

# Shakespeare

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



## The Turks Head Shakespeare CAMRA Pub of the Year (Warwickshire) 2018

**T**HE TURKS HEAD was converted back to a pub in 1999 after many years as Turks Head Antiques. With bare wooden floors, old furniture,

wattle and daub walls and a brick chimney breast that have all combined to give this 17th century town house a rustic atmosphere which is further complimented by an adventurous range of meals and bar snacks featuring locally sourced ingredients.

During the presentation Lloyd Evans explained that his first contact with Carl was when the branch started to receive emails asking why the Turks had not yet appeared in the Good Beer Guide and he in turn tried to explain the process involved in

the selection process. However, in 2013 the branch decided that on merit it should receive this due recognition and we are pleased to say that it has appeared in every edition since,

which is quite an achievement in the ever-changing brewing and pub industry

Throughout this period the quality and range of beers on offer through the four hand pumps has been excellent and Lloyd made reference to the fact that on a personal note he only had one complaint, which is that the *Butty Bach* sells so quickly he always seem to miss out on drinking it. Further to this the Wye Valley HPA, which is regularly available

in **THE TURKS HEAD**, is considered by many in the branch to be consistently the best served beer in our area.

We therefore had great pleasure in recognising the hard work of all the Bar Staff who ably supported Carl in making the Turks Head the pub that it is today. We then asked Carl to accept the Pub of the Year award from the branch. We offer them all our best wishes in the next round of judging which will be against the other CAMRA county pubs of Warwickshire.



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See our website [shakespeare.camra.org.uk](http://shakespeare.camra.org.uk)

# The Fleece Inn, Bretforton

## Shakespeare CAMRA Pub of the Year 2018 (Worcestershire)

Shakespeare CAMRA Pub of the Year (Worcestershire) 2018 has been awarded to **THE FLEECE INN** Bretforton. In recommending the Fleece for Pub of the Year award our members firstly acknowledged that this is one of Britain's best "Real Heritage" pubs which we are very fortunate in having within the Shakespeare CAMRA branch area.

Having started life as a farmhouse, originally built in the early 15th century by a farmer named Byrd, the pub remained in the ownership of the same family until 1977. When the last of their descendants, Miss Lola Taplin, passed away in front of the fire in the snug the pub was bequeathed to the National Trust.

As a branch we are pleased to say that it has remained largely unchanged, although it now serves delicious pub grub and most famously pays homage to the locally grown vegetable, Asparagus, during May and June.

Nigel Smith has been the landlord of this famous pub since 2002 although in 2004 (on the 27th of February) the Fleece itself nearly passed into history when a spark from a chimney set fire to its thatch and aged timbers. With enormous help from the local community many of

the precious antiques, including the world-renowned pewter collection, were rescued and are still on display today around the pub.

Recognition of the quality and choice of real ale offered at **THE FLEECE** is

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the Fleece itself  
nearly passed into  
history when a spark  
from a chimney set fire  
to its thatch and aged  
timbers

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however the main reason that we made this award. With the two regular beers *Wye Valley Bitter* and *Uley Pigs Ear* and three guests there is usually at least one



beer which would suit everyone's taste.

In making the presentation Lloyd Evans offered his personal appreciation for serving two of his favourite beers during the winter months in *Uley Pigor Mortis* and *Marston's Owd Roger*. He extended his thanks to Julian, one of the main bar staff at the Fleece, who is kind enough to let him know when these beers are being served.

We therefore had great delight in asking Nigel to accept the Pub of the Year award on behalf of everyone at the pub with all our best wishes for the next round of judging for the Worcestershire County POTY.



# Chairman's Letter

*Hello Everyone...*

Since my last letter I am delighted to report that presentations have been made to our Warwickshire and Worcestershire Pub of the Year (POTY's) namely **THE TURKS HEAD** in Alcester and **THE FLEECE INN** Bretforton. Both evenings proved to be enjoyable and memorable occasions for all concerned and they were supported by not just a good turnout of CAMRA members but also by a high number of locals who clearly agreed with our choice of pubs for 2018.

Also during this period the branch AGM was held at the Holly Bush Alcester on May 23rd and it was encouraging to see that so many members had made the effort to attend. It was noted during the presentations that branch membership had increased since I first accepted the role as Chairman from around two hundred members to a much improved figure of four hundred and eleven currently. It would be positive if we could continue to "grow" these numbers as we move forward and if you had ever thought of joining CAMRA now would be a good time to do so.

