

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

Contact us at

[LST.Camra@yahoo.co.uk](mailto:LST.Camra@yahoo.co.uk)

or see

[www.LSTCamra.org.uk](http://www.LSTCamra.org.uk)

Copyright of the material in this Newsletter is held by the branch, but the material can be copied, distributed or modified for re-use in other publications provided suitable attribution is made.



THE BI-MONTHLY REGIONAL  
MAGAZINE FROM LST CAMRA

FREE

# L.A.S.T. Orders Edition 34 Feb/Mar 2011



*This issue ...*



*Fest Finest*



*The Merry Miner*



*Worcester Sauce*

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

CAMRA membership in January: 119,715

## Meet The Merry Miner

As reported in the last issue, we are pleased to welcome a new brewery to our branch! Meet Warwickshire's newest brewer, Alan Wood, gaffer of the **Merry Miner** brewery. The brewery is situated on a farm about a mile south-east of Warton, and Alan gave us a tour of the facility on a cold evening in November. A cold night but a warm welcome!

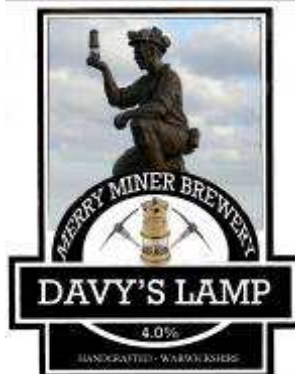
Alan's brewery is a smart, wood-clad affair, with a ten firkin capacity. The equipment is from the former **Discovery** brewery of Meriden – Simon Cox, the brewer there, a full-time lecturer, decided that part-time brewing and raising a young family just didn't go together. But, if the first of Alan's brews are anything to go by, the kit is now in safe hands!

The first Merry Miner brew was *Davy's Lamp* at 4.0%, and was amongst the first to sell out at Birmingham Beer Festival, with very positive comments on the way. There's been quite a rush of business, and while Alan is aware that there's always a honeymoon period for new breweries, he's still been taken aback by demand. He's also done *Miner's Fancy* at 6.2%, and *Pit Pony* at 4.5%. Alan's



wife Anita had laid on some food for our visit, to accompany the *Pit Pony* and *Davy's Lamp* which Alan had for us to sample. Both are nicely well balanced, with *Pony* featuring First Gold and Progress hops, and Challenger and Pioneer hops in the *Davy's*. We look forward to finding these on our travels!

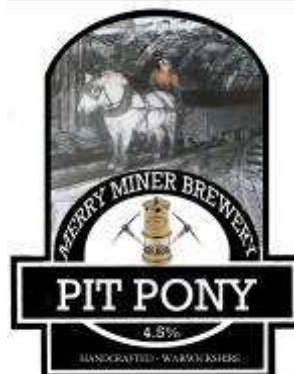
Like his father and grandfather before him, Alan started out working down the pit, with ten



years at Daw Mill. He also played for the Dordon **Merry Miner** pub football team (now the **Cuckoo's Rest**), and so the brewery name was a natural! For five years now he has worked for the Dowbridge beer distributors, and constantly visiting breweries and pubs as part of the job fired up his interest in brewing his own.

Since visiting, we've seen a number of Miner beers locally, in particular at the **Red Lion**, Baddesley, and the **Horse & Jockey** at Bentley. *Warwickshire's Finest* is a session brew at 3.8%, recalling the Warwickshire coalfields of yore. Meanwhile *Coal Face Porter* is a feisty 5.0% dark 'un – though music fans might have preferred it to be *Coal Porter*!

- Trade enquiries to 01827 897615



## The Dog & Doublet Inn



Your friendly canalside pub,  
open all day every day for  
food and drinks.  
Breakfast 9-11.30  
Full Menu 12-mid evening

- \* Cosy traditional interior
- \* Extensive gardens
- \* Garden & canalside seating
- \* Enclosed childrens play area
- \* Marquee for special events & hire
- \* Extensive menu & specials
- \* Excellent accommodation



**Four cask ales always available**

**Dog Lane, Bodymoor Heath, Sutton Coldfield B76 9JD 01827 872374**

### Restaurants

We offer our customers a choice of two restaurants with a combined menu consisting of bar meals & a la carte cuisine.

**Churchill's Restaurant** is the largest, catering for a maximum of 100 people.

### Special occasions

We have many years' experience in catering for private functions & business conferences, and take pride in offering a top quality venue for such events. Either restaurant can be booked for any occasion on any day of the week.



**Hotel & Restaurant**

Mancetter, Nr Atherstone

Tel (01827) 716166 Fax 713900

### Accommodation

We offer high quality Bed & Breakfast at competitive rates, suitable for business people and families alike (two large family rooms available).

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

## Worcester Sauce



Simon Tailby and I decided to go on the sauce in Worcester. After checking into our B&B we headed towards the city centre. First stop was the **Marwood** (formerly the **Green Man**), whose head can be seen above the glorious chandelier (pictured left). I chose MHB *Marwood* which was light and hoppy whilst my sidekick had the grainy and dry *Woodcutter* from Woods. In the **Dragon**, we both had different beers from The Little Ale Cart brewery, *Holkham* and *Kettledrummle*. Both of these were pale with intense citrus and hop flavours. We then popped in to the JDW **Postal Order** and opted for some lunch to accompany

the *Pumpkin Eater* from Sadlers, followed by the Mayfields *Blacksmiths Best*. This was the best beer of the two with its toffee, grain and hop flavours. Next up was the **Plough** where Kinver *Black Ram* was savoured with its molasses and roast barley flavours and bitter finish.

Whilst there was still some daylight left we crossed over the river to get to the **Bell**. Here Si relived his childhood by having a *Teddy Bear* from Cannon Royall, whilst I had the manlier *Hop Harvester* from the Hereford Brewery. Heading back over the river towards the city saw us arrive at the **Old Rectifying House** (pictured right). The *Arrowhead Bitter* from Cannon Royall made us quiver with its assertive citrus and hop flavours. Taking advantage of the Thursday curry club offerings we dined in the JDW **Crown**. Si did his Paul Daniels impression to order a Keltex *Magik* which didn't live up to its name. Titanic's dark and delicious *Last Porter Call* was my choice. The **Swan with Two Nicks** with its old fashioned interior (pictured below) was where I had a Teme Valley *Marathon Goldings*, which wouldn't have won an egg and spoon race! Si had a Cottage beer which was a more flavoursome choice.



In the **Firefly** Sadlers *Mellow Yellow* lived up to its name. Meanwhile in the **Cricketers**, *Mad Goose* from Purity revitalised my taste buds with its sharp hop bite; whilst Si fancied a bite of the mad apple and had a Thatchers cider. Heading back towards our B&B included going into the **Dragon** again for a nightcap or two. Salamander *Dark Corner* had chocolate and coffee favours whilst Millstone's *Old Git* had a pleasant grapefruit bitterness and was a good note on which to end our day's imbibing.

