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FOR  
REAL ALE

THE BI-MONTHLY REGIONAL  
MAGAZINE FROM LST CAMRA

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This is the bi-monthly newsletter of the Lichfield, Sutton and Tamworth branch of CAMRA.

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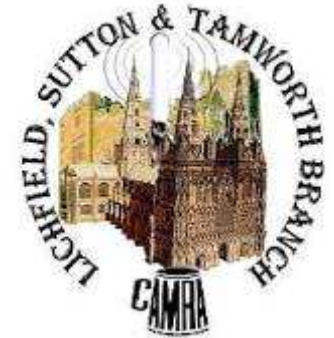
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# L.a.S.T. Orders February 2010 Edition 28



*This issue ...*

- ★ *Champions Celebrated*
- ★ *New Pubs Celebrated*
- ★ *Election and Tax Blues*

The CAMRA newsletter for Lichfield, Sutton & Tamworth, including Chasetown, Shenstone, Rugeley, Whittington, Curdworth, Coleshill, Kingsbury, Polesworth and Atherstone

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## Pubs Just As They Ought To Be

'Build it and they will come' as someone once said about a baseball diamond in the 1989 film 'Field of Dreams.' Perhaps CAMRA could adopt that slogan to read 'put good real ale on and they will come' because plenty of pubs seem to be dodging the gloomy clouds that are supposed to be shrouding the beer industry by doing exactly that.

Two prime examples have recently opened up in Lichfield. As a Tamworthian who had long since written off the Cathedral city for good drinking possibilities, I was sceptical at first but as people I trust kept telling me that I really ought to go, I took the five-minute journey on the relatively new rail service to Lichfield Trent Valley station, then the three-minute hop to Lichfield City.

It was a wet and windy Monday lunchtime when I first discovered the new-look **Duke of York** on Greenhill, but the welcome from Paul and Wendy behind the bar soon took away the chill. The Duke, one of Lichfield's oldest pubs but closed for two years and previously one of Punch Taverns less inspired outlets, has now been bought by the Market Drayton-based Joule's Brewery and been completely rejuvenated. Centuries-old beams have been uncovered in the ceiling of the impressive main bar, two log-burning fires add to the welcome and the whole three-room place looks just how I think a pub should look – no music, no TVs, no screaming kids, just a lovely welcome and good beer.

Aaah, the beer. Part of the deal is that when Joule's brewery is fully on tap in the spring, their beers will occupy three of the four handpulls. In the meantime, there is an amazing array of guest ales. And Paul and Wendy know how to keep a beer. They have run eight pubs in the Derby area over the last two decades and are now back in the business – like their pub, rejuvenated by the challenge. "When we saw this place, we had a vision of how we thought it could become," says Wendy. They opened in December and when I paid a second visit just after Christmas, the news was that the pub has already gone down very well with the locals.

Just ten minutes walk away, in Sandford Street, lies the **Horse and Jockey**. Previously a member of the Chicago Rock Café franchise, it has now been taken over by Tracey and James of the nearby **Duke of Wellington**.

The transformation is amazing. Just as with the Welly and the Duke of York, the emphasis here is on local real ale. The dismal lunchtime on which I paid my visit was immediately enlivened by a friendly welcome from manager Jim Mason and an outstanding, competitively priced, selection of beer on offer.

Holdens *Golden Glow* is on tap most of the time alongside *Bass*, *Pedigree* and, when I visited, four top-quality beers from Slaters, Church End, the Aston Brewing Company and Backyard Brewery. Jim reports that since the pub reopened on Halloween, "business has exceeded all our expectations" and just as at their near-neighbour, the recipe seems simple. "We have an over-21s policy, we don't do alcopops and we are about to start doing real cider, as well," he says.

It's not rocket science, is it? So why does so much of the trade find it so difficult?

Martin Warrillow

## Beer Electioneering

With a general election looming, we have a new approaching horror to cope with – potential candidates accosting you in the street for your vote, or knocking on your door. If you're not lucky enough to be out of the house when they call, how should you respond? If it's the Hitler party, best just go and hide, but otherwise, set them on the back foot by some of the following:

### What will your party do regarding the alcohol tax escalator?

*Crib notes: the present Government has promised to increase beer duty by 2% above inflation for the next four years; it would be a useful source of income for an incoming government also. It has been heralded as a means of tackling alcohol abuse, and yet there seems little enthusiasm for minimum pricing (see below). The UK has nearly the highest alcohol tax rates in Europe; do we really want to be at the top?*

### What can you promise in terms of minimum unit pricing for alcohol?

*Crib notes: various lobby groups have recommended a minimum price of around 50p per unit of alcohol (i.e. around £1 a pint), primarily to tackle yoof binge drinking, and prevent supermarkets selling booze as loss-leaders. Responsible, mature drinkers would be largely unaffected, and the struggling pub trade would definitely benefit. Hard to see the downsides, particularly given the hypocritical rhetoric about public health. Both the prime minister and the opposition leadership have been opposed, although attitudes may be changing.*



### Will your party do anything to prevent irresponsible alcohol promotion?

*Crib notes: the Government were looking at ending promotions such as unlimited booze for a set sum, free alcohol for women, and drinking competitions. Both main parties are revisiting this, but they've a history of backing down to powerful industry lobby groups. We've seen that public health isn't that important unless there's tax revenue in it!*

### Can you guarantee that Progressive Beer Duty will continue?

*Crib notes: this is the 50% rate of excise duty for microbrewers, which has allowed them to compete more fairly against the big players. This lifeline has contributed to the flourishing craft beer scene that most of us enjoy. Introduced by Labour, but vulnerable to any of the parties wanting – you've guessed it – more tax revenue!*



### What will your party do to reduce the power of the pub companies?

*Crib notes: Pub companies and indeed some of the larger breweries are known for unfair rents, unfair beer prices to tenants, and closure of pubs with cynical restrictive covenants which prevent re-use as a pub. It's a tricky one, as politicians of either stripe are expert in believing contradictory ideas simultaneously, like George Orwell's Doublethink. On the one hand, they say that they can't possibly interfere with the "free market", but at the same time they recognise that the market is so dominated by big players that it's nowhere near being "free".*



## The Anchor Inn, Hartshill

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## Bamberg? Nein, Amberg!

Fed up of hearing about the delights of Bavaria's beer gem, Bamberg, in these pages? OK, that's easily remedied. We'll knock off the initial B and instead tell you about one of Bavaria's smaller star towns, Amberg! While Bamberg boasts Unesco World Heritage Site status for its mediaeval beauty, and features ten functional breweries, Amberg is merely a mediaeval walled town with just five breweries. However, the hour's train ride from Bamberg proved rewarding on a recent visit.

