



Solihull Drinker



Issue No 96
Winter 2022

Free
Please take one

Successful 2022 Beer & Cider Festival



the Legion worked well, and all the feedback was positive. Thank you to everyone who attended, and special thanks to all our volunteers - without them, there wouldn't be a festival."

The committee are still looking at options for a festival thank you trip for our volunteers. I have no doubt that whatever we decide it will be enjoyable and I hope that all volunteers are able to make it. Don't worry as we will contact you once a decision is made.

Following our two-year absence, for rather obvious reasons. I'm able to report we had a successful October real ale and cider festival.

Branch chair and festival organiser Martin Buck was pleased, saying "Well, that's done and dusted for another year; to our relief, the Solihull Beer Festival was a success, with over 560 people paying us a visit, despite the train strike on Saturday. The new layout in

What's particularly nice for the organisers is hearing that people find our festival very welcoming and that it always delivers on a good choice of beer and cider (thanks go to Paul Wigley on that count).

There are things we feel we can improve and that's likely to include moving to a week later in October to allow local university real ale



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Opening Hours:

Sunday - Wednesday: 09:00 - 22:00

Thursday - Saturday: 09:00 - 23:00

Coffee Served from: 09:00 - 14:00

Ale Hub Shirley, 277 Longmore Road, Shirley, Solihull, B90 3ER



Ale Hub Dickens Heath

Opening Hours:

Sunday - Wednesday: 12:00 - 22:00

Thursday - Saturday: 12:00 - 23:00

Ale Hub Dickens Heath, 73 Main Street, Dickens Heath, Solihull, B90 1UB



Dogs Are Welcome!

societies more chance to advertise and attend. And we are likely to switch the Thursday session to a Sunday one, to see whether we get more attendees.

We had a party from University of Birmingham real ale & cider appreciation society (pictured right), who enjoyed themselves thoroughly and wished they'd turned up earlier, and who will be back next year.

Cheers
Ray Cooke
Editor



Dates for your diary

Branch Meetings

(Branch meetings start at 8.30pm except where noted otherwise)

Monday 9 January

Monday 6 February (8.0pm)

Monday 6 March

Colebrook

AGM, Knowle & Dorridge cricket club

Forest, Dorridge

For more details and contacts for the above, please call Secretary Allan Duffy on 01564 200431 or visit our website www.solihull.camra.org.uk

Committee Meetings

(8.30 start. Members may attend but only participate if invited to do so)

Wednesday 1 Feb

Saturday 10 Dec

Friday 20 January

Saturday 28 January

16 – 18 February

Grenville Club

Socials

Xmas crawl, Wolverhampton

Tamworth crawl

Codsall crawl

Sheffield long weekend (contact Martin chair@solihull.camra.org.uk for details)

For more details of socials please call Paul Wigley on 07402 312457 – for Tamworth trip contact steve_dyson@solihull.camra.org.uk

Most, though not all, of our local pubs have disabled access. If you wish to attend a meeting and require assistance please contact us beforehand and we will do our best to help

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The Solihull Drinker is the quarterly newsletter of the Solihull & District branch of CAMRA (Campaign for Real Ale). Views expressed are not necessarily those of the branch or CAMRA. Contributions, comments and advertising enquiries should be sent to

editor@solihull.camra.org.uk

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The Editor reserves the right to amend or shorten any items in the newsletter, but will always strive to honour the spirit & intention of the contribution



Campaign
for
Real Ale

Upcoming Midlands Area Beer Festivals and Events

FOR NATIONAL BEER FESTIVALS PLEASE USE THE FOLLOWING LINK:

www.camra.org.uk/beer-festivals-events/

26 - 28 Jan (Thurs – Sat)

Tewkesbury Winter Ales festival
Watson Hall
Tewkesbury GL20 5PX

16 - 18 Feb (Thurs - Sat)

GBBF Winter festival
Burton Town Hall
Burton upon Trent DE14 2EB

Book Review by Martin Buck – Pete Brown's *Miracle Brew*

Pete Brown may be the best beer writer I've come across. Informative, entertaining and with a nice line in dry, often self-deprecating humour, I've bought and enjoyed several of his books. The good news is that *Miracle Brew*, published in 2017, matches its predecessors.

