

Shakespearebeer

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



What happened at the AGM? Looking to the Future!

Members attending CAMRA's Conference, held after its AGM in Coventry over the weekend of 21/22 April, agreed beer festivals should not be limited to selling just real ale; called for new diversity and equality policies; overwhelmingly defeated a motion to reduce tax relief for small breweries; agreed a policy that CAMRA members should not demand or expect discounts from pubs and breweries; and removed its former opposition to "cask breathers".

The vast majority of members had already demonstrated their support for change by voting through all but one of a package of measures designed to make CAMRA more relevant, inclusive and welcoming, during the Annual General Meeting held on the morning of 21 April.

Speaking after the close of the Conference, new National Chairman Jackie Parker said: "It's been a very successful and forward looking weekend and it's very positive to see our members voting to approve motions which are designed to be proactive and positive and help position CAMRA as a welcoming and inclusive organisation - aiming to improve consumer experiences, rather than telling people what

they should or shouldn't be drinking."

So what are we looking forward to?

• Better choice at Beer Festivals

To approve the removal of wording in the organisation's policy document which said festivals should only stock real ale, cider and

perry. They also agreed to a motion calling for festivals which offered other types of beer to provide educational material about all beer types on sale.

• Equality and diversity

to set equality and diversity targets and report back on progress annually. "Embedding equality and diversity into the organisation is not going to be a simple or quick process, but this motion will help to start the changes we require to make CAMRA an organisation which is welcoming to all.



• Don't demand discounts

Members clearly supported a motion stating a belief that pubs and breweries should not be expected to give discounts, and criticised when they failed to do so - but recognised the freedom of pubs and breweries to offer discounts if they wished.

• CAMRA now neutral on "cask breathers"

Members decided to change CAMRA's policy on "cask breathers" - devices used in pub cellars to lengthen the life of cask beers by ensuring a blanket of carbon dioxide preserves the beer. Previously against such devices, the motion called on the Campaign to end its opposition to cask breathers.

National Director Nick Boley explained that all cask breathers do is stop air from getting into the cask and keeps the condition of the beer closer to a freshly tapped cask.

For full and further details on the AGM, see the CAMRA website.



• Jackie Parker, National Chairwoman

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Chairman's Letter

Hello Everyone

The start of every year proves to be a very busy time for the branch with a number of important meetings having been held since the Christmas period. The last of these was the final GBG selection meeting held at **THE BOAR'S HEAD**

in Hampton Lucy where over an excellent pint of *Stratford Dark Star Porter* and lots of discussion, we finalised our proposals for the pub entries into the 2019 GBG. I would like to offer my thanks to Pete Godfrey, our Pub's Officer for all the work that he has done in taking this process forward on behalf of the branch. Branch POTY's will also be officially announced soon so watch out for details of the presentations as historically they always result in good social evenings being enjoyed by all those present.

Under the guidance and direction of Jason Norledge (organiser of our own festival), things are starting to gather in pace and after meetings with a number of our local breweries, I am pleased to say that *North Cotswolds*, *Purity*, *Canon Royall*, *Hook Norton*, *Stratford upon Avon* and *Pershore* breweries have already come forward to offer their support for the festival, so look out for some interesting beers and keep in mind the dates - **July 6th and 7th** as we hope to see you all there. Remember that we also need your help and support to make this another successful event.

On the regional front I am also pleased to report that our breweries have also received recognition in the West Midlands Champion Beer competitions. *Purity* have been awarded the gold in the Best Bitters category for *Mad Goose* and bronze in the Bitters competition for *Pure Gold* whilst *North Cotswolds* were duly awarded silver for their excellent porter *Hung, drawn "N" Portered* having won the gold medal as well previously.

Finally, there are changes at the helm of our magazine with a big thanks to Roger Baty who unfortunately has moved away from the area and has therefore relinquished his role as Editor. Therefore, I was greatly encouraged when Bernard volunteered to take on this mantle and with the help of Jason Norledge, our previous Editor, they have then produced this current edition of *Shakesbeer*.

Best wishes as always, Lloyd

Change of Editor

I would like to thank Roger - our out-going Editor - who has moved on to other activities, for his input and support. I have put together this edition guiding in our new incoming editor, Bernard, who will takeover in future editions and welcomes news or articles you can share with him.