As soon as you leave the station, you're into the old part of town, with its maze of narrow streets and alleyways. We wandered up to the historic market place, with its 14th century town hall, and then crossed the narrow river bridge to our first stop. **Brückmüller** brewery is Amberg's largest and oldest, dating from 1490. The building was formerly a monastery, explaining the monk on the logo. Amongst the beers on offer was that Bavarian speciality *Kellerbier*, served in the traditional earthenware mug or *Krug*, right. Kellerbiers are typically unfiltered, hoppy and lightly carbonated, and this was a good example.



Wandering back to the market place, we swapped old for new and went into the bustling **Schloderer Bräu**, left, a mere youngster from 1998. Arriving at midday, we had missed opening time by five hours – the place opens at 7.30am, ideal for those who need a beer before or with breakfast! Luckily the ground floor was very busy and a waitress bounced us upstairs, where there is a fabulous view of the in-house brewery, right, the gleaming copperwork a good example of the zealous use of Brasso.

The guidebook – Steve Thomas's excellent *Good Beer Guide Germany* – had led us to expect a fairly standard range of beers, so we were delighted to see a smoked beer, *Rauchzartes Dunkel*. The 'waitress' saw our evident enjoyment and asked how we liked the beer. She turned out to be the brewer – or brewster – so we were able to pay our compliments first hand!

Reluctantly we headed off to the tap of **Brauerei Winkler**, a short stroll away. A surprise awaited us here too, with the incredible sighting of a *Zoigl* beer, the menu entry reproduced below to prove we weren't hallucinating.

Why the buzz? *Zoigl* beer is basically beer brewed on a communal, semi-commercial basis. The idea came from mediaeval times when a person would brew a batch of beer in a shared brewhouse and then sell the beer from their house – real artisanal beer! *Zoigl* beer is very rare, confined to a small number of places in northern Bavaria.

On sober reflection – quite rare on such trips! – we realised that this was really just a commercial example of a *Zoigl* beer, not really in line with the *Zoigl* principle – but worth a go nonetheless.

On that note it was time to head off to the rail station - next stop Regensburg!

WINKLER „BRÄUWIRT ZOIGLBIER“

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## April The First Already?

Is it just me, or are politicians getting ever more detached from reality? The latest cross-eyed proposal has come from Andrew Lansley, the shadow Health Secretary. He's going to make our lives so much better by getting rid of the 'confusing' units system, and replacing it by a 'simple' centilitres-of-alcohol system.

Does he think we're absolutely, totally thick? Most people have a vaguely reasonable idea of what a unit is, i.e. a half pint of beer, give or take. And if you don't know or don't care what a unit is, is the penny suddenly going to magically drop when it's expressed in centilitres?

But let's leave aside his assumption that our poor little brains can't deal with units. This move is going to pile pressure onto an industry which is already sinking under an unreasonable tax burden and a burgeoning regulatory framework. All existing labelling will need replacing, and presumably money will have to be spent re-educating we brain-dead public about the change. Needless meddling?

But the real clincher is this. What is a unit exactly? You can work out the units in a drink by multiplying the volume in litres by its ABV in percent. What this means is that a unit of alcohol is a one-hundredth of a litre of alcohol – in other words, a unit is a centilitre of alcohol. THEY'RE THE SAME BLOODY THING!

Thanks for simplifying our lives Mr Lansley. Can we suggest that fewer units AKA centilitres are consumed before your next policy initiative?

## Der Brauerstern

One common symbol noted on our recent Bavarian travels was – seemingly – the Jewish Star of David outside many a brewery tap. For example, the Spezial tap in Bamberg has the suspended example shown right. Now, the leader of a certain barmy political party in the UK might deny it, but weren't the Jews treated rather barbarically in Germany some years ago? How come their emblem remains on so many ancient inns?

It turns out of course that over the millennia, all sorts of groups have been using the symbol (or hexagram to give its geometrical name), from religions and freemasons to alchemists and occultists. Thank heavens for a more down to earth use in Bavaria, where it's the 'Brauerstern' or Brewer's Star. It was a symbol of the Brewer's Guild as early as 1500. It has also been interpreted as claiming the right to brew beer, in the way that *Zoigl* brewers do when exercising their historical right to get the copper fired up.



Why the hexagram? One version has it that the six points of the star stand for the critical ingredients – water, hops, grain, malt, yeast, and the brewer. If true this would suppose that at its origin, hops were used in beer and the role of yeast was understood. It sounds more likely that the symbol, already used in alchemy, stood for the mysterious alchemy and magic of beer making. Another version, slightly more appealing, is that the star is formed from two overlapping triangles, with the first triangle symbolising three 'elements' of brewing – fire, water, air, and the second triangle symbolising the three ingredients – malt, hops and water. Or could it simply be that a mediaeval brewer was as gullible as any modern business and simply got stung for it by an advertising agency?

However it came about, the Brewer's Star is still very much a part of the modern brewing scene in Bavaria. The classic Schlenkerla tap in Bamberg – the place to drink smoked beer – is a superbly old fashioned place with dark wood, creaking staircases, and beer served direct from wooden casks lifted onto the bar. This said, the toilets have undergone a ridiculously modern upgrade – the entrance door sweeps open automatically as though Captain Kirk was approaching the bridge. Auto-flush of course, and taps are banished in favour of automatic sensors. The only saving grace is that the tap outlets (pictured above) have the star as decoration!



While we don't see the star in the UK, it has leapt across the Atlantic to New York, where it features in the emblem of the Sixpoint Brewery of Brooklyn, left. Their stylised logo is a blend of the brewers star, and the five-pointed nautical star commonly seen in Brooklyn due to its maritime past.



## A Slim Slice of the Pie

To cheer us up in the run up to Christmas, the British Beer and Pub Association released a study by Oxford Economics, looking at the scale of beer taxation. The study shows that the total beer market in the UK generates £19 billion in annual revenues, while at the same time, the profits of the brewing and pub sector on beer sales amount to £1.4 billion – so far so good.

But the sting in the tail is that the total taxes – excise, VAT, employment and corporation taxes – raised by Government on the sale of beer amount to £7.2 billion.

In other words, the tax received by the Government is a massive **FIVE** times the profit made by the industry!

Said Brigid Simmonds from the BBPA, "Government is extracting enormous value from the beer sector in tax, while the profit margins of the companies that make and sell beer are being squeezed wafer thin. We fully acknowledge that taxes on beer play an important role in the public finances, particularly at this difficult time. However, it is important they do not become unsustainable and restrain the ability of the sector to invest and grow. Government is in danger of slowly strangling the goose that lays this golden egg."



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## Butty Bach Break'n'Beacons

The sunny Thursday of Whitsun 2009 saw some young cyclists delving into uncharted mid-Wales territory. Powys CAMRA branch is lacking a newsletter or website; try Googling it and you find local 'speed camra locations' (where fast imbibers don't linger?), so here's a small guide to the area! Good quality beer was found at all pubs during our regular stops, with many in the Good Beer Guide (marked GBG).