Eric Randall

## Worthy Winners

A few weeks ago it was a great pleasure to present the **Duke of Wellington** in Lichfield with the award of *Staffordshire Pub of the Year 2010* for the Lichfield Sutton and Tamworth CAMRA branch area.

Congratulations to Tracey, James and staff for all the hard work and devotion in making the 'Welly' into the perfect community local and for consistently serving an interesting variety of real ales in top condition. Tracey and James are pictured with the award.

Sadly, this highly popular hub of the community was forced to close on New Years Day 2011. The rise in VAT played a role, but the ever-increasing, impossible financial targets demanded by the owners, Enterprise Inns, was the major problem.

But, as well as delivering this bad news, we can also deliver some very good news. At the time of this newsletter going to press it was announced that Tracey and James will reopen the Welly on the 21st of January! The re-opening follows a meeting with Enterprise, where the pub company have presumably agreed to less crippling terms. The arrangement is believed to be on a three month trial basis. By the time you read this, a lot of relieved locals will have welcomed the return of Tracey and James!

The pub companies are getting well known for their eye-watering rents, as well as their fat-cat practice of increasing the rents on pubs where the business value has increased due to the hard work of long-standing tenants. There is also the issue of the mark-ups on



beer. At the time of the closure, James commented on the cost of a cask of Backyard ale bought directly from the brewery – £55 – versus that charged by Enterprise – £112. Under the previous arrangement with the pub company, Tracey had not taken a wage for three months.

Many other pubs in our area are struggling with similar problems, with pub companies quite prepared to take licensees to the edge. We won't depress you further by reeling off the pubs which have closed because of such issues!

Let's conclude with the positives. A respected community local is back up and running again, serving a fine pint of real ale. Go in and try a few!

Dave Backhouse



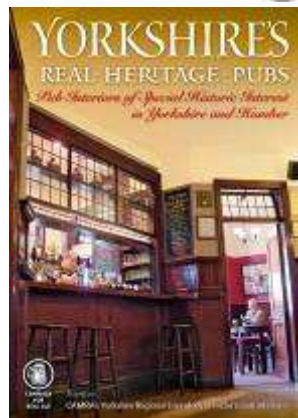
## Yorkshire Gems

Hot off the presses is a new CAMRA local guide which looks promising. Launched at the end of January, we haven't yet seen a copy of *Yorkshire's Real Heritage Pubs*, but it looks a must for fans of Britain's rich store of glorious old pubs.

In keeping with the philosophy of CAMRA's National Inventory of historic pub interiors, each pub featured in the book has been picked because its interior contains rare architectural features. The front cover appears to show the splendid **Swan Inn** in York. Full-colour photographs of many of the pubs are featured in the guide to help bring vivid life to the listings and illustrate the special nature of the heritage pubs that survive in the region.

It's more important than ever that CAMRA works to identify and protect pubs so rich in history. And there's no better way of supporting pubs than using them, so why not grab a copy of this guide and get visiting!

*Yorkshire's Real Heritage Pubs* is available from [www.camra.org.uk](http://www.camra.org.uk) (RRP £4.99, CAMRA members £3.99), and you can also check out the companion volumes for Scotland, Wales and London.



**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**

## Don't bother with evidence - make it up!

Last issue's article about the '20 Milligram Man' – Sir Peter North, whose recommendation for a 50mg driving limit was, thankfully, dismissed by the Government – prompted the following contribution by **Gordon Hudson**.

In 1987 the then Government was so concerned by the growing evidence of chronic health damage caused by heavy, long-term drinking that it asked the Royal College of Physicians to come up with some recommendations as to what should be the weekly alcohol consumption limits for men and women. The Royal College's working party came up with the famous and well-known recommendation of 21 units of alcohol for men and 14 units for women. A unit of alcohol is closely defined (see below), but the limits are not. Richard Sullivan, a former editor of the *British Medical Journal* and a member of the working party later admitted that the limits were really plucked out the air, not based on any firm evidence at all and a sort of intelligent guess by the committee. Mr. Smith said that the committee's epidemiologist had confirmed that it is impossible to say what is safe and what is not because they did not have any data whatsoever!

A *Times* article of October 20th, 2007 suggested that drink limits were useless and reported a study that found that men drinking between 21 and 30 units of alcohol a week had the lowest mortality rate in Britain: an even later study found that men would have to drink 63 units a week to face the same risk of death as a teetotaler. The World Health Organisation suggests a male limit of 35 units a week – which is the figure I always quote when I go for my annual check-up! James Le Fanu, a London GP who writes regularly in the *Daily Telegraph*, wrote in his book *How to live to 90* that double 21 units had no obvious effect. Margaret McCartney, a Glasgow GP who wrote regularly for a number of years in the *Financial Times*, reiterated time and time again that advice and decisions should be evidence based – the role of the doctor has changed from paternal dictator to evidence-based advocate and any clinical decisions should be based on clinical evidence. Sadly the '20 Milligram Man' seems to be of the 'old school' paternal dictator type! He is quoted, "We don't need that sort of evidence to bring the limit down."

There is, however, ample evidence that alcohol is a depressant and impairs your ability to drive. Even if you ignore the hectoring advice of '20 Milligram Man', the Government, and whoever gives you a check-up, please be sensible when driving.

### The formula:

I have just enjoyed drinking at home a 500ml bottle of Blythe Brewery's *Old Hoppo* (5.4% ABV).

The number of units of alcohol can be determined by multiplying the volume of the drink (in millilitres) by its percentage ABV and dividing by 1000.

So a bottle of *Old Hoppo* is worth

$$\frac{500 \times 5.4}{1000} = 2.7 \text{ units.}$$

[The editor is pleased to note that visits to his own doctor are entirely evidence based, as consultations usually conclude with an objective discussion of the ale choice and quality in local pubs!]

Tim and Sue  
welcome you to  
**The Rose Inn**  
Main Road, Baxterley  
Warwickshire CV9 2LE  
01827 713939



-  **Good Beer Guide listed with four Cask Marque accredited real ales**
-  **Food served 12 to 2pm and 7 to 9.30pm, All Day Sat & Sun**
-  **Sunday carvery 12 to 6pm**
-  **Menu featuring homemade favourites, vegetarian specials, and Frank Parker's finest Scotch beef**
-  **Pensioners super value 2 course lunch Mon-Fri £4.95**
-  **Skittle alley - please enquire about our 'Beer & Skittles' nights**
-  **Function room available for weddings and special occasions**
-  **Conference and training facilities**
-  **Dogs welcome in the bar**

George and Julie welcome you to  
**The Horse and Jockey**  
Coleshill Road  
Bentley  
Atherstone  
Warwickshire  
CV9 2HL

01827 715236



**Good Beer Guide listed traditional country pub**  
**Food served 6 days a week, Tue-Sun (+ Bank Hol Mondays)**  
**Sunday Carvery 12-4pm, booking advisable**  
**Good selection of real ales always available**  
**Large beer garden and children's play area**  
**All functions catered for, including rallies of all types**  
**Skittle Alley available to hire. Hog Roasts**  
**Camping & Caravanning site, with electric hook ups**  
**Mon 7-11; Tue-Thu 12-3 & 6-11; Fri 12-2.30 & 5.30-12; Sat-Sun 12-12**

## Fed Up?

**Fed up of crap** Paddy factory cider which only sells because of yoof-targeted ads which sell the virtues of serving it brimming with ice? Us too. And an end is in sight. But only because Magners are launching a new experiment on the public, *Golden Draught*. This revolutionary new zoider doesn't need ice! No! Instead, it's served extra cold on draught! This ground-breaking scientific discovery may lead to Ireland's first Nobel Prize. Either that or the ker-ching of tills as impressionable yoof rush to be part of the latest trend.