Keep an eye on our website shakespeare.camra.org.uk for updated news, calendar or events and back editions of *shakesbeer*.

We still need any news on pubs and breweries in our area.
Please send any news to editor@shakespeare.camra.org.uk

Thanks for your support.



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

Email: Editor@shakespeare.camra.org.uk

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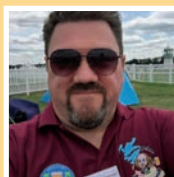
NEXT Branch Meeting
Wednesday 20th June 8pm
THE WEST END,
Stratford-upon-Avon

(A full list of future meetings can be found in the CAMRA Members Section)

ADVERTISING RATES
AND CUT-OFF DATE
SHAKESBEER 69

Full Page Advert: £125
Half Page Advert: £80
Quantity special offer 4 for the price of 3

Cut off date for advertising copy 31st July 2018.



An Apology is Required!

We have been running somewhat out of sequence with Shakesbeer production of late and in the last edition we failed to bring you up to date with all the big pub news. April 2017 saw us awarding the Branch Pub of the Year awards and we missed out the Warwickshire Branch Pub of the Year 2017 - **THE NORMAN KNIGHT**, Whichford. It has been on our website however!



THE NORMAN KNIGHT, Whichford this year has obtained the prestigious award of Warwickshire Branch Pub of the Year 2017.

THE NORMAN KNIGHT is owned by our one of our newest branch breweries *The Stratford Brewery*, and is always a good place to sample their beers. It is run by Amber and a dedicated team who do a great job of keeping the ale in tip top condition. The pub has a good history of being a CAMRA award winning venue and meets this high accolade having achieved this twice before and winning CAMRA West Midlands Regional Pub of the Year in 2006 under different ownership. It has recently undergone some sympathetic updating and introduced glamping pods to its small campsite. You will also find great food here and many groups choose it as a meeting place especially during the summer months including a vintage car evening.



The Crown & Trumpet

The Crown & Trumpet is located behind the village green of Broadway, this 17th Century Inn provides excellent accommodation. Being centrally located and just off the Cotswold Way, it is an ideal base for touring Shakespeare's Country and the surrounding Cotswold and Malvern Hills.

Serving Lunch and Dinners all through the week, all our seasonal homemade dishes are created on the premises using locally produced ingredients. Voted Shakespeare's CAMRA pub of the year in 2012/ CAMRA Good Beer and rated in Room at an Inn and Good Pub guides, we have four exclusively brewed seasonal beers. Come along and drink them at our weekly Jazz and Blues evenings.



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Pub News & Beer Reports...

Abbots Salford

THE VINEYARD

Since December 18th 2017, this village pub has been in the hands of Keith and Lorraine. They are operating as a free house.



Alcester

THE ALCESTER INN (formerly Alcester Trades & Labour Club) is now open. Bar, restaurant, with B&B accommodation (35 rooms). Two pumps, just one on when we visited, Doom (but the price was right!).

LORD NELSON

Reportedly we have news of a sale going through on **LORD NELSON** for conversion to flats.



WHITE LION

Work has started on the first stage of converting the former pub in to dwellings, never to be seen as a public house again!

Beer Drinker, Reader or CAMRA Member - the reports and short stories below all come from people like yourself, so if you find yourself in one of our wonderful pubs, feel free to drop us a note about anything you think should be in this section! editor@shakespeare.camra.org.uk

THE TURKS HEAD

We are delighted they have been voted Warwickshire Branch Pub of the Year and Wednesday 25th April saw a wonderful presentation evening. Carl and his team are a little bit chuffed! More to follow in the next edition.

THE THREE TUNS, we learn has applied for a licence for pavement drinking (which requires two meters between the tables and the road) which currently they are only permitted when the road is closed due to events, lets hope this gets the go ahead.

Bretforton

THE FLEECE

We are delighted they have been voted Worcestershire Branch Pub of the Year and Tuesday 1st May saw a wonderful presentation evening. Nigel and his team are a very pleased. More to follow in the next edition.

Cleeve Prior

Reportedly sale going through on **KINGS ARMS**, intention unknown.

North Littleton



THE IVY INN is fully open following a substantial refurbishment and serving three real ales but still yet to open the kitchen.

