Solihull



Drinker

Issue No 98 **Summer 2023**

Free Please take one

Advance Notice Solihull CAMRA Beer & Cider Festival 2023



We are pleased to give you all advance notice of our beer and cider festival in October this year. Details are still being finalised, so do please keep an eye on our website (https:// solihull.camra.org.uk) and look out for our September edition of the Solihull Drinker for up-to-date information.

The festival will take place from Friday 13 to Sunday 15 October 2023.

This is slight departure from а previous festivals where we have opened on the Thursday evening and closed on Saturday night.

We will have somewhere in the region of 40 + real ales and 6 ciders/perries. Paul Wigley will again be undertaking the choice of and ordering for these and, having previous festivals to go on, we know the selection will be both interesting and varied.

For anyone reading this who'd like to give their business a mention, it would be great to have you as a sponsor and to see your name in print. That could be sponsoring a cask of beer/cider or advertising in festival programme. Anyone wishing to do so or who wants to discuss other possibilities should contact the festival organiser (our chair) Martin Buck branch chair@solihull.camra.org.uk.

We look forward to welcoming you all.



Both our micropubs have 4 rotating cask ales and 2 craft beers as well as a range of other drinks. We are dog friendly and under 18's are welcome until 6pm.

LOCATIONS:



Ale Hub Shirley

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



Dates for your diary

Branch Meetings

(Branch meetings start at 8.00pm except where noted otherwise)

Monday 3 July

Wednesday 9 August

Monday 4 September

Bulls Head, Barston
Pup & Duckling
Drum & Monkey

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

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

Monday 17 July K&D Racquets Club

Socials

Saturday 24 June Codsall crawl Sunday 16 July Real Ale Ramble

For more details of socials please email committee@solihull.camra.org.uk - 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

Upcoming Midlands Area Beer Festivals and Events

FOR NATIONAL BEER FESTIVALS PLEASE USE THE FOLLOWING LINK:

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

2 - 4 June (Fri – Sun)
Case is Altered beer festival

Five Ways Hatton CV35 7JD 29 June - 1 July (Thurs - Sat)

Bromsgrove beer & cider festival Bromsgrove Rugby Club

Finstall Road

Bromsgrove B60 3DH

more festivals on next page

Features in this issue include:

Upcoming Beer Festivals	3 5
Comedy for cancer research	
Sheffield weekend part 2	6
Warwick University beer festival	8
Inn Sign Society	11
County POTY judging	12
Hail to the Ale	14
Pub Planning Protection	16
Useful contacts	17
Explore your membership	18
Membership Matters	19

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 Printed by Thistle Print Ltd.,

Leeds

Solihull CAMRA 2023 ©

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 Local beer festivals cont.

29 June - 1 July (Thurs - Sat) Stafford beer & cider festival Couture Nightclub Newport Road Stafford ST16 2F7

7 - 9 July (Fri - Sun)

Beer on the Wye Greyfriars Avenue Hereford HR4 0BF

1 - 2 Sept (Fri - Sat)

Harbury beer festival Harbury village hall CV33 9JE

8 - 9 Sept (Fri - Sat)

Three Lions beer & cider festival Shirley British Legion 186 Stratford Road Shirley B90 3BQ 30 June - 1 July (Fri - Sat) Stratford beer & cider festival Stratford Bacecourse

Stratford Racecourse
CV37 9SE

1 - 5 August (Tues - Sat)

Great British Beer Festival London Olympia W14 8UX

10 - 12 Aug (Thurs - Sat)

Worcester beer, cider & perry festival Worcester Racecourse grandstand enclosure WR1 3FJ

13 - 15 Oct (Fri - Sun)

Solihull CAMRA beer & cider festival Solihull British Legion Union Road Solihull B91 3DH

Solihull

THE FLUTE & FLAGON

....serving up delicious food, great drinks, & unforgettable experiences

28-30 Station Parade Solihull B91 3SB

Tel: 0121 711 3630

www.fluteandflagonsolihull.co.uk



The Flute & Flagon

sky sports



6 Real Ales

3 Craft Beers



Opening Hours

09.00 - 23.00 Sun - Thur

09.00 - 24.00 Fri - Sat

Comedy for Cancer Research

According to Cancer Research UK, around one in two of us will be diagnosed with cancer at some point in our lifetime. That is a grim statistic and means most of us likely know someone with or who has died from cancer.

