Very similar to Fuggles with a distinctive perfume and a pine, lemon, citrus hoppy character

## Czech hops

**Saaz** 2-5% Traditional European aroma variety for lager, having a delicate earthy hop flavour

## German hops

**Brewers Gold** 5-9% This gives a well balanced bitterness and a fruity spicy character.



# January Frolics at The Fleece

Congratulations once again to landlord Nigel Smith and Jo Border from **The Fleece, Bretforton**.

The annual Wassail in the pubs apple orchard in January was bigger and louder than ever. More than 300 people from all over the area flocked to the pub to see the spirits of the apple trees woken up, in no uncertain terms for the New Year. The normal singing, shouting, cider dousing and toast hanging were accompanied this year by the noise and merrymaking of two Morris teams, our local Pebworth and the black faced 'Aelfgythe' a womens Border Morris side based in Alvechurch. Worse than that, (or better?), what in previous years was noisemaking by banging saucepans, shaking rattles and blowing whistles was accompanied this year by the massed muskets of Sealed Knot regiment 'Colonel James Wardlaw's

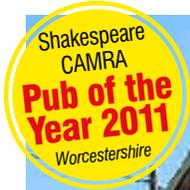
Dragoones'. I don't know about the trees but it would certainly have woken the neighbours. All in all it was an amazing spectacle and was, as always, accompanied by fine ales and ciders and appropriate wassailing fare, a grand time was had by all apparently until the early hours.



● Nigel Smith & Jo Border



● Wardlaw's Dragoones



## The Fleece Inn

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For further details contact Nigel on 01386 831173  
Email: [nigel@thefleeceinn.co.uk](mailto:nigel@thefleeceinn.co.uk) [www.thefleeceinn.co.uk](http://www.thefleeceinn.co.uk)

Check out the website for forthcoming events

# Barrel Rolling with our Wandering Minstrel



Everyone will know the chorus of the song Beer Barrel Polka (aka Roll Out The Barrel) but not so many people know the verse or that it was originally written as a polka by a Czech composer Jaromir Vejvoda in 1927. Eduard Ingris wrote the first arrangement of the piece, after Vejvoda came upon the melody and sought Ingris's help in refining it. At that time, it was played without lyrics as Modranska Polka (ie Polka of Modrany). Its first text was written later (in 1934) by Vaclav Zeman with the original title Skoda Lasky (ie Wasted Love). The authors of the English lyrics were Lew Brown and Wladimir Timm in 1939.

During World War II versions were created in many other languages and the song, popular among soldiers regardless of their alliances, became popular worldwide. It was claimed many times that the song was written in the country where it had just become a hit. Its actual composer was not widely known until after the war.

The Andrews Sisters, a highly successful close harmony singing group of the swing and boogie-woogie era, recorded it in 1939. They were from Minnesota and were born to a Greek immigrant father and a Norwegian American mother. During their long career the three sisters sold well over 75million records. Other recording artistes included the Glenn Miller Orchestra, Joe Loss Orchestra, Benny Goodman and Billie Holiday. Even Liberace recorded it in 1954 and it became a regular theme tune for him. Bobby Vinton revived the song in 1975. More recently, the name Roll Out The Barrel has been used by a singing group consisting of Terry Bradford and Sussie Arvesen. According to their publicity blurb, for the last ten years they have been performing "a gloriously happy show,

taking you on a joyous and unforgettable musical journey...with a wonderful mix of music and memories...you'll be singing all the way home". If you missed them at the Birmingham Town Hall on Tue 17 Jan, look out for them at the Skegness Embassy Theatre on Wed 23 May!