Describing the book in one sentence doesn't make it sound too appealing: it's a detailed look at the ingredients that go into the brewing process. Trust me, it's an excellent book – I think Brown could make a treatise on the theory of supply-side economics interesting. There are four basic ingredients: malted barley, hops, yeast and water, and there's a

chunk of the book dedicated to each – about 80 pages apiece for barley and yeast, 110 pages for hops and even 55 pages on water.

There's a *lot* of research he's put into the book. He visits maltings in Warminster, the big Crisp maltings in Suffolk, and a German maltings. He also visited a field in Norfolk which is the 'mother field' for Maris Otter, one of the most prized types of barley for pale malts. There's also an explanation of just why barley needs to be malted, to persuade it to release its sugar for fermentation.

On hops he visits a Kentish hop garden and does a good job of ripping his arms to shreds

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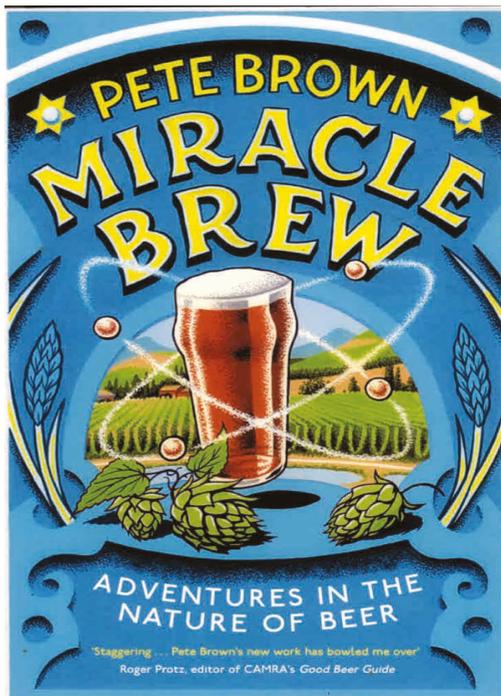


  	6 hand pumps with 5 Real Ales & a Traditional Cider 3 Craft Beers	Opening Hours 09.00 - 23.00 Sun - Thur 09.00 - 24.00 Friday 09.00 - 01.00 Saturday
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when harvesting; a trip to Slovenia takes him to the home of Styrian Goldings, while he goes to the home of Saaz hops in Czechia. The chapter on yeast explains how we came to understand its role in turning water and malt into beer, and also how little we really understand of its workings, and why different yeasts impart different flavours when they all do much the same thing.

You may be wondering how there can be enough to fill over fifty pages on water – yet it's one of the key ingredients, and plays a significant part in how beer tastes. There's a reason why Burton became famous for its pale ales, why stouts are brewed in Dublin, and why pilsner lagers brewed in Czechia taste the way they do – and a lot of it is down to the water. The different chemical compositions interact with the other ingredients to affect the overall flavour; the importance is clear from the fact that, now water chemistry is understood, brewers around the world use chemicals to alter their own water to the desired profile, something commonly known as 'Burtonisation', because the Burton water profile is the one most often wanted.

This might make it sound like a dry technical work, but it's anything but that. I can thoroughly recommend it to anyone with an interest in real ale, and particularly to home brewers. Best of all, it's only £10 on Amazon!



Sheffield to host Members' Weekend, AGM & Conference next April



CAMRA is delighted to invite you to Sheffield - the 'Steel City' - for our Members' Weekend, AGM & Conference 2023 – to be held 21st-23rd April at the Octagon Centre (University of Sheffield).

The national AGM is held on the Saturday morning, but activities start from Friday afternoon with the dedicated Members' Bar

open (showcasing some of the area's best real ales, ciders and perries) as well as the opportunity to take part in brewery trips and other activities.

Conference on Saturday afternoon is when members get to discuss and vote on motions put forward on a variety of issues.