In completing this letter, it has also allowed me the opportunity to reflect upon this year's Beer Festival in Stratford and to evaluate the very positive verbal and written feedback provided by all those who attended. The World Cup proved to have been a major factor over the weekend, but branch members loyally showed us their support. We were joined by some very active and enthusiastic colleagues from other branches to whom we are extremely grateful for in helping us to staff and run this event.

I would therefore like to take this opportunity to commend and thank all the helpers, especially Jason the Festival Organiser, who gave so freely of their own time to support, organise and staff the event as without their involvement there would never be such a major Festival in Stratford.

*Best wishes as always, Lloyd*



## New Editor

**I'm Bernard, your new editor of Shakesbeer.**

I live about 80 yards from **THE THATCHED TAVERN** in Honeybourne which means that I don't need to go very far for a pint or two. I will be relying on members and readers of the mag for any interesting news and articles about changes in your local ale houses.

**Please send any news or interesting facts to**  
**[editor@shakespeare.camra.org.uk](mailto: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](mailto:Editor@shakespeare.camra.org.uk)

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**NEXT Branch Meeting  
plus Social Walkabout  
Wednesday, 12th December  
8pm, start at HOLLY BUSH,  
Alcester**

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

**ADVERTISING RATES  
AND CUT-OFF DATE  
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the price of 3**

**Cut off date for advertising  
copy 15th January 2019**





# Lifetime Achievement Award

## Andrew Scott

### THE CROWN AND TRUMPET, Broadway

Our congratulations are offered to Andrew Scott, who has run the GBG listed **CROWN AND TRUMPET** in Broadway for over thirty-five years, for his life time achievement award. This was presented at the Ei (formerly known as Enterprise Inns) pub group's inaugural awards for excellence evening.

The award was presented at a special ceremony hosted by the Ei group at Coombe Abbey in Warwickshire. A founding member of Shakespeare CAMRA Andrew was described in the nomination for the award as being "as committed for his business as much now as he was on his first day. He is always positive, polite, approachable and a perfect gentleman". As a branch this is an accolade with which we would fully agree. During the presentation Ei group chief executive Simon Townsend said, "Andrew has consistently shown passion commitment and energy in running **THE CROWN AND TRUMPET** in Church Street for so many years". Lloyd Evans, on behalf of the branch, says "well done Andrew it is good to see all your hard work being recognised at a national awards ceremony."



"as committed for his business as much now as he was on his first day. He is always positive, polite, approachable and a perfect gentleman"



## 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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Worcs. WR12 7AE  
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# Pub News & Beer Reports...

## Arrow, Alcester

### ARROW MILL

A bar, restaurant and hotel located within an old mill which has been recently refurbished and reopened by Brunning & Price serving seven changing beers. Many of them locally produced.

## Alcester

### HOLLY BUSH

Despite staffing problems, The Holly Bush is reported to continue to cater for functions and Sunday lunches. Update on the situation is not available currently.

## Alcester

### TURKS HEAD

Had limited edition *Purity Longhorn* on cask, normally keg only. It was only ever cask before as test beer then called Warlord. See additional news sent about upcoming food fest and tap takeover.



## Brailles (Upper)

### THE GATE INN

This pub is shut now and there is no

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](mailto:editor@shakespeare.camra.org.uk)

information regarding its fate.

## Harvington

### COACH AND HORSES

The beer festival held on the weekend 21st to 23rd September was very well attended. On offer was a lovely range of 16 beers & 11 ciders. On the opening night it was "buzzing". The local ladies Morris dancers provided us with some traditional dance follow by the ever popular Wootton Hillbillies as seen previously at the Stratford Beer Festival. A wonderful time was had! The beer festival now an annual event is arranged to coincide with the start of Cask Ale Week encouraging pubs to celebrate all things great about cask ale.

The aim to stock 300 unique beers to coincide with their 300th anniversary is well up to speed with 282 ales and a proposed eight a week (on 20th Nov.).

## Honeybourne

### THE GATE

Now serving one handpump, often ales from *North Cotswold Brewery* but at the last visit *Sharp's Doombar* was on offer.

## Pebworth

### THE MASONS ARMS

Colin Badham has let us know that he has reopened The Masons Arms, Pebworth after two year closure. It still needs a lot of TLC, but it is work in progress, they currently have 1 real ale but intend to increase the offer once they have determined the demand.

## Shipston-on-Stour

### FALCON INN

Reopened in February 2018 with new landlords Dave & Carol from Somerset where they ran the **RUSTY AXE INN** at Stemberge. There are four handpumps serve a choice of three beers and a cider *Tribute* or *Proper Job* from *St Austell* is always available with an ever-changing choice of cask beers on two others. *Timothy Taylor Landlord* and *Adnams Ghost Ship* have been amongst the 21 different beers served so far (up to this reporter's visit in July). The cider changes from time to time and it was the turn for *Weston's Rosie Pig* to be on handpump. Food is served lunchtime and evenings, but the pub does not open on Monday lunchtimes.