## Beer Barrel Polka (Roll Out The Barrel)

There's a garden, what a garden,  
Only happy faces bloom there.  
And there's never any room there  
For a worry or a gloom there.  
Oh, there's music and there's dancing  
And a lot of sweet romancing,  
When they play a polka  
They all get in the swing:

Every time they hear that oom-pa-pa  
Everybody feels so tra-la-la  
They want to throw their cares away  
They all go lah-de-ah-de-ay,  
Then they hear a rumble on the floor  
It's the big surprise they're waiting for  
And all the couples form a ring  
For miles around you'll hear them sing:

*Chorus: Roll out the barrel  
We'll have a barrel of fun,  
Roll out the barrel  
We've got the blues on the run.  
Zing! Boom! Tar-rar-rel  
Ring out a song of good cheer!  
Now's the time to roll the barrel  
For the gang's all here.*

If you want to hear (and join in with!) such traditional songs being sung try the following places:-

**2nd Tuesday at The Cottage of Content** at Barton (over the river from Bidford) B50 4NP;

**2nd Sunday at The Shakespeare Inn** at Welford-on-Avon (near the maypole) CV37 8PX;

**4th Sunday at The Mary Arden Inn** at Wilmcote (opposite the Shakespeare property) CV37 9XJ

**Every Thursday at The Fleece Inn** at Bretforton (a National Trust Inn) WR11 7JE.



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

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### Your Details

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 Joint Membership £25  £27   
 (Partner at the same address)

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

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12/10

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# Shakespeare Branch Diary and Beer Festival Round up



## Meetings and Socials

### March

**3rd, 12.00pm - 4.00pm** West Mids CAMRA Regional Meeting, Tap & Spile, Walsall (WS2 8AF)

**13th 8.00pm** Branch meeting, The Castle, Edgehill, on to Rose and Crown, Ratley and (time allowing), George Hotel, Brailes

**20th 8.00pm** Stratford Beer Festival Meeting, Fleece, Bretforton

**30th - 1st April** CAMRA Nation AGM, Riviera Centre, Torquay

### April

**10th 8.00pm** Branch Meeting, The Gate Honeybourne, on to The Thatched Tavern

**17th 8.00pm** Stratford Beer Festival Meeting, Fleece, Bretforton

**21st All day**, coach trip and pub crawl Oxford City (contact [socials@shakespearecamra.org.uk](mailto:socials@shakespearecamra.org.uk))

**27th 8.00pm** Joint Social-Skittles Match vs North Cotswold CAMRA, Ecgwins Club, Evesham

### May

**8th 8.00pm** Branch Annual General Meeting, Bear Freehouse (at Swan's Nest), Stratford

**22nd 8.00pm** Stratford Beer Festival Meeting, Fleece, Bretforton

**31st 8.00pm** Beer Festival advertising, flyer distribution around Stratford, details to be confirmed.

### June

**5th - 7th** Beer Festival set up Stratford racecourse

**8th - 9th STRATFORD BEER & CIDER FESTIVAL, STRATFORD RACECOURSE**

## Beer Festivals

See pages 14 - 17 for details of other beer festivals in and around the area.

Keep an eye on the branch website for updates to the diary and what's on at [www.shakespearecamra.org.uk](http://www.shakespearecamra.org.uk)

## Subscribe to Shakesbeer

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 a cheque made out to "Shakespeare CAMRA" for £5 for four issues, published quarterly, to:

**Shakesbeer, 21 Monks Walk,  
Bridge St, Evesham, WR11 4SL**

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**The Editor reserves the right to amend or shorten contributions for publication.**

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Regular Ales include Timothy Taylor Landlord, Sharps Doombar, and Otter Bitter. We usually have at least two additional guest ales, and have regular cask ale weeks where we will have ales from around the UK available.

### **Dates for your diary...**

#### **7th March**

TIMOTHY TAYLOR CHARITY NIGHT. Landlord, Best Bitter, Golden Best & Ram Tam plus 2 Guest Ales. Includes a visit from Peter Eells, Head Brewer for Timothy Taylor, for a "Meet the Brewer" session.

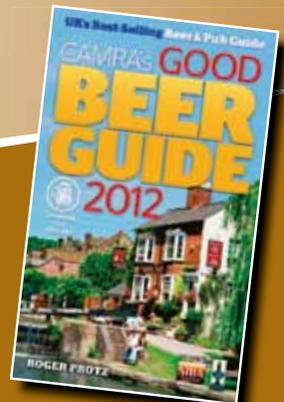
#### **23rd & 24th November**

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Friday 16th March**  
**Fish Night -  
Thursday 29th  
March**

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the...**



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