Ultra Comedy Birmingham are raising money for Cancer Research UK by training up budding comedians, giving them 8 weeks of FREE training from a professional comic to prepare them to perform, live on stage, in front of an audience on Sunday 25 June 2023 at the home of Just The Tonic Comedy Club, Rosies (259-262 Broad St, Birmingham B1 2HF), with the show starting at 3.30pm.

Our very own Ian Hunter has bravely stepped up to take part.



So far, he's met 16 of the other trainee comedians, ranging from Serbian Steel, a professional wrestler who doubles as a reporter, through some actors and a private school teacher who supports the Villa (is that

the comic bit? Apologies to all Villeins - other football teams are available!).

lan is using this opportunity not just to perform as a real stand-up comedian, but to do something he'll never forget and raise loads of money for a great cause! He will perform using his own material in a set roughly 7 minutes long.

Anyone who'd like to support Ian in person by buying tickets (£25 each) for the event can do so online, at: https://www.ultratickets.co.uk/events/ultra-comedy-birmingham-25-06-2023/

Purchasers will be asked "who are you coming to support" and should put lan Hunter's name in that section.

I'm told that tickets always sell out quickly for these shows so do make sure you get yours early. No tickets will be available to buy on the door. All tickets are non-refundable and non-transferable.

And if you can't make it but would still like to donate to this very worthwhile cause then you can do so via lan's JustGiving website https://www.justgiving.com/fundraising/ian-hunter23?utm source=whatsapp&utm medium=fundraising&utm content=ian-hunter23&utm campaign=pfp-whatsapp&utm term=fadbd672a260475cb0b383fd46f40458

Remember laughter is the greatest tonic, or is that medicine...

Sheffield weekend part 2

Friday saw us sampling the pubs of the Kelham Island area, starting at the Ship Inn which has a superb, tiled façade (pictured below). Perhaps a little nondescript on the inside (pictured right) but it can have some good beers. I settled for Little Critters #16 Pineapple American Wheat. I was a little suspect of the wheat content, but it was a pleasant enough fruity beer.



Over the road from the Ship is the Wellington. A traditional pub with a virtually intact interior split into three rooms. The big draw here are Neepsend beers (3 on at the visit), in fact you could consider it the Neepsend tap. I tried the Phar Lap a Neepsend New Zealand/Australian Pale with Motueka and Viv Secret hops and was not disappointed!

We couldn't tarry as we had a full schedule today so off to the Gardeners Rest. Six beers and a pear cider, with the pub being run by the local Community Society. It usually has a representative selection of Sheffield Brewery beers, but brewing was suspended at the time of our visit. Of the 6 beers on I chose Durham Magus, which came in as a resounding four out of five (NBSS scoring system) having a strong British hop flavour. The pub is light



and airy with a large extension overlooking the, well what can I call it, unusual garden overlooking the River Don.

On leaving we noticed the imminent opening of another pub by the Heist Brewery Company. We took a look and saw the brewing kit (pictured right) but were told craft beers would be the agenda with the possibility of occasional cask ale. We backed away and wandered up to Alder the Sheffield Brewery tap. The brewery and tap are in the same building, an old polish factory, and we saw the brewing equipment mothballed in the bar area. A strong showing of Rudgate here, and I had the low gravity Jorvik Blonde.

Moving on into the heart of Kelham Island we stopped off at Salt, a favourite pub for me as it usually has Ossett beers, particularly White Rat, which on this occasion was not up to its usual standard. Salt has been here for some time under various names and is a modern style bar which is owned by Salt Co., which in turn is owned by Ossett so that's a pretty good pedigree.