**Fed up of going** to the bar to get your drink? Fed up of using those tiresome things connected to your feet, legs I think they're called? Like to just sit dribbling in your chair watching the pub telly? If so, help is at hand. The *Draft Master Self Pour* system is being trialled in the UK. This allows sedentary punters to pour beer themselves from fonts on the table. One manager who uses the system for self-serving of *Guinness* and *Amstel* commented "It's been absolutely brilliant. We get a group sitting around the table and they don't have to miss any of the sport by going to the bar." Apparently there are 220 such outlets already in Dublin alone. Sadly, you'll still have to make your own way to the toilet, as least until the new *Piss Provenance* system has undergone its trials. Development of the new *Shit You In Situ* system is understood to be constipated at present.

**Fed up of the fuzz** helping out the licensed trade by underage sting operations? Take heart from the barmaid in Bishop Auckland, who successfully contested her £80 fine after magistrates agreed the test purchaser in the sting looked older than she was. The successful appeal was on the grounds that any reasonable person would believe the test purchasers were at least 18. The local plod have stated that they have no plans to change the way they operate; after all, catching real criminals is hard work.

**Fed up of financial types** whose grip on the real world seems limited? The latest report from the Institute of Fiscal Studies on minimum pricing of alcohol seems to comprehensively miss the point. The Government are considering the measure to tackle the problems associated with excessive consumption of cheap booze, driven largely by the big supermarkets and their use of alcohol as a loss-leader. The IFS eggheads have said that minimum pricing is a bad idea because it would make more money for the supermarkets, and put little into the Government's pocket. They've instead suggested that the thing to do is increase alcohol tax. Which is pretty stupid on three counts. First, minimum pricing was never intended as a fund-raising move; second, if the current tax regime (nearly the highest in Europe) doesn't stop the supermarkets now, why will it do so in the future? And third and most pertinent, what if minimum pricing actually works and takes trade away from the supermarkets?



**Fed up of 'restrictive covenants'** – the legal loophole which allows breweries to sell off pubs and prevent them being reopened by a rival? Thwaites is a noted user of such covenants, defending them by saying "in [using them] we are trying to encourage a viable pub industry in the teeth of all of the pressures currently faced by the sector as a whole." Which is a mealy-mouthed way of saying, "this prevents them being reopened by a rival." Looks like the Government may finally be taking action, as Pubs Minister Bob Neill has launched a public consultation on such covenants.

### NORTH WARWICKSHIRE

We are delighted to report that **Church End Brewery** has acquired its first pub (in addition to the tap at Ridge Lane). It is the **George & Dragon** at Stoke Golding, outside our branch area towards Hinckley. They only expected to get the keys at the end of January, and the pub is reported to need a bit of restorative TLC, so look for an opening sometime in spring. It will be a good time to do a refurb, given the post Christmas blues and the VAT hike which we are all enjoying. Katie Elliott, daughter of Church End owner Stewart, is expected to be managing the pub when it opens. Tentative plans are to feature four Church End ales and a couple of guests. It also appears that the local oiks are un-chuffed that there'll be no *Carling* or suchlike, but a proper lager!

Great news from Coleshill is that the **George & Dragon** (on the Coventry Road at the south end of town) is selling real ale again. We've heard good reports of ales from Purity, Wye Valley and Enville. Go along and check it out, let us know what you find!

Atherstone's **New Dolphin** has seen an excellent range of guest beers over the winter from breweries far and near, including offerings from Darwin, Phoenix and Salopian. A range of Beowulf ales went down extremely well, with the *Folded Cross* selling out in record time. Two or three handpulls are in use, and we can't remember the last time we saw a mainstream beer on, so well done to the Dolphin in supporting the smaller brewers. Keen prices and good quality, do give it a try.

Chicewise, pot luck applies at the **Black Horse** in Atherstone. Sometimes it's just Greene King 'IPA' and *Abbot*, sometimes you might get treated to Hook Norton and Morgans beers on together. It's a cosy little pub, and worth poking your nose in at the door.

January sales at the **Hat & Beaver** in Atherstone managed to soften some of the pain of the VAT hike. Sadlers and Merry Miner beers were amongst the recent offerings.

Merry Miner beers have also featured at the **Barge & Bridge** in Atherstone. They tend to feature *Bass* permanently, and a single guest which can vary from micro to mainstream.

### STAFFORDSHIRE

Outside our branch area but worthy of note is the opening of a new brewery in Burton. The **William Worthington's Brewery** is a £1m microbrewery at the National Brewery Centre (the old Bass Museum) in Burton. It basically replaces the old Museum Brewery on the site, and veteran head brewer Steve Wellington described the new outfit as his "million pound Christmas present." The new brewery has five times the capacity of the old one, and will allow Steve to experiment with new brews as well as maintaining production of established ales such as *White Shield* and *Red Shield*. The brewery will be open to the public as part of the National Brewery Centre.

The **Plum Pudding** in Armitage has cask ale back on tap. Recent offerings have included Sharps *Doom Bar* and ales from Hobsons.

The **Red Lion** in Brereton has new tenants, Becky and Steve, who moved in before Christmas. Steve is passionate about real ale and has added a guest beer to go with *Pedigree*. Wrangham's *Christmas Cracker* was one of the festive offerings.

The ever popular, annual **Winter Beer and Wine** festival of the Lichfield Arts Association is held on Friday 4th and Saturday 5th February at Lichfield Guildhall. The event will be serving around 35 ales from micros, 20 wines, plus ciders and Belgian beers.

In the previous issue, the **George & Dragon** on Beacon Street in Lichfield was in the spotlight both for being in the 2011 CAMRA *Good Beer Guide* and for gaining the award of Marstons Regional *Cask Ale Pub of the Year*. They have since moved on and have deservedly won the top award of Marstons NATIONAL *Cask Ale Pub of the Year*. Congratulations to Ross and Kiera for all the tireless work and dedication!

The **Duke of Wellington** in Lichfield is now open again after being forced to close on New Year's Day. See the full story on page 5.

