



**Issue 37
Summer 2009**

FREE
Please
take one



SHAKESBEER

Newsletter of Shakespeare branch of CAMRA - Real ale in Shakespeare country & The Vale



Drink Real Ale...drink LocAle

Shakespeare's first recruits to the scheme are **The Fleece Inn, Bretforton** (our branch Worcestershire Pub of the Year 2009), **The Boars Head, Hampton Lucy** (our branch Warwickshire Pub of the Year 2009) and **The Crown and Trumpet, Broadway**.

By becoming a member of LocAle, pubs agree to stock at least one locally brewed real ale at all times. The scheme is not intended to restrict the sale of cask beers from any breweries - Shakespeare CAMRA welcomes the interest and variety that guest beers bring to the local pub scene. The aim of the scheme is to promote locally brewed real ale and give local people pride in their local beers.

The branch has decided that a 'local' beer is an ale brewed within 25 driving miles from the pub front door.

So there's never a better time to get down to your nearest LocAle establishment and see what local beer they have on offer. Look out

The Shakespeare branch are pleased to announced they're the latest regional branch of CAMRA to embrace the LocAle initiative, created in 2007 by CAMRA's Nottingham branch following the demise of their local brewer, Hardys and Hansons.

LocAle is an accreditation scheme to promote pubs that sell locally-brewed real ale, thus reducing the number of beer miles and supporting local breweries. The scheme builds on growing consumer demand for quality local produce and an increased awareness of 'green' issues.

for the latest recruits to the LocAle initiative on our website and the next edition of Shakesbeer!

If you're a licensee who is interested in joining the LocAle scheme, or a regular drinker who believes their local is eligible and may benefit from joining this scheme, please contact campaigns@shakespearecamra.org.uk

All establishments will be provided with point of sale material, window sticker and posters to promote their accreditation. Any establishment joining the scheme will be publicised in the Shakesbeer newsletter, on the Shakespeare CAMRA website and wherever else the opportunity may arise.

Benefits of the LocAle scheme include:-

- 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

Top right:
Sue Maindonald
at The Boars
Head
Bottom right:
Nigel Smith at
The Fleece
Bottom left:
Andrew Scott at
The Crown and
Trumpet



Stratford Beer Festival Full report and photographs - see pages 10 & 11

See our website www.shakespearecamra.org.uk

Pub & Brewery News



The branch wish fond farewell to departing Julian and Kitty of **The Norman Knight, Whichford** and a big welcome to new landlords Tim Young and Matt Findlay, together with their partners Jane and Jo. The pub currently has on three real ales which the partners try to source locally from the like of Hook Norton, Purity and Warwickshire, but intend to extend the range to at least four for the summer. Tim, who hails from Somerset has previous experience of brewing although this is their first sojourn into running their own pub. Could it be that we'll see the Whichford Brewery rise again? Fingers crossed.

Sadly, **The Mother Huffcap, Great Alne** is on the market. This interesting and historic pub deserves another caring landlord to revive the business and get the ale flowing again. Unfortunately, due to dispense problems, there is currently none on tap.

The Trumpet, Evesham

On the 14th and 15th of June there is no other place to be than the Trumpet as they celebrate the start of summer in true style with a real ale beer festival. Backed by Hook Norton Shire Horses, which still deliver ale to the Hook Norton pubs local to the brewery, will visit the pub.

Congratulations are in order for landlady Sam Cope who produced a fine future CAMRA member on 13th May. Best

wishes to mum and baby Luke David both of whom are doing well and who I'm sure we'll see at the festival.

The delightful sixteenth century traditionally English **Broom Hall Inn** just outside **Bidford** has a lot going for it. It's being of great historic interest; set back within its own gardens, fronted by a number of splendid trees, including a rare Hulme oak of considerable age; there is a carefully enclosed beer garden with swings and an aviary with tropical birds; an open log fire in the lounge bar and an extensive menu of traditional pub food people travel from far and wide to sample. Well, to add to that, from the beginning of June it will once again be serving real ale with Purity Mad Goose and UBU on offer.



The Norton Grange, Norton under the guidance of Trevor Walter for the past three years is at last stretching it's wings and adding to it's standard beer offering of Marstons Pedigree and Banks'. Trevor, who ran Oxford's regular GGB entry and Pub of the Year, The Turf Tavern, for six years has added two rotating guests to the bar. Currently Jennings Snecklifter and Marston's Merry Monk, a traditional 4.5% mild are gracing the bar with Ringwood's 78 and Jennings Tom Fool waiting in the wings.

The Castle, Edgehill, has a new landlord. Tom Douglas is returning to the trade after an absence of 10 years. Before then Tom ran the Granville Arms at Barford for 14 years. An extra special welcome as Tom joined CAMRA on the 9th May at the Banbury Beer Festival.