Ilmington

RED LION

Dee and Andy are now tenants as from March 5th 2018, and have been part of the village community for many years.

Harvington

COACH & HORSES

I can report that their self-set challenge of serving up at least 300 beers in 2018 is progressing well with 131 different beers chalked up around the lounge bar. The background to this is that this year sees 300 years of traceable landlords. I suspect there is no doubt they will manage to smash 300 with their planned beer festival in September.

Honeybourne

THE THATCH

Gina and Giuseppe have left **THE THATCH** for European pastures new. Jodie Wise is now managing the pub. The chefs are still in place.

Evesham

New Micro pub - **BCM (BROMSGROVE CHEEKY MONKEYS)**

This is situated at 6 Bridge Court, (off Bridge Street), in what used to be Cobwebs



CONTINUED ON **PAGE 6**

Pub News & Beer Reports

restaurant.

Under the management of licensee Lesley Meeson there will be five real ales, primarily from Birmingham and Silhill breweries with changing guests from other local breweries.

Leamington Spa

(just outside branch)

BEERTORRENT has now opened a new craft beer bar in Leamington Spa. Serving a varied selection of nine beers on tap, all are brewed on the premises. The bar is in railway arch one, just off Clemens Street and the current opening hours are 5 - 9 pm on Saturdays and 12 - 4 pm on Sundays. A craft brewing shop is at 25a Clemens Street, a short walk from the bar. All of the beers are vegetarian and vegan friendly and please note that all of the beers are served from Cornelius kegs.

They are members of CAMRA and look forward to serving members their eclectic range of beers. You can also try your hand at a courses in brewing and brewing experiences run at the shop.

Shipston-on-Stour THE HORSESHOE

An early 17th century coaching inn in the historic market town of Shipston-on-Stour. Reopened in April 2018 after a brief closure following the retirement of Sheelagh and Baggy Saunders who ran the pub for 10 happy and successful years. New landlords Mark and Claire also run **THE CROWN** in Tiddington and they are supported at the Horseshoe by Lorraine who was its landlady for 7 years from 1998.

However the good news is that the family owned **BLACK HORSE** in Shipston where Gabe the son of Sheelagh and Baggy Saunders is landlord is opening its doors all day every day (Monday from 5pm). This thereby fills the gap on Tuesday and Wednesday when **THE HORSESHOE** had afternoon breaks. *Prescott Hill Climb* and *Wye Valley Butty Bach* were two of the three cask beers on handpump recently.

Baggy is still the tenant at **THE GEORGE** in Lower Brailles and presumably pays rent to *Hooky*. But it is thought that he may be relinquishing this tenancy at the end of July and his staff there (Bex and Lisa plus kitchen ladies) will be looking for work elsewhere. But Baggy has not yet made any official announcement. Here in Shipston we ale imbibers are eagerly awaiting the opening of the **THIRST EDITION** micropub sometime around Easter. The gentleman who will be running it is called David Allsop and I have yet to have the pleasure of meeting him. However I do get some

news via Facebook and his last missive suggested a Good Friday opening. Whilst waiting for a bus the other day I peered in through the window but observed no bar or stillage nor tables nor chairs. But I suppose they may all come in a rush.

Jim Sergeant

Welford

THE FOUR ALLS is currently undergoing another major extension and refurbishment looking to be open in June. It is part of a reasonable sized chain spread around the country and mainly tend to be focused as an eatery. Real ales, if any yet, to be discovered. Visually it will certainly be a good looking place if the artists impression is anything to go by.

*Watch
this space!
There is a "pub to let"
signboard on :
GATE,
Upper Brailles*



LocAle

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

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

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

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

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

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

Definition of Local

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

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

How do I find a LocAle Pub?