Now for the two famed Kelham Island pubs - Kelham Island Tavern and Fat Cat. The Kelham Island Tavern has won many CAMRA awards and rightly so. It always has a range of beer styles to suit all tastes. Thirteen beers greeted us accompanied by the friendly Liam behind the bar. My choice was Fell Dark Mild, a very nice 3.7% which went down most agreeably. This is a pub you could spend the evening in but the Fat Cat was calling.

The Fat Cat housed the original Kelham Island Brewery. Pale Rider became a well-favoured beer, so much so that the brewery moved to larger premises but kept the Fat Cat on as the brewery tap. Sadly, Kelham Island closed in May 2022, being subsequently sold to a consortium



with brewing recommencing, primarily of Pale Rider. The pub is a superb unspoilt local's pub with many original fittings. Of more importance to us was the range of beers. Crammed into the bar area were eight beers and Nelson Sauvin Pale Ale at 4.6% proved to be my best of the day so far. Of course, Pale Rider was on tap but my opinion is it isn't as good as it used to be.

A short walk bought us to the Harlequin, a pub I missed on my last

visit a few months ago. Popular with cider drinkers this open plan pub has a modern interior but is very comfortable. Usually having 5 beers we were greeted by Red Willow, Blue Bee, HQ Brew which is brewed for the Harlequin by its own microbrewery (not on site). Blue Bee Triple Hop for me, not at its best but acceptable.

Coming towards the end of our day we made our way back towards the hotel but not before visiting the busy Shakespeare's Ale and Cider House a former coaching inn. We just about found a seat to enjoy the range of beers supplied by North Riding, Torrside, Imperial, Abbeydale, Red Willow and Black Lodge which unusually was a strong Belgian table beer. My choice was North Ridings Citra, a little medicinal but OK.

We could not pass by the micro, the West Bar Tap housed in a former shop and opened in 2017, opposite, so a quick one here. Simply furnished but comfortable and quite small inside, the bar is squeezed in at the back of the pub. Four handpulls, and I had a most agreeable Lost Industry Pale Ale.

And so we headed back to the hotel and to bed, with anticipation of a good day to be had in Doncaster the next day (Part 3 of this trip will be in the September issue).

Steve Dyson



Warwick University Real Ale Festival 2023

In February I visited the 43rd Warwick University Real Ale Festival at the Copper Rooms of the students' union. This was a cash only event, with an option to purchase either a ½ or 1 pint festival glass or use the (free) disposable plastic ones. There were no printed programmes but a virtual one accessed via a QR code. This was rather slow to load and tedious to navigate (resulting in complaints, and not just by me!).

This is a large festival for a university, with 4 bars arranged alphabetically by brewery with almost 100 different ales. sulg cider. kea and an international bar. The student volunteers were very friendly and helpful and eager to provide samples. Having limited time available sampled as wide a range as possible, concentrating on less well-known breweries. There was a relatively high proportion of porters and stouts but no milds and only a limited number of traditional bitters. I spoke to the president of the society (and other committee members) who explained that the choice of ales reflected current student tastes.

I started with Brew York's *Tonkoko*, a milk stout at 4.3% and a bit like drinking a Bounty! Staying with unusual flavours I next had Coach House *Banoffee*, a golden coloured bitter at 4.2%, rather sweet and yes tasting of banana and toffee. After that assault on the taste buds it was time to try something more traditional in the shape of Woodforde's *Nelson's Bitter* at 3.8% with a floral, fruit aroma and a citrus, dried fruit finish.



One of the student volunteers encouraged me to sample the Nene Valley Release the Chimps, a gluten free 4.4% IPA bitter. I wasn't put off by the haziness (as one of my colleagues repeatedly says 'never drink with your eyes') and enjoyed the strong hop finish. This was my favourite of the ten ales I tried. Another recommendation was North Riding's 5.5% Walnut Stout, walnut flavouring - too nutty for my liking.