In addition, we'll have guest speakers and presenters from the beer and brewing industry, along with fringe sessions on a range of subjects.

It's open to all CAMRA members and free to attend. Members can also register on the day for all or any part of the weekend.

Find out more and register for the weekend on the CAMRA website www.camra.org.uk

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Jaunt to Jersey

Having been unable to get away during COVID Carol and I finally managed to book ourselves a long weekend away in Jersey for June 2022. The intention was to visit some of the key sites (war tunnels, bus trip round the island, boat trip along the south coast, Elizabeth Castle etc) and we booked the Pomme D'Or hotel in St Helier, which was ideally located to walk around the centre of the town. The Pomme D'Or has an interesting history as it was German naval HQ during the occupation and was the hotel featured being mobbed by locals when the British arrived to oust the occupying forces toward the end of the war in Europe.

Anyway, enough about history (though there is more to come), what about the pubs and the beer. As we did not have our own transport, we only managed to visit a few pubs in St Helier itself but enjoyed those we did. Our first port of call was the Peirson in Royal Square. It's a small and historic pub and as the weather was hot, we sat outside to watch the world go by. The pub is named after Major Francis Peirson and contains historical reminders of the Battle of Jersey in 1781.



This was a battle following one of the many French invasions of the Channel Islands in which Peirson refused French demands to surrender and took command of the garrison. Peirson's refusal to surrender was contrary to the order of his imprisoned commanding officer, who had already signed the garrison's official capitulation under the threat that St Helier would be burnt to the ground. The pub is where the opposing French General died and Peirson Place is the short street leading into the Royal Square where Peirson was shot and killed.

There was only one real ale on offer, Liberation Brewing Co's (the main brewery on

the island these days) Liberation Ale, which was in good condition. Liberation Brewing acquired Butcombe Brewery and its pub estate in 2014, so they are not a small outfit. The other pub in the Royal Square is the Cock and Bottle, also with a good seating area outside. We did have a drink here but there was no real ale on when we did so, and I ended up with a keg version of Liberation Ale. They do sell real ale but there just wasn't any on when we visited.

On our final day in Jersey, we called in on the Blue Note Bar in Broad Street. Another small pub and with extremely limited seating outside but, as it was sunny, we sat outside in the sun, listening to Louis Armstrong and, in my case, drinking a great pint of Liberation Herm Gold, followed by another of Liberation Ale. They also had Butcombe Original, but we didn't have time for one of those.

I've left the best till last. Just round the corner from our hotel was Mulcaster Street, and at our end of that street was the Lamplighter. If you only get a chance to visit one pub in St Helier, then make it this one. They had a regularly changing range of 5 real ales plus 3 ciders. Prior to COVID I got the impression the range was more extensive, but 5 suited me just fine. Indeed, the only time when there were fewer than 5 ales on was when a line was being cleaned and a fresh barrel being pulled through, and that never took long. We managed to visit on 4 days out of the 5 that we were there (that says something about the place already and it's atmosphere, such that Carol was happy to sit here too). It's a relatively small but busy and very welcoming pub – we regularly got chatting with others.



It's a former hotel, originally known as Daly's Hotel, after its proprietor – see photo left, though apologies for the quality as this is a photo of a picture on the pub wall, which in turn is from an old postcard.

Later it was renamed *La Grappe de Verjus* and then

The Grapes, before becoming the Lamplighter.

black pudding if I had (one for you there Paul W).



We were back in on the Sunday and caught the second half of the England Baa-Baa's match. Though there are screens for such matches they don't seem obtrusive (unless you go to the far end of the pub where the majority of the wall is taken up with one). The sound is kept low key so you can still have a conversation. We ended up sat next to and chatting with a couple from Coventry. I had good pints of Ringwood Razorback and Old Thumper.