The Bell at Salford Priors has been closed for a while and gave us cause for concern. Latest information however suggests it should re-open within the next few weeks.

Purity: Our roving correspondent, Jim Sargeant was interested to note that most of the area's Rugby Clubs featured Purity Beers. Interesting to note also that head brewer Flo, (pictured on page 5), plays 2nd Row for Stratford Rugby Club. Coincidence or first class sales technique? Well I wouldn't argue with him.

Recent additions to our LocAle scheme:

The Stags Head, Wellesbourne
The Fish and Anchor, Offenham
The Bear, The Swan's Nest Hotel, Stratford



Shakesbeer newsletter just keeps getting better...

We are pleased and proud to announce that branch newsletter 'Shakesbeer' has proven a hit in CAMRA circles and was voted the most improved in the Country for 2008. It was submitted for the competition after scooping the West Midlands award earlier this year. We would like to thank our contributors and advertisers for making this possible and especially 'Bloomfield Printers' of Bidford for putting the professional finish to our work.



The Boars Head held high at Hampton Lucy

Sue Maindonald and Angela Heron who run The Boars Head, have every reason to be proud as Shakespeare Branch Members voted the pub as best in the Warwickshire area of the branch. The pub now goes forward for independent judging for the Warwickshire County award for which we wish them the very best of luck. The branch and locals will be celebrating the award on 2nd July-we hope you can join us and judge the pub for yourselves.

Sue is a great supporter of CAMRA and has an ever changing range of up to six real ales at any one time. These were supplemented in March when she put on over twenty beers to celebrate the start of CAMRA's National Cask Ale Week. The pub is also amongst the first in the branch to sign up for 'LocAle', a national scheme supporting local breweries.

In addition to good beer the pub

serves an excellent menu which includes an innovative 'Steak on a Stone' where a steak of your choice comes to the table as a seared piece of meat and continues cooking to your taste. One step further of course is to cook the food yourself and you can do that too! Ideal for summer evenings outside are Sue's 'Fire Pit Tables' which have a BBQ style pit built into them. You name the time and the BBQ is



'Fire Pit Tables' in the garden of The Boars Head

lit a half hour before you sit down. You then choose skewers of meat, fish and vegetables together with olive bread and a variety of dips and you have a BBQ for four. Incidentally, I asked and you get no discount for doing your own cooking!!

Innovations like this as well as excellent beers. That's why it's our branch POTY for Warwickshire.



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**"Shakespeare CAMRA Warwickshire
Pub of the Year 2009"**



Buckle Street Brewery

Towards the end of last year we were all overjoyed when the Buckle Street Brewery started brewing. So what have Nigel Smith & Andy Davies been up to in the last few months? Well, the main thing is that they've been working very hard! They have tweaked the recipes for the beers, added a new beer to their armoury and constructed bespoke conditioning and chilled rooms. They are now brewing three regular beers, all of which are currently only available at The Fleece at Bretforton:- **No1 Bitter (3.8%)** is pale, golden, smooth on the mouth, grassy with slight lemon on the nose and a complex hoppy finish. **Dog In The Fog (4.3%)** has a ruby colour and an earthy maltiness, rounding to a bitter finish. **Pandora's Box (4.3%)** is copper coloured, with orange on the nose, and is well balanced with a dry hoppiness and caramel undertone. I can certainly vouch that all three beers are very tasty indeed and they went down very well at the Stratford-upon-Avon Beer Festival. Bob Kirby, the Branch Chairman, said: "Pandora's Box is the best yet!" In the next few months, Nigel & Andy will be expanding the capacity with more fermenting vessels. This will then enable them to satisfy the full demand at The Fleece and to start supplying the free trade. They also intend to start bottling No1 Bitter, initially by outsourcing.

North Cotswold Brewery

Jon Pilling continues to develop his excellent range of beers and his flair and creativity are evident not only in his regular beers: '**Pigbrook Bitter**' (3.8% session beer); '**Shag Weaver**' (4.5% cask lager) and '**Hung Drawn N'Portered**' (5% porter) but also in his extensive range of seasonal beers. The 4.3% '**Cockles of Your Heart**', out in February was a lightly hopped, fruity, chestnut brown ale, redolent of a Scottish heavy.

Continuing the theme of dark beers, March saw the advent of not one but two 5% stouts: '**Stour Stout**' and '**Stour Honey Stout**', the different characters of the two created, obviously, by the addition of the very locally produced Ditchford Farm honey.

By contrast, April saw the 4% '**Spring in Your Step**' appear as the light and spicy seasonal offering; American Cluster and Czech hops combine with the lemon zest and ginger to give a refreshing edge to a beer which neatly complements the dark and warming winter offerings.