After last year's resounding success, the **Duke of York** on Greenhill in Lichfield is holding its second beer festival over a weekend in April (date to be decided). As before a stillage will be erected in the old store room and around 25 or more ales will be served straight from the cask, along with the usual hand-pulled choice available in the bar and lounge.

After many years as one of Lichfield's top real ale pubs and a regular *Good Beer Guide* entry, the **Queens Head** has for the past six months been a 'Pub Business for Sale' and currently has a relief manager at the helm. We are not sure what the future holds but watch this space to find out what other ales will appear alongside Marstons *Pedigree* on the hand pulls.

### SUTTON COLDFIELD

The **Crown** at Four Oaks to be closed for a refurb; there will be a beer taste appreciation night there in early March.

The **King's Arms** has been tastefully decorated and is a welcoming pub; it just needs some good beer to complement the decor. The *Hobgoblin* was tired, Lager Boy would have been pleased.

*Abbot Ale* made a welcome return to **Butlers**

**Horse & Jockey** beers are worth the visit.

**Three Tuns** is buzzing now the beer choice has widened.

**Vesey** in Boldmere will be having meet the brewer nights starting late January.

Church End are brewing a new beer, *Captain Fantastic*, in aid of the new Tamworth charity, SCOGG. The charity – Stomach Cancer Oncology Guidance Goals – was launched in memory of local man Keith Schofield, a victim of the cancer. Keith was nicknamed 'Scogg', hence the charity name. The charity aims to raise awareness of stomach cancer and fight it through early diagnosis, a role which is apparently not yet served by a charitable body.

If you would like to donate, please send donations (cheques payable to "Scogg Stomach Cancer Charity") to John Connolly, 2 Allton Court, Glascoate, Tamworth, B77 2PS.



# Feast with Heroes

Craft Brewed in  
CHASEWATER COUNTRY PARK

BEOWULF  
BREWING COMPANY

Forest of Mercia  
Chasewater Country Park  
Pool Road Brownhills  
Staffordshire WS8 7NL  
Telephone & Fax: 01543 454067  
Email: beowulfbrewing@yahoo.co.uk

BAR:  
Mon-Sat 12-11  
Sun 12-10.30

## The Gate Inn

FOOD:  
Sat 12-9, Sun 12-7  
Mon-Fri 12-2.30, 5-9

Always a Warm & Friendly welcome

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

## Going for Gold

After enjoying last year's Tamworth beer festival, for which the theme was the Staffordshire Hoard, I decided on a day out in Birmingham to see some of the hoard for myself. This of course was followed by some refreshments in the city's pubs. After satisfying my lust for gold at the museum and art gallery it was time to satisfy my thirst.



A short walk away was the **Old Contemptibles** with its grand interior (pictured right).

Here the Titanic *Tomahawk* had a firm malt body with marmalade notes and a pleasant hop bite. Next it was apt to pop in to the **Pub du Vin**, a modern cellar bar below the hotel above. Purity *Mad Goose* was enjoyed whilst relaxing in one of the comfortable leather armchairs. A short stroll away was the **Old Joint Stock** (interior pictured below), where I took stock whilst drinking the locally brewed ABC *Aston Mild*.

A further walk took me to Aston to where the **Sack of Potatoes** is situated next to the university. It was Wetherspoons-ish, with its cheap beer prices and similar food options, so I succumbed by having a substantial BLT sandwich and chips. This was then washed down with Harviestoun *Bitter & Twisted* followed by Timothy Taylor *Landlord*. I was then fortified to walk to **The Anchor** in Digbeth and have a beer from the Toad brewery which could have been named after me. *Mature Toad* (albeit one who isn't ready to croak yet!) had roasted grain flavours and a biscuity bitterness. Next in the **Old Fox** opposite the Hippodrome Theatre I enjoyed the golden and hoppy *The Hoard* from the Backyard brewery, followed by the contrasting *Vanilla Stout* from Wentworth. This got top billing with its wonderful vanilla and chocolate flavours, (a beer equivalent of an ice cream).



Back in Nuneaton the JDW **Felix Holt** beckoned where Mauldons *Black Adder*, another dark beer, was savoured. This had coffee and chocolate notes and a sweet caramel bitterness. In the other JDW, the **William White**, Thornbridge *Jaipur* was in top nick; if only most so called IPA's were as good. It had a floral hoppiness, juicy tropical fruit flavours and a lasting bitter finish, superb! It seemed daft to move on but duty called to deliver some Last Orders to the **Crown**. I was not displeased as Brewdog *5am Saint* was on tap. A reddish brown beer with piney citrus and grain flavours, and an ace hop finish. One thing was certain after the beers consumed during the day and this nightcap I would not be a saint and be getting up at 5am the following day.

Eric Randall

## Fest Finest

A lovely winter's day, bristling with snow, ice and clear blue skies, was ideal for a visit to Llangollen in North Wales. We were discharging one of the very pleasant duties which follow on from Tamworth Beer Festival – presenting the award for Beer of the Festival!

This year's star beer came from the Abbey Grange brewery, a chalet-style building (right) next to the splendid **Abbey Grange Hotel** a couple of miles north of Llangollen town centre. The brewery has been going since April of last year.



We were lucky enough have two of the Abbey beers at this year's festival, *The Grange No 1* at 3.2% and *Llangollen* at 4.2%. Both ales went down very well at the festival, but appropriately enough, *No 1* came in at – Number 1!

Deciding to do things in style, we stopped overnight at the hotel, giving us the chance to sample the delights of Llangollen itself. Probably best known for its working steam trains, the town also boasts two excellent pubs. We kicked off at the atmospheric **Sun Inn**, where both the splendid ale and lovely coal fires gave us a rosy glow. The landlady even recognised us as beer geeks and provided an impromptu tour of the cellar! Next, the **Corn Mill**, a nice conversion of an old watermill by the river. We were impressed, but it really needs a summer visit to appreciate its riverside terraces.

Back at base in the Abbey Grange, we were delighted to see that the brewery had chosen the presentation evening to launch its third beer, *Welsh Black Bitter* at 5.5%, pictured right. We ended up having far too much of this cracking beer! This said, we'd describe it as more of a rich porter than a bitter.



After sampling all three beers on offer, it was time for the presentation! Pictured below is fest beer organiser Ray Owen, flanked by brewer Ynwr Evans (left) and business owner Steven Evans (right).



After the presentation, guests were treated to a special buffet to mark both the award, and the launch of the new beer. Suitably enough, the central feature of the buffet was some superb Welsh Black beef, locally sourced.

We thoroughly enjoyed our visit to Llangollen and the hotel. It's highly recommended for a pleasant beer break!

We thoroughly enjoyed our visit to Llangollen and the hotel. It's highly recommended for a pleasant beer break!

Many thanks to John Tudor ([www.johntudor.net](http://www.johntudor.net)) for the excellent presentation photo.