On our first visit I had Liberation Mary Ann, which was in good condition. Our second visit coincided with the second half of the final between Leicester Tigers and Saracens and I had a couple of excellent pints of Skinner's Chapel Rock. Also on were Ringwood Old Thumper and Fortyniner, Gales HSB and Youngs London Original. The blackboard also notes what beers are in the cellar, in this case Ringwood Razorback, Marstons Old Empire, Wychwood Hobgoblin Gold, and Gales Seafarer. The 3 ciders remained the same on all our visits – Rosie's Pig, Rosie's Pig Strawberry, and Old Rosie.

Our final day on the island was the Monday, so we paid a final visit to the Lamplighter, where I had Ringwood Razorback and Wychwood Hobgoblin Gold. I must say though that I wished we were staying longer, both because we'd enjoyed our long weekend but also because the beers in the cellar included DarkStar Hophead and Orbiter. Definitely disappointed these hadn't been on earlier.

Though they don't serve food, they do have snacks, including pork pies. We always visited at a time when I didn't need any snacks but I would have gone first for the pork pie with

Though we didn't manage to get to any pubs elsewhere I did have a very nice bottle of craft IPA ale from Stinky Bay Brewery but why would you name your brewery that?! Ok, it's named after a local landmark but perhaps not an inspiring name for a brewery, or is this reverse psychology at play.

Cheers

Ray Cooke

SILHILL BREWERY AT WARWICKSHIRE LAD

On the first Saturday in October, I was able to drop by at the Warwickshire Lad near Tanworth-in-Arden, where Silhill Brewery have installed a new small-scale Brewhouse. Mark Gregory, the founder of Silhill Brewery, along with his assistant brewer Ash, had arranged a public open session and demonstration brew.



The day started with the mash at midday, followed by sparging and pumping into the copper over an hour later, hopping 40 minutes after that, and all the subsequent stages of the process through the afternoon. Mark explained each stage to the visitors, along with the science behind malting, mashing, fermentation etc, the varieties of barley and hops and the importance of water. Small

samples of wort were tasted and greeted with surprise at its sweetness. Details of licensing, taxation and HMRC involvement were also

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sees it very much as a community engagement project.

Of course, all of this is only possible with the co-operation of licensees Anton and Gaynor at the Warwickshire Lad and their landlords Punch Taverns. After initially approving the use of the site, Punch representatives came to view the operation and gave it their wholehearted support.

There was also a micro-festival with three guest beers on sale as well as Super Star and Blonde Star, all on stillage. Baps and Anton's most excellent pasties provided additional sustenance.

explained; those new to the brewing industry expressed surprise at just how much a brewer needs to know. The process of measuring original gravity, calculating the resulting ABV and adjusting accordingly, was also explained. This was the second ever brew on the kit, the first being a trial of Blonde Star for comparison with the process at Catherine de Barnes and understanding how the kit performs.

The event didn't seem to be widely advertised, and I only heard about it the

The plant is about as small as they come, with two fermenters each of 44 gallon capacity (which will produce 1 Brewing barrel or 4 firkins of finished beer). It is fully equipped with electric heating, pumping and temperature monitoring, with the added luxury of a very efficient heat exchanger. They also have a simple bottling machine.



Mark also took the opportunity to explain the concept of the microbrewery and his aspirations for the plant. As well as its obvious utility for Silhill to experiment with new brews of their own and for people to come and experience fully inclusive brewdays, Silhill intends to establish a Monthly Brew Club where anyone can bring along their own recipe brews for a blind tasting with the winners getting to brew their beer on the kit, 3 of the firkins produced going for sale on the bar of The Warwickshire Lad and the fourth being bottled. Scores and feedback would be taken and the winners from each quarter will get to remake their brew, this will then be judged by the public at The Warwickshire Lad Beer Festival. The Winner would then get to brew their beer on the 15bbl plant at Silhill's main Brewery. This would then go out to pubs, under the name of the Winner. Mark

previous evening. Perhaps that was just as well considering the size of the brewhouse, as at times all the interested visitors only just fitted in. It was a shame that more CAMRA members couldn't join in, though.

