



Solihull drinker



THE NEWSLETTER OF THE SOLIHULL BRANCH OF
CAMRA, THE CAMPAIGN FOR REAL ALE

Issue No: 21

Summer, 2002

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Plus Local News and Beers around 'ere

Solihull Pub of the Year joint winners...

For the Boat, Catherine De Barnes it's a double celebration. Two consecutive years as Pub of the Year and Nigel and Elaine recently celebrated the birth of their first child, Joseph weighing in at 7 lb 9oz. The presentation to the Boat took place at their Beer Festival over the Golden Jubilee Weekend. For the Bulls Head at Barston, 10 consecutive years in the Good Beer Guide and previous winner of the Branch's Pub of the Year is a justifiable reason for Brad to be proud of his achievement in being voted as a Pub of the Year again. We shall be awarding Brad with his plaque on Thursday evening the 20th June between 8.30-9pm



Nick at the Vaults, Knowle receiving his award for 10 years in the Good Beer Guide

Vaults, Knowle 10 consecutive years in the Good Beer Guide...

The accompanying picture shows Branch Chairman Dave Hobbs presenting Nick Worrall of the Vaults with his plaque celebrating 10 continuous years in CAMRA's Good Beer Guide.

The Vaults is now firmly established in its new venue next door and has increased its range of real ales. The Branch recently celebrated CAMRA's Make May a Mild Month at the Vaults when Nick put on Moorhouse's Black Cat as well as Ansell's Mild his regular mild. There aren't many pubs in the Solihull area that would consider putting two milds on. However twelve CAMRA members and quite a few of the Vaults regulars had a good go at downing them!

Four Counties Mystery Trip...

We should have known better. We should have stayed at home tending the garden or cleaned the car, but no, a stalwart party of CAMRA members were ready to take on anything. And, with Kev's Mystery Day out, we, as usual, more than met our match

The bus was loaded and on our way by 10am, rolling into our first brew pub, the Black Horse home of the Caythorpe Brewery, the other side of Nottingham. Bang on 11am we were supping our first pint whilst being shown around the brewery by Sharon. On offer in the pub was Caythorpe's Saucy Susan and Dover Beck the pub's house beer. The pub is over 300 years, whilst the brewery is only 4 years old. Geoff Slack the brewer used to work for Home Brewery and occasionally brews beers using their old recipes. No time to tarry, so off we go to Grantham and the Nobody Inn.... quite the reverse, it was packed and justifiably so. With Oakham White Dwarf [yet another astounding wheat beer this time from Oakham] and beers from Newby Wyke and Oldershaw, with Sam Smiths and Theakston's thrown in. This pub was a hive of activity, a genuine town centre local which breathes loads of character.

Out into the country next to the Blue Cow at South Witham where licensee Dick Thirwell brews Thirwells Cuddy and Best Bitter which we enjoyed whilst playing a game of table skittles and downing a substantial lunchtime meal. Another brewery was calling, so off we go again. This time to Little Bytham and The Willoughby Arms, home

of Newby Wyke Brewery. We piled into the pub first to be faced with a choice of Newby Wykes Sidewinder, Lord Ancaster, HMS Endeavor or Nethergate Suffolk County and Priory Mild or Oakham Harlequin Ale. Cider drinkers could enjoy Adlestons, whilst Belgian bottled beers and a continental lager are available. Once our glasses were filled we were shown the brewery. Still relatively new you could eat your dinner off the brewery floor it was so pristinely clean. Whilst here we sampled a little of the Slipway. All in all a super little pub with an excellent beer range. The afternoon eased a little here as we went to Stamford and toured Melbourne's, the ex brewery museum, now given over to brewing fruit beers. Our guide Kevin told us that the brewing process varies from 18 months to 4 years before the finished product is retailed. Interesting, but not for me. I moved on to the Perriwig where Abbeydale Moonshine and Springhead Bitter went down a treat. No time though to sample the Hop Back Summer Lightning, Oakham JHB or other beers in this continental bar style pub. Blencowe Brewery next at the Exeter Arms, Barrowden where Beach Boys Bitter, Farmer's Boys [a wheat