May saw the return of the excellent '**Mayfair Mild**' along with the hoppy, straw coloured '**Sheep Town**' bitter, two beers which demonstrate, perfectly, this brewer's art right across the beer spectrum.

Eagerly awaited for June is '**Vanilla Bumble Beer**' a honey wheat beer which is dangerously quaffable at 4.5%. This will be followed in July by one of the brewery's 'original' beers, '**Genesis**', a classic summery bitter brewed with Challenger hops and a complex, spicy 4.5% cask lager, Summer Solstice.

Jon's energy for the new and exciting in beer remains undiminished and anyone who has read the extensive article on him in the CAMRA quarterly, 'Beer', last year will have a flavour of the energy he gives to his craft. His beers appear in pubs and at festivals in many parts of the Midlands as well as Somerset, (from where he sources his excellent range of 'Happy



Apple ciders), so will hopefully continue to gain the recognition they deserve.

Hook Norton

Roaring on to bars throughout May and well received at the Stratford Beer Festival, was Hooky's **Cotswold Lion**, first brewed in 2006 to celebrate the work of the Cotswolds Conservation Board. The 4.2 per cent ABV brew is a pale, fruity ale, brewed with Maris Otter malt and hopped with Fuggles.

Hook Norton Managing Director James Clarke said: "Fuggles are the noblest of English hops - full of wonderful fruit and floral flavours and aromas."

The beer is named after a breed of sheep that helped make the Cotswold the place it is. Wool manufacturing and its subsequent decline has left the area with a living history of farms and cottages, market towns and villages and of course marvellous pubs where Cotswold Lion, produced by a local Cotswold brewer, can be enjoyed.

Wye Valley

Wye Valley Brewery's June beer offering comes in the form of **Summer Stinger!** Summer Stinger, is a nettle beer, and the first of its kind for Wye Valley Brewery. Brewed with organic Herefordshire nettles, this 4.0% abv beer is mid brown in colour and has a grassy aroma with citrus notes.

Brewery staff took time out of the office to collect nettles for the brew. Said Vernon Amor, Wye Valley's MD, 'We are excited about tasting this new brew, although we did have to be careful when harvesting the nettles, gloves were an essential item!'. Look out for this beer in free houses in the Midlands and South Wales during June.

Purity Brewing Co.

SIBA AWARD WINNERS

Purity Brewing Co. is celebrating the success of two of its ales at the SIBA (Society of Independent Brewers) National Beer Competition.

Purity's new pale ale, Mad Goose, took





Head Brewer Flo Vialan receives SIBA Gold Award for Mad Goose

Gold in the Champion Best Bitter (4.1 - 4.5%) category, while the multi-award winning golden ale, Pure Gold, added to its recent accolades with Silver in the Champion Bitters & Pale Ales (up to 4%) category. Both beers won Gold awards in

the regional finals in October last year.

The winners, announced last March at the close of SIBA's annual conference in Stratford-Upon-Avon, were selected during February's judging day, where 55 finalist casks and seven bottled beers were subject to the taste buds of SIBA's panel of brewing experts, trade media representatives, CAMRA tasters and licencees.

The White Lion Tredington

The trials and tribulations of a pub landlord, especially a Punch Taverns landlord, are many these days. The last thing that James and Mike needed at The White Lion, Tredington earlier this year, was an early morning unannounced visit by a passing car trying to get through the bay window after losing control in February's ice and snow. Fortunately there was no-one hurt but it's

taken months of correspondence and hard graft to get the extensive damage repaired and get business back up to speed.

Even the inclement weather which dampened the children's bouncy castle didn't stop the boys from celebrating National Cask Ale Week, (6th - 13th April), by holding a mini-beer festival over the Easter Weekend. At the time of our visit there were five ales on offer, St Austells Dartmoor, Ansells Mild, Brains Reverend James, Wychwood Hobgoblin and Jennings Cumberland Ale. Duty bound to try them all I have to say they were in fine fettle.

Despite their tribulations the team at The White Lion seem to be doing well. They offer facilities for functions and private parties which are proving popular, a fine restaurant offering, folk music every 4th Sunday and two beers, Bass and a changing guest.

The White Lion @ Tredington








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Fleece Follies: unfortunately Nigel's interesting observations are conspicuous by their absence this issue. He's been too busy providing Evesham with fine ales and ciders. You can catch up with him though at the following events where he'll be running an outside bar:
 6th-7th June - Crown Meadow, Hot Air Balloon Festival
 21st-22nd June - Market Square, Morris, Mediaeval and Cider Festival
 10th-11th July - Workman Gardens, Evesham River Festival

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For further details contact Nigel or Jenny on 01386 831173

Email: nigel@thefleeceinn.co.uk www.thefleeceinn.co.uk

Check out the website for forthcoming events

Shakespeare CAMRA Worcestershire Pub of the Year 2009

...dedicated to making a difference



There are many different hop varieties, all of which have their own distinctive tastes. Like wine growers with their grapes, brewers use different hop varieties to achieve the tastes they want, although it is less usual to find single varietal hops used in one beer.

region of origin. The hop cones can be used whole or powdered and dried into pellets which are easier to store.