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

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

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



Armscote **FUZZY DUCK**; Brilles (Lower) **GEORGE INN**; Brilles (Upper) **GATE INN**; Bretforton **FLEECE INN**; Broadway **CROWN & TRUMPET, BROADWAY HOTEL**; Broom **BROOM TAVERN**; Cherington **CHERINGTON ARMS**; Edgehill **CASTLE INN**; Evesham **RED LION, ROYAL OAK, TRUMPET**; Great Alne **MOTHER HUFF CAP**; Hampton Lucy **BOARS HEAD**; Ilmington **HOWARD ARMS, RED LION**; Little Compton **RED LION**; Long Compton **RED LION**; Newbold-on-Stour **WHITE HART INN**; Oxhill **PEACOCK**; Sedgeberrow **QUEENS HEAD**; Shipston-on-Stour **BLACK HORSE INN, COACH & HORSE, GEORGE INN; THE WHITE BEAR**; Stratford-upon-Avon **BEAR (SWANS NEST), FALCON HOTEL, GOLDEN BEE, ONE ELM, STRATFORD ALE HOUSE**; Stretton-on-Fosse **PLOUGH**; Welford-on-Avon **BELL INN**; Whichford **NORMAN KNIGHT**.



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Brewery News...



STRATFORD-UPON-AVON BREWERY

Much ado about nothing?

We learned recently (April 6th) that **STRATFORD BREWERY** has been having to defend its beer named *Dark Star Porter* from the big boys at *Dark Star* brewery who are now owned by *Fullers*. Although neither *Dark Star* nor *Fullers* have a beer by the name *Dark Star Porter* as soon as the acquisition had taken place the lawyers were in contact with Richard Williams claiming the potential for customer confusion between the brands. No real compromise could be reached so with immediate effect and to stop any escalating costs **STRATFORD BREWERY** has made the decision to



withdraw all marketing bearing the *Dark Star Porter* name. Quite a sad affair for a lovely beer, lets hope a new suitably great name can be sought.

We also look forward to receiving their fine beers at this years Stratford Festival as they are returning generous sponsors.

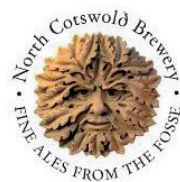


HOOK NORTON

We are pleased to see from Hooky new and old favourites in their seasonal beers, firstly: *Sundial* (3.9%) Light and refreshing, the perfect pint to while away those lazy summer days. Which you can expect to find around May to June time followed by a particular favourite of mine: *Haymaker* (5%)



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. Expect to see this around July time. We also see *Hook Norton* returning as a beer festival glass sponsor alongside the **FLEECE** Bretforton. Which is always very much appreciated.



NORTH COTSWOLD

Summer sees the return of an old favourite - *Summer Solstice* - a lovely golden refreshing ale at 4.5%. As with the other breweries we are very pleased to have NCB as a sponsor for the beer festival looking after the entertainment sponsorship.



BOAT LANE BREWERY

BOAT LANE

For fans of this brewery we learn there was a fire at the premises centred around a power

distribution board in early March but thanks to some quick witted drinkers it was brought under control and with an inspection from the boys in blue no major damage was done. Beer continued to be served by candle light and there was very little interruption to production.



Sally Lavender - an appreciation

submitted by Dave Cove

We have the following words remembering a very well loved and devoted CAMRA member at local and national level, written by Karina Bradley, Birmingham CAMRA, who has sadly passed too soon.

The CAMRA family of the West Midlands were saddened and shocked to hear of the sudden passing of Sally Lavender at the start of February. As the Chair and Magazine Editor for Birmingham CAMRA, taste trainer, and cider champion, she was an intrinsic part of many Midlands events and left many great memories, some of which are shared here by people who loved her.

We uncovered some things people may not have known. *"She did Stag parties rather than Hen parties: she went on mine, the only female on a beer bus trip around Black Country pubs"* – Colin Clayton. *"She used to be a singer and had a really good voice."* – Clive Walder.

"She was a loyal friend not only to me, but to many others. Part of that friendship was based around her great empathy. She cared about other's feelings, and tried never to offend even when disagreeing with you. I'll miss her birthday celebrations which have taken me to diverse cities, where we visited her favourite pubs and breweries. The breadth of her friendship circle was clearly revealed then. I was looking forward to this July's visit to another 'exotic' location such as Peterborough or Huddersfield and consider myself lucky to have been her friend. Sally was one of the most intelligent and knowledgeable people I knew and she wore her knowledge lightly." - Bill Taylor

"My memories of Sally are not necessarily beer or pub related. She was so much more

than that. Her incredible memory never failed to impress me. One year she asked me what I was doing on Tuesday in a couple of weeks time. I couldn't think. 'Well Andy', she said, 'it's your birthday!' She had reminded me of my own birthday! If there was a trip we'd been on and it came up on my Facebook memory page, most of the time I'd forgotten where and when it was, but if I showed Sally she would always know. A truly remarkable lady we'll never see the likes of again." - Andy Maxam

Our recent gathering at The Wellington showed how she had touched people's lives far and wide. Unforgettable and irreplaceable Sally Lavender.

