

Solihull

Issue No 72
Summer 2015



Drinker

Free
Please take one

The Fieldhouse wins Solihull CAMRA Pub of the Year 2015

There was a great turnout of CAMRA members on 29th April to mark the occasion of the Fieldhouse at Monkspath winning Solihull CAMRA's Pub of the Year award for 2015.

This Ember Inn has won the prestigious title before, back in 2007, when it pipped other contenders to the award.

This year the pub fought off considerably more opposition after a record number of pubs were nominated by Solihull CAMRA members.

The award is based on a variety of criteria, such as atmosphere, level of service, community focus, and of course, the quality and range of the real ales on offer.

John Maguire, general manager of the Fieldhouse said "To win this Pub of the Year award is amazing. I am very proud that the pub has been recognised in this way and it's a reflection of my brilliant team who all contribute towards making the pub stand out from the rest. We pride ourselves on



Left to right: Fieldhouse general manager John Maguire, barmen Simeon Fellows, Josh Wilcox and Toby Thomas, and Solihull CAMRA branch chairman Carl Wright.

being a genuine local and serving up great food and excellent hand-crafted ales."

Chairman Carl Wright commented "This is an excellent achievement for the Fieldhouse, and a local Ember Inn pub has won the award two years running, which is testament to the brand's real ale credentials." Carl went on to add: "The Fieldhouse aims to please its customers at all times, and this has not gone unnoticed by its supporters who voted it this year's award winner."

THE BULL'S HEAD



Barston Lane, Barston Tel: 01675 442830

**Opening hours: Mon—Thurs: 11am—2.30pm & 5.00pm—11pm
Friday, Saturday and Sunday: 11.00am—11.00pm.**

*Brad, Joy & the team welcome you to their award-winning
15th century village inn (6-times winner of Solihull CAMRA's
Pub of the Year award)*

Listed in the CAMRA Good Beer Guide for over 25 years

Cask Marque accredited—3 real ales on at all times

**Home-cooked meals available lunchtimes and evenings Mondays to
Saturdays in the comfortable pub bars or separate intimate restaurant
(Sundays: Lunch only: available from 12 noon to 3pm)**

TELEPHONE RESERVATIONS WELCOME

G.K. Chesterton said "Let a man walk ten miles steadily on a hot summer's day along a dusty English road, and he will soon discover why beer was invented". However you arrived, once you are here you will enjoy and appreciate our wonderful real ales, and should you feel a little peckish then our seasonal food awaits, as does the beer garden for your company. Enjoy!!



www.TheBullsHeadBarston.co.uk

Beers Around Here—Beers reported around Solihull over the last Quarter

Hogshead, Solihull: Wychwood Hobgoblin Gold, Thwaites' Wainwright, Wadworth 6X, + 3 Blue Peter craft beers.

Fieldhouse, Monkspath: Brakspear Bitter, Purity UBU & Mad Goose.

Woodmans Rest, Solihull: Everards Sunchaser and Bombardier Glorious English.

Lady Lane Wharf: Slaters Golden, Everards Tightened, Gloucester Gold & Cascade; Sadlers Thin Ice, Worcester Sorcerer, Boris Citro, Red IPA & Hop Bomb; Wentworth Best in Show, Best Bar None & APA, Fixed Wheel Chain Reaction, Wychwood Hobgoblin and Wye Valley HPA; Box Steam's Piston Broke and Dorset Brewing Co's What A Flanker.

Knowle & Dorridge Cricket Club: Thwaites' Lancaster Bomber, Wadworth Horizon, Bluestone Brewing Co's Rockhopper, Blackwater Brewery's Torque,

Saddlers Arms, Solihull: Silhill Gold Star, Backyard Brewery IPA & Blonde; White Swan, Solihull: Purity UBU and Slater's Top Totty; Red Lion, Knowle: Conwy Beachcomber Blonde, Andwell Five Little Fishes and Purity Mad Goose;

Greswolde Arms, Knowle: Backyard Brewery Blonde;

The Crown, Claverdon: M&B Brew XI and Sharp's Doom Bar.