Hops are used in brewing primarily for their bitter taste, but they also provide flavour and aroma. In addition, they have antibacterial properties that allow

and hops added during the final few minutes of the boil add more aroma. Some brewers add hops as the beer is put into casks at the brewery. This results in a very fresh hop aroma and is known as 'dry hopping'. Traditional English bitter typically uses around a third more hops than lagers.

Some of the most commonly used popular hops are:-

Fuggles - Main English hop developed in the late 19th century. It has a juicy, woody character. Used in Theakstons Old Peculiar.

Goldings - Traditional British hop with a smooth, slightly spicy, light flavour and low bitterness. Used in Fullers ESB.

Challenger - English hop with fresh pine notes and rounded bitterness.

Saaz - Used extensively in Bohemia and found in most Czech pale lagers.

Cascade - American hop developed from Fuggles and Serebrianker (a Russian variety). Piney and with lots of citric notes. Used exclusively in Roosters Yankee.

Liz Kirby

Let's Go to the Hop

Whilst many of us are familiar with the names of the different grape varieties that are used in producing wine, few of us know much about the hops that go into our real ales.

The hops used to make beer are the female flower cones of the hop plant, from the family Cannabaceae and are distant relatives of stinging nettles and cannabis. They are commercially grown in several locations around the world, including England, Bavaria, Slovenia and America and many hop varieties get their names from their country or

the yeast in the beer to flourish, but inhibit the growth of undesirable micro-organisms. They also act as natural clarifying agents.

Dependent upon how the hops are used in the brewing process they will give different results. Hops boiled for a long time tend to impart more bitterness and less flavour than those boiled less

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www.bridge-inn.co.uk



The Fish & Anchor relaunched

Popular Offenham pub The Fish and Anchor - from the beginning of March came under the management of three young pub and real ale enthusiasts.

Previous owner Steve Brittain now has sole charge of the families other venture, **The Flyford Arms**, Flyford Flavell. The Fish has been left to the devices of Luke Brittain, Lee Russell and Paul Hoxley whose aims are to depart from the restaurant image the pub has gained over the past few years and bring it back to traditional 'boozer' status complete with community spirit, pub teams and real ales. Pub meals are still available and a well maintained beer garden with it's own bar and a barbeque operating on sunny weekends are additional attractions.

There are three ales generally



available with, by the time you read this, **St Georges, G.O.B.**, brewed exclusively for The Fish and Anchor and named for a regular (Grumpy Old B*****), being a permanent fixture at £2.00 a pint. **Wye Valley Bitter** and a changing guest beer make up the other two although the range should increase through the summer. The lads also plan two beer festivals a year; one you've already missed over the Mayday bank holiday, featured ten beers with the two outstanding favourites being **Wye Valley, Hazy Dazy** and Pershore micro **The Brandy Cask's, Whistling Joe**. The second annual festival with

over twenty beers and including Ciders and Perry will be over the August bank holiday weekend.

Customers shouldn't be a problem as the large grounds are given over to camping and caravans. Make sure you book though as they are Caravan Club affiliated and often full. There is still a full menu of traditional pub food available and Sky Sports.

A beautiful riverside setting, fine beer and good food make the Fish and Anchor well worth a visit.



Luke, Lee and Paul man the pumps

The
Fish & Anchor
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- Sunday - Roast served 12.00 til 3.00. Tapas served 4.00 til 7.00

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For sample menus go to www.thepeacockoxhill.co.uk

Book now for Oxhill's Scarecrow Weekend 20th-21st June



A fine display from **The Peacock**. Congratulations Yvonne and Pam for running a cracking Beer, Cider and Sausage Festival over the late Spring bank holiday. Our roving correspondent particularly noted the perfect temperature and condition of the eleven beers and four ciders & perries in the barn over the gloriously sunny weekend. It was standing room only much of the time but well worth the effort. If you missed it, hard luck but there's always the next one over August Bank Holiday weekend.



A great welcome from Dave and Sue
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Festival crowds brave monsoon weather!



It was unfortunate that the weather for our Third Beer Festival ranged from grey and damp to torrential rain and many were grateful for the hourly shuttle bus running from the railway station, via The Bear at The Swan's Nest Hotel, who sponsored the service, to the festival site and back, all day Saturday.