## Small Beer

Germany is of course a great beer drinking nation, and its countrymen hold beer in high regard. In fits of overstatement, they will sometimes claim to have drunk it from the Kinderflasche or baby's bottle.

They certainly start 'em young in Bavaria, as evidenced by the pictures of this charming tot, taken in the **Löwenbräu** brewery tap in Buttenheim (not to be confused with the massive Löwenbräu of Munich). Not only have his parents



brought him to a classic brewery tap, but they have also got him drinking from a Kinderstein!

All three of the kids had mini steins – this is no place for plastic beakers! Their beer-loving parents were keen to point out that it was only pop in the vessels, but we've only got their word for it!



### THE DUKE OF WELLINGTON

Fullers London Pride

Marstons Pedigree

At Least 4 Guest Ales

Local CAMRA Pub of the Year 2007 & 2010

Birmingham Road  
Lichfield WS14 9BJ  
(01543) 263261

A warm welcome from Tracey, James, and Staff at the 'Welly'.

Large Garden for those who enjoy a perfect pint outdoors in Summer.

Opening Times:-  
Mon-Weds 4-11  
Thu-Sun 12-11



## Beer of the Year

Don't you just hate show-offs? But we'll make an exception when they're our fine local brewers getting accolades for their beers!

On Monday 27 December 2010, many of our regional branch members attended the annual West Midlands Beer of the Year awards, hosted by the **Barton's Arms** at Aston, Birmingham. The beers which enter this competition are first short-listed by the many CAMRA branches in the West Midlands, and the entrants are then blind-judged at local CAMRA festivals throughout the course of the year. Tamworth festival hosted the Porter category last year, for instance.



Phil and Claire Bennett of **Beowulf Brewery** (Chasewater Country Park) are shown proudly displaying their certificates for the following category awards:

**Porter:**

Second place - *Finn's Hall Porter*

**Strong Mild:**

Winner - *Dark Raven*

**Real Ale in a Bottle:**

Joint winner - *Dragon Smoke Stout*

Meanwhile, Rob and Jennie from **Blythe Brewery** (Hamstall Ridware) also had a lot to smile about while showing off their impressive haul for the following awards:

**Overall West Midlands Beer of the Year:**

Second place - *Staffie*

**Porter:**

Winner - *Dr Johnson's Porter*

**Bitter:-**

Winner - *Staffie*



Other micros local to our area that gained awards included **Church End** (Ridge Lane). Paul Hamblett from the brewery is shown (to left of picture) receiving:

**Bitter:**

Second place - *Goats Milk*

**Strong Bitter:**

Second place - *Fallen Angel*

Six 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 **Griffin Inn** at Shustoke, our current branch Pub of the Year for Warwickshire. We then headed back to Lichfield and enjoyed a final drink of Joules *Pale* with our friends from Burton CAMRA at the **Duke of York!**

Dave Backhouse

## St Giles 2011 Pub Challenge

Here's a call to publicans and punters alike – the St Giles Hospice Pub & Club Challenge 2011! St Giles provides a highly respected range of service for local people living with cancer and other serious illnesses. The services are provided free of charge to those who need it, but the charity relies heavily on fundraising and donations to provide their vital care.

The target of this Challenge is to raise as much money as possible for St Giles through 2011, via pub and club fundraising events. The aim is to have plenty of fun along the way, and for publicans, get extra customers through the door!

To support pubs/clubs in the Challenge, St Giles have organised fundraising events such as the popular BIG Quiz, which in 2011 will run for a week commencing 7th March, a Dragon Boat Race (Saturday 2nd July) and a raffle. For those clubs/pubs who would like to organise their own fundraising events, St Giles will send them a fundraising pack full of different ideas.

Note that St Giles are not asking for an entry fee or any minimum amount to be raised, just a commitment to support St Giles during 2011 and raise as much money as possible. So ask the gaffer of your local pub what he or she plans to do! And to add a competitive edge, the pub or club which raises the most money during the year will be awarded the St



Giles Hospice Pub & Club trophy.

All events can be promoted on the blog on the St Giles website, and through the St Giles Facebook page. St Giles will also be doing media coverage throughout the year to raise the profile of the Challenge. Clubs and pubs will also have the support of the Fundraising Team at St Giles.

Sign up today and make a difference to the lives of local people living with cancer and other serious illnesses!

**The St Giles Hospice BIG Quiz Week is being held from Mon 7th to Sun 13th March 2011.**

Taking part is simple as we have produced a quiz pack (which costs £10). The pack includes questions, answers, posters and handy tips on how to run your quiz – all you need to find is a quizmaster and the teams! You can organise your Quiz in whatever way you want and on any day in the BIG Quiz Week (we have produced different quiz packs for different days). To help you raise as much money as possible we would suggest you could charge an entry fee for each team; include food in the entry price; or do a raffle on the night.

**To sign up for the Challenge** please contact Jenni Dawson on 01543 432538, or sign up via the website, [www.stgileshospice.com/bigquiz](http://www.stgileshospice.com/bigquiz)

## Beer Snippets

We are delighted to announce that as a result of last year's Tamworth Beer Festival, we were able to donate £2,000 to the festival charity, St Giles Hospice. We are always pleased to support St Giles, but this year's donations had extra significance because of the support that St Giles gave to Chris Fudge, our much-missed fest supremo. Many thanks to our fest sponsors, and also our very generous fest customers who excelled themselves with donations to the tune of £870.

**Congratulations are due to** Kevin Yelland, who picked up the silver prize at Tamworth Beer Festival for his excellent *Fudgey Porter*. The beer was brewed in honour of our late beer fest supremo Chris Fudge, and naturally enough, contained fudge to give it a nice silky edge. Kevin is shown (right) receiving the award from editor Adam Randall (left). Kevin has worked in various breweries around the country, including Church End, but this beer was made at Kevin's Alehouse Brewery in St Albans. Kevin is currently looking at a pub in Wolverhampton with on-site brewing potential, so we may be seeing a bit more of him if the plans pan out!



**Headline grabbing is the** lifeblood of politicians, but the latest treasury moves on beer taxation seem quite daft when looked at in a bit more depth. Lower tax on beers at or below 2.8%? Whoopee, thank you! Though if you can even remember last time you saw such a brew, congratulations – your memory is either first class or very suggestive. And higher tax on beers over 7.5%? Well it's something of a token gesture, as such beers account for less than one per-cent of total beer sales. And since high-strength zoider, wines and spirits are unaffected, this will penalise the craft sector producing classics like barley wines and Imperial stouts. On the plus side, it may reduce yooof consumption of super strength lagers, although these are generally bought cheaply from supermarkets.

**It's old news now**, but let's rejoice that the Government saw sense and rejected the cut in the drink-drive limits, as recommended by legal academic Sir Peter North. Instead the Transport Committee recommended better enforcement of the existing rules, as a more practical way of reducing injury and fatalities. Sense at last!