*Jim Sargeant*

## Shipston-on-Stour

### THE THIRST EDITION

The Thirst Edition has served 72 different ales since opening at Easter. Dave the landlord describes his micropub as providing a continuous mini beer festival and is looking forward to the Ten Mile Hop event scheduled for 27th-29th September. This beer festival is planned to showcase 14 casks from breweries within a ten mile radius of Shipston. The list (as of July) includes beers from *Clouded Minds*, *North Cotswold* and *Turpin* breweries so make a note of this Thursday to Saturday event.

*JS*

CONTINUED ON **PAGE 6**



# Pub News & Beer Reports

Pen and Parchment



## Stratford

### THE PEN AND PARCHMENT

Thank you so much to everyone who supported us by donating, promoting, helping and coming down to the Pen and Parchment fun day. We raised an amazing £1,500 for Histio UK. A massive thank you to Katy Roberts, her family and the team at the Pen and Parchment who do so much to help us raise money for the charity.

## Stratford

### THE WEST END

Rumours that the owners have left the pub are unfounded. They have stated that although they have put The West End up for sale it is business as usual until the right buyer is found so continue to support them. Pizzas are back on Thursday, Friday and Saturday evenings 5pm-9pm and pies and pasties available all day, every day

## Whichford

### THE NORMAN KNIGHT

There is now more choice of beers

at the Norman Knight in Whichford. Since the owner, *Stratford Brewery*, stopped brewing in July the five handpumps no longer offer their beers. *Malty Pig* was the last available and now there is a changing choice of ales from nearby breweries including *Hook Norton*, *Clouded Minds* and *North Cotswold*. *Prescott Hill Climb* has become a regular and *Grumpy Frog* cider from Ilmington has also been on handpump. Live Monday music alternates with the nearby **CHERINGTON ARMS**.

## Cherington

There is always *Hooky* on handpump



The Fox and Hounds

at the Cherington Arms together with a *Hook Norton* guest and one from its micro-brewery. *Lilley's* cider is often available and live music on Mondays alternates with the nearby **NORMAN KNIGHT**. JS.

## Great Wolford

The current owners of the Fox and Hounds Public House in Great Wolford have submitted a change of use application for these premises claiming the business is no longer financially viable. On behalf of Shakespeare branch of CAMRA Lloyd has submitted a very impassioned objection to the Planning Authority against the application. It is unfortunate that for the past two years it has been reported by members that the owners have shown no inclination to run the pub as a community asset, this raises the question as to whether the owners had any serious intention of making a success of the pub. Particularly as they have submitted a planning application to convert the Fox and Hounds into two residential properties.

**Feel free to drop us a note about anything you think should be in this section! [editor@shakespeare.camra.org.uk](mailto:editor@shakespeare.camra.org.uk)**



# WEATHEROAK TAP HOUSE

STUDLEY

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FUNCTION ROOM  
& SKITTLE ALLEY



Worcestershire County  
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Shakespeare Branch  
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# Book Review

## CAMRA's Good Beer Guide Belgium

CAMRA have just published the 8th edition of the Good Beer Guide Belgium.

First published in 1992, it is acknowledged as the standard work for Belgian beer lovers. Tim Webb, one of the authors, has written for all eight editions so there is a continuity, despite the latest edition being fully revised and updated. Based on over 20 years of research, this is not just a beer guide, as when you open it, you will see it is a cultural journey as well, with many photographs that capture not only the essence of Belgian beers, but Belgium itself. The introductory pages read a bit like a travel guide with a bit of history, and how to get there with details of specialist Belgian beer tour companies included, covering travel by coach, bicycle, or even barge. Food lovers will also appreciate the guide to Belgian food specialities. However, the vast majority of the book is devoted to beer, and what makes Belgian beer culture special. Before reading this book, I was unaware that UNESCO had awarded Belgium's beer culture the status of "intangible cultural heritage", as something worthy of protection. What was also surprising was the range of different Belgian beer styles, described over 20 pages, giving examples of each type to try. Unlike the annual CAMRA Good Beer Guide for the UK, the breweries are listed first, and are rated from "among the world's best breweries" down to the "the beer ticker's burden". Like the UK

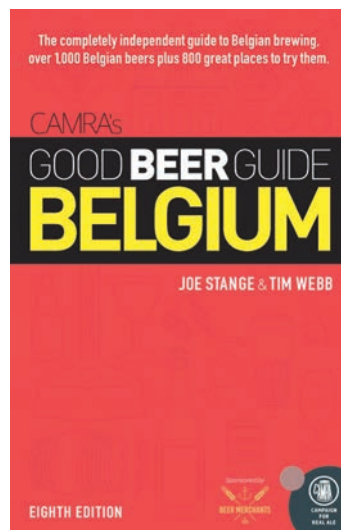
version the information in this guide relies on a wide range of volunteers making a valued input. The brewery section itself comprises nearly 100 pages, giving details of the breweries themselves and examples of their beers, over 1000 in total.