Less grateful were the volunteers who went with the Hook Norton Brewery Dray around the town centre, promoting the festival on Saturday. Two very sad looking shires and a few drowned rats returned, very cold and wet, to the site after being caught in a deluge. The rain didn't dampen the party mood though, for those courageous souls who braved the storms to support us, and, for fun lovers, it proved to be our most successful event to date.

We were pleased to welcome Stratford Upon Avon Mayor, Joyce Taylor to the opening of the festival on Friday evening. Versatile as ever, (Joyce is well known locally as an actress and singer as well as for her Coucil and Mayoral duties), after sampling a few of the beers on offer the Mayor assisted with the judging of the West Midlands CAMRA Region Beer of the Year Competition-Mild Beers, and appeared to thoroughly enjoy the experience, (and the beer).

The results of the competition were: **1st Church End, Gravediggers Mild, 2nd Cannon Royall, Fruiterers Mild and 3rd, Hobsons Mild.** All the beers were excellent, our congratulations to the winner which will go on to The West Mids. Beer of the Year judging at Dudley Beer Festival in November and CAMRAs Champion Beer of Britain competition at The Great British Beer Festival in August 2010.

Newly introduced festival entertain-

ment provided throughout by Shell-back Chorus and on Saturday evening by **706 Union** proved great hits. Even Pebworth Morris managed a few twirls during a brief respite from the rain.

Once again we supported The Shakespeare Hospice and would like to thank generous beer and cider drinkers who donated £235 in unused drinks tokens. Over £100 was raised from the raffle of 20 litres of Warwickshire Beer Company's Lady Godiva donated by **The Boars Head at Hampton Lucy** which was added to the proceeds of a tombola run by the charity itself. Together with sponsorship from the Racecourse the Hospice raised over £800. Thanks to all for their generosity.

Of our fifty one festival beers, Sheffield Beer Works, (Abbeydale Brewery), **Dr Morton's Mule Cooler** was not only first to sell out but was also voted beer of the festival. The Brewery when informed of the win were absolutely delighted and said the beer was the first of the Dr Morton range, (named for owner/brewer Patrick Morton), to win an award. Looks like a trip to Sheffield to say thank you is in the offing.

We also offered a dozen or so ciders and parries which all seemed to go down well. Favourite and first to go was Evesham Knee Knocker, a 7.5% sweet cider produced locally at Boston Farm. A rare offering of The Fleeces' 'Plum Jerkum', 7.0% from Bretforton was also very well received.

Festival organiser Julian Stobinski said, "The bar staff worked really hard to get people served as quickly as possible. They and other volunteers who worked through the week mak-



Festival organiser Julian Stobinski guides the Mayor around the festival

ing preparations deserve a huge vote of thanks especially as they gave their time for free".

I, (Ed.), Would like to add my thanks and express my gratitude to the racecourse and all our sponsors and advertisers, without whom the festival just wouldn't happen.

Planning for next year's event will begin again shortly. Unfortunately the racecourse is actually putting on racing, (how could they!) over the corresponding week next year, so either the dates or the venue will have to change. Don't worry though, it will be on.

Festival Site Manager and Branch Treasurer Bob Mansfield declared the festival a great success and looks forward to seeing you all again next year!!



Bob Mansfield gives a vote of confidence

See our website www.shakespearecamra.org.uk

Our Wandering Minstrel rambles on

Alan Whitbread
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In the spring newsletter I gave the words to '**Oh Good Ale**', which was a traditional song dating back some 300 years to the early part of the 18th century. This time I give the song '**Bring Us A Barrel**', which has often been assumed to be traditional but which was written by Keith Marsden, who sadly died young in 1991 and who was a founder member of the folk group, Cockersdale.

The idea that the song was a traditional song was helped by Keith's habit of introducing it as having been "collected from old Charlie Hayes". However, Charlie Hayes was not a remote shepherd, who learned it at the knee of his grandfather, but a cashier at the bank where Keith was the manager! The Shellback Chorus sang the song at our very own Stratford-upon-Avon Beer Festival. I hope you heard it, enjoyed it and joined in the choruses!

Quite apart from having a cracking chorus, it is useful to both ale drinkers and pub quiz goers, as it details the various sizes of cask. It mentions a **pin** (at 4½ gallons), **firkin** (9), **kilderkin** (18); **barrel** (36), **hogshead** (54); **butt** (108)

and **puncheon** (which is commonly considered 72 gallons but which the OED describes as "a large cask for liquids etc, holding from 72 to 120 gallons"). The only size of cask not mentioned in the song is the **tun** (at 216 gallons).

Of course, cask sizes have varied somewhat through the ages. **Barrels** of ale (and of wine) are based on a subdivision of the tun. The surviving subdivisions indicate that the original **tun** must have been 256 gallons but, by 1347, it had been 252 gallons for so long that King Edward III's commissioners could not explain the loss of the 4 gallons.