Lastly, at the Assembly Rooms' March beer festival: Banks's Archer, Batemans Lincolnshire Red, Bodebrown Wee Heavy, Devil's Backbone Spider Bite, Robinsons Mojo, Bath Ales Cobblestone, Robsons Durban Pale Ale, Lighthouse Shipwreck IPA, Adnams Jester, Wadworth Ye Ole Admiral, Mountain Goat Hightail Ale,

Townshend's JCIPA, Shepherd Neame Boadicea, Caledonian Merman, Daleside New Dawn, Barley Brown's ESA, Morland The Tanner's Jack, Brains A Pocket Full of Rye, Titanic Wit Stout, Hook Norton Inspired, O'Dwyer's Irish Stout, Elgood's Spring Challenge, Fort English Style IPA, Golden Road California Breakfast Ale and Hydes' Paddock Wood.

Should you taste any good and/or unusual beers at local pubs or beer festivals, do send details for the next issue to editor@solihullcamra.org.uk



**CAMPAIGN
FOR
REAL ALE**

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Hail to the Ale!

- local Beer, Pub, Club & Brewery news

The Crown, Claverdon

The Crown at Claverdon has reopened after a new manager took over, reportedly moving from the managership of the Oak at Hockley Heath.

The Station Café Bar, Dorridge

The Station Café Bar reopened in mid-April after a consortium took it over. It still has real ales including beers from local Silhill Brewery: mostly recently Silhill's Gold Star.

The Hogshead, Solihull

The Hogshead closed for 2 weeks in May for refurbishment, reopening on Friday 22nd May as the Flute & Flagon.

The Coach House, Solihull

The Coach House also closed for refurbishment in April and reopened as the Ebb & Flow Café Bar.

The Winged Spur, Ullenhall

The Winged Spur has reopened with a new manager after a period of closure. It was reported that Sharp's Doom Bar and Purity Pure Gold would be on the hand pumps shortly after the reopening.

The Saddlers Arms, Solihull

The Saddlers Arms closed for refurbishment; prior to this it wound down its real ales until after the refurb finished as new taps were being fitted.

The Saxon Inn, Cheswick Green

The Saxon Inn is under temporary management after the previous landlord left. A director from Enterprise Inns, the PubCo owner, visited recently and spoke to a Solihull CAMRA member about their views on the pub. It is hoped that it will serve more real ales and be more local-friendly in the future.

White Swan, Solihull

Silhill Brewery were invited to brew an exclusive beer for the White Swan, to be called Swan Star. There were 2 Silhill beers taking part in the challenge: one brewed with Citra hops and one with black treacle. Visitors voted for their favourite and with 51 votes to 39, the Citrus Swan Star won. It is now the pub's resident ale and will be on in future as much as possible, priced at £1.99.

Blue Bell Cider House, Warings Green

The Blue Bell held a barbeque with live music on Easter Monday. A retro 60's band accompanied drinkers, and on offer were two of the pub's own Blue Bell Brewhouse real ales, plus another couple of casks and real cider.

The Boat Inn, Catherine-de-Barnes

The Boat closed for refurbishment and reopened in mid-April. The internal structure remains the same but the decor is brighter and there

is new furniture and seating. Beers on at the time of visiting were Otter Amber, Wadworth 6X and Wells Bombardier. The menu has been revamped with new dishes including Chicken Makhani Tiffin, created for the pub with the help of celebrity chef Cyrus Todiwala OBE.

White Lion, Hampton-in-Arden

Banks' Sunbeam has been replaced with Castle Rock Harvest Gold.

Lady Lane Wharf, Earlswood

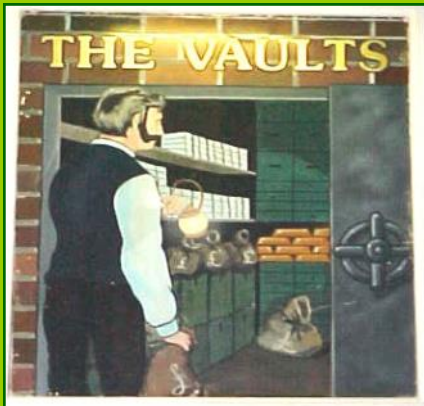
This summer's beer festival at the LLW will take place from Saturday 20th to Monday 21st June. There

will be plenty of beer and ciders, live music on all 3 days and a special food menu. More details will follow on this branch's website and Facebook page in the near future.