Day one saw us at the **Griffin** (GBG), right, in Felinfach just north-east of Brecon. Not for pure traditionalists wanting the ambience of an old, dark, historic Welsh drovers inn, it now has a royal blue and orange 'Spanish' theme. An old world pub opposite closed last year; this sad notion may prove that posh, contemporary dining can ironically prevent closure and potentially permanent conversion of inns in these relatively remote locations. Choosing Wye Valley *Butty Bach* and Breconshire *Red Dragon*, we moved to the spacious beer garden and saw an impossibly low Hercules aircraft cross the mountains.



Beer beckoned in Brecon, so we pitched the tent by sunset and coasted the downhill mile to a pleasant old coaching inn, the **George Hotel**. Here we found four ales from Evan Evans, one being a rotating seasonal, *May Fly*. Next, the Victorian **Boar's Head** (GBG) for Breconshire Brewery beers: *Welsh Pale*, *Golden Valley*, *Twm's Tipple* and *Cribyn*. The 4.5% *Cribyn* was very moreish, a distinctive straw-coloured beer thanks to Bramling Cross, Northdown and Challenger hops. Despite great chatter, the white light from the unsightly swirl-topped energy bulbs let the ambience down slightly. Maybe we could elect the dayglow Ski-Jacket-Eric to promote coloured glass bulbs on Dragon's Den! His garish neon pink and green 50p charity shop garb could make him a bulb icon on packaging, like Levi Roots is to sauce?

The GBG **Clarence** (interior pictured right) was a friendly locals pub with more Cottage Brewery pump clips on the walls than bricks. No prizes for guessing that *Butty Bach* was available here! For a nightcap (or two as hours now permit in decent pubs), we enjoyed the mysterious charms and sarcasm of landlord Steve at the **Bulls Head** (GBG), who declared that the only beer we hadn't tried so far – Evan Evans *BB* – was not available as, soon to run out, he was drinking it all!



Day two began early, to cram in prolonged scenery (and pubs) on easy roads east of Brecon. Just too early for the **Three Horseshoes** at Groessford where we could spy *Butty Bach* on tap! Upwards, to the **Black Cock** at Llanfihangel Tallylyn, where a handpull was eventually discovered behind a vertical bar beam. Guess what? *Butty Bach* (yawn)! Despite the relative lack of flavour, seemingly hand-in-hand with the profit margins of the regional-national breweries, the beer and chat was well savoured with the friendly landlord after the uphill slog.

## Butty Bach Break'n'Beacons cont.

Too hot, too lazy to take the track skirting the delightful Llangorse lake, we took to easy tarmac, only stopping for photos above the river Usk, before arriving at Talybont-On-Usk for the **White Hart**, a tap house for Rhymney Brewery. A Wetherspoon style queue awaited us, with kids doing their parents' dirty work, whilst taking a fag break (the parents, that is). Umming an ahing over what colour straws to go with what colour H<sub>2</sub>O and Frute Shutes, I had the wallpaper pattern imprinted on the insides of my eyelids while their 20p shortfall was sought from their parents half a mile away outside. Despite this, halves of Rhymney *Dark*, *Bitter*, *Bevan's Bitter* and *Hobby Horse* went down a treat in this nice old pub. Round the corner lay the GBG **Star**, with Abbeydale, Cottage and Springhead beers available.

Knowing we had missed closing time of the **Royal Oak** at Pencelli (good campsite nearby for next time), we ventured further south-east. After four scenic miles, we came across the **Coach & Horses** near Llangynidr (pictured right). This is a delightfully proud wayside unspoilt gem, with magnificent views from the front roadside picnic table, where we 'partook in the aforementioned essential pastime' (to quote old-skool real ale lingo)! No prizes for guessing what the only ale of the bunch worth choosing was! The outstanding **Red Lion** beside the village church was also unspoilt and had *Celt Experience Gold* (brewed by the advancing Newmans Brewery at Caerphilly) and *Cottage Hop N Drop*.



Back towards Brecon, the uphill slog meant some of us almost passed out in the heat, but as a beer beckoned, we tried the **New Inn** at Bwlch, a 15th century inn with bunkhouse. The Rhymney flagship ale, *Export* at 5%, was welcomed to refresh the spent energy. Water bottle replenished without having to ask! After struggling to get the locks off the bikes (not that they were needed) we savoured scenery on the easyish, five miles to the GBG **Old Ford** at Llanhamlach (right). This old inn is still unspoilt despite thriving and relying on food sales! Tame house martins were spied in the rafters, whilst eyeing a vista of curvy-topped mountains from the beer garden. We tried the flagship Breconshire ale *Ramblers Ruin* at 5%, not to be missed on the next trip to this area!

For a map of cycle routes, local attractions and accommodation:

[www.the-white-hart-inn-bunkhouse.wales.info](http://www.the-white-hart-inn-bunkhouse.wales.info)  
[www.cycle-n-sleep.co.uk/rinfo/map/lonlas.htm](http://www.cycle-n-sleep.co.uk/rinfo/map/lonlas.htm)  
[www.droverholidays.co.uk/self-cycling.html](http://www.droverholidays.co.uk/self-cycling.html)

See us on the next Young Members events. Join us on Facebook and check this issue for details!



## European Brewing Stats

1	Malta
2	Cyprus
3	Luxembourg
4	Estonia
7	Portugal
10	Turkey
11	Bulgaria
11	Greece
11	Slovakia
17	Croatia
17	Latvia
20	Finland
20	Romania
20	Spain
22	Slovenia
23	Norway
26	Ireland
40	Sweden
55	Hungary
55	Lithuania
70	Poland
72	Netherlands
120	Denmark
128	Czech Rep
132	France
135	Belgium
173	Austria
270	Switzerland
272	Italy
667	United Kingdom
1319	Germany

An economic report by accounting firm Ernst & Young hardly sounds like ideal bedtime reading – or maybe it is if you struggle to get off to sleep – but a recent beer-related one is actually quite interesting for its statistics.

*The Contribution made by Beer to the European Economy* is a veritable fusillade of facts, numbers and observations on the brewing nations of Europe and its near neighbours.

Looking at brewery numbers for starters (as shown in the graphic, left), Germany is way out in front with a massive 1319. The UK in second place has only half those of Germany, while joint third of Italy and Switzerland have half again. The total of 3733 breweries makes Europe the world's number one volume producer, with China and the US in second and third places.

It's maybe not surprising that Europe is the number-one producer of hops and malting barley. Germany is hop top-dog, followed by Poland and the Czech Republic. The Frogs grow the most malting barley.

Though lowish down in the brewery stakes, the Netherlands is the biggest exporter, exporting over 60% of production. A wise move – export the crap and keep the good stuff for yourself! Germany and Belgium are second and third in the export stakes. Ireland and Denmark are also strong exporters, but we won't dirty these pages by naming the beers.

Only 40% of production is drunk in the 'hospitality sector' (bars and restaurants to you and me), with 60% going for home consumption. In just the UK the split is 54% bars/46% home.