The motley crew outside the Newby Wyke Brewery at the Willoughby Arms, Little Bytham



In idyllic countryside, The Bell, East Langton, home of the Langton Brewery

Grand Prix Mild and their Bitter. Also on tap was Hoskin's Hob Bitter, Crouch Valley Fireball, Abbeydale Bitter, Fuller's London Pride and a real cider from Weston's. That was that... all on the coach...M69...all asleep... thanks Kev

beer], John Arnold's Vinegar, Shepard Neame Bitter and Greene King IPA were on offer. Overlooking the village green and duck pond this is the quintessential English pub. Beginning to flag now, we moved on to the Langton Brewery based at The Bell, East Langton. Timing our arrival almost to a T with Burton CAMRA, the barman was not amused. However, serving the breweries Caudle Bitter, Bowler Strong Ale, Langton Belle put everyone in good spirits in this upmarket pub with stylish restaurant providing B&B. Our last port of call was to the Cow and Plough, Oadby, featured in a previous day out report, but well worth a visit. A pub full of character serving its own Steamin' Billy beers,

Steve Dyson

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Barley Mow...RIP

We are gathered here today to reflect on the life and times of Barley Mow, a recent Real Ale casualty. Barley was born about 1736. Little is known of his early life. Originally called Limerick Castle, he had a brief flirtation with brewing in 1872 before being adopted first by Showells Brewery, and eventually by Ansell's Brewery. For many years Barley was associated with Ansell's Bitter, Ansell's Mild & Tetley Bitter. The death of Ansell's Brewery in 1981 came as a shock. Ansell's Bitter & Ansell's Mild severed their Birmingham connections, and after that things were never quite the same. Only Tetley Bitter remained, though by now even he was a shadow of his former self, seen everywhere but lacking the respect of the drinking community. Ten years later, Barley had a radical change of image. Out went the rather grey & poorly lit persona, in came a brash new look for the Nineties with a taste for modern music and its associated young entourage. But some of us didn't get on with this new approach, I began to visit Barley less and less. And now? Well the end came earlier this year, when even Tetley Bitter left after a long association. So here endeth the tale of Barley Mow. But, let us not become too despondent. After all, in Real-Ale Land, re-incarnation IS possible.

Steve Wood

Come on in, the beers lovely...

I have been a member of Solihull CAMRA for over three years now since meeting Kev, my fiance, our branch social secretary. He, of course is so passionate about the Campaign for Real Ale, that I obviously had to try the stuff for myself. It wasn't long then before I was hooked. I absolutely love to sample a good pint now, in moderation, of course!

Ever since, colleagues and friends have often questioned my leanings towards beer, remarking that it's quite unusual to see a woman with a pint! I stand my ground every time, and tell them to try it and see, at the same time trying to explain, in my humble terms the difference between cas and the dreaded keg. Yes indeed, why shouldn't a woman be able to drink a pint of beer without feeling uncomfortable? The ladies of our group I'm sure would agree. Why sit with a half just to look more ladylike. Real Ale is a healthy product and I'm proud to drink it. When I see girls in the pub putting bottles to their mouths, I think that it looks awful! Give me a ladylike pint anyday.

So come on in and join up now. Our branch is very friendly. We enjoy socials such as mini-bus trips and weekends away around the country, visiting breweries and pubs of great character, meeting all sorts of people with many an amusing tale to tell - mad brewers and the like, providing great tales of their latest concoctions.

I have to admit that before meeting Kev, I hadn't actually tried beer before, always been a Rum and Coke girl, but not anymore, no more heavy heads the next morning! A total convert now, we do so enjoy hunting through the Good Beer Guide to unearth real gems around the country, from far and wide, and we'll be compiling our own "favourites" list one day I'm sure, until then... on with the sampling!!!

Pene Shaw



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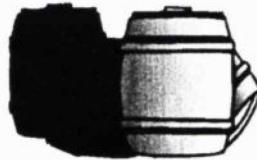
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"Abba beer at Waterloo" ...