My personal view is that this is a very imaginative and enterprising move by Mark and the Silhill team, with a not insubstantial amount of money invested, and also some visionary thinking by Anton, Gaynor and Punch. It really deserves to succeed. It fits perfectly into the concept of Locale and reduced beer miles, with much of the brew going no further than 20 yards for sale. Let's hope that the interest in, and desire for, community involvement, new and distinctive products and traceable produce all come together to amply reward the time and effort invested in the project.

Reg Instone - Locale Officer

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Notice of Branch Annual General Meeting & GBG 2024

AGM 2023

Notice is hereby given of the Solihull & District CAMRA AGM, which will take place at the Knowle And Dorridge Cricket Club, on Monday 6th February 2023, starting at **8.30pm**.

If any current Committee member wishes to stand down, or anyone wishes to apply to take up a Committee post (all Committee posts are open to any Solihull & District branch member), in both instances it would be appreciated if you could please email your intentions at least two weeks before the meeting to the Chairman Martin Buck at martin@durlston.com.

The AGM will be preceded by a short Branch Meeting starting at **8.00pm**.

There will be the usual beery raffle to go towards the cost of the AGM buffet, for which beer related prize donations would be gratefully received on the night.

GBG 2024

We will also be announcing which pubs/clubs you have voted into the Good Beer Guide 2024.

Members have until our 9th January branch meeting as the deadline to nominate pubs/clubs but if you wish to do so then better to contact our pubs officer Paul Wigley before then pubs@solihull.camra.org.uk

When considering a nomination do please look at the criteria for qualification for these awards which are published on the Solihull CAMRA website.

Also on our website will be the scoring (voting) system for determining which pubs/clubs become those we put forward for GBG 2024.

We apologise now for the tight deadline to get your scores (votes) in as we must in turn meet tight CAMRA deadlines. We will need scores in before midnight on 31 January 2023., And we are only accepting those submitted electronically.

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Nottingham Trip

Never tiring of Nottingham, we decided on a return trip to visit pubs in the northwest of the city, along the Derby Road. We caught a bus out to Canning Circus and were ready for a drink.

Where better to start than the nearby Organ Grinder, a Blue Monkey tap on the Alfreton Road. Serving beer since 1879, when it was a beer house, it now serves an excellent range of Blue Monkey beers plus guests. There were 5 Blue Monkey plus guests North Riding Irish Coffee Stout and Salopian Kinetic. Starting the day on a low gravity beer I plumped for the clean hoppy 4% PG Sips. We sat outside on an upstairs terrace and enjoyed the shade on what was a very hot day.



Now ready to eat we took a short walk to the Sir John Borlase Warren on Canning Circus itself. The pub dates back the early 1800's, Sir John Borlase Warren being a local man with a distinguished career in the navy. Now owned by Lincoln Green Brewery (based in Hucknell) it serves food and has a bank of handpumps, what's not to like? Extensive outside seating is also available. But what of the beers? 7 Lincoln Green and a disappointing guest Everards Tiger. Still, with 7 house beers to try there was enough to go at. The beers covered all styles and preferring the more American style I tried the Archer, an American IPA. Expecting a strong hop character, I found it lacking in flavour, being a little on the bland side.

After eating we popped across the way to the Falcon Inn. This Victorian pub, like many others in Nottingham, has a large natural cave serving as a cellar. A comfortable pub with a good selection of beers, Titanic Plum Porter; Welbeck Abbey Red Feather; Ossett Yorkshire Blonde and Oakham Citra. The Citra was up to its usual standard.

A short walk down the Derby Road we passed the Hand in Heart which appears to be closed (a real shame as this pub is cut back into the rock) and entered the Whistle and Flute, a new addition to Nottingham's pub scene and very welcome too. It is a modern bar and had 5 real ales, Castle Rock; Abbeydale; Rat; Salopian and Draught Bass, a good range. We were taken down to see the massive cave cellar. An area for a band/disco; dining; drinking could all be going on down there unbeknown to drinkers in the bar! I went for the Rat White Rat, excellent!