In the UK, we make 90% of the beer drunk here, or in other words, 10% of beer consumption is imported. Slightly depressingly, the UK's 600+ microbreweries produce only 1.3% of beer production (though presumably the percentage is higher if only real ale is considered, i.e. excluding keg and lager).

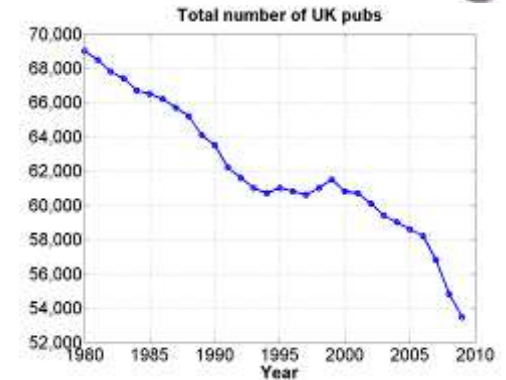
Somewhat euphemistically, the report says that EU member states "have a certain degree of flexibility in setting the levels of beer taxation", and then goes on to show that the highest EU rate (Finland) is around 10 times that of low tax nations such as France! Non-EU Norway is around 20 times that of France. Vive la difference!

## What does 2010 hold?

We hear the stories of pub closure rates, but just like climate change, the temptation is to think, is it really that bad? Figures from the British Beer & Pub Association, dating back to 1980, show that the long term picture is pretty dire, charted right.

Since 1980, our nation's stock of pubs has declined from 69,000 to 53,500 as of July last year. And the last three years show the sharpest rate of decline, with around 1,500 fewer pubs every year, or around 30 fewer every week. These are total figures, including the odd few pubs which open up. The trend has to bottom out sometime, but soon? It will be interesting to see what the 2010 figures, probably released mid year, will show.

The chart is pubs-only (i.e. excluding restaurants and such) and shows the total number of UK pubs, i.e. England, Wales, Scotland & Northern Ireland. It is worth noting that Scotland and Northern Ireland have seen little decline this century – the figures since 2001 are fairly static, at around 5,000 for Scotland and 1,500 for Northern Ireland.





# Feast with Heroes

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## BEOWULF BREWING COMPANY

## Clockwork Orange - or Ginger?

My first memories of Glasgow date from twenty-plus years ago, when an evening of cask McEwan's 80/- and Belhaven 80/- counted as a good night out. 'Heavy' was the order of the day – rich, malty ales which saw only a light hop touch. Hops were used frugally for various historical reasons, one of which was their cost, being an expensive 'import' from the south.

Fast forward to 2010, and how things have changed. A sustained growth in Scottish micros and their market share mean that choice is good in Glasgow pubs. Plenty of excellent boozers fly the flag for real ale. The **Bon Accord**, a flagship twenty years ago, is still going strong, while the **Three Judges**, **Blackfriars** and **State Bar** are high-riders amongst the many Good Beer Guide entries.

But the highlight of a recent trip to Glasgow was a visit to the **Clockwork Beer Co**, pictured right, two miles south of the city. This is Big G's only ale brewpub, with the small brewery, pictured below, visible from the bar. As well as five guest beers, there are four regular Clockwork beers available, plus the occasional special.

The weakest Clockwork beer would be a good flagship brew – the 3.8% *Amber Ale* is an assertive brew, vigourously hoppy with an estery-maltiness below. Next up the colour and alcohol ladder is the 4.4% *Red Alt*, a reddy-brown beer living up to the tasting notes, which suggest berry-fruit and a pleasant dryness.



The Clockwork *Lager* at 4.8% is very quaffable but does need a little more general oomph – a bit more body, a few more hops – and a cleaner, more one dimensional flavour in keeping with a lager. It's clearly an ale masquerading as a lager.

No such reservations for the *Hazy Daze Ginger* at 5.0%. It's a stonker, warming and fiery with ginger, almost numbing on the tongue, and a hard act to follow. Try a glass of water to cleanse the palate!

The Clockwork special beer for my visit was the *Thunder & Lightning*. It's not very very frightening, but at 6.0% does need treating with caution. This was more like the heavies of old – distinctively malty, but with enough hops not to be cloying.

The food comes recommended. The compulsory Haggis was brilliant in a whisky cream sauce, but some of the curries coming out the kitchen smelt marvellous!

- *Clockwork is easily reached, via the short train ride from Central Station to Mount Florida, or various buses (see [www.travelinescotland.com](http://www.travelinescotland.com))*



## SFBC RIP

Readers of the last issue may remember reading of our 'fiscal stimulus' trip to San Francisco to pump some money into the micro brewing scene there – as well as enjoying a few beers of course.

With regret, we have to record that our first port of call – the **San Francisco Brewing Company** – closed its doors for good in November last year, not long after our visit. We've never been accused of having a Midas touch, but we do try not to be the long claw of the Grim Reaper either!

The departure of SFBC is a real blow, both for its historic interior, right, and its wide range of on-site beers, produced with a "from grain to glass" slogan. It also claimed to be the fourth post-Prohibition brewpub in America, established back in 1985 as the craft-brewing renaissance took hold in California.

Any chance of new life for the SFBC? It seems extremely unlikely, as the brewing plant has already been sold, and the prime location, with its superb view of the iconic Trans-america pyramid, will surely mean that the building will be snaffled up for another use



## The Anchor Inn



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## West Midlands Beer of the Year Awards

On Monday 28 December 2009, many of our regional branch members attended the annual West Midlands Beer of the Year awards, hosted at the **Barton's Arms**, Aston, Birmingham. The Barton's is an architectural gem and well worth the short bus ride from Birmingham city centre (a number of bus services reach there, including the 51 and 52 from Carrs Lane opposite Moor St Station).

The awards are made on a category basis (e.g. Bitter, Stout etc), with each category judged at the various beer festivals throughout the Midlands, and then overall winners are chosen from across the categories.



Amongst the many worthy winners, it was a very good day for Phil Bennett of Beowulf Brewing. As well as three category prizes (Porter, Stout and Old Ale/Strong Mild), he scooped a magnificent first and second overall, with *Finns Hall Porter* and *Dark Raven*. A pleased Phil is pictured left.

Other microbreweries local to our area picked up category awards. Church End brewery took the category gold for their *Gravediggers* mild, while Rob Greenway of Blythe Brewery is

pictured below accepting the silver award for his *Johnsons* porter. Rob found this especially pleasing as all his previous awards have been for pale beers!

The full list of winners is detailed right. If you haven't tried them, why not see if your local is able to get their hands on them?

Five Lichfield members, including myself, were guests on the Burton CAMRA bus, and as usual were whisked off on a surprise visit to a selected pub! This year it was the **Lord Nelson Inn** at Ansley, Warwickshire, which is home to the separate business of the Tunnel brewery. *Late Ott* from Tunnel was on the bar, and was the preferred choice amongst the remaining three nationals! After a bite to eat and a couple of drinks we then headed back to Lichfield as the Burton crowd were keen to cross the threshold of the newly reopened **Duke of York**. After spending an hour in there I believe they went away very impressed and reluctant to set foot outside!