Well, in Waterloo Road, to be exact. Did you know there is a brewery in Birmingham just over the Solihull border? Situated in Yardley, not far from the cemetery, one has to say that time spent at the Beowulf Brewery is no dead loss. Yes, if you thought British Brewing was in a grave situation, think again....

The brewery was founded* in 1997 by Phil Bennett. It is well-established throughout central England, supplying, on a regular basis, The Black Eagle in Hockley, The Old Joint Stock in Birmingham City Centre and the award winning Anchor in Digbeth. In fact, close on 200 outlets serve Beowulf beers, from Scotland to Southern England, usually as a 'guest ale'. Phil makes regular trips to The Black Country, Worcestershire, Greater Manchester, Sheffield and South Yorkshire and Shropshire.

Approximately 1500 gallons or 12,000 pints of Beowulf beers are produced each year, currently all in barrels, although Phil is looking at the possibility of introducing bottled beers to the range.

And what a range, and what names! When Phil was looking for a name for the brewery he wanted something that would convey the traditional nature of his beers, hence Beowulf, which is widely considered to be the most important epic poem in the English language, telling the feats of courage of the hero Beowulf. So the beers have names such as Dragon Smoke Stout, Quest and my own favourite, Glutlusty. In fact, there are currently at least 10 listed beers in the Beowulf portfolio, including a cask-conditioned lager, Wergild.

Having tried Phil's beer I can honestly recommend that you seek it out in the pubs mentioned above or in any others further afield where you see Beowulf's fine ales. And of course you could try at local beer festivals, like at the forthcoming Solihull Beer Festival.....

*The Beowulf Brewery was founded by Phil Bennett, and can be found by you by looking at the website www.beowulf.co.uk, or by contacting Phil directly at cheers@beowulf.co.uk or on 0121 706 4116.



Solihull CAMRA members viewing Phil's brewing equipment and doing what comes naturally... drinking real ale

in brief....

Colebrook does a Nags Head...

One of our members recently went to the Colebrook during their real ale month. Looking at the pump clips there appeared to be a great selection on, but when he asked about the beers, he was told that other than the mild, none were on. On questioning why the pump clips were still showing, he was advised that this was "head office policy". Bit of the Nags Head, Henley here. Comment from Ember Inns?

Durham Ox makeover...

There's been more than enough in the local press about the Durham Ox's recent refurb, so the Drinker will keep details to a minimum. Bought by ex showjumper Nick Skelton, it reopened on the 20th April. The pub beerwise serves Greene King IPA and Greene King Old Speckled Hen. Compared to the old Ox our intrepid reporter felt it could have been the Crab Mill, or maybe the Malt Shovel, or even the Orange Tree. Happily the bar has been retained. In the lounge, the bar has been moved back a couple of feet, with a large restaurant on the side, extending beyond where the toilets used to be. Sad to say that the Durham Ox sign is no more, always a talking point for those visiting the pub for the first time... so much for tradition, then again you've only got to look at the Orange Tree, Crab Mill and Malt Shovel to see how easily tradition can be destroyed

Beer Festivals...

Lot going on over the next couple of months... Derby, from July 10-14 at the Assembly Rooms, 110+ beers; Great British Beer Festival of course, at Olympia, London, 300+ beers, between August 6-10. Worcester, at The Racecourse, August 15-17, 150 beers. Finally Peterborough, Embankment, Bishops Road August 20-25, 300+ beers



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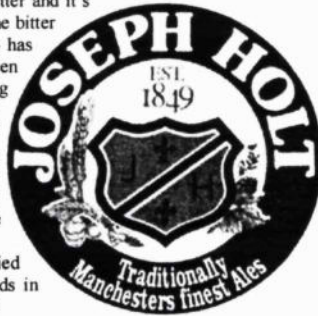
SUMMER IS HERE, ENJOY OUR GARDEN OR THE COMFORTABLE
BAR AND LOUNGE, SUPPING OUR GOOD BEER!

Solihull CAMRA weekend + away part 3...