Knowle & Dorridge Cricket Club, Dorridge

The Club will be hosting a beer festival from the 4th - 6th September. There will be a band on the evening of Sat 5th September. Food will be purchasable during all sessions. The Club hope to put on 10-12 ales and 2 ciders, plus 3 ales will be available from the bar. More details of times, prices and beers available soon.

Nick, Gwen and staff welcome you to the Real Ale venue in Knowle



*Listed in the
CAMRA Good
Beer Guide since
1993*

**Solihull CAMRA Pub of
the Year 2013
(& 7 times between
1992-2008)**

***NEWS: Many thanks to all who helped
raise over £8,000 for 6 cancer chari-***

Wi-Fi now available for individuals
or meetings: ask at the bar for details.

***NEW: Cocktail nights from
6.30pm Fridays & Saturdays***



**Food available lunchtimes from
Monday - Saturday, 12.00-2.00pm**

6 hand-pumped beers including Tetley Gold, Sharp's Doombar, Adnams Lighthouse and St Austell Tribute + 2 ever-changing guests, and currently: Rattler's Cornish Cyder.

The Vaults, St John's Close, Knowle Tel: 01564 773656

***Opening hours: Mon-Thurs 12.00-2.30pm and 5.00-11.30pm;
Fri & Sat: 12.00-11.30pm; Sun 12.00-11.00pm.***

Dates For Your Diary

Branch Meetings

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

Monday 6th July	Lady Lane Wharf, Earlswood
Monday 3rd August	The Boat, Catherine-de-Barnes (TBC)
Monday 7th September	The Winged Spur, Ullenhall

Committee Meetings

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

Monday ??th July	The Navigation, Lapworth
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Socials

Saturday 27th June	Hook Norton Brewery & Charlbury BF Trip
Saturday 18th July	Campaigning Trip incl. visit to Silhill Brewery
Saturday 8th August	Worcester Beer Festival (10.54am train direct to Worcester from Solihull station)

For more details and contacts for the above, please call Secretary Allan Duffy on 01564 200 431 or visit our website: www.solihullcamra.org.uk

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

Midlands Area Beer Festivals

Thurs 11th—Sat 13th June: 40th Wolverhampton Beer Fest, Wulfrun Hall, WV1 1RQ. 75 real ales + ciders/perries + foreign bottled beers. Open: Thurs 5-11pm,; Fri & Sat 12 noon—11pm. Entry: Thurs £3; Fri £2 12 noon—5pm, £5 5-11pm; Sat Fee all day. CAMRA member £1 extra beer tokens except Sat. Further info at www.wolverhamptoncamra.org.uk/festival

Fri 12th—Sat 13th June: Stratford-upon-Avon 9th Beer & Cider Fest, Racecourse, Luddington Rd. Free minibus via rail stn. 70+ real ales, 30+ ciders/perries. Open: Fri 12 noon—11pm; Sat 11-11pm. Entry £10 inc. beer tokens. CAMRA membs with valid m. card get free pint after entry. www.stratfordbeerfestival.org.uk

Fri 19—Mon 21st June: Lady Lane Wharf Beer Festival, Lady Lane, Earlswood—10+ beers and ciders, live music all 3 days, special food menu. Free entry.

Thurs 26th—Sat 27th June: 13th Bromsgrove Beer & Cider Fest, Bromsgrove Rugby Football Club. Up to 120 real ales + ciders/perries. Open: Thurs 6-11pm (CAMRA membs only); Fri 12 noon—11pm; Sat 11am—9pm. Entry: £3.00 (CAMRA membs £1) + £2 refundable glass. More details: www.bromsgrovbeerfestival.org.uk

Wed 8th—Sun 12th July: Derby Summer Beer Festival, Market Place, Derby. 200+ real ales+ cider/continental/mead. Open: Wed. 6.30-11pm; Thurs—Sat 11-11pm; Sun 12 noon—2pm. Entry: see website for details (CAMRA membs free all sessions with valid memb card). Further info at: www.derbycamra.org.uk/summer-beer-festival

Fri 4th—Sun 6th September: Knowle & Dorridge Cricket Club Beer Festival, 10+ beers + 2 ciders, + 3 ales at the bar. Food purchasable all sessions. Sat eve band. More information available soon—see Club website for further details: www.knowleanddorridgecc.co.uk