Thanks to Stourbridge CAMRA for photos of the event.

Dave Backhouse



Overall winners:

**Gold:** Beowulf *Finns Hall Porter*

**Silver:** Beowulf *Dark Raven*

**Bronze:** Hobsons *Old Henry*

## WM Results

### Mild

1. Church End *Gravediggers*
2. Cannon Royall *Fruiterers*
3. Hobsons *Mild*

### Bitter

- 1 Purity *Pure Gold*
2. Holdens *Black Country Bitter*
3. Kinver *Sunarise*

### Best Bitter

1. Kinver *Edge*
2. Hobsons *Town Crier*
3. Wye Valley *HPA*

### Strong Bitter

1. Hobsons *Old Henry*
2. Burton Bridge *Stairway to Heaven*
3. Weatheroak *Keystone Hops*

### Golden

1. Salopian *Shropshire Gold*
2. Holden's *Golden Glow*
3. Ludlow *Gold*

### Speciality

1. Titanic *Iceberg*
2. Enville *Ale*
3. Enville *White*

### Porter

1. Beowulf *Finns Hall Porter*
2. Blythe *Johnsons*
3. N Cotswold *Hung, Drawn 'n' Portered*

### Stout

1. Titanic *Stout*
2. Old Cottage *Stout*
3. Beowulf *Dragon Smoke Stout*

### Old Ale/Strong Mild

1. Beowulf *Dark Raven*
2. Sarah Hughes *Dark Ruby Mild*
3. Highgate *Old Ale*

### Barley Wine Strong Old Ale

1. Holden's *Old Ale*
2. Titanic *Wreckage*
3. Kinver *Over the Edge*

### Real Ale in Bottle

1. Coors *White Shield*
2. Wye Valley *Golden Ale*
3. Wye Valley *Butty Bach*

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## Bottled Beer Review

An attractive label caught my eye in Sainsbury's recently and on closer inspection revealed itself to be heralding a **Brakspear Triple** at 7.2% in an individually numbered bottle! It levitated into my trolley almost effortlessly so I drank it effortlessly on my bagged return. The beer, straight from the shelf, was warmer than I usually drink from my icy cellar but this was a godsend for this style of beer with complex tastes that need the warmth to cosset their aromas and tastes, not to coldly strangle their bubbly breath. A heady aroma of barley wine wisped on opening and a pour and settle issued forth a powered breeze of hops and malt and liquorice; there it was evidence of hops. Triple meant that 3 times during the boil hops were added in varying degrees to achieve the brewers desire, a balance he could only dream of and hope to meet. The taste was rich, smooth and creamy; I has expected bitterness to outlast an overpoweringly sweet start. The colour was brown with red pretensions and a creamy cream head sat upon it. The beer was warmer than I usually kept it being straight from the shelf and not out of my icy cellar. Lots of other tastes made themselves elusive but from time to time I found ice-cream soda, angelica, toffee and even straw all drifting in a blanket of mouth-watering hops. Hops from England with great traditional lingering character and to be honest a refreshing change from the summer citrus bite of the New World hop culture which I enjoy but after a Lake District wet crawl a reassuring homeland taste. It was Gordon Ramsey tasty.

Geoff Cross

## Birmingham's Contemporary Classics

As well as promoting the virtues of real ale, CAMRA is also active in celebrating and preserving the nation's pubs, be they humble back street boozers or glorious Victorian gin palaces. Here we look at some of the notable pubs that our second city has to offer.

This issue:

*The City Tavern*

To find this issue's classic boozer, head out west on Broad Street, but ignore all the tacky-trendy bars that dominate here. Instead turn left down Bishopsgate Street and straight away you'll see the City Tavern.

Like so many of Brum's classics, it's an imposing corner pub, in the tile-and-terracotta style. More elaborate than most, it features impressively Dutch gable style windows on the second floor, and rich decoration in the first floor window surrounds.



The pub is two-roomed, with the main bar to the front and a simple lounge to the rear. The main bar features tall windows with etched glass panels topped by clear leaded-glass arches. Unusually, the first floor windows are also etched glass, so presumably these rooms were at one time used by the drinking public.



The central doorway on Bishopsgate Street leads into an old fashioned entry porch which protrudes into the room, with double doors inside, maybe indicating a multi-room layout which has been lost.

The main bar is a long curved wooden affair, with the rear room served by a large opening onto the main bar. An unusual feature is the exit from the bar to the hallway, an elaborate doorway featuring floral-patterned leaded glass in a geometric wooden structure. This has tilting panels (below) in the style of 'snob screens',

but clearly for decoration rather than concealing the better-heeled drinker from the bar room plebs.

Owned by Highgate, the pub usually features four Highgate/Davenport's beers, plus a couple of guests. The Davenport's angle is played up, with numerous bits of Davenport's memorabilia, invoking nostalgia amongst older ones for the 'beer at home' jingle, and complete lack of nostalgia for the ghastly keg *Drum Bitter*. It's good that some things have bitten the dust.



### DERBYSHIRE

News from beyond our borders first of all, with welcome indications of two new breweries in Derby city. The RURAD Camra mag reports that a brewery is virtually ready to go at the **Rowditch Inn**, while **Mr Grundy's** has applied for brewery planning permission. As the city already has Falstaff, Headless, Derby and Brunswick breweries on the go, looks like Derby can only get more interesting for a day out!

### NORTH WARWICKSHIRE

At Baxterley, plans are afoot at the **Rose Inn** for another St George's weekend beer festival. Last year's event was excellent, so here's looking forward to something similar the second time round. The Rose will shortly be featuring a free-of-tie guest ale, in addition to the regulars of *Bass*, *St Austell Tribute*, *Wells Bombardier* and *Courage Directors*.

The excellent **Gate Inn** at Nether Whitacre plans another beer fest in May. Last year's August festival was a cracker despite the lacklustre weather. Let's see if May brings better conditions! More fest details next issue.

The **Red Lion** in Atherstone has recently acquired Cask Marque status, so now it's a good place to go for – the décor. The beer on a recent visit, *Church End Goat's Milk*, was acceptable but not that fresh, and certainly lacking in condition.

Atherstone's market place has seen two pubs re-introduce real ale. The **Angel** is offering a single free-of-tie ale, plus a real cider. Over Christmas the beer on offer was *Wentworth Santa's Secret*. Meanwhile the **New Swan** has started out with *Bass*, with the possibility of other beers to come.

Good news from the **Horse & Jockey** at Bentley is that Banks's *Bitter* has been retired in favour of another guest ale, so the pub now features *Bass* plus three guests. This leaves two spare pumps, with plans to put 'em into service during busy periods such as bank holidays. The guest pumps certainly saw some action over the Christmas period, with a torrent of seasonal beers, most of which managed to avoid the-usual-stuff-badged-up-as-a-Xmas-beer theme, which seemed all too common elsewhere – notably at its near neighbour, Church End! The Jockey will be holding one if not two beer fests this year, more details in future issues.