And so to the final part of this extravaganza long weekend away that Solihull CAMRA undertook last October. Saturday morning started with a visit to Holt's Brewery, which for many years didn't do brewery tours. It was in the early 1980's that I first tasted the delights of Holt's Bitter, some would say then, an astringent bitter and it's counterpart Mild which was to say the least, nutty. It seems to me now, that the bitter has lost some of its bitterness. Anyway our tour guide was Nick Massey who has worked at the brewery for many years in different guises. Holt's have been investing heavily in the brewery in recent years with computer controlled brewing which might explain why Holt's Bitter has lost some of it's distinctive flavour. Indeed we were led to believe that Holt's were undertaking a major upgrade of the brewery and that some of its annual profits will be ploughed into something new for the brewery each year. However, Holt's is a popular beer and one of the very few breweries sending out their beer in Hogsheads [56 gallons]. The tour finished with the obligatory visit to the brewery tap where Holt's beers were sampled to the full.

The party split up then for time to take in other pubs in Manchester. Having tried most of them before I decided to reacquaint myself with the Hare and Hounds in Shudehill. On CAMRA's Inventory of Unspoiled Pubs it's a superb Grade 2 listed building with a tiled interior. The beer, not so spectacular, Holt's Bitter and Tetley. The Holt's won. Everyone then met up at the Smithfield where a variety of guest beers were on offer.

Having made our way back to Rochdale we were soon off on the coach for our evening outing. Our first port of call was the Howcroft in Bolton. Another pub on CAMRA's Inventory of unspoiled pubs, it's tucked into a new housing estate. It was seething with members of the local rugby team and on handpump was Bank Top Golden Brown, Tetley Dark Mild, Tetley Bitter, Tim Taylor Landlord and a Wye Valley beer which escapes my memory. The pub itself is multi roomed with a modern conservatory built on. From there we moved onto Darwin and the Black Horse, where the local CAMRA branch laid on a spread for us whilst we supped Bank Top Flat Cap, Holt's Bitter, Eastwood Bargee from Barge and Barrel and Boat's Man in the Boat. The pub is comfortable and traditional, we were certainly sad to leave, however, onto the Picks Brewery tap



An old style Holts Beer mat

at the Red Lion, Green Howarth, Accrington. This was the only pub where some of the beer was not quite up to scratch. The breweries Moorgate Mild, Pale Ale, Bedlam Bitter, Porter and Lions Pride were on offer. However the Porter seemed to have a problem. And so to our last pub of the trip The Griffin Inn, Haslington, home of the Porter Brewery and what a finish for the night! Perched on a hill and not easy to find the pub has superb views supplemented by the full Porter range. We could easily have spent the whole evening here. I tried the Sunshine a 1050 hoppy beer, which was magic. A small taster of the stout 1055 was also brilliant and others in the party who tried the other Porter beers all vouched for their superb flavour. This is a pub which must surely figure on every real ale drinkers itinerary if in the area. The night went to soon and a mini bus load of CAMRA members duly boarded the bus homeward bound to Rochdale, where tonight, there were no late drinking. The bar staff having coped with us the previous night and wanted some shut eye shut up shop not long after our return. However, I doubt if many could have continued into the early hours of the morning, except Matt of course, oh and maybe Kev, then Steve would have joined them and Ken would be game followed by the two Bob's.....

So Sunday arrives, the homeward trip. Steve Wood and I decided to pop into Jodrell Bank on our way home, somewhere we both wanted to visit and surprisingly convenient for a visit to the George Hotel, Eccleshall, home of Slater's Eccleshall Brewery. A bite to eat and some of their wonderful hoppy beers finished the weekend off nicely. It was nice to get back home to Solihull to the family, shame about the beer around here. We certainly had been spoiled this weekend. This years trip is to Edinburgh, surely it cannot surpass this weekend. Kev's organisation and choice of pubs and breweries was all we could hope for... but knowing Kev Edinburgh will be different but just as good. Thanks Kev, from all of us.