The "where to find beer" section takes up around half the book, and covers not just Belgium itself, but specialist Belgian beer stockists throughout Europe. Unlike the UK guide, this book includes pictures of local sights and some of the 800 bars listed, making it a very attractive publication to read.

The maps of the city centres are particularly useful if you are planning a city visit. Locations are shown for unlisted bars as well as those listed. What struck me was the close proximity of many of the city centre bars. For instance in Antwerp, Brussels, Ghent, and others, multiple bars within one square kilometre! This makes planning a bar crawl quite easy on time and the legs.

The final section contains details of regular beer festivals and events. Now that I have the book, thoughts turn to a future trip to sample some of the delights highlighted. If you're planning a trip yourself this book is a must!

*Reprinted from Solihull Drinker by the kind permission of the editor David Cove*



### GOOD BEER GUIDE BELGIUM

by CAMRA Books

Published April 16th 2018

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£14.99 through [shop.camra.org.uk](http://shop.camra.org.uk)

*(Discount price available for CAMRA members)*

... before reading this book, I was unaware that UNESCO had awarded Belgium's beer culture the status of "intangible cultural heritage", as something worthy of protection...



8 Closing date for copy for the next issue of **Shakespeare** is **Tuesday, 15th January 2019**

# 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 crowns.

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 Aine **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**.

# Brewery News...



## PURITY

Well it seems the awards just keep coming. This last quarter has seen them notch up two very well-deserved awards.



### **Firstly Flo Vialan, director of brewing has been named Brewer of the Year at the All-Party Parliamentary Beer Group Beer Awards.**

The highly-prized and prestigious award is one of only a small number handed out annually by the government-related All-Party Parliamentary Beer Group.

The fantastic Frenchman, who hails from Lyon and has been our Head Brewer at Purity for nearly 11 years, has been recognised for his wide-ranging skills in and out of the brewhouse and for his complete embodiment of our core values: brewing great beer without prejudice, with a conscience and with a consistency and attention to detail, which is second to none.

As well as a dedicated eco-friendly brewer with a degree in Environmental Science and Agriculture, Flo has been crucial in Purity's development of all our beers and their continued success

as one of the leading craft brewers in the UK.

Having been unaware of the nomination, let alone the win, Flo was summoned to the stage in front of over 200 attendees and 80 MPs at Westminster One Great George Street this week to receive his award.

### **And secondly, they are celebrating being named Brewery of the Year 2018 by the Good Pub Guide.**

The highly-regarded annual travel guide, which has been listing and rating pubs up and down the country since 1982, has recently started including breweries and has named Purity as the best in the business.

The guide was mightily impressed of our dedication to consistent quality and our 'Pure Eco' values, brewing world class beers such as *Pure Gold*, *Mad Goose*, *Pure UBU*, *Lawless Lager* and *Longhorn IPA* on a working farm in the stunning Warwickshire countryside.

Our commitment to the perfect pint also includes expert training at the pubs which store and serve its award-winning beers, many of which feature in this year's Good Pub Guide. Our Co-Founder and MD Paul Halsey, said: "This is fantastic news. The Good Pub Guide is a very well renowned and respected part of British pub culture, so we're thrilled to be named best brewery. A huge thanks to the team behind the guide and to everyone at Purity who works hard to ensure we always deliver pure quality. And as always, the biggest thanks go to our customers, the people who make it all worthwhile. Cheers."

## STRATFORD-UPON-AVON BREWERY



In June this year (2018) we were extremely shocked to learn that SUA Brewery has suddenly closed its doors for good, stopping all production and at the time not supplying any remaining stock. A very popular, relatively new Brewery started in 2013 by Richard Williams, supplying up to 90 pubs at the peak, right on our door step here in Shakesbeer branch, producing some very interesting and exciting beers



which were receiving great acclaim. Loved by many in the branch and engaging with the branch very early on moving on to be a big supporter of the branch beer festival for several years. The cause of the sudden closure we are told is unfortunate family circumstances and pressures.

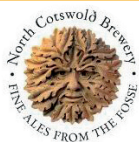
We understand the brewery kit and brand name are possibly up for sale currently and the **STRATFORD ALE HOUSE** continues to sell through the last few casks.