To clean and invigorate my palate I settled upon Three Blind Mice *Lonely Snake*, described as a hoppy session pale ale (3.5%), with a citrus, tropical

fruit and a hint of pine on the nose. Another brewery that I was unfamiliar with was Shiny, so I tried their *Glamour Muscles*, unfined, vegan friendly (and hazy) American 5.3% IPA.

I can never resist a blonde (!) so my next selection was a favourite of mine, Salopian *Lemon Dream* (4.5%) full of zesty aromas and a citrus filled fruity finish. Staying on the blonde theme I moved onto Blue Monkey *BG Sips* (4.0%), another favourite, with a floral, crisp aroma and zesty taste. Finally Froth Blowers *Gollop with Zest*, a 4.5% golden ale that is triple hopped and an excellent hop finish.

Just as I was leaving the festival for the bus I noticed Fownes King Korvak's Saga *Porter* (a regular West Midlands CAMRA gold medal winner) in the porter category and having missed several at previous festivals decided the bus could wait - it was well worth missing the bus!

(Dr) Iain Wells



L

Solihull, Acocks Green & Shirley Lions Present

The Three Lions BEER & CIDER Festival









19 Real Ales & 10 Ciders

Friday 8th September & Saturday 9th September

From Midday to Late On Each Day

£10 Entry

Includes
Free Glass &
£5.00 worth of Tokens



Located at Shirley British Legion



186 Stratford Rd, Shirley, Solihull B90 3BQ

Find out more on:-

https://shirleylions.co.uk
https://twitter.com/shirleylions
https://www.facebook.com/shirleylions
https://thelegionshirley.co.uk/
https://www.facebook.com/shirleybritishlegionclub/
https://www.facebook.com/AcocksGreenLions
https://www.facebook.com/profile_php?id=100069523273817
https://www.facebook.com/profile_php?id=100069523273817







The Inn Sign Society - Save Our Inn Signs



Founded in 1990, the Inn Sign Society raises awareness of the nation's pub signs and compiles a record for the benefit of future generations. Many pub names have links with events from the past or personalities of national and local importance, and the Society provides a forum for members to research the history of inns and pub names.

It has an active web site and a quarterly full colour journal to which members are encouraged to submit articles, pictures of pub signs and news from their areas.

As inns and pubs close at an alarming rate, much local heritage is in danger

of being lost forever. Pubs are not just a place to enjoy a drink, they are often at the heart of the community and can reflect its history.

Many members take a general interest in all signs, with some specialising in particular breweries, counties, aircraft or railways, to name but a few.

The local Midlands Group meets three or four times a year at the **Mare & Colt**, near Kidderminster, to enjoy a lunch followed by a slideshow of pub signs.

The Inn Sign Society is seeking to recruit more members and bring in new blood to help continue the good work done over the last 32 years. For more information, including on how to join, see the website at www.innsignsociety.com

If the Inn Sign Society doesn't research, capture and save our pub sign heritage, perhaps no-one else will.

Iain Perks, Membership Secretary Inn Sign Society

Below Left: Farriers Arms Worcester below right: Boot Inn, Flyford Flavell





County Pub Of The Year (POTY) Judging

Pubs of all sizes and locations, where everyone is made to feel welcome, can be considered for POTY. CAMRA applies the following checklist to help judges with consistency. I find it helpful when rating what can be quite dissimilar pubs

Category 1 – quality & condition of real ale/cider/perry

Quality and condition are important, not the number available. Consider: is it stale, is it too warm or too cold, and does it taste right for the style. Personal tastes for particular styles must be ignored.

Category 2 – promotion & knowledge of real ale

Is there clear & obvious support & promotion of real ale (real cider / perry)? Eg: meet the brewer (cider maker), beer festivals, & trips to breweries (cider producers) or other festivals. Staff should enthusiastically promote real ale (real cider / perry) & be able to answer simple queries in relation to these products. The provision of information on products, producers, suppliers, etc. is desirable.