By 1454 the **barrel** of ale contained 32 gallons (ie one-eighth of the original 256-gallon tun). In the Act of 1531 King

Henry VIII confirmed these figures, yet by c1575 in Queen Elizabeth I's reign, the gallons referred to were gallons of 282 cubic inches (or 1 gallon and 0.132 pints in today's measurements).

In 1688, at the time of William and Mary, the **barrel** of ale was set at 34 gallons, although London persisted in using a 32-gallon measure. For the cooks among you, the **barrel** of vinegar was also made 32 gallons.

Under King George II in 1803 the **barrel** of ale was raised to 36 gallons and, in 1824, when the imperial gallon replaced both the ale and wine gallon, the nominal capacity of the barrel was retained at 36 gallons and it hasn't changed since!



The Three Tuns sign of our popular Alcester pub

Bring Us a Barrel

No man that's a drinker takes ale from a pin
For there is too little good stuff there within
Four and a half is each measure in full,
Too small for our sup; not enough for us all,

Chorus:

So bring us a barrel, and set it up right,
Bring us a barrel to last out the night,
Bring us a barrel, no matter how high,
We'll drink it up lads, we'll drink it dry.

The poor little firkin, nine gallons in all,
Though the ale, it is good, the size is too small
For lads that are drinkers, like you and like I,
That firkin small barrel will quickly run dry,

The kilderkin's next and although rather small
At least it is better than nothing at all
Its eighteen full gallons will just about do
Provided, of course, there's another for you.

And when I am dying and on my death bed,
By my bedside leave a fine full hogshead,
And if down below I must go when I die,
Then me and Old Nick, we can both drink it dry,
Then bring forth the puncheon and roll out the butt
Them's the best measures before me to put
Our pots will go round and good ale it will flow
And we'll be contented for an hour or so.

© Keith Marsden (1939-1991)

The kilderkin verse was written by Ron Shuttleworth

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;

Last Tuesday at **The Shakespeare Inn at Welford-on-Avon**, CV37 8PX; and

Every Thursday at **The Fleece Inn at Bretforton**, WR11 7JE.

Modern Beer Volumes

pin	(4.5 gallons)	4.5 gallons = 1 pin
firkin	9 gallons	2 pins = 1 firkin
kilderkin	18 gallons	2 firkins = 1 kilderkin
barrel	36 gallons	2 kilderkins = 1 barrel
puncheon	72 gallons	2 barrels = 1 puncheon
tun	216 gallons	3 puncheons = 1 tun
hogshead	54 gallons	6 firkins = 1 hogshead
butt	108 gallons	2 hogsheads = 1 butt
		2 butts = 1 ton (or tun)



*Do you enjoy a
good pint of beer?*

The Fox at Loxley loves the traditional hand pulls, serving a range of quality beer such as 6X, Black Sheep and Wye Valley Brewery's Golden Ale. These beers, along with our local Hooky, smooth Guinness and refreshing cider including Black Rat Scrumpy give so much choice.

Loxley
Stratford-upon-Avon
Warwickshire CV35 9JS
T: 01789 840991

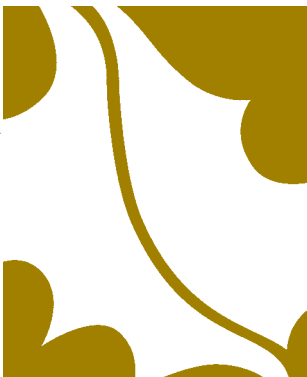
Opening Hours:
Monday to Saturday
12.00-3.00 & 6.30-11.30
Sunday 12.00-4.00



The Fox is not a Gastro Pub but a traditional ale pub which specialises in fresh fish from all over the world and offers a range of more traditional British dishes such as fresh **Haddock and Chips**, **Gammon steaks** and **organic Oxfordshire Pork**, our dishes are cooked to order by one of our three chefs, while you sit relax and enjoy a tranquil relaxing atmosphere and your pint of beer or wine.

The Fox is one of the few remaining independent pubs where a smile is always on the menu.

The Fox - Smiles Better! Drop in for a pint!



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**18th Beer Festival - Friday June 19th
to Sunday 21st June 2009**

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 til 9.00pm

Friday and Saturday 7.00pm till 9.30pm



With North Cotswold CAMRA

North Cotswold's Moreton-in-Marsh Beer Festival last September voted Whitstable, Oyster Stout to be the Beer of the Festival.

In true CAMRA fashion, to thank the festival helpers and the brewer of the winning beer, a party led by festival organiser Martyn Herbert set off to a remote corner of Kent find to find the Whitstable Brewery. This proved no mean feat as the much moved brewery, started in 1995, has already travelled from its roots, an industrial unit in Milton Regis, through another location in Sittingbourne, through Parsonage Farm, Newnham and lastly to its current location in, Little Telpits Farm, Grafty Green, half way between



Maidstone and Ashford. During the summer of 2002 the Swale and North Weald Brewery as it was then, was taken over by The Whitstable Oyster Co. which has gone from strength to strength to reach its present size supplying beer to Surrey, Sussex and London as well as locally.