Karina Bradley, Birmingham CAMRA
I first met Sally when I took over as Editor of the Solihull Drinker in 2016. At the time she was editor of the "Barrel of Brum", Birmingham CAMRA's magazine. She won the West Midlands Magazine of the Year competition that year at the **BARTON'S ARMS**, with the Drinker as a finalist. We were sat together and I was privileged to see her pride and joy at winning that well deserved award. We would often bump into each other, mainly around the brewery taps of Birmingham, or at the **INN ON THE GREEN**, where we spent a final pleasant evening at the January beer festival. Anyone who met Sally was richer for the experience, and we are all poorer now she has left us far too soon. I, like many others, will miss her.



“ She was a loyal friend not only to me, but to many others. Part of that friendship was based around her great empathy. She cared about other's feelings, and tried never to offend even when disagreeing with you.

”



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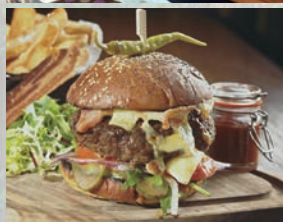
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Beer Festival Update

from Jason, Beer Festival Organiser



It's that time of year! The planning for the 2018 **Stratford Beer & Cider Festival** is well underway - **July 6th and 7th** are the dates for your diary.

This year we hope to bring you around 75 beers and at least 30 different ciders with plenty of backup to ensure stocks don't run dry too soon. The venue remains the same with us returning for the 12th year to Stratford Racecourse on the Luddington Road.

We will be joined by some old favourite food vendors (Let's go Mexican & Lazy Pig) and new for this year - Mrs Potato Head serving a choice of fillings on hearty jackets and to follow, for those with a sweet tooth, Crepes.

We will continue to have Friday as a quiet day for drinking and thinking and two music acts from mid-afternoon on Saturday. We will start with "Little Dave Manning" (you may have seen around the area having performed at **THE RED LION**, Evesham) performing well known songs, followed by "The Wootton Hill Billies" where we can expect 'high-flying bluegrass with tumbling banjo, mandolin and harmonica breaks, all mixed with a smattering of beautiful heartfelt tunes, accompanied by harmonies'.

We hope, as always, for the weather as we were blessed last year which made for a wonderful atmosphere where the musicians performed outside and the attendance numbers were very good so if you have a tent, caravan or motorhome, get in touch with Stratford Touring Park at the racecourse and make a weekend of it!

Finally, if you're a CAMRA member reading this - WE NEED YOU! As always this would not happen without all of us giving up our time to make it happen - so don't forget that you will be well looked after and if you're not a member why not come and give us a try, this is how I got started in local CAMRA activities.

Look forward to seeing you all!

CAMRA warns storm brewing for pubs unless Government acts soon

New figures show that 18 pubs are closing every week

The Campaign for Real Ale (CAMRA) is calling for a new deal for pubs in response to fresh data which reveals 18 pubs are being lost each week. The consumer group says that urgent action is needed to cut the tax burden placed on pubs.

Pubs are being hit hard by a triple whammy of one of the highest rates of beer duty across Europe, rapidly rising business rates and VAT. A third of the cost of a pub pint is now made up of various taxes. While temporary business rate relief and a beer duty freeze have been welcome, CAMRA is calling on the Government to implement a fundamental review of the tax system. Britain's departure

from the European Union provides new opportunities to support pubs, such as the potential for lower rates of tax for draught beer sold in pubs.

Colin Valentine, CAMRA's National Chairman says: "Pubs are now facing a crippling tax burden, exacerbated by the perfect storm of the last business rates revaluation and a high level of beer duty. From these new pub closure figures, it is clear that a fundamental change is needed if the British pub is to survive for future generations.

"As Britain prepares to leave the European Union, the Government has a unique opportunity to update the tax system to

better support pubs, which are a bastion of British culture and at the heart of communities across the country.