We wish Richard all the very best for whatever ventures he gets up to in the future.



## NORTH COTSWOLD BREWERY

Having made some major alterations structurally at the Brewery earlier in the year to allow for an increased brew capacity, they are now making good use of this with a good line of seasonal ales to compliment their regular line. Coming up this Winter you will find the wonderful *Winter Solstice* 4.5% a deep ruby easy drinking winter warmer brewed with American hops and *Jumping Jack Flash* 3.8% a crisp hoppy pale with hints of tropical.



## HOOK NORTON BREWERY

### HOOK NORTON

Not being content with Shire horses, Hooky have now taken to employing more animal power around the brewery in the form of Poppy the goat who is part of the site maintenance team, we understand she is undertaking the role of eco friendly lawnmower.

Now should you wish to taste the glorious ales in a pub near you there may still

be some supplies of my favourite "Twelve Days" 5.5% a strong dark brown beer, offering a dominantly malty palate



with nutty overtones. And *Greedy Goose* 4.2%, a delightfully full flavoured beer, rich to the palate and displaying a rounded fruity aroma with hints of dark fruit.

## CANNON ROYALL BREWERY

This brewery has recently started brewing on Weston Industrial Estate in Honeybourne having left their previous site at the Fruiterers Arms in Uphampton. The brewery works on a 15 barrel system with a new 20hp steam boiler.



## Outside our area...

### PERSHORE BREWERY LTD

Pershore Brewery has scooped two awards at the SIBA Independent Beer Awards 2018.

Elizabeth Barnett, director at Pershore Brewery Ltd, held off strong competition to take home silver in the bottle and can speciality light beers category and bronze in the cask speciality mid to dark beers category in the top awards in SIBA's Wales and West Independent Beer Awards.

The event held at Ludlow Festival, judged a huge range of beers across a number of styles before the winners from each category were announced. SIBA represents the very best beer from the region's independent brewers in its hotly contested awards where entries are judged by 'blind tasting' panels of

fellow brewers and industry experts including Chris Gooch of Teme Valley Brewery.

Pershore Brewery's winning products were *Elder May*, a 3.8 percent elderflower blonde ale and *Black Moon*, a 5 percent ginger and lemongrass porter.

Elizabeth Barnett said: "We are thrilled to have received both Silver and Bronze awards at the SIBA Wales and West Competition in Ludlow. We have worked incredibly hard in our brewing processes and ales, and to have recognition of this from other brewers and our peers, is incredibly rewarding. "We work with some amazing suppliers and we would also like to thank all of our customers for their continued support. We are developing more ales for the summer season, and have a brewery tap open on Friday afternoons from 3 o'clock."

Pershore Brewery is owned and run by husband and wife team, Sean and Elizabeth Barnett, who set up the brewery after a love of home brewing led them to need bigger premises.

For further information please see

[www.pershorebrewery.com](http://www.pershorebrewery.com)



# Stratford Beer Festival an Ov

Jason Norledge, Beer Festival Organiser

Well having completed my second year as Festival Organiser – we are always pleased to be able to return to the wonderful facilities of Stratford Racecourse. After months of detailed planning through the dark winter nights and having to sample and select ales and ciders, the festival date finally arrived also having had to overcome some small disasters and emergencies with beer suppliers.

This year saw us retain a July date to fit in with racing fixtures but we were also up against some little international football matches! It dampened attendance numbers a little but it seemed the wonderful sunny weather we were blessed with this year made you thirsty! And so overall a similar amount was consumed.

As mentioned we encountered some issues with supplies this year and due in no way to the little CO<sub>2</sub> problem that arose affecting our lager consuming friends we ended up having to make some very last minute changes to beer choices and the most gutting of these was caused by the demise of the Stratford-upon-Avon Brewery (see brewery news for details). But not deterred as we always like to include our local breweries and this year we featured –North Cotswold, Purity, Pershore, Clouded Minds, Fosse Way, Church Farm, and Hook Norton to name but a few.

As in previous years we are lucky enough to receive support from some excellent sponsors including but not limited to Wye Valley, North Cotswolds,

Hogans Cider, Fullers, Everards and Charles Wells.

So as the sun was shining, your thirst was up and you manged even in reduced attendance to “sample” approx. 4000 pints out of approx. 5,500 pints available and 1200 pints of cider and to help you stem the hunger we were lucky to have the great food vendors – Café Mexico, Lazy Pig and Mrs Potato Head.