We were greeted in the friendliest possible way by head brewer Rafiq Abidi. Born in Algeria, raised in Paris and now doing great work in Grafty Green, Rafiq directed us immediately to four firkins of delicious Whitstable beers: Native (3.7% abv) a decent session beer with a strong bitter taste, East India Pale Ale (4.2% abv) a light bitter beer with floral hop overtones and a dry finish, Pearl of Kent (4.5% abv) a fresh and crisp golden ale with

a lingering hop bitter finish and their flagship Whitstable Oyster Stout (4.5% abv), a deliciously smooth beer with coffee and chocolate flavours.

Rafiq bravely talked through the frequent top-ups, demonstrating a chemist's in-depth expertise as he led as through the brewery and brewing process. I'm ashamed to say I remember the beers better than the patter, (although I do have notes if anyone is really interested). Martyn did manage to do a presentation and offer sincere thanks on behalf of us all before whisking us off to the local POTY, The Plough, Stalisford Green, for lunch and more beers. A large fireplace seemed an ideal place for Shakespeare members to sit and watch and drink good beer. Whitstable's Winkle Picker was amongst the beers on offer and proved an ideal accompaniment to a superb sausage and mash dish prepared with a special sausage recipe using Oyster Stout, venison, chocolate & chilli. A cracking meal and a cracking pub.

Onwards and another interesting drive to The Bell at Aldworth for, you've guessed it, more beer. Of the four on offer a couple of pints of Maggs Magnificent Mild seemed the best way

of finishing a great day out.

Full marks to Martyn for organisation although not necessarily for route planning. The highest accolade of the day has to go to Wayne, the coach driver, for following directions from twenty odd back seat drivers, including one called Tom Tom, manoeuvring an eight foot wide coach through a maze of narrow lanes and tight corners, losing only one wing mirror in doing so and then saying he thoroughly enjoyed it too.

Thanks to all who made it a great day out.



Congratulations...



to beautiful bride Katie and her new husband Simon celebrating their wedding at The Fleece. Two branch members who start their married life the way they hope to continue!

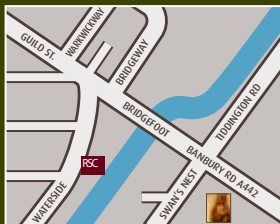




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Wye Valley Brewery, Herefordshire
www.wyevalleybrewery.co.uk



In the world of gastronomy, the pairing of wine and cheese has a long and established tradition. Cheese can make an unpalatable wine tasteful, mainly because the creaminess of the cheese disguises and masks any harsh tannins in the wine, and it can complement a great wine, but another valid combination is that of cheese and beer.

often referred to as liquid bread and everyone knows that bread and cheese are a match made in heaven.

The Little Lark at Studley held its annual cheese festival in March and the occasion was a terrific affirmation that cheese and beer is indeed a combination to savour. There was a vast range of cheeses on offer, including



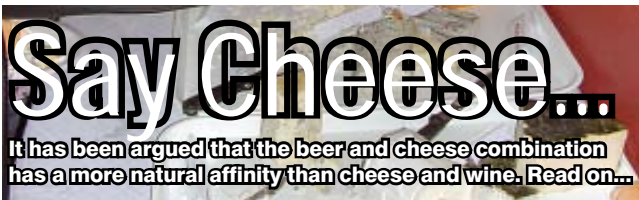
festival is

a very popular event in the Little Lark's calendar, and having experienced it, I can quite see why.

If you fancy matching cheese and beer but aren't sure where to start, try:

- Delicate beers with young, fresh cheeses
- Malty beers with nutty, mature cheese like Double Gloucester
- Bitter, hoppy beers with sharp mature Cheddar
- Strong, sweet beers with blue cheeses
- Porter with Gruyere

They may not all work for you, but think what fun you'll have in trying them all out.



Indeed it has been argued that the beer and cheese combination has a more natural affinity than cheese and wine. Both cheese and beer have their roots on the farm and the barley used to produce beer is also fed to the animals which produce the milk for cheese. The creamy, salty flavours of cheese are complemented by the savoury notes of beer and the carbonation in the beer cuts through the fat in the cheese and clears the palate. Wine and cheese pairings work on contrasts, beer and cheese matches also use harmonies. Beer is

Vacherin Mont D'Or, a soft seasonally made cheese from the border of France and Switzerland, only produced between September and March and well worth seeking out. There were some stunning blues, mature hard cheeses, unctuous ripe brie and tangy goats cheeses along with crusty bread, crackers, pickles, celery, grapes and all manner of good things.