**Sense can be matched** by nonsense, a good example being the Government's feeble attempt to live up to their promises of preventing the sale of alcohol below cost price. As the proposed minimum price is simply the duty plus VAT, this means that the Government assumes that beer can be made for nothing! I suppose we always knew that politicians lived in la-la land, but it's disturbing to get confirmation.

**The first paper currency** appeared in China around the 7th century, and banknotes were first issued in Europe in Sweden in 1660. We've been using such beer tokens for hundreds of years, so the latest 'innovation' on the beer scene seems a little bit behind its time. The PubTokens company will turn a crisp £20 note into a £20 gift voucher which you can spend in participating pubs. These miraculous bits of paper can be redeemed for "a



## The Anchor Inn

Real Ale in an award winning traditional Grade II Free House in the Irish Quarter



### Valentines Weekend

Thu 10th - Mon 14th  
February  
Hearty Beers for  
( real ale) lovers

### Church End Festival

Thu 3rd - Tue 8th March  
35+ ales from  
one Micro!

### St Patricks Weekend

Thu 17th - Mon 21st  
March  
Irish ales to  
celebrate "the craic"

Bradford Street, Digbeth, Birmingham, 0121 622 4516  
www.anchorinndigbeth.co.uk

## Sir Robert Peel

Local



Overall Pub  
of the Year  
2007 & 2009



Mon-Thu  
2-11  
Fri  
12-11  
Sat  
12-12  
Sun  
12-11.30

Up to five diverse real ales  
and a real cider

13-15 Lower Gungate, Tamworth, B79 7BA

01827 300910

## Beer Snippets cont.

delicious meal or your favourite tipple.” Why hasn’t somebody thought of this before? We’re all for encouraging people into pubs, and we wish this new venture all the best, but do we really need a cut-taking middleman between your £20 note and the barman’s mitt?

**It’s taken them more** than four years to do it, but Greene King have finally achieved their goal of flogging off the former Hardys & Hansons brewery site in Nottingham. GK bought the business for £270m in 2006, and sold off the brewery site for an “undisclosed sum” above the reserve price of £1.25m. So a round estimate would be that GK paid around £268m for the H&H name, the associated estate, and the pleasure of condemning the brewery. GK shareholders can rest assured that it’s money well spent on the road to getting GK ‘IPA’ on the bar of every pub in the land.

**The Government presumably likes** to say that isn’t too big to listen to the little people – which it seemed to do in the case of BrewDog’s dwarf protest in London, reported in the last issue. BrewDog were pressing for the introduction of the two-thirds of a pint measure, which the Government has duly agreed to. BrewDog will be pleased (coz they’ve got a lorry-load of recently purchased ‘schooners’), but it’s hard to see many others in the licensed trade rushing out to get a supply in the current economic climate.



**It seems that beer drinking** is not just a human pastime. Apparently it’s a standard part of the diet of cows bred for the super-expensive Kobe beef. Not only do the animals get a daily beer, they also get a daily massage with sake – which is no doubt better than drinking the stuff! The theory is that contented cows make better beef. To see this bovine boozing in action, search for “Kobe Beef for dinner” on YouTube.

**The Dutch were at it** last issue, and now it’s the Greeks. Just four months after bringing in a smoking ban, the Greek government is planning to introduce smoking licences for wet-led venues so that customers can smoke. The catch? You’ll need to pay for the coffin-nail licence, estimated to net the cash-strapped Greek government around €50m a year.

**All set for the Royal** wedding, the glorious union of whats-his-name with whats-her-face? If it’s the sort of event which will get you reaching for the axe to put through the telly, then you could do worse than head off to Dudley, where the local CAMRA branch are planning a TV-free pub crawl on the day!

The Lichfield Sutton & Tamworth branch of CAMRA will be holding their annual AGM at the **Globe** in Tamworth (Lower Gungate, B79 7AT) at 8pm on Monday 7th February. Please do come along. Card-carrying branch members will be welcome to a free pint, courtesy of the branch!

## Rauchbier Review

Regular readers will know that we’re forever rabbiting on about German smoke beers. Last issue’s top ten rankings placed Heller’s *Aecht Schlenkerla Urbock* at the top of the pile, so when a chance to try their *Aecht Schlenkerla Eiche* came along, it was a must! This is Heller’s regular Christmas beer.

The *Eiche* (oak) is unusual in that the smoking of the malt is done with oak rather than beech wood. It’s also the strongest Heller beer, coming in at 8.0% rather than the *Urbock*’s more modest 6.5%. And to top it all, the rear descriptive label is in English – or more properly, American, as a limited amount of this beer ends up in the lucrative US market. It also ended up at Alexander Wines of Coventry, where we got ours!

The beer has a deep, dark brown colour. The smokiness is akin to a good Islay whisky – full and rounded, matched with an alcohol buzz reminiscent of a spirit. There’s a overtone of candy-sugar sweetness to it; a little drier would make it superb.

As good as the standard Heller *Märzen*? Definitely. Does it surpass the *Urbock*? No, but it’s a close second!

Beer trivia: *Schlenkerla* comes from the Franconia dialect verb, *schlenkern*, meaning to not walk straight, i.e. stagger!



## THE WELLINGTON Specialist Real Ale Pub



15 Ales always on sale

Regular Beer Festivals  
See Website for Details

Bring your own food!  
We provide the plates and cutlery

Open 10am - Midnight  
7 Days a week

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

37 Bennetts Hill,  
Birmingham B2 5SN  
Tel: 0121 200 3115

Only 5 minutes walk from both New Street  
and Snow Hill railway stations

## Coalition Booze Politics

We've got vaguely used to Coalition Government, and it's been sobering to note that the last times we had them in the UK were in times of national crisis – that of Lloyd George in the First World War, and that of the Great Depression/Second World War, most famously headed up by Churchill. These two wartime leaders had significantly different views on alcohol.

David Lloyd George, the last Liberal PM, was devoutly evangelical and well known for his temperance views. He famously said "We are fighting Germany, Austria and Drink, and as far as I can see, the greatest of these three deadly foes is Drink." Overstating the case a tad? Lloyd George is sometimes falsely credited with the wartime reforms of licensing hours which saw pubs having to close at 11pm – viewed as drastic! – but in fact they preceded his premiership by two years.



While Lloyd George rated booze as a greater threat than the Kaiser's spiky helmeted wurst-munchers, Churchill was altogether more acquainted with life's vices. Often toting a cigar in photographs, he was rarely captured with a drink, but was well known for his enjoyment of alcohol. One famous habit involved drinking very weak whisky-and-water throughout the day, which (in his own words) he picked up as a young man in India and South Africa: the water being unfit to drink, one had to add whisky and, "by dint of careful application, I learned to like it."