Previously we’ve been very thankful to receive the current Stratford Mayor to proclaim the festival open for drinking but, breaking with tradition this year,

we thought it was time Stratford’s very own Bard should make an appearance and perform the opening honours which considering he’s been dead for 400 years was looking remarkably spritely and gave an engaging address. Following the “opening” we presented the Shakespeare Hospice with a cheque from the previous festival donations of £561 from your unused tokens donated so generously in 2017. Along with selling raffle tickets and scratch cards over the years it has helped raise over £10,000 to bolster the brilliant work carried out by the Hospice.

**As always, we love to know your favourites from the festival and with an overwhelming vote Real Ale of the Festival title went to: Roosters Baby Faced Assassin, a deceptively**

**drinkable, juicy IPA at 6.1%. Real cider/perry of the festival went to: No overall winner.**

We are looking forward to another successful festival in 2019. The



Cheque Presentation with Jason, Festival Organiser, and representative from Shakespeare Hospice, Jude Bowley

# erwhelming Success!



The Volunteers!

provisional dates for which are June 22nd/23rd. Ensure this is in your diary and come and see us again next year and thank you for your custom. The beer festival takes a huge amount

of effort by volunteers to be successful and Shakespeare CAMRA owes massive thanks to all those who gave their time volunteering and helping to support the 2018 festival.

For the beer festival to continue in 2019 and beyond we need CAMRA members to come forward and volunteer and help us to showcase the very best that real ale has to offer.

The beer festival also needs those who support it through coming along and trying out the beers and ciders we have on offer. It's a hard job, but we thank you for your efforts. The involvement from our sponsors is immense, from the large

nationals to very small locals and public houses. Sponsorship covers all areas from shirts, glasses, even radio communication and again any involvement is greatly welcomed and enables our Festival to be the great success it is.





# Drink Old Aston Dry

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



I wrote an article for the Summer 2014 edition of Shakesbeer, entitled Drink Old England Dry. It was about a traditional song from the early 1800s during the Napoleonic Wars. That was a time when we were fearful of Napoleon invading and drinking old England dry (of ale).

Drink Old Aston Dry is a parody of it. In the 1960s a lot of Birmingham was being redeveloped and a lot of the older areas, especially around Aston, had their older buildings pulled down. Amongst them were the favourite watering holes (pubs) of many people. To commemorate their passing and to keep their names and memories of them alive Ian Campbell

revival during the 1960s. Born in Aberdeen, Campbell moved to Birmingham as a teenager, where he initially worked as an engraver in the city's Jewellery Quarter. In 1957 he formed a skiffle group, initially called the Clarion Skiffle Group. It performed politically-charged material, including Irish & Scottish nationalist songs, as well as songs of miners, industrial

they also ran their own successful folk club at the Jug O' Punch in Digbeth, Birmingham and appeared regularly on television shows, such as Hullabaloo, Barn Dance & the Hootenanny Show. They also headlined at various multi-artist concerts, including performances at the Royal Albert Hall and Royal Festival Hall.

Ian Campbell wrote numerous songs, including The Sun Is Burning, which became the unofficial anthem of the CND movement, was sung at rallies all over the world and was covered by Simon & Garfunkel, The Dubliners and Christy Moore. Campbell's group changed line-up several times and included Dave Swarbrick and the bass player Dave Pegg, both of whom eventually left to join Fairport Convention. Ian's sons, Ali, Duncan & Robin, were all members of the reggae group UB40, which released its first album, Signing Off, in 1980. It instantly sold more copies than Ian Campbell had notched up in his entire career. That, Campbell joked, was when he decided it was time to retire.

The song mentions no less than 28 old Birmingham/Aston pubs. Do you remember them?

*[Editor's note: If you used to frequent any of those pubs, you could always write to the Editor to tell us about it.]*



re-wrote Drink Old England Dry and called it Drink Old Aston Dry. Ian Campbell (1933 – 2012) was a Scottish folksinger. As leader of the Ian Campbell Folk Group, he was one of the most important figures of the British folk

workers & farmworkers. In 1958 the group changed its name to the Ian Campbell Folk Group and in 1962 it recorded an EP, Ceilidh At The Crown, at the Crown Inn in Station Street, Birmingham, one of their regular venues. For many years



Gunmakers, Small Heath



Royal George, Bordesley



Sportsman, Bordesley



Closing date for copy for the next issue of **Shakesbeer** is **Tuesday, 15th January 2019**

# Drink Old Aston Dry

Up jumped the Duke Of Wellington into the Avenue  
He said to Royal George we must see what we can do.  
The Old Turks Head arising and to save the Globe Ill fly  
Thats fine said George but first well drink Old Aston dry.

Dry me boys, dry me boys, dry me brave boys dry  
Thats fine said George but first well drink  
Old Aston dry.