Another short walk brought us to the Mist Rolling Inn micropub, formerly The Good, Bad and the Drunk. Opened in 2016 this shop frontage micro is well worth a visit. Now under new ownership our party filled up most of the space. We enjoyed Tiny Rebel; Shipstones and Aldwick. Shame that only 3 out of the 4 handpumps were in operation. The Aldwick Hare in the Hill and Tiny Rebel Peleton were just up my street.



A walk into town took us to another micro, The Barrel Drop, not easy to find being in Hurts Yard an alleyway between Angel Row and Upper Parliament Street. Nottingham's first micro dating from 2014 it has links with Magpie Brewery. 4 of the 5 handpumps sported beers, Magpie; Brentland; Ashover; and Flipside were represented. I went for the Brentland Blonde, typically soft on the palate but golden in colour; innocuous is how I'd best describe it.

Onto a gem of a pub next, the Bell Inn, a Greene King pub. Being one of the oldest pubs in Nottingham, Grade 2 listed it has beers from other breweries. To find them head to the back bar admiring the other rooms on the way. This 15th century pub is a gem. Again, this pub has cellars hewn out of the solid rock below the city centre. Beer wise (cont. Pg 17)

Broomfields Hall Solihull British Legion club

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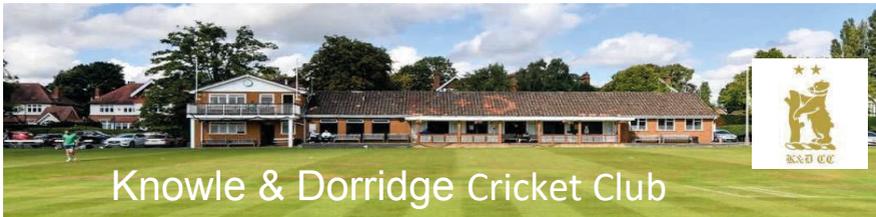


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The bar is open every day, featuring Sky Sports and BT Sport events. In the summer you can relax with your favourite ale watching Birmingham Premier League Cricket with many past and present county players on view. Sponsorship opportunities are also available at K&D.

While the club is a private members club, and is popular on match days, there is no charge for admission, and guests who are CAMRA members are welcome on production of a CAMRA membership card. Social membership is also available which comes with a discount entitlement at the bar to make your favourite beers even better value.

Station Road

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B93 8ET

Tel 01564 774338

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Fridays: 4.00pm - 11.00pm

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Brenda Duffy 01564 200431

Solihull Drinker Editor

Ray Cooke 01564 777890

Press & Publicity

Vacant

Trading Standards contacts:

For local consumer advice in our area please contact the following

Solihull – www.solihull.gov.uk/tradingstandards

Warwickshire – www.warwickshire.gov.uk/contactustradingstandards

Citizens Advice Consumer Service – phone 03454 040506

(Nottingham Trip cont from Pg 14) it had 3 beers from Greene King (IPA, Hop Art being a new one to me and described as an American Blonde); 2 beers from Nottingham; Old Speckled Hen; Five Points and Excitra Golden Ale from Pheasantry Brewery. Hop Art mildly surprised me for a Greene King brewed beer, I could actually taste hops! Pheasantry's Excitra Golden Ale was pretty good too.

Time now to head for the station and home but a nose into Beer Hedz on the station was a must. An ex-cabbies' rest room this is well hidden on the station but fortunately it is signposted. All 5 pumps were in use serving Brunswick; Fallen Acorn; Firebird; Torrside

and Nomadic. The Nomadic was a hazy beer so I stayed clear of it and plumped for a safe bet Brunswick Triple Hop. Others were very satisfied with Torrside Limbo stout.

Enough now, time for the trip home after another excellent day out.

Of great use to anyone contemplating a pub crawl of Nottingham I strongly recommend the excellent Nottingham Real Ale Trail published in 2022 by the local CAMRA branch.

Steve Dyson

CAMRA Real Ale, Cider and Perry Vouchers

The CAMRA Voucher scheme is a member benefit that entitles members to £30 (60 x 50p) vouchers off a pint of Real Ale, Cider or Perry. The vouchers in this CAMRA owned and operated scheme remain valid for the length of membership for added flexibility.