Sadly we have to report that the **Plough** at Mancetter closed on the 9th of January. The tenants, mother-and-daughter team Jan and Allie had been in place for less than ten months, and had clearly struggled to make a living. The beer was usually spot-on during their time, although some of their décor choices left locals reeling – unkind critics remarked on the resemblance to a pimp's Cadillac. Let's hope the pub opens up again soon, with a more traditional interior.

The **Stag & Pheasant** at Hartshill also closed around the same time as the Plough. Again this will hopefully be temporary.

The Christmas beer at one Warwickshire pub which shall remain nameless was *Rocking Rudolph* from Hardy Hansons. This was easily the blandest beer of the season – surely Hardy Hansons make better beer than this we thought? But then we remembered that HH was taken over by Greene King some time ago. Mystery explained.

Another big Xmas disappointment was the Everards *Nutcracker* featured amongst the

various winter beers available in the local Wetherspoons. This claimed to be a repeat of the *Nutcracker* that Everards used to do years ago – a massively Christmas-cakey beer, so off-beat that the first pint every year took some drinking – but not the second and third! This season's offering was a positive con, completely different to the original, and effortlessly forgettable in its blandness.

On a more positive note, the **Anchor** in Hartshill featured a number of Christmas crackers. Bath *Festivity*, described as a 'rum porter', was absolutely lush, while the Hook Norton *Twelve Days* was almost as gorgeous. They've also featured some very good Brunswick ales. This GBG-listed pub has new tenants, but they seem to be doing a good job so far. See the fest listings for their April beer fest.

The **Felix Holt JDW** in Nuneaton has had mixed reviews over the years, but it's been on a roll for ages now, with good quality and choice. There was a good selection of festive beers, while more recent offerings have included Oakham, Brewsters and Limestone.

Still in Nuneaton, the **Railway Tavern** is lifting its ale game, with Adnams *Broadside* and GK *Abbot* plus one or two guests. The Cottage offerings haven't been too exciting – are they ever? – but other choices such as Springhead have been good.

### STAFFORDSHIRE

Let's kick off with some excellent news from the **JDW Plaza at Rugeley**, which will now be featuring a permanent Blythe Brewery beer. Blythe is the closest brewery to the Plaza, but manager Mark reports that the regular spot is mainly down to the positive customer feedback and consistently high quality.

Should you visit Rugeley – and it's arguably worth it just for the choice at the Plaza – then bear in mind that the **Yorkshireman**, near the Trent Valley rail station, has two Blythe beers on as well.

It's not all good news from Rugeley. The *Express and Star* reported that Punch Taverns want to sell the **Britannia** on to locally based developers who want planning permission to knock it down and turn it into flats. This is dreadful news for a town where many pubs are up for sale. Our hope is that someone will come in at the eleventh hour and save it like the **Talbot Inn**; this is now reported to be doing really well and getting rave reviews.

The landlord of the **Spode Cottage** in Armitage was expected to depart on January 18th. At the time of writing the future was unclear; it certainly seems that this pub has a high turnover of tenants!

Unfortunately the **Plum Pudding** at Armitage has stopped serving cask ale; instead they offer bottled beers such as *Courage Directors*, *Greene King Old Speckled Hen* and *Abbot*. It remains to be seen whether punters will make the effort to go out to drink stuff they can buy in the supermarket.

Over at Upper Longdon, the **Chetwynd Arms** no longer opens at lunchtime; now they kick off at 4pm.

The **Market Vaults** in Tamworth is reported to be under new management, offering *Pedigree*, *Brew XI* and a guest ale.

Meanwhile, round the corner, the **White Lion** features GK *Abbot*, Banks's *Bitter*, and a

## Tipple Tattle cont.

micro guest, often from Blythe or Church End.

Since the grand reopening in December, the **Duke of York** in Lichfield is deservedly a big hit with local pub goers. The log fires and wood panelled walls provide a warm and attractive atmosphere to the tastefully renovated listed building. At least four ales are on offer, currently *Bass* plus three guests. This will change when the new Joule's Brewery is up and running; a number of Joule's beers will be served, but guests will definitely be on the menu too.

Lichfield is bucking the trend with another newish pub in the form of the **Horse & Jockey**; see the write-up elsewhere in this issue on the city's two new venues.

Lichfield's **Queens Head** invites one and all to take part in the continued series of Monday charity Quiz Nights to be held from 8:15pm on 8 & 12 Feb and 8 & 12 March. It's £6 per team of four, and all money raised will be donated towards the annual Arts Association, 2010 Fuse Festival.

For all of February, the **Swan** in Stone will be having Blythe's *Ridware Pale*, as part of their 'locale' promotions.

### WEST MIDLANDS

Fed up of strange beer names? Can't help you there, as we're about to recommend a cracker from the **Anchor** in Digbeth – Mallinson's *Digbeth Coach Station Bitter*, marking the opening of the new facility nearby. You're always spoilt for choice in the Anchor, so if you can't decide, start off with this fragrant offering.

Still in Digbeth – or is it Highgate? – the **Lamp** is a courteous Irish pub where the four real ales are always in good nick. As well as being Brum's sole outlet for Stanway beers, it always offers a mild.

The **Barton's Arms** in Aston is reported to be on the quiet side these days. With great Oakham Ales and Thai food it is an oasis in the desert, and only a short bus ride from Birmingham city centre.

### SUTTON COLDFIELD

We hear that the **Gate Inn** on Mill Street in Sutton Coldfield is now offering Taylors *Landlord*, Fullers *London Pride* plus a guest which has alternated between Holdens *Golden Glow* and Wye Valley *HPA*.

The previous Gate licensee Nigel has moved to **J.D.'s** in South Parade where he will revive the popular music scene in the old "Upstairs, Downstairs" nightclub premises.

The **Bishop Vesey** is offering quality beer (Katie must be running the cellar) at Wetherspoons keen prices.

The **Three Tuns** has a new licensee, Tufty Rayworth who was an '80s Cup regular.

There is a beer tasting event to be held at the **Crown** in Four Oaks at 8pm on Monday 22 February. Contact the manager for details, costs will only be to cover the beer.

There are rumours about the continued use of Sutton Town Hall, this would be a great venue to revive a Sutton Beer festival if enough volunteers came forward.

If you like GK *Abbot* and gourmet food try the **Butlers Arms** in Four Oaks.



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## A suggested crawl of Lichfield, No. 3

The third Lichfield real ale pub crawl is based around the city centre.



(1) The first port of call is the **Gatehouse** which is one of the Lloyds No1 bars owned by JD Wetherspoon. The former bank provides a large floor area consisting of several comfortable, well segregated drinking areas. Along with *Abbot Ale* and *Ruddles County* there is invariably an interesting choice of up to four guest ales which recently included several offerings from local micros. In keeping with the Lloyds No 1 theme, on Friday and Saturday nights the venue transforms into more of a nightclub. Other times it reverts back to the tranquil atmosphere, more typical of Wetherspoons.