The Churchill-as-boozer image is best exemplified by the famous exchange with MP Bessie Braddock: "Sir Winston, you are drunk!". "Yes, and you madam, are ugly. But in the morning, I shall be sober." Superb repartee, and hardly the response of a booze-fuddled mind. And while Lloyd George could only see the evils of alcohol, Churchill stated the benefits eloquently with "I have taken more out of alcohol than alcohol has taken out of me."

One of Churchill's unremarked strengths – contrasting strongly with the mind-set of Lloyd George – was his recognition of the importance of basic pleasures, for both civilian and military alike. Beer supplies were short throughout the course of the war, and arguably a diversion of resources when the nation was being asked to "Dig for Victory." But the morale-raising aspects of pub-going and alcohol were not viewed as a working class evil which needed to be suppressed.



Let's hope that our current coalition Government will see the sense of preserving community resources such as pubs in the austere times ahead!

# A Campaign of Two Halves

**Join CAMRA Today**  
**Complete the Direct Debit form and you will receive 15 months membership for the price of 12 and a fantastic discount on your membership subscription.**  
 Alternatively you can send a cheque payable to CAMRA Ltd with your completed form, visit [www.camra.org.uk/joinus](http://www.camra.org.uk/joinus) or call 01727 867201. All forms should be addressed to Membership Department, CAMRA, 230 Hatfield Road, St Albans, AL1 4LW.

**Your Details**

Title \_\_\_\_\_ Surname \_\_\_\_\_  
 Forename(s) \_\_\_\_\_  
 Date of Birth (dd/mm/yyyy) \_\_\_\_\_  
 Address \_\_\_\_\_  
 \_\_\_\_\_ Postcode \_\_\_\_\_  
 Email address \_\_\_\_\_  
 Tel No(s) \_\_\_\_\_

**Partner's Details (if Joint Membership)**

Title \_\_\_\_\_ Surname \_\_\_\_\_  
 Forename(s) \_\_\_\_\_  
 Date of Birth (dd/mm/yyyy) \_\_\_\_\_

Direct Debit Non DD

Single Membership (UK & EU) £20  £22   
 Joint Membership (Partner at the same address) £25  £27

For Young Member and concessionary rates please visit [www.camra.org.uk](http://www.camra.org.uk) or call 01727 867201.

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

I enclose a cheque for \_\_\_\_\_

Signed \_\_\_\_\_ Date \_\_\_\_\_

Applications will be processed within 21 days

12/10

**Campaigning for Pub Goers & Beer Drinkers**

**Enjoying Real Ale & Pubs**

**Join CAMRA today – [www.camra.org.uk/joinus](http://www.camra.org.uk/joinus)**

**Instruction to your Bank or Building Society to pay by Direct Debit**  
 Please fill in the whole form using a ball point pen and send to:  
**Campaign for Real Ale Ltd, 230 Hatfield Road, St Albans, Herts AL1 4LW**

Name and full postal address of your Bank or Building Society Service User Number

To the Manager Bank or Building Society **9 2 6 1 2 9**

Address \_\_\_\_\_  
 \_\_\_\_\_  
 Postcode \_\_\_\_\_

Name(s) of Account Holder \_\_\_\_\_

Branch Sort Code \_\_\_\_\_

Bank or Building Society Account Number \_\_\_\_\_

Reference \_\_\_\_\_

**FOR CAMRA OFFICIAL USE ONLY**

This is not part of the instruction to your Bank or Building Society

Membership Number \_\_\_\_\_  
 Name \_\_\_\_\_  
 Postcode \_\_\_\_\_

**Instructions to your Bank or Building Society**  
 Please pay Campaign for Real Ale Limited Direct Debits from the account detailed on this instruction subject to the safeguards agreed by the Direct Debit Guarantee. I understand that this service may require my Bank/Building Society to pass electronically to the Bank/Building Society.

Signature(s) \_\_\_\_\_  
 Date \_\_\_\_\_

**The Direct Debit Guarantee**

This Guarantee should be decided and retained by the payer.

- The Guarantee is offered by all banks and building societies that accept instructions to pay by Direct Debit.
- If the amount payable to the beneficiary or the frequency of your Direct Debit The Campaign for Real Ale Ltd will notify you 10 working days in advance if your account being debited or is otherwise agreed. If you request The Campaign for Real Ale Ltd to collect a payment confirmation of the amount and date will be given to you at the time of the request.
- If an error is made in the payment of your Direct Debit by The Campaign for Real Ale Ltd or your bank or building society, you are entitled to a full and immediate refund of the amount paid from your bank or building society.
- If you receive a request you are not sure about, you may pay it back when The Campaign for Real Ale Ltd asks you to.
- You can cancel a Direct Debit at any time by simply contacting your bank or building society. Written confirmation may be required. Please note, early in.

Banks and Building Societies may not accept Direct Debit instructions for some types of accounts.

## Beg for Keg - Wuff Beer?

What sort of idiots would travel over 300 miles simply for the prospect of visiting a bar which sells just keg beer? Read on ...

It isn't any old keg beer of course – it's the near-legendary BrewDog, which thrives on controversy. Their first pub, in the elegant city of Aberdeen, has twelve keg taps, and not a hand-pull in sight. And to rub it in, BrewDog co-founder James Watt ruffled CAMRA feathers by his justification of fizz-only: "We see cask as more sleepy, stuffy, traditional, and it just has this sort of stigma attached to it. It's all CAMRA, beards, bellies, hanging out at train stations at the weekend." It's controversy-for-the-publicity of course, as BrewDog also shifts *loads* of cask ale across the UK. Though if you're reading this at a train station while scratching your beard and belly, you'll maybe miss the joke.

So, always game for a challenge and the chance to savour some BrewDog, we dug out the woolly jumpers, planted some food fragments in our beards, and headed up to the fair Granite City. We couldn't live up to stereotype by going by train – too bloody expensive! – but there's a reasonable air service from good old Brum airport.



The BrewDog bar is fairly central, located on Gallowgate, off Aberdeen's main Union Street. From outside it looks something of a dump, and inside it looks like – well, not a dump, but let's say it has a certain industrial chic, pictured left. A stainless steel rear wall, steel floor plate around the bar, and air-conditioning ducts above; the roughest brickwork in the planet supporting the bar; and an incredibly uneven brick-and-stone wall to the right which would not look out of place on a falling-down castle. But perch

yourself on one of the comfy leather sofas, grab a beer, and everything suddenly seems very rosy.

Sure enough, it's all keg, but BrewDog beers are just so full of flavour that it works. Seven draught Dogs were on for our visit, plus their 18% *Tokyo Star*, and the super strong ones available as tots: *Tactical Nuclear Penguin* (32%) and *Sink The Bismarck!* (41%). The guests were also pretty amazing: a Danish micro wheat beer (Beerhere *Starköl Varwit*) plus *Ice Grille* from the highly respected Three Floyds of Indiana.

The highlights? On the beer side, we were lucky enough to try the new version of *Punk IPA*. Its strength has lowered from 6.0% to 5.4%, but the fullness of flavour has just gone through the roof. The original will still appear from time to time as *Punk '10*. We must also praise the staff – very friendly, and very keen to engage and talk about beer. Our two sessions there seemed to go by far too quickly!