Up gallops Bold Prince Rupert up to the Golden Cross  
And into the Paddock he turns his Black Horse  
Oh let a Sportsman in he says, and then before I die  
Ill join the Golden Cross to drink Old Aston dry.

Old Oliver Cromwell in the Stave Oak sat him down  
For the sake of Old Albion I must destroy the Crown  
The Royal Oak will wither, in the Tower he will die

Hell never get the chance to drink Old Aston dry.

The White Swan and the Eagle were in the Travellers Rest  
They asked the Dog And Duck to choose which of them  
was the best.

Dont argue said the Old Bulls Head then blinked A Weary  
Eye

But join with us and help to drink Old Aston dry.

The Gunmakers gathered into the Clements Arms  
To organise a Union they thought would do no harm  
The Shareholders and the Royal Exchange they wanted to  
defy

But first they had to drink Old Aston Dry



**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 at Bretforton (a NT property in the GBG) WR11 7JE;**
- **First Sunday at The Howard Arms at Ilmington CV36 4LT;**
- **Second Sunday at The Mary Arden at Wilmcote CV37 9XJ;**
- **Third Sunday at The Blue Boar at Temple Grafton (near Binton) B49 6NR; and**
- **Fourth Sunday at The Baker's Arms at Broad Campden GL55 0UR**



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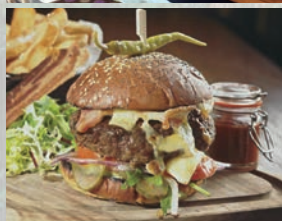
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## Shakespeare Branch DIARY

All events 8pm unless otherwise stated

**December 12th** We will hold a short branch meeting on at **THE HOLLY BUSH**, Alcester followed by a walkabout of the towns pubs.

**January 9th** Beer Festival meeting at **THE COACH**

**January 16th** Branch meeting at **THE RED LION**, Evesham.

**February 13th** Beer Festival meeting at **THE FLEECE**

**February 20th** Branch meeting at **ARROW MILL**.

**March 13th** Beer Festival meeting at the **RED LION**, Evesham and the branch meeting has yet to be set.

Everyone is most welcome to Branch & Beer Festival meetings.

## BEER FESTIVALS

**Thursday 29th November 5.30pm - 11pm, Friday 30th November 12 noon - 11pm, Saturday 1st December 12 noon - 11pm or when the beer runs out Dudley Winter Ales Fayre 2018**, Dudley Town Hall St James's Road, Dudley DY1 1HP. 70+ Traditional Real Ales Cider, Foreign Beer, Wine, Hot & Cold Food.

**31st January - 2nd February Tewkesbury Winter Ales Festival.**

George Watson Hall, 65 Barton Street, Tewkesbury, GL20 5PX. Full detail: [tewkesbury.camra.org.uk/viewnode.php?id=57507](http://tewkesbury.camra.org.uk/viewnode.php?id=57507)

**19th - 23rd February CAMRA Winter GBBF - Norwich** Huge range of winter ales and ciders on offer. Full details [winter.gbbf.org.uk](http://winter.gbbf.org.uk)

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# Is Beer Too Expensive in Pubs?

A recent survey has revealed that over 50% of respondents believe that it is.



Jackie Parker, national chairman for the Campaign for Real Ale, said: "It's no surprise that most people are finding pub pints unaffordable, given the tax burden they're facing. Beer drinkers will naturally look to more cost-effective ways to enjoy a drink, such as buying from off-licences and supermarkets for home consumption.

"The result is incredibly detrimental to our local communities and to our personal connectivity. Having a good local makes people happier, better-connected and more trusting. Furthermore, pubs help bring communities together and support the local economy. The reality is that there are very few places that can replicate the benefit provided by our nation's pubs, and once they're gone, they're gone forever." Pubs are closing at a rate of 18 a week as they struggle under a triple whammy of

high Beer Duty, rapidly rising Business Rates and VAT. As a result, a third of the cost of a pint is now made up of various taxes.

After being pegged for more than five years the duty payable on beer and other drinks will rise in line with inflation.

The Society of Independent Brewers (SIBA) state that UK consumers pay ten times more duty on beer than German beer drinkers and over three times more than the French. We pay the second highest rate of beer duty in the EU. We pay 40% of all the duty in Europe, but drink only 12% of the beer.

SIBA, ahead of the November 2018 Budget is asking for at least a freeze to the headline rate of Beer Duty.

SIBA is campaigning to secure more cuts in beer duty during the life of the current UK Parliament by raising the profile of the

contribution of independent brewers to UK jobs, economic growth, their communities and the enjoyment of beer drinkers. UK brewing is a great success story and the industry has proven that Government support from cuts in excise duty work by boosting investment.