Steve Dyson

Ember Inns Best of British Cask Ales flop...



The second of Ember Inns Best of British Cask Ales promotion has proved a damp squid for those who enjoy beers from the micro's. Sponsored by Tetley the range of beers was as unimaginative as Tetley is itself. Bass, Marston's Pedigree [the nations guest beer], Adnams, Bateman's Greene King, Charles Wells, Everard's, Theakston's and so the list of unimaginative beers goes on. Presumably Ember Inns got them on the cheap. Elsewhere in this Drinker is a comment about Ember pubs advertising beers that were not even available, the staff following company policy of displaying pump clips for beers not on tap. The shame of it is that the first Best of British Cask Ales promotion was pretty good with some beers not seen around Solihull. Many CAMRA members will feel that Ember Inns has thrown away the custom that was built up first time around by selling out to the well known and mediocre

Nick and Gwen welcome you to the new Vaults, Knowle...

The Real Ale venue in Knowle with:

- ◆ **Six handpumped beers including regulars, Ansell's Mild, Greene King IPA, Burton Ale, Tetley Bitter and two guest beers**
- ◆ **Real cider from Weston's**
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- ◆ **Occasional Beer Festivals**

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CAMRA Good Beer Guide listed since 1993



*The Vaults, St Johns Close, Knowle.
Tel: 01564 773656*

Spotlight Inn...

Blue Bell Inn, Warings Green



You are guaranteed a warm welcome if you should choose to sample the delights of the Blue Bell Cider House at Warings Green, near Earlswood.

Keith Jones, the licensee, is justifiably very proud of a pub that he has been running for the past eight years, and which, as he points out, can lay claim to being one of the very few genuine Free Houses in the Solihull area.

The pub is owned by the 'Graham Montrose Co Ltd', perhaps not well known to readers, in which Keith has a part share.

I, for one, was fascinated to hear about the Blue Bells' history particularly as I was not aware that the population of the West Midlands/

Warwickshire had any great love of cider.

The Blue Bell started mainly as a farm around 1780, but it was not until the early 19th century that its popularity took off at the time that work started on the adjacent Stratford Upon Avon Canal, and navvies, quenching their thirst after a hard days work, frequented the pub.

For many years the pub brewed its own beer and cider (as many did then), and passed through many generations of the Lucas family until being sold to Bulmers, the cider maker, in 1967, after which, it ceased to be a working farm.

Ironically it was not until Bulmers sold the pub that it became the 'Blue Bell Cider House', although as Keith is keen to stress, it still very much lives up to its name. (It is the second biggest single outlet for Bulmers Cider in the country, after the 2000 strong membership Avonmouth Social Club in Bristol).

On entering the pub I passed through a large comfortable conservatory (where children are welcome) and then had the choice of two rooms. To my left was the public bar where darts, dominoes and cribbage are played, and to my right a large lounge boasting I am pleased to say a no smoking area.

Apart from these rooms Keith also told me that he has recently spent a considerable amount of money on changes to the garden including the laying a new patio and the building of a children's' play area.

Boaters will be pleased to hear that the pub is also able to offer mooring for 8 narrow boats and readers should note that it has full children's and disabled facilities.

Now to the most important part, the real ale. The pub always has at least two real ales on at one time, (soon Keith hopes to increase this to four), on my visit he offered 'Peeping Tom' from the Frankton Bagby brewery near Rugby, and Theakston's Old Peculiar. According to Keith you can expect to sample up to 6 real ales in any one week, plus of course medium and dry Bulmers Traditional Cider.

The Blue Bell offers good value food every day between 12 and 2 and 6 and 8.30 but watch out for changes here, as we hear the food is shortly to be franchised out.

Finally Keith warned me that the pub is very popular on Fridays (particularly now that the Blythe Valley Business Park is finished) and also gets very crowded on Sunday lunchtimes.

I thoroughly recommend this pub, one I have overlooked for far too long, a mistake, which I do not intend to make again!

Dave Hobbis

in brief....