The BrewDog empire is nudging slowly southwards. They'll be opening their Edinburgh bar in April (on Cowgate), and they have their eyes on a potential site in Glasgow (near the Kelvin museum). Nothing planned for our branch area yet!

## Newsletter Information

### Editor contact:

Adam Randall

Tel: 01827 711528  
07969 577 673

E-mail [LST.Camra@yahoo.co.uk](mailto:LST.Camra@yahoo.co.uk)

Web : [www.LSTCamra.org.uk](http://www.LSTCamra.org.uk)

### Young Members contact:

Simon Tailby

Tel: 01827 717795

E-mail [simontailby@hotmail.com](mailto:simontailby@hotmail.com)

### 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 35 is due to be published on 1st April 2011. The copy deadline for inclusion is 15th March 2011.

### Advertising rates:

£40 per issue for a half page (approx. 12.8 x 9.5 cm) advert, £70 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](mailto: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.

THE  
MARKET TAVERN  
ATHERSTONE  
CV9 1ET  
Now serving the full range of  
ales from



WARWICKSHIRE BEER  
COMPANY

## USA leads the way

America was once a haven for the world's worst beers – and arguably it still is – but it now boasts a host of superb breweries, most offering a range of styles that are hard to equal. Nearly 1600 breweries operated in 2010, far more than the beer heaven of Germany.

So the USA leads the way in terms of beer. But – America being the place it is – it also leads the way in terms of wacky alcohol laws. Here are some of the more bizarre examples from the land of “freedom”



Drinkers in Arizona or Massachusetts may not have more than two drinks in front of them at any time. Goodbye the sample tray then.

Florida shops selling beer must sell either 2 pints or less, or more than a gallon. And despite 22oz being a standard beer bottle size in the rest of America, that size cannot legally be sold in Florida.

Grocery stores in Indiana may sell warm but not cold beer – forget instant gratification. It is also illegal for liquor stores to sell milk or cold soft drinks.

It is illegal – punishable by up to 5 years in jail – to send alcohol to someone as a gift in Kentucky.

Drinking from cans in public places is legal in Louisiana – as long as the packaging is concealed. In short, container nudity is banned.

In Maine and Montana, it is illegal – with a fine of up to \$500 – to remove or destroy the label on a beer cask.

In Minnesota, it is specifically legal to be drunk in public.

Missourians over 21 may manufacture up to **100 gallons** of any liquor per year for personal use. And beers in Missouri up to 3.2% are classed as non-intoxicating. But despite this relaxed attitude to booze, it is illegal for under-21s to handle household waste bags containing even one empty alcohol container.

In New Hampshire, you cannot be served alcohol when standing up.

In South Dakota, underage possession of alcohol is legal – as long as it is for specified religious, educational or medicinal purposes.

When buying beer at a shop in Pennsylvania, you must buy in multiples of 24 bottles.

In Utah, beers of more than 4% must be bought in a state liquor store, and draught beer of 4% or less was banned in Utah until 2009.

In Virginia, if the driver of a car is nicked for drunken-driving, then a drunken passenger can face the same penalties as the driver.

Although the US has no completely ‘dry’ states, three states – Kansas, Mississippi, and Tennessee – are dry by default: counties must specifically authorize the sale of booze in order for it to be legal.

## 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 23.

### 4-5th Feb, Redditch Winter Ale Festival

The Rocklands Social Club, 59 Birchfield Road, Redditch, B97 4LB

30 ales plus cider and perry. Fri 5-11, Sat 11-11. See [www.redditchwaf.org.uk](http://www.redditchwaf.org.uk)

### 4-5th Feb, Lichfield Beer & Wine Festival

The Guildhall, Bore Street, Lichfield, WS13 6LU

Over 35 ales. Fri & Sat 12-11

### 10-13th Feb, SIBA Champions Beer Festival

Canalhouse, 52 Canal St, Nottingham, NG1 7EH

56 ales on handpull. Thu 5-12, Fri & Sat 11-1am, Sun 11-5

### 11-13th Feb, International Festival of Beer

National Brewery Centre, Horninglow Street, Burton upon Trent, DE14 1NG

750 worldwide beers, see [www.nationalbrewerycentre.co.uk](http://www.nationalbrewerycentre.co.uk) for charges/times/details

### 24-26th Feb, 10th Derby Winter Beer Festival

Roundhouse, Derby College, Pride Park, Derby DE24 8JE

120+ ales, cider, perry, bottled beers. Thu 4.30-11, Fri & Sat 11-11

### 2-6th March, Newton Solney 3rd Winterfest

Unicorn Inn, Newton Solney, DE15 0SG. [www.unicorn-inn.co.uk](http://www.unicorn-inn.co.uk)

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

### 3-5th March, 35th Loughborough Beer Festival

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

Over 70 ales plus cider and perry. Thu, Fri & Sat 12-11

### 9-12th March, Leicester Beer Festival

The Charotar Patidar Samaj, Bay St, Leicester

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

### 17-19th March, 32nd Burton Beer Festival

Burton Town Hall, King Edward Place.

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

### 14-16th April, 30th Walsall Beer Festival

Walsall College, Littleton Street West, WS2 8ES

150+ ales, ciders & foreign bottled beers. Thu 5-11, Fri & Sat 11-3, 5.30-11

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)



## THE BULL INN

Watling Street  
Witherley, Atherstone  
Warwickshire CV9 1RD  
01827 712323



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

### Pedigree and two guest ales always available

Recently featured beers include Purity  
Mad Goose, Wye Valley Bitter,  
Hooky. Selected beers from Tunnel,  
Church End, Oldershaws, Titanic and  
many more

### *A la carte Dining Room Menu*

Booking recommended for Fri to Sun

### *Bar Menu - Special offer menu Mon to Fri 5pm-7pm*



**Bed & Breakfast available in newly  
refurbished en-suite rooms**



*Live Music - Join our group on Facebook to be kept informed*

Sunday Lunch served from 12 noon till 8:30pm

Choice of 5 starters, 5 mains and 5 desserts

One course for £7.50

Two courses for £9.95

Three courses for £12.25

Childs Roast £4.50

Younger children's Menu

ALL Events Catered for -

Weddings, Christenings,

Funerals, Parties,

Function Room,

Marquees, Private

Meetings, Antique Fairs,

Club Meetings etc

## THE UXBRIDGE ARMS

CHURCH ST  
CHASETOWN  
01543 677852 and  
01543 674853

Now open all day  
every day, 12-12



**Five Hand pulls, over 300 regularly changing beers per  
year. Three ciders—scrumpy on hand pull**

**70+ malt whiskies, 24 fruit wines, bar billiards**

**Meals served in bar, lounge or Hayloft Restaurant**

**Dogs are welcome in the bar**