Category 3 – cleanliness & staff hygiene

Toilets should be hygienic & clean with hot water, soap, suitable hand drying facilities etc.. The pub should be clean throughout, including bar tops, tables and glasses. Staff should observe good hygiene practices, eg correct handling of glasses, not eating behind the bar, clean hands and surfaces regularly etc..

Category 4 – community focus & atmosphere

There should be a sense of community that is inclusive and welcoming to all age groups and sectors. Do regulars interact well with strangers? There should be support for local activities, such as sports local groups, and celebrations. Is there a notice board that lists events, activities, or information on the local area? Is there a friendly t а 0 S р h е r Considering the time and day of the week, is it busy enough to create a good atmosphere?

Category 5 - service, welcome & offering

All should be welcome, & no offence caused to any part of society. This includes websites & other aspects of Service should social media. welcoming, friendly, polite, and also prompt whenever possible. If it is busy, a friendly acknowledgement ot presence is desirable. If a number of real ales are available a range of styles and strengths should be offered and a local product, where available. Are other products/services that may enhance a visit available, such as quality soft drinks?

Category 6 – style, décor & furnishing Should be a comfortable, pleasant & safe environment throughout. The style should show respect for the building & the décor should enhance it. Furnishing should be in a good state of repair.

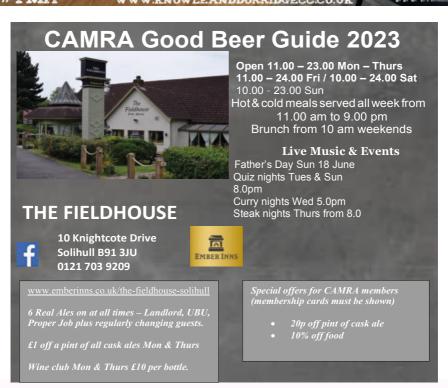
Category 7 – sympathy with CAMRA'S aims

Prices & opening hours should be clearly displayed, & get a full measure or a top up without asking. Are oversized glasses used? Are there attempts to stimulate interest in CAMRA issues? Real ale, cider/perry should not be sold using misleading dispense & it should be clear who has brewed 'house branded' drinks. Should not be any inappropriate noisy amusement machines. Real ales should not be served through tight sparklers unless brewed to be sold that way.

Category 8 – overall impression & value

This category covers undefined elements not considered elsewhere. Did you enjoy the visit, spend more time than expected or wish you were able to stay longer/look forward to a return visit? Taking into account the style of establishment & its location, did you feel you received reasonable value for money? CAMRA discounts should not influence this.





Hail to the Ale

This is the section where we update you on news related to pubs, clubs, off licences or breweries 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 our wider branch should know about then please drop us a line at pubs@solihull.camra.org.uk

The Crabmill at Preston Bagot closed remains and owners. Brunning & Price have indicated they will not be reopening it but will likely sell it off. A local Community Action Group has been set up to oppose this and we have put them in touch with Paul Ainsworth, CAMRA National Planning Policy Advisor, as they are seeking to achieve ACV (Asset of Community Value) status for the site. As our guidance seems aimed at pubs that are still open, we felt Paul would give the best advice to the group.

Anyone wishing to support the group could do so by visiting the change.org website at https://chng.it/GYNgLyDydB

Knowle and Dorridge Racquets Club (see advert page 16) has recently taken the decision to open the bar to all. Just turn up and ring the bell and they will let you in. Two well-kept ales at all times, from breweries such as Salopian, Thornbridge, Ossett and Abbeydale and at £3.70 a pint.

The Sharmans Cross in Solihull reopened on 5th May after a short closure for refurbishment.

Soho Tavern (Indian restaurant) has opened on the site of the old

Beeches in Hampton in Arden. They currently have 2 real ales on.

The Winged Spur at Ullenhall appears to be thriving and reports state that they always try to have three ales on, though management will be keeping an eye on quality. If quality dips, they might change to buying in pins to make this possible.

Blossomfield Club now serves a second real ale on a regular basis. They have managed this by buying in pins. Both ales are usually from Greene King.