"We can now look further afield for a new tax deal for the sector. This could include implementing the Australian model of having a lower rate of duty for beer sold in pubs, radically changing the business rates system, or charging a lower rate of VAT for pubs or, even better, all three.

"Millions of dedicated pub-goers are looking to the Government to act now to secure the future of the great British pub. We're now challenging the Government to be the most pro-pub in history by seizing this opportunity."

12th

Shakespeare
CAMPAIGN
FOR REAL ALE



Stratford-upon-Avon Beer & Cider Festival

Friday 6th July 12.00 - 23.00

Saturday 7th July 11.00 - 23.00

2018

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Email: info@stratfordbeerfestival.org.uk

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Wye Valley Visit

by Jason Norledge, Beer Festival Organiser



A rewarding day for those having given their all at the Branch Beer Festival earlier in the summer - the helpers thank you trip. We were invited to the Wye Valley Brewery for a tour of their production facilities in lovely Herefordshire on a bright but chilly December day.

On arrival, we were greeted by the managing director Vernon Amor and his team at the Brewery. Generous tasting followed making sure everyone had chance to sample the ale!

We were then treated to a very rich history of the Brewery starting back in 1985 with Peter Amor who had originally been brewing at *Guinness* for many years, then moving on to various pubs along the way before settling into the current green steam facilities used in the brew house today which also boasts solar feeds.

Vernon outlined the recent acquisitions of public houses - a steady considered journey with a sustainable plan to allow the licensee to earn a living. We also learnt that through conscious decision,

the *Wye Valley* beer is usually only found roughly within a 50 mile radius allowing for brewery led delivery in a day.

Moving onto the bar/shop, we were encouraged to ensure we had sampled all the ales at least once before we left.

We then went to Worcester where the first stop (with a free pint I may add) was

THE BUSH, St Johns Worcester a tap



HAT and ending up in **THE PLOUGH**

where a good selection of *Malvern Hills* beers were to be found.

What can I say, if a beery reward is your thing, come and volunteer at our beer festival to receive an invite our helper's trip this year.



outlet for *Cannon Royall* who, it should be noted, are also long time supporters of the Stratford Beer Festival! After a pint and refuel the rest of Worcester called where we were left to our own devices, choosing to take in **THE DRAGON** which is the Worcester outlet for *Church End Brewery* and my mission was to seek out the much talked about and CAMRA award winning *Goats Milk*. From here the list became a little blurry but I do remember visiting **THE CARDINALS**



Closing date for copy for the next issue of **Shakesbeer** is **Tuesday July 31st 2018**



The NORMAN KNIGHT



The Norman Knight is situated in the picturesque village of Whichford, our award winning pub boasts tasty food, priding ourselves on fresh local ingredients great for pairing with our selection of beers from Stratford Upon Avon Brewery including regular guest ales and ciders. Frequent live music, quiz nights and our annual beer festival to name but a few events.

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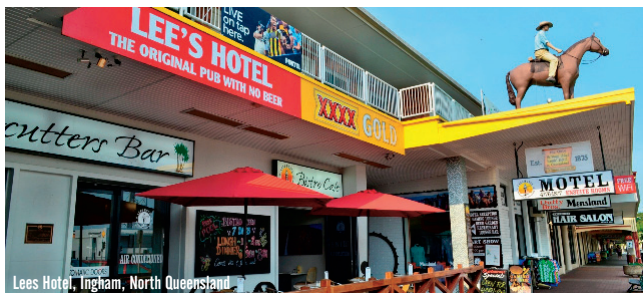
Pub With No Beer

with Alan Whitbread, Folk Singer & Concertina Player
Founder Chairman, Shakespeare CAMRA (1981)
www.alanwhitbread.co.uk

So there you are. The sun is bearing down on you, burning your exposed skin. Ouch! The temperature is 40c in the shade. But there is no shade. Do I see a lizard? Your lips are cracking. You're really, really thirsty. You need to quench your dry, dusty throat with a decent pint of real ale. But what if you cannot find one? Oh, horror of horrors! This song is about the worst option of all: a pub with no beer.