For pubs, craft beer bars and taprooms, business rates can be the highest cost. Ahead of the November Budget SIBA is calling on the Government to make the £1000 rate relief permanent, and to extend it in cash terms until the Government meet their manifesto pledge to tackle the broken business rates regime.

## A Midsummer Night's Dream

The big news of the summer was a Europe-wide shortage of CO<sub>2</sub>. This sounds like the end of Global Warming but apparently not. The carbon dioxide is not extracted from the atmosphere but from a process producing fertiliser from ammonia which contains neither carbon nor oxygen but that's science for you.

The other big news of the summer was The Summer which was unseasonably hot and dry, and that meant people were thirsty and needed fizzy drinks and lager. All of which rely on a supply of carbon dioxide. Although this is beginning to resemble the Monty Python Spanish Inquisition sketch.

Even more big news of the summer was English Football's greatest achievement of a generation, namely not winning the World Cup. This required the consumption of even more fizzy drinks and lager.

Even though National Conference requires CAMRA members to be more inclusive than before, it was difficult not to feel smug and

superior as real ale drinkers, whose tipple does not rely on an additional supply of carbon dioxide. We drank long into the night while other drinks petered out. Except this perfect storm of fertiliser, hot weather and football was no more than a journalistic ploy perpetuated in the newspapers and on tv. FAKE NEWS. To prove the point there was photographic evidence that beer and fizzy drinks were in such a plentiful supply that drinkers were seen throwing their glasses in the air whenever English footballers scored a goal. Real ale drinkers would never do that, surely?





# What is real Cider (and Perry)?

by Editor



As a beer drinker I find myself ignorant as to what makes a real cider. CAMRA has a quite specific definition of Real Cider, namely:

- 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.
- Normally only the natural sugars in the fruit is used for fermentation.
- Not filtered - most real ciders and perries tend to be cloudy in appearance.
- Pasteurisation should not take place in the production process.

- There should be no artificial carbonation for draught products.

That's all well and good but how do I know what I am buying? Pictures of trees, farmers and panking poles are no indication of a real product.

CAMRA have a list of non-real ciders but that is not exhaustive and with more than 500 cider makers in the UK I am at a loss to know where to turn. I'll probably stick to ale. Any help will be gratefully accepted for inclusion in the next edition of your Shakesbeer.

## CAMRA Branch Contacts

CHAIRMAN:	<b>LLOYD EVANS</b>	chair@shakespeare.camra.org.uk
SECRETARY:	<b>JASON NORLEDGE</b>	secretary@shakespeare.camra.org.uk
TREASURER:	<b>DAVE PAGE</b>	treasurer@shakespeare.camra.org.uk
MEMBERSHIP:	<b>JOHN ROSS</b>	membership@shakespeare.camra.org.uk
PUBS OFFICER:	<b>PETE GODFREY</b>	pubs@shakespeare.camra.org.uk
APPLE CONTACT:	<b>JOHN ROSS</b>	apple@shakespeare.camra.org.uk
BRANCH CONTACT:	<b>GWEN GODFREY</b>	contact@shakespeare.camra.org.uk
CAMPAIGNS OFFICER:	<b>JASON NORLEDGE</b>	campaigns@shakespeare.camra.org.uk
EDITOR SHAKESBEER:	<b>BERNARD MCGRAGHAN</b>	editor@shakespeare.camra.org.uk
GBG SELECTION:	<b>PETE GODFREY</b>	gbg@shakespeare.camra.org.uk
WEBMASTER:	<b>JOHN ROSS</b>	webmaster@shakespeare.camra.org.uk
SOCIALS:	<b>tbc</b>	socials@shakespeare.camra.org.uk
FESTIVAL INFO:	<b>JASON NORLEDGE</b>	festival.info@shakespeare.camra.org.uk
FESTIVAL STAFFING:	<b>PETE GODFREY</b>	festival.staffing@shakespeare.camra.org.uk

ALL NEW  
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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](mailto:chair@shakespeare.camra.org.uk)**

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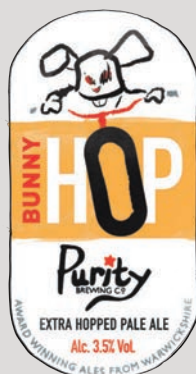
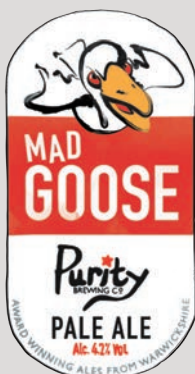
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