It's interesting that the Winged Spur and Blossomfield Club have both mentioned pins. These contain 4.5 gallons so it should be easier to sell the ale before it has any chance of losing its condition. I appreciate not all breweries supply pins in their range, and that pins might be more expensive than the 9 gallon firkin, but this could be a useful way for more pubs to keep real ale on, in good condition and provide more variety.

The Lion in Shirley has recently reopened under new management.

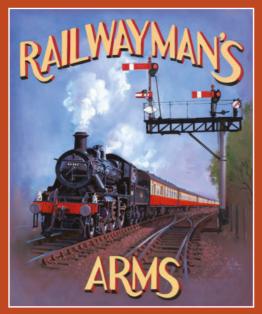
Pub of the Year surveys for Warwickshire (Ray Cooke leading) and West Midlands (Martin Buck leading) have been taking place (it's a hard job but someone has to do it) and will be complete by the time you read this. Next stage is then for county POTY to be entered into the regional competition.

Paul Wigley Pubs Officer



TWO CAMRA Good Beer Guide Free Houses!

Travel by train between the two. For details, see **SVR.CO.UK**



and

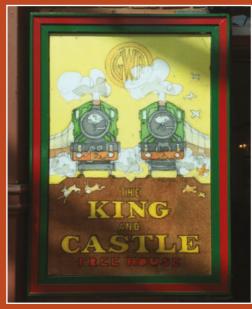
THE KING & CASTLE on the concourse at KIDDERMINSTER TOWN Station

8 real ales including:
Batham's Best Bitter,
Bewdley Brewery Worcestershire Way,
Hobsons Best Bitter

also Hobsons Oldfield Cider

THE RAILWAYMAN'S ARMS on Platform 1 at BRIDGNORTH Station

Serving 9 Real Ales including:
Hobsons Town Crier,
Hobsons Best Bitter,
Bewdley Brewery's Station Porter &
Worcestershire Way,
Batham's Best Bitter
plus one Traditional Cider



Planning Protection for Pubs

This article is from a CAMRA-wide email from Paul Ainsworth, CAMRA National Planning Policy Adviser

In 2017 CAMRA helped win landmark planning protection for pubs in England, with the removal of permitted development rights that had allowed developers to convert or demolish venues without local communities having their say.

Now, this protection is under threat from a new Government proposal that could see developers gain permitted development rights for vacant high street pubs.

Plans for High Street Rental Auctions are designed to bring empty buildings back into use, by letting Councils auction off the lease. These leases would allow pubs to be converted to other uses, divided up into multiple units, or gutted of their bars, cellars or other integral features.

Concerningly, there would be no obligation to reinstate the pub fittings at the end of the lease – in fact developers would be able to apply to make the conversion permanent.

But there's good news.

A small change to these proposals could see pubs keep their planning protection, and benefit from the High Street Rental Auction scheme, meaning community groups across the country would have the chance to save a local pub, while supporting their high streets.

We have already written to the Minister and asked them to ensure that pubs won't lose their hard-won protections. Now I'm asking you to take action as well, by emailing your MP to let them know they need to stand up for pubs and oppose the plans in their current form

This Government proposal will have a huge impact on high street pubs. Whether that impact is regeneration or devastation will depend on our campaigning, so please take part today.

You can find out more here (and follow the link to contact your MP) https://camra.org.uk/pubs-and-clubs/pubs/high-street-rental-auctions/



Useful Contact Numbers

Chair/Beer Festival Pubs Campaigning Paul Wiglev Martin Buck. 01564 770708

Secretary Treasurer

Allan Duffy 01564 200431 Brenda Duffv 01564 200431 Membership Solihull Drinker Editor

Dave Mckowen

01564 778955 Rav Cooke 01564 777890 Cider & Perry/Vice Chair Press & Publicity

Ray Cooke 01564 777890 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

Advertise Your Business Here With Us

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

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, Brains, Castle Rock and Amber Taverns managed pubs. To get an up-to-date listing for pubs participating near you, enter your www.camra.org.uk/ioin/ membership-benefits/camra-voucher-scheme CAMRA promotes responsible drinking and thus encourages all vouchers to be used responsibly at all times.