(2) The next stop is the **George IV**, a Tudor-fronted pub, forming part of a row of historic buildings including the Guildhall. The real ales on tap are Marstons *Pedigree* and Timothy Taylor *Landlord* along with guest ales. Although essentially open plan, the distinct drinking areas are evidence of the original three roomed layout which were originally accessed from a 'drinkers' corridor. Good value meals are served Monday to Saturday lunchtimes.



(3) Less than a minute's walk away and past the entrance to the Three Spires Shopping centre are three pubs in a row.



(3a) The first is the **Crown** which is a large former Hogshead that is now owned by Greene King. Don't be put off if you are not into GK ales as there are usually other options on tap from the range of ales.

(3b) The second is the **Acorn** which is the original Lichfield Wetherspoons house. This has been a regular Good Beer Guide entry for the past few years. A loyal clientele ensure a good turnover of real ales with up to seven guests.

(3c) The third is the **Pig and Truffle** which was originally the **Acorn**. The open plan interior is basically U-shaped around a large central bar.

## Crawl of Lichfield cont.

Up to four mainstream ales are on tap.

(4) Finally after taking the five minute walk up Tamworth Street it would be very difficult not to be attracted to cross the threshold of the newly re-opened, Grade II listed **Duke of York**. As the 14th in the Joule's pub group, it is deservedly a big hit with local pub goers! The roaring solid fuel fires and wood-panelled walls provide an exceptionally cosy and attractive atmosphere. The ale list currently includes *Bass* plus three or more guest ales, often from microbreweries. This will change when the new Joule's Brewery is up and running when it is planned to serve three of their own plus at least one guest.



Dave Backhouse



## Canned Beer Review

Yes, you haven't misread it, this is a canned beer review. Canned? In a CAMRA rag? Just that one word will now have purists foaming at the mouth. It's common experience in the UK that 'canned' and 'keg' are synonyms for, not to mince words, 'crap'. That's because UK mega-breweries are world experts in taking cheap, nasty beer and putting it into cans and kegs.

But take a trip to Germany and you can drink superb beer from a pressurised keg. Is it real ale? No, and of course it will have a different qualities to a cask conditioned beer. But does it taste good? Has it been lovingly made and conditioned? Is it a beer of which a brewer can be proud? While the answer will sometimes be a resounding 'no', far more often than not the answer is 'yes'. The same is true of the majority of American micros, who make excellent, sometimes stunning beers. In many respects, the Yanks have pushed the envelope so far that it's now a large sack.

So appropriately enough, the latest semi-innovation from the US is to take quality craft-brewed beer and start canning it. It's not such a barmy idea when you think about it.

Cans are:

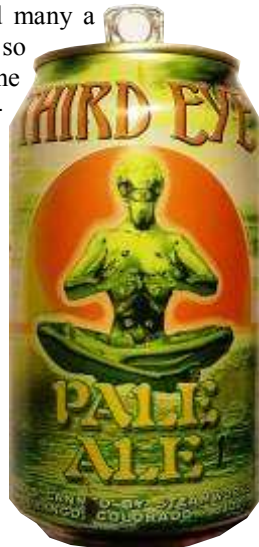
- a) much lighter and less fragile than the equivalent glass/crown cap combination – so more easily transportable and a smaller carbon footprint
- b) more readily and economically recyclable than the glass/cap combo
- c) as readily "bottle conditioned" as bottles – a similar fresh yeast/unfermented wort dose is added to the beer prior to canning
- d) light-tight and so perfect for preventing the off-flavours which result when bottled beers are 'light-struck'. And of course air-tight, so no loss of fluid or condition
- e) and – Allah be praised! – ideal for chucking into your hold baggage now that Al-Qaeda have stopped us putting bottled beer into hand baggage!

So quit the jibber-jabber and tell us about the beer! It's *Third Eye Pale Ale* from Steamworks Brewery in Durango, Colorado. Given that it's travelled many a mile, I should have opened it more cautiously – it foamed up so vigorously that I virtually dumped the contents straight into the waiting glass. Nothing spilt, but oh dear – it's clearly can-conditioned!

So, a somewhat cloudy beer in the glass, but that couldn't hide the nice amber colour. Nor could it hide the predominant hoppiness of the beer. The hoppiness had a nice spectrum - lemony hops on the nose, then a strong resinous hoppiness on the palate which lingers well into the finish. A pleasant graininess was hiding in the background. The beer could have done with just a little less sweetness, though I suppose it would be hard to make a beer of 6.5% much drier.

All in all a very nice pale ale in the American IPA fashion, and I would defy a blind-taster to detect that it is canned as opposed to bottled.

Which will be the first UK micro to start canning? It must come!



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## Counting Calories

Trying to burn off the Christmas blubber? Well let's be honest, you ain't burning off many calories by sitting on your backside reading Last Orders! And if you've got a pint in your hand, then tut-tut – don't you know that beer is the most fattening drink?

Fact or fiction? Well it's nearly true, but don't kid yourself that other forms of booze are wonderful. Alcohol has about 7 calories per gram, second only to fat at 9c per gram. The overall calories in a drink are abetted by any residual or added sugars in there. So the worst offenders are kiddy alcopops, often in excess of 200c for a 12oz bottle. Dry cider is around 200c for a 20oz pint.

Come back to good old beer and you're coming in at around 140c for a pint of mild, or 190c for a pint of premium bitter. So stick to red wine or gin & tonic to lose the love handles? Well it'll help a tad, but a 175ml glass of red wine (equivalent alcohol to a pint of weakish 3.5% beer) bags you 120c – wouldn't you like the mild instead? White wine fares no better, more like 110c but generally a lower ABV than red. Meanwhile a double G&T is 175c, dropping to 110c if you substitute slimline tonic.

So you can trim your calories by switching drinks, but is it really worth it? Surely the best plan is to drink what you enjoy best, but just drink less.

Having said all this, Government help is at hand, with recent proposals to ensure that tap water is available free of charge in pubs, with a possible £20,000 fine for licensees who refuse to provide it. Zero calorie tap water – sounds like a fun night out!

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### Newsletter distribution:

Our newsletter is produced every two months by the LST CAMRA Branch. 2,500 copies are currently distributed.

### Want to contribute?

Contributions of any length are welcomed, pub news particularly. Please submit text and pictures to the editor.

### Acknowledgements:

We wish to thank all contributors and sponsors for their support.

### Next issue:

Issue 29 is due to be published on 1st April 2010. The copy deadline for inclusion is 19th March 2010.

### Advertising rates:

£35 per issue for a half page (approx. 12.8 x 9.5 cm) advert, £60 per full page. If you would like to advertise, you can provide your own copy, or we can provide a free design service! Contact the editor.