As usual the beers available were top notch, and for those who prefer the classic cider and cheese combination, traditional cider was on tap. The cheese



The Little Lark Studley

as featured in the Good Beer Guide 2009

**Four Real Ales :: Traditional Cider
20 Traditional Fruit Wines
Mulled Wine :: 20 Single Malts**

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Themed Food Night second Wednesday of every month

**Wednesday 10th June - Chinese Buffet
Wednesday 15th July - Moroccan Evening**

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to avoid
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- Four Real Ales & Three Draught Ciders
- Folk Music second Sunday of month



WARWICKSHIRE PUB OF THE YEAR 2008



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. As well as a selection of other guest 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 ales.



Stroud Brewery

Budding - 4.5%

Champion Beer of Gloucestershire 2006 and 2008 A very popular pale ale with a grassy bitterness, sweet malt and luscious floral aroma.

<http://www.stroudbrewery.co.uk>



Stanway Brewery

Cotteswold Gold - 3.9%

A light refreshing ale with a delicate golding hop. The Summer beer, Cotteswold is the old name for the Cotswolds.

<http://www.stanwaybrewery.co.uk>

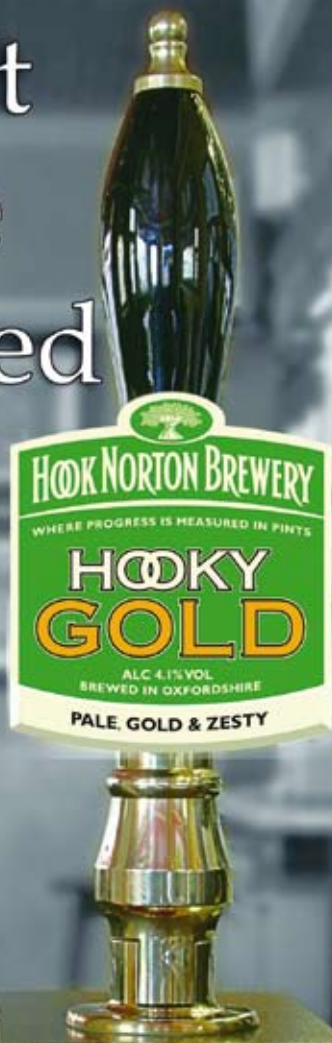
01386 853202 - info@cotswoldholidays.co.uk - <http://www.cotswoldholidays.co.uk>

See our website www.shakespearecamra.org.uk



17

So Good It Should be Hallmarked



In addition to their Regular and Seasonal Ales Hook Norton now brew monthly specials:

June: Inspired 4.4% abv

A premium pale beer with a slight orange hue. Aromas of soft dark fruit, a full and almost slightly spicy flavour, with a pleasant lingering aftertaste.

July: Haymaker 5.0% abv A strong pale ale of distinctive taste. Plenty of Goldings hops during the brewing give it a certain something extra - like sunshine dancing on the tongue

August: Summer Haze 4.5% abv Light, Fruity and refreshing. Hooky's first Wheat beer

To order some Real Ale
from a Real Brewery
Call 01608 730384
www.hooky.co.uk



Shakespeare Branch Diary & Beer Festival Round up

10th JUNE 2009 8.30 pm BRANCH AGM
St Ecgwins Club, 117 High St. Evesham WR11 4EQ

2nd July - The Boars Head, Hampton Lucy
Branch Works. Pub of the Year Presentation

15th July - Branch meeting 8.30 pm
The Castle, Edgehill and on to
The Rose and Crown, Ratley

22nd July - The Fleece, Bretforton
Branch Worcestershire Pub of the Year Presentation

12th August - Branch meeting 8.30 pm
Horse and Hound, Broadway followed by 'Broadway pub crawl'

August Branch trip to the **GBBF** arrangements in hand.

Sheffield Beer Works, presentation of Beer of the Festival Award - arrangements in hand.

Keep an eye on the branch website for updates to the diary and what's on at
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 the Chairman 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

Local Festivals

6th-7th June
North Cotswold Ale and Steam Weekend, Winchcombe

20th-21st June
The Trumpet, Evesham

3rd-4th July
'Beer on the Wye' Hereford

3rd-5th July
Stratford River Festival

18th July
Festival of Fine Ales, Hook Norton

9th-11th July
Bromsgrove Beer Festival

24th-26th July
Cotswold Beer Festival, Postlip Hall nr Winchcombe

4th-8th August
Great British Beer Festival, Olympia

13th-15th August
Worcester Beer and Cider Festival

28th-31st August
The Peacock, Oxhill

29th-31st August
Fish and Anchor, Offenham

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