07402 312457



Explore Your Membership

As a CAMRA member you have access to lots of beer-related benefits. Here's some for you to explore:

The campaign - keep up with our What's Brewing online publication www.camra.org.uk

Beer discounts - your membership card and vouchers get you discounts on your beer at pubs up and down the country. Check out www.whatpub.com, search for locations and use the filters to find great pubs near you with features you like.

Beer festivals - as a member of CAMRA, you get free or reduced price entry to our 160 beer festivals up and down the country. Search for a festival near you on our website www.camra.org.uk, get out and try new brews!

CAMRA shop - Did you know we are also an award-winning book publisher? As a CAMRA member, you have access to preferential rates at our shop for books, merchandise and more.

Member benefits - we work with industry partners to bring you great discounts. We're adding more to our website all the time

Keep in touch - Whether you're on our website, in the pub, or at a beer festival, having a voice and getting involved will allow you to get more out of your membership. BEER Magazine and our CAMRA YouTube channel are a great way to keep up to date with CAMRA news, and beer, cider and perry in general. Our Learn and Discover platform and Pubs. Pints. People. Podcast are also the perfect ways to grow your knowledge in the industry.



Membership Matters

Some of CAMRA's aims are to see good quality real ale, cider/perry being served in well run thriving pubs and clubs across every community. It does this by encouraging responsible beer drinking and pub going with beer festivals, good pub guides, awards, and by lobbying government for change to support the industry.

In CAMRA there's plenty for everyone, whether you are a dedicated campaigner, a beer or cider connoisseur looking to learn more, or you want to meet up with like-minded people who have a love of real ale or cider in a local pub.

If you are a new member reading this article why not take the plunge and join us at our next branch meeting (dates on page 3), where you will be made very welcome, and don't forget you will receive a free pint courtesy of Solihull CAMRA. All our meetings are held at a local pub serving decent real ale, and possibly cider. The meetings generally only last about an hour where CAMRA business is discussed, but once the meeting is over there is plenty of time for socialising over a pint with fellow CAMRA members.

If you don't fancy joining us for a branch meeting, why not come along on one of our organised social trips using either public transport or minibus. These range from pub crawls, brewery visits, and beer/curry nights. See our website www.solihull.camra.org.uk or the dates in the diary section on page 3.

We recently had a branch social to Walsall where we managed to visit 6 of their branch-listed Good Beer Guide (GBG) pubs. All the pubs in the guide have been surveyed by Walsall CAMRA.

members to justify their inclusion into the UK's best selling beer guide. If you are a member of our branch you could be recommending a local pub for inclusion in the next edition of the guide, or maybe joining us on one of our organised social events where we mostly visit pubs, clubs and beer festivals outside of the branch boundaries to sample the beers available.

How about having a years' membership prices of membership start from £28.50 (excellent value at 55p per week). One benefit of joining is £30 worth of real ale/ cider vouchers valid at numerous pub company outlets listed on the CAMRA website. You also get a monthly newsletter "What's Brewing" and an award-winning quarterly magazine "Beer" which can be downloaded and read on your PC, Laptop or Tablet. See the article opposite on exploring your membership or visit www.camra.org.uk for a full list of other benefits available.

So come on what are you waiting for - Join up, Join in, Join the Campaign.

Dave Mckowen, Membership Secretary

Solihull Drinker Issue No. 98 Solihull CAMRA 2023 ©

Printed by Thistle Print Ltd., Leeds

The 99th edition of the Solihull Drinker will be published on Monday 4 September 2023. Please note that the deadline for copy, advertising and any other contribution for this issue is **Friday 18th August**. Thank you in advance to all contributors.



PORKY BLINDERS Pork Scratchings & Crunch





We also stock a various





Telephone Steve or Richard 07845 835 562

The Original & Best Pork Scratchings & Crunch - by order of The Porky Blinders