Cock Horse,, Rowington Beer Festival



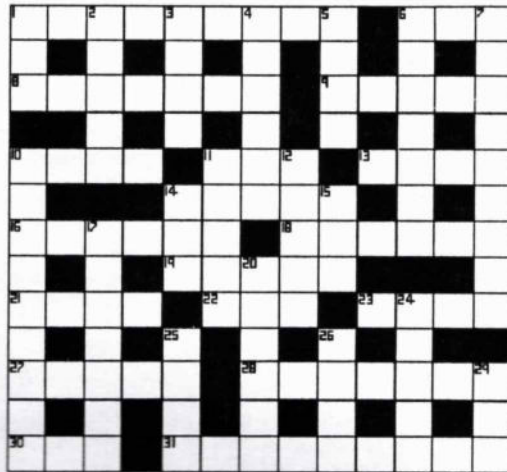
Last August the Cock Horse threw on a beer festival over the August Bank holiday and again this year landlord Peter Preston is to repeat the event. Many CAMRA members missed this one, so put the date in your diary now.

Held from Saturday 24th to Monday 26th August the beer tent will be open from 12-11, sporting 15 real ales from around the country. There will be live bands playing jazz and blues, together with a 60's night. All the beers will be a standard price and food will be available at all sessions, including a pig roast. Bar food will finish at 6pm on the Monday. The editor attended last year and imbibed outrageously and thoroughly enjoyed himself, he thinks!

Brewery closures!!!

News about the uncertain future of three breweries. McMullen's of Hertford, formed in 1827 may fall to Greene King whilst Cain's of Liverpool, on the old Higson's site is up for sale by it's Danish owners. Brakespear of Henley on Thames, where brewing dates from before 1700 is considering quitting brewing. These losses would be an unmitigated disaster for real ale. Ask your local to stock their beer as a guest if they can in an effort to send a message to these breweries that their beers are an important part of our brewing heritage and must remain independent

Prize Crossword



Crossword Clues June 2002

Across

- 1] Better the drink than the person (9)
- 6] Ban or watering hole (3)
- 8] See 28 across
- 9] Person of great control (5)
- 10] Grain, but not for proper beer (4)
- 11] Sounds like beer (3)
- 13] Hurry (4)
- 14] Buy one for someone else (5)
- 16] Benign incarceration (4,2)
- 18] Sportsman (6)
- 19] Its best when its real (5)
- 21] High voice (4)
- 22] Otic organ (3)
- 23] Drinking beer cures this (4)
- 27] Males (anag.) (5)
- 28 and 8] Latin name for hops (7,7)
- 30] Born (3)
- 31] Good for the real fire (9)

Down

- 1] Small tool (3)
- 2] Frolic (5)
- 3] Posh beer! (4)
- 4] Dog or Scottish bird (6)
- 5] Ask if its ---- (4)
- 6] Nearest brewery - in Yardley (7)
- 7] Sporting animal (9)
- 10] Important man at the pub (9)
- 11] Did he say "ale be beck"? (5)
- 12] Fashion drink but not regal (5)
- 14] Nearly credit parasite(3)
- 15] Hill in torment (3)
- 17] House or brewery (7)
- 20] Shaded (anag.) (6)
- 24] Russian prison (5)
- 25] Biblical character (4)
- 26] Girls name (4)
- 29] Drunkard (3)

First correct answer pulled out of the hat by the Drinker Editor wins a carry keg of real ale from Bernies Off Licence, Shirley. Send your completed crossword to: The Editor, Solihull Drinker, 79, Walsgrave Drive, Solihull, B92 9PP, together with your name, address and telephone number

Budget throws a life line to micro breweries...