### Printing:

Tamworth Info-Biz  
Tel: 07956 494884 or 01827 64600  
Email: mark@tamworth-info.biz

## Missing out?

Missing out on Last Orders? We distribute the magazine widely throughout the branch area, but if you would like to sign up for email delivery (PDF format, approx 2MB per issue) then please email the editor. Note that current and back issues are also available on the branch website. We can arrange for paper copies to be mailed if you provide the stamps. And if you know of a branch pub which would like to stock the newsletter, then please let us know!

**Disclaimer:** This newsletter, Lichfield, Sutton & Tamworth CAMRA and CAMRA Ltd accept no responsibility for errors or omissions that may occur within this publication. The views expressed are those of the individual authors and not necessarily those of the editor, Lichfield, Sutton & Tamworth Branch or CAMRA Ltd.

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## Campaign for Real Lager?

CAMRA national director Brett Laniosh has drawn our attention to a new lager lobby group, Lagers of the British Isles, or LOBI for short. It's a trade body, founded by brewers of what you could call 'quality' lagers, i.e. lagers made with a proper lagering (storage) period and without cheap adjuncts such as rice or maize.

LOBI is the brainchild of Mike Knight, sales director of the Freedom Lager Brewery in Staffordshire. Also on board are Cotswold, Harviestoun, Hepworth's, Rebellion and West. They're aiming to distinguish themselves from lagers which sell because of their massive advertising power – think sun-drenched Aussies, reassuringly expensive Belgians, and rice-obsessed Americans.

Mr Knight said: "The last few years has seen an increase in sales for many independent British lager brewers; and this hasn't been through expensive advertising campaigns, but simply by producing a high-quality, home-grown product the consumer wants. It's because we respect that the process of brewing lager is long and slow – and many commercial brewers are not prepared to bear the costs of doing it properly."

What do they think of CAMRA? "We don't have a lot to do with CAMRA, though we'd like to," says Mike Knight. "We find that the people we talk to there at ground level are behind what we're doing, but those at the top say: 'You're producing the L-word – and we represent the ale lobby'. I'd like them to recognise us, though, and our door is open."



**THE HORSE AND JOCKEY**

**A warm welcome from Tracey, James, and Staff at the Horse & Jockey.**

**Bass,  
Marstons Pedigree &  
Up to 6 Guest Ales.**

**Opening times:- 12-11 Mon-Thu  
12-12 Fri-Sat 12-10.30 Sun**

**Sandford Street, Lichfield  
WS136QA  
Tel. 01543 410033**

**A GENUINE FREE HOUSE**

## Local Festival Diary

Festivals with a bold heading are CAMRA festivals, where entrance is either free or discounted to CAMRA members. Why not join? See page 27.

### **4-6th Feb, 9th Derby Twelfth Night Beer Festival**

Assembly Rooms, Market Place, Derby, DE1 3AE

Over 90 ales. Thu 6-11, Fri & Sat 11-4, 5-11



### **5-6th Feb, Chesterfield Beer Festival 2010**

Winding Wheel, Holywell Street, Chesterfield, S41 7SA

Over 100 ales, plus ciders/perries. Fri & Sat 11-4, 6.30-11

### **4-6th March, 34th Loughborough Beer Festival**

Polish Club, True Lovers Walk, Loughborough, LE11 3DB

Over 70 ales plus cider and bottled beers. Thu 4-11, Fri 12-11, Sat 11-11.

4-7th March, Newton Solney 2nd Winterfest

Unicorn Inn, Newton Solney, DE15 0SG

20+ beers. Live music, hog roast. Thu 12-12, Fri & Sat 12-1am, Sun 12-12.

### **5-6th March, Coventry Beer Festival**

Coventry Rugby Football Ground, Butts Road, Coventry, CV1 3GE

95 ales, plus ciders and perries. Fri & Sat 12-4, 6-11.



### **10-13th March, Leicester Beer Festival**

The Charotar Patidar Samaj, Bay St, Leicester

Over 220 ales. Wed 5-11, Thu & Fri 11-11. Sat 11-10

### **18-20th March, 31st Burton Beer Festival**

Burton Town Hall, King Edward Place.

Over 100 ales plus ciders/perries. Thu 7-11, Fri 12-11, Sat 11.30-11.

2-5th Apr, Anchor Spring Beer Festival

Anchor Inn, Mancetter Road, Hartshill, Nuneaton, CV 10 0RT

20 ales and ciders - see fest ad in this issue.

9-10th Apr, Lichfield Winter-into-Spring Beer & Wine Festival

The Guildhall, Bore Street, Lichfield, WS13 6LU

Over 35 ales plus continental draft beers. Fri & Sat 12-11

22-25th April, 2nd St Georges Beer Festival

Rose Inn, Baxterley, CV9 2LE

Around 15 ales plus real ciders. Music and Morris Dancers.

Holding a beer festival? Let us know and we will advertise the event here free of charge. Details to [LST.Camra@yahoo.co.uk](mailto:LST.Camra@yahoo.co.uk)

## Young Members Events - All Ages Welcome!

Young Members Events (18-30's) and for those young at heart!  
Pre-booking advisable: 01827 717795 / simontailby@hotmail.com.

**Sat 6th Feb** - Tamworth Country Walk. Easy terrain of 9 miles, northwards of the town, with pub break. Pubs in town afterwards. Meet 10:15am outside Tamworth rail station. Own refreshments advised. Tel 07813 737623 for further info. Facebook link: [www.facebook.com/event.php?eid=185540651193&index=1](http://www.facebook.com/event.php?eid=185540651193&index=1)

**Sat 6th March** - Birmingham Pub Crawl. 2pm at the Old Joint Stock. Second part, 8pm, at Old Contemptibles: 15 people already confirmed here - come and meet new friends! Tel 07947 259877. Facebook link: [www.facebook.com/event.php?eid=407460735290&index=1](http://www.facebook.com/event.php?eid=407460735290&index=1)

**Sat 3rd April** - Anchor Inn (Hartshill, Nuneaton) Easter Beer Festival. 20 beers & our own, unofficial 'Sad-Sweater Contest' (optional, but fun- just wear the saddest jumper from the charity shop- its 'all for chari-ty')! 765 & 48 from Atherstone or Nuneaton takes you to Hartshill, within 0.6M of the venue. 01827 717795 for details, or check our Facebook 'L.S.T'. Young Members Group page. Hope to see you there!

<b>BAR:</b> Mon-Sat 12-11 Sun 12-10.30	<b>The Gate Inn</b>	<b>FOOD:</b> Sat 12-9, Sun 12-7 Mon-Fri 12-2.30, 5-9
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*Always a Warm & Friendly welcome*

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



- \* Four cask ales always available
- \* Extensive menu
- \* Tuesday night special, two steaks for £10
- \* Free Wi-Fi
- \* Garden with children's play area
- \* Look out for our next beer festival!

Welcome from Jean & Mark

**Nether Whitacre, B46 2DS, 01675 481292**