As we all know, the song is Australian. In the autumn I was lucky enough to have a journey in the south eastern part of Australia, travelling along the coast road from Adelaide to Melbourne, inland to Canberra & the Blue Mountains and finally down the coast from Sydney to Eden. I had a great time BUT did I get a decent pint of ale? Well, unfortunately, not really! Sometimes the beer wasn't too fizzy but it was almost invariably served with top pressure. Hand pumps were few & far between. Also, it was always freezingly cold. The glasses came straight out of a very cold fridge and stuck to your hand as you picked them up! The beer was so icy I couldn't taste it. Brrr! I got into the habit of ordering two beers at a time and, by the time I had drunk the first one, the second one was less cold, so I then had a chance of getting some taste from it! Having said that, I do admire the way

many of the small Australian brewers experiment in creating new craft beers. There's a fresh-hopped rye IPA beer, a richly flavoured bitter with multiple fruits including apricots, a chocolate and coffee stout, a wood and barrel-aged sour Weisse beer, a pale ale with passionfruit and citrus flavours and a Belgian-style strong red beer with caramelised figs and citrus. I could go on ... If you can ignore a slight tingling on the tongue and you can let them warm up, they can be very tasty indeed. Back to the song. In 1943 Dan Sheahan, a local farmer, rode 20 miles to town for a beer at the Lees Hotel in Ingham, North Queensland. Beer was rationed during the war and the American servicemen had drunk the bar dry the night before. How rude is that! (Having said that, I've been on CAMRA tours which have left little ale for the locals. Ooops!) On hearing this from Gladys Harvey, the publican, and being



Lees Hotel, Ingham, North Queensland



Farmer Dan Sheahan

unhappy about riding home dry, Dan penned a poem that he called the "The Pub without Beer".

In 1956 Gordon Parsons, a local singer songwriter, was handed a hand-written copy of the poem. He made a few changes of words and phrases, adapted it into a song and gave it to Slim Dusty, the iconic Australian country singer. Dusty released it in 1957 as a single.

It became the biggest selling record by an Australian, made No 1 and was the only ever 78rpm to become a gold record. That's how the song was born.

Numerous singers and bands have recorded various versions of it, including Johnny Cash, The Irish Rovers, The Pogues, The Clancy Brothers, The Dubliners and The Wurzels. But I give here Slim Dusty's version.



Gordon Parsons remembered

GORDON PARSONS
PASSED AWAY 17/3/80

Pub with No Beer sung by Slim Dusty

Its lonesome away from your kindred and all
By the campfire at night where the wild dingoes call
But theres nothing so lonesome, so morbid or drear
Than to stand in a bar of a pub with no beer

Now the publicans anxious for the guota to come
Theres a faraway look on the face of the turn
The maids gone all cranky and the cooks acting queer
What a terrible place is a pub with no beer

Then the stockman rides up with his dry dusty throat
He breasts up to the bar, pulls a wad from his coat
But the smile on his face quickly turns to a sneer
When the barman says sadly: The pubs got no beer!

Theres a dog on the verandah, for his master he
waits
But the boss is inside, drinking wine with his mates

He hurries for cover and cringes with fear
Its no place for a dog round a pub with no beer

Old Billy, the blacksmith, first time in his life
Has gone home cold sober, to his darling wife
He walks in the kitchen, she says: Youre early
my dear.
But he breaks down and tells her: The pubs got
no beer!

Its lonesome away from your kindred and all
By the campfire at night where the wild dingoes
call
But theres nothing so lonesome, so dull or so drear
Than to stand in the bar of a pub with no beer



Slim Dusty



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

- Every Thursday at
THE FLEECE INN at Brettforton (a NT property in the GBG) WR11 7JE
- First Friday at
THE CHERINGTON ARMS at Cherington CV36 5HS
- First Sunday at **THE GATE INN** at Upper Brailles (GBG) OX15 5AX
- Second Sunday at
THE MARY ARDEN at Wilmcote CV37 9XJ;
- Third Sunday at
THE BLUE BOAR INN at Temple Grafton B49 6NR



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Shakespeare Branch DIARY

All events 8pm unless otherwise stated

June 13th STRATFORD BEER FESTIVAL
Fly Distribution meet at The Bear, The Swan's Nest, Swans Nest, Stratford-upon-Avon CV37 7LT

June 20th BRANCH MEETING, The West End, 9 Bull Street, Stratford-upon-Avon CV37 6DT