They are redeemable at over 1,550 pubs nationwide, including J D Wetherspoon, Stonegate, Brains, Castle Rock and Amber Taverns managed pubs.

To get an up-to-date listing for pubs participating near you, enter your postcode at www.camra.org.uk/join/membership-benefits/camra-voucher-scheme

CAMRA promotes responsible drinking and thus encourages all vouchers to be used responsibly at all times.



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We distribute to around 80 pubs (and some clubs, restaurants and off licences) around Solihull, and parts of Warwickshire and Birmingham.

This gives you the opportunity to put your business in front of people who are in the habit of visiting pubs and restaurants.

You don't have to be a pub or restaurant to advertise. Any business seeking local reach (tradespeople, take aways, taxi companies etc) could benefit. For further details or information about advertising with us, or to discuss your proposed advert, please contact editor@solihull.camra.org.uk

We offer a 10% discount for advertisements by CAMRA members (membership number required). We also offer a 10% discount for advertisers taking out an advert for 4 consecutive editions (the advert can be amended for each edition). If both discounts are applied, it is 20% off the advertising rate quoted below.

SIZE	INNER PAGES	FRONT COVER
Full (A5) page	£100.00	Not available
1 / 2 page	£75.00	£100 (landscape only)
1 / 3 page	£55.00	£75.00
1 / 4 page	£45.00	£60.00
1 / 6 page	£35.00	£47.00

Hail to the Ale

This is the section where we update you on news related to any pub, club, off licence or brewery in our area. We rely heavily on you, our readers, to keep us updated so, as always, if you hear of anything you feel we or others should know about, then please drop us a line at pubs@solihull.camra.org.uk

The Kings Arms at Heronfield closed until 26th November for refurbishment, and the Woodmans' Rest in Shirley closed for refurbishment, until 22nd November. Both should now have re-opened.

Following its recent refurbishment, the Bell at Tanworth in Arden has reopened. Do let us know what you think if you have visited since it reopened.

The Red Lion at Claverdon now has 2 real ales on, usually from Church Farm Brewery

and Dorridge cricket club has a rotating ale on, though you have to be signed in as a guest to drink here.

Knowle & Dorridge Racquets Club has a new bar manager and are getting in interesting real ales which, at the time of compiling this, included Abbeydale Moonshine and Oakham Eclipse (both in great condition). You have to be signed in as a guest, but we are in discussion to see whether that might change.

The Lyndon is now free of tie and has up to 4 real ales and 4 real ciders on. We are in discussion with Nigel to help him with decisions on what beers he might select in future.

Paul Wigley - Pubs Officer

Membership Matters

Our 2022 Solihull Beer & Cider Festival at the Solihull British Legion was a success. As well as showcasing 42 real ales and 6 ciders we signed up 18 new members. The festival is organised and run by local CAMRA volunteers, who all enjoyed the camaraderie and obviously the beers and ciders too.

As a local CAMRA member you could join like-minded volunteers and help us run the festival next year. You'd get some free beer for each session you volunteer, as well as being eligible for the thank you trip we organise subsequently. Or you could simply come

CAMRA Good Beer Guide 2022



THE FIELDHOUSE



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www.emberinns.co.uk/the-fieldhouse-solihull



Fieldhouse,
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*6 Real Ales on at all times
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regularly changing guests.
All Cask Ales £2.89 a pint on Mondays
and Thursdays – Wine club Monday
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Open from 11.00am - 11.30pm

Hot & cold meals served all week from
11.00 am to 9.00 pm
Brunch from 10 am weekends

Live Music & Events

Saturday 3rd December - Rat
Pack Tribute Night
Mon 5th – Fri 9th December
5 - 9pm - Fieldhouse Market
Stalls

*Special Offers for CAMRA members.
(membership cards must be shown)*

- 20p discount off a pint of Cask Ale
- 10% off food
- Festive Bookings : £10 off any bookings for 4 or more

along and enjoy the great beers/ciders, with extra beer vouchers for CAMRA members. And don't forget CAMRA membership also gets you free or reduced entry to the many other beer festivals organised by local CAMRA branches all over the country.