To early to say how this will affect the small micro's, but a saving of 14p a pint is envisaged, which will allow them to compete with the big boys. Most regionals fall outside the production limits set by the government. However, this is a welcome move designed to assist our small craft brewers

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The Forest, Dorridge under its new guise had Hook Norton Bitter on a recent visit, whilst the Railway has sported Wychwood Hobbits Quest, Everard's Tiger, Greene King Abbot Ale. The Bird-in-Hand, Beadesert is still a free house, not owned by Everard's as might be suggested from the sign outside. The landlord prefers to deal with small breweries (his quote) rather than large breweries or agencies for the quality of their service. He used to deal with Banks's, but for some reason he found them uncooperative. Everard's Terra Firma is the current guest beer, but isn't selling too well, so will shortly be replaced by...Everard's Old Original. The Saracens Head, Shirley has withdrawn real ale but still has loads of handpumps, but not a pump clip in sight. The Lodge, Solihull Lodge gave our reporter on a recent visit the repartee "Sorry Sir, Bass not available today" The Clock, Bickenhill, now a 'Two for One' pub, though not much different in appearance, has only Tetley Bitter now. The Pitcher & Piano, Solihull still serves Marston's Pedigree but is now 10p cheaper than last year! (only £2.30 at the moment!). Still in Solihull the Hogshead has the unimaginative range of Boddington's Bitter, Marston's Pedigree, Hook Norton Old Hooky. The Fuller's London Pride has been replaced by Flowers Original. Current guest at time of visit was Hampshire Gold. The Boat Catherine De Barnes has had Stockport Arches Bitter and Frolic Bitter, brewer unknown. The Vaults, Knowle has had Phoenix White Monk, a cracker of a hoppy beer, whilst the Red Lion, Shirley has had Daleside Biter and Abbeydale Matins. Saddlers Arms, Solihull now reopened with Adnam's Broadside and Young's Bitter. The Brew X1 pump clip was turned round, obviously sold out

Local News and Beers around 'ere...

Solihull Beer Festival?

Fingers are crossed within the Solihull Branch of CAMRA that a beer festival will be held in central Solihull over the weekend of October 4th to 5th. Crossing the T's and dotting the I's is all that's required so watch out for more news in the next Drinker, due out at the beginning of September



Solihull times

Socials

Our long weekend away is to Edinburgh from Thursday 26th to Saturday 28th September. Brewery tours of Caledonian and Belhaven are planned with time to sample Edinburgh's pubs. On return journey a visit to Dent Brewery is on the cards.

Pub of the Year Presentation

Joint winners this year. The Boat, Catherine De Barnes will have been presented with their plaque during their Beer Festival on Monday 3rd June. The Bulls Head, Barston will be presented with their plaque on Thursday 20th June, between 8.30-9pm

Independents Day Celebrations

Planned for Saturday 6th July and celebrating CAMRA's Independents Day will be a mini coach trip around our local pubs which either sell independents beers, or are owned by independent breweries. Phone Kev for details

Beer & Baltis

Friday 28th June	Hogs Head, Station Road, Solihull
Friday 26th July	Old Joint Stock, Temple Row, Birmingham
Friday 30th August	White Swan, High Street, Henley in Arden

Branch Meetings

Monday 1st July	Olton Tavern, Lode Lane, Olton	8.30pm
Monday 5th August	Field House, Knightcote Drive, Monkspath	8.30pm
Monday 2nd September	Tom O the Wood, Finwood Road, Rowington	8.30pm

Keven Parker is the Branch Social Secretary and you can contact him for information about events during the evenings on 0121 242 5548

Brenda Duffy is the Branch Secretary on 01564 200 431

Any complaints about short measure? Contact Solihull Trading Standards on 0121 704 6844.

The Solihull Drinker is the newsletter of the Solihull & District Branch of CAMRA, the Campaign of Real Ale. The views expressed are those of the individual contributor and are not necessarily the views of the Solihull Branch, or the Campaign for Real Ale Ltd., or at least of the Editor.

All contributions, comments and enquiries should be sent to:

The Editor, Solihull Drinker, c/o 79, Walsgrave Drive, Solihull B92 9PP
or e-mail steve_dy@yahoo.com

For advertising contact Dave Hobbis on 0121 706 0162 who can offer very competitive rates!

The Editor reserves the right to amend or shorten any contributions in the Solihull Drinker, but will always honour the spirit of the contribution.

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The deadline for advertising or contributions will therefore be August 24th, 2002