July 6th & 7th
STRATFORD BEER & CIDER FESTIVAL

August 21st BEER FESTIVAL WASHUP & SHORTENED BRANCH MEETING, The Fleece Inn, The Cross, Bretforton, Evesham WR11 7JE, UK

September 19th BRANCH MEETING
The Mother Huffcap, 2 School Rd, Great Alne, Alcester B49 6HQ

The Boars Head

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Closing date for copy for the next issue of **Shakespeare** is **Tuesday July 31st 2018**

Cider and Perry News

by Editor



With the winter hopefully behind us now and the Wasailing carried out across the country to ask for a bountiful harvest, this coming Autumn we can look forward to 2017 vintages arriving in a pub near you! Hopefully we can tempt you to give it a try and put the fizzy stuff down!

Did you know?

- there are over 300 varieties of cider apples
- the taste of cider apples is much duller than eating apples
- Kent & Suffolk cider makers tend to use eating, rather than cider apples, giving a thinner taste
- the greater tannin content in cider apples results in a much richer taste
- that some mega cider makers add lots of glucose as a fermentable sugar and have some products which are close to the 35% legal minimum content of apples
- The UK represents 39% of the worldwide cider market

Did you know there are more than 500 cider makers in the UK?

Have you thought of cooking with cider as well as drinking?



CAMRA definition of Real Draught Cider and Perry...

Have you tried real cider, CAMRA is quite specific in its definition of "REAL CIDER", see for yourself...

- The liquid content before fermentation must consist entirely of non-pasteurised apple (cider), or pear (perry) juice. No apple or pear juice concentrate to be used.
- Not filtered - most real ciders and perries tend to be cloudy in appearance.
- The Real Cider Sold Here (RCSH) scheme is an accreditation scheme run by CAMRA to endorse branch pubs that stock real cider and/or perry all year round.
- The pubs don't have to be in the Good Beer Guide, but they often are.



The Fuss Free Foodie for the Nat.Association of Cider Makers. www.fussfreefoodie.com

Old Rosie Chicken with French Peas

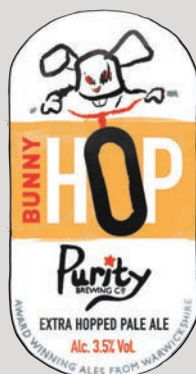
- 1.5kg whole free range chicken
- 350ml Westons Old Rosie cider
- 1 onion, diced
- 200g shallots, peeled and halved if large
- 350g frozen peas
- 25g butter
- 1 gem lettuce, halved and sliced
- 100g smoked, streaky bacon, chopped into thin slices
- Salt and pepper
- Oil

Large casserole dish with lid, frying pan

1. Preheat the oven to 200 degrees C/350 degrees F
2. Add the chopped onion to the casserole dish, place the chicken on top of the onion. Pour over the Old Rosie cider and then season the chicken with salt and pepper. Place the lid on the dish and place in the oven for 50 minutes
3. Mean while, add a little oil to the frying pan and add the bacon. Fry on a medium-high heat until the bacon is getting crispy, then add the shallots and add a little colour
4. After 50 minutes take the chicken out of the oven. Remove the lid, add in the frozen peas, bacon and shallots. Stir around a little and return to the oven without the lid for 45 minutes at 180 degrees C.
5. When the chicken is cooked through, and has some colour, remove from the oven and rest the chicken on a clean plate. Put the casserole dish on the hob on a medium to high heat. Reduce the liquid by a third for a few minutes
6. Season. Add in the butter and stir until melted, to make a glossy rich sauce. Add in the chopped gem lettuce, stir through briefly and then turn off the heat.
7. Serve the chicken family style on a platter surrounded by the French peas. A great accompaniment would be some mash potato, hasselback potatoes or some delicious bread!



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ALL NEW
EMAIL
ADDRESSES

Are you interested in joining your local Shakespeare CAMRA committee?

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

Do you have a few spare moments during the week when you could help our local committee with organising social events - if so we would like to hear from you. Or could you assist in gathering news or assist publishing this magazine by being part of our editorial team. What about liaising with the local landlords and pubs within our branch? If so we would like to hear from you however much time you can spare in any capacity. **Please contact us if you have any questions or would like to join: chair@shakespeare.camra.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 an email to editor@shakespeare.camra.org.uk for further details or write to us at:

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