So, if you haven't yet joined then what are you waiting for. Join the campaign; a years' CAMRA membership won't break the bank, single person membership starts from as little as £28.50 per annum (Direct Debit) which equates to about 55p per week, which in the current economic situation represents good value.

There are many benefits to becoming a CAMRA member; two free pints of beer/cider; a monthly online newsletter (What's Brewing); a quarterly magazine (Beer); £30 of CAMRA Real Ale/Cider vouchers (which can be used at Wetherspoon/Stonewall & Brains pubs, amongst others); many other great money

saving deals offered to CAMRA members (visit www.camra.org.uk for full details); supporting the brewing and pub sector; and monthly local branch meetings and social events with like-minded people (see the dates for your diary section in this magazine or visit www.solihull.camra.org.uk)

If you are struggling to find a Christmas present for a relative/friend/loved one who is also a real ale/cider fan/drinker. Forget the hassle of traipsing up and down the high street, read the back page of this magazine, or visit www.camra.org.uk for full details of the different types of gift membership's available.

Finally, I'd like to wish all of you reading this publication a Merry Christmas and a Happy New Year and enjoy whatever ale/cider you try/buy over the festive season and beyond.

Dave Mckowen - Membership Secretary

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The 97th edition of the Solihull Drinker will be published on Monday 5 March 2023. Please note that the deadline for copy, advertising and any other contribution for this issue is **Friday 17th February**. Thank you in advance to all contributors.

CAMRA MEMBERSHIP COUNTS

Campaigning for pubs, pints and people since 1971.

We're leading the fight to keep pubs alive and thriving in every community, serving a broad selection of quality ales and ciders.

Here's how CAMRA makes a difference

www.camra.org.uk/campaigns

Our Campaigns ▼

Promoting live beer, cider & perry

CAMRA promotes local, small and independent producers. Initiatives include *LocAle* (promoting locally brewed ale) and the *Real Cider Served Here* scheme.



Helping you save your local

Our in-depth pub-saving guides for England, Scotland and Wales, and advice on Assets of Community Value listing and Community Pub Ownership, provide campaigners with all the tools required to save your local, if it is under threat.



Lobbying Government at all levels

CAMRA members across the UK actively lobby their MPs, devolved elected representatives and councillors via email and social media. Our branches talk to politicians about a range of vital topics including taxation, regulation and consumer choice.



Pubs as a force for good

Pubs play a vital role in tackling loneliness and social isolation, foster community spirit and encourage social interaction. Research commissioned by CAMRA found that people with a local pub are happier, have more friends and are more engaged with their local communities.



Pub Company Reform

CAMRA campaigned for over ten years to introduce a Pubs Code and Adjudicator in England and Wales, to address the imbalance of power between pub companies and tenants. We continue to make sure tenants are treated fairly by pub companies, so they can thrive and run great pubs for us to enjoy, and are seeking a Pubs Code for Scotland too.



COVID Campaign Response ▼

Pulling Together

Our cross-industry campaign supports pubs, clubs, taprooms, breweries and cider makers through the COVID-19 crisis. They need your support now more than ever. We are campaigning on their behalf and providing resources to help them survive. This includes promoting *Cheers for Choice* to ensure beer stocks in reopened pubs, *Brew2You* and *Save our Pubs*.



Brew2You

This digital platform has been a vital tool in connecting beer lovers to local pubs, breweries and cider makers offering takeaway and delivery during lockdowns and beyond.



Speaking up for pubs, clubs, brewers and cider makers

CAMRA is at the forefront of lobbying for better support, and against unfair restrictions during the Coronavirus pandemic. We support a cut in beer duty on draught beer served in pubs to ensure fair competition with supermarkets and changes to the Business Rates system to end the unfair burden on pubs.



For member benefits visit
www.camra.org.uk/benefits

If you love beer and pubs,
CAMRA membership is for you!

join.camra.org.uk