THE WHITE LION

High Street, Hampton in Arden, Solihull B92 0AA

Tel: 01675 442833 www.thewhitelioninn.com

Mon—Wed: 12.00—11.00pm; Thurs—Sat: 12.00-12.00

Sunday 12.00—10.30pm



Bars **Six real ales on at all times**

(currently Brew XI, Sharps Doom Bar, Castle Rock Harvest Pale, Banks' Mild, Wye Valley Butty Bach and Hobson's Best)

Restaurant A la Carte menu; Sunday roasts from £9.50

Accommodation All en-suite; 2 miles from the NEC, Birmingham airport and Birmingham International station

A proper pub with a bit of je ne sais quoi!

The Wharf Tavern
2390 Stratford Road
Hockley Heath
B94 6QT
Tel: 01564 782075



Great beer garden
Quiz Night: Thursdays
@ 8pm
Best Live Music—last
Friday of every month

6 frequently changing cask taps
Wide range of World & Craft Beers
10% discount for CAMRA members
For updates & more information go to
www.facebook.com/wharftavern

Opening Hours:
Mondays—Sundays
12 noon—12 midnight
Food Service:

CAMRA Branch Clothing

10 years ago we ordered a quantity of CAMRA polo shirts and sweatshirts for the branch. Since then, a considerable number of people have become branch members and have asked about them; so I am thinking of putting in another order so that people who have joined since 2005 can take the opportunity to buy them.

The two garments bear the woven logo on the chest—you may have seen people wearing these at branch meetings and socials, and they have proved useful for at beer festivals—both our own and other people's—to publicise our branch (see: front cover of Carl wearing his at a recent presentation for illustration).

Details:

Items available in black only.

Sizes: Small, Medium, Large, Extra-large (XL) and Extra-extra-large (XXL).

Cost will be £11.94 incl. VAT for a polo shirt and £19.20 incl. VAT for a sweatshirt.

If you are a Solihull branch member and wish to place an order, then please email editor@solihullcamra.org.uk by **Friday 27th June**.

If there is sufficient interest I will collate a group order and send it off. Please note that purchase is only open to Solihull CAMRA members, and payment in full by cheque or cash will be required at the time you place your order.

If there are any queries, please do not hesitate to contact me.

Julia Wright



May Social: Wollaston & Stourbridge Crawl

A select group of us (myself, Ian Hunter, Bob Bell and Steve Evans) ventured to Stourbridge at the beginning of May, via train to Stourbridge Junction then shuttle to Stourbridge Town. The shuttle has to be seen to be believed; imagine something not much bigger than a minibus, but on rails. A ten-minute taxi-ride later and we arrived at our first stop – the Foresters Arms, Wollaston. My pint of Ludlow Gold was a very nice start to the day, while Steve, having asked for halves of two different beers, almost got his two halves in the same glass!

We had lunch at the Plough just down the road. This had the option of 3 x 1/3's, which Ian and I went for: Wollaston Wobble, Monty Python Holy Ail and Hobsons Town Crier went down nicely.

On a whim we called in at the Gate Hangs Well: despite dating back to the 1830s the interior was fairly uninteresting. Perhaps they aren't used to people ordering halves, but here Ian did indeed end up with two different beers in one glass; take it from us, the combination of Holdens Golden Glow and Wye Valley HPA isn't worth trying!

The Unicorn, a typical Bathams pub, was a no-nonsense, no-frills boozier serving decent beer at excellent prices. By contrast the next pub, Graham's Place, was luxurious: we reclined on a large L-shaped sofa admiring the clean, modern décor. This pub, with its own microbrewery, is the current Stourbridge and Halesowen CAMRA Pub of the Year, and my pint of GPA Coriander was

rather tasty. We'd made another unscheduled stop at Langs' butcher's on the way to Graham's Place, enticed by a window claiming 'award winning pork pies', including one with a layer of black pudding and cheese; my 'regular' pie was utterly delicious.

Our penultimate stop was the Royal Exchange, in Stourbridge town centre – another Bathams pub and another classic boozier. My pint of Bathams Mild, coming from the bottom of the barrel, was a bit tired, whereas Steve got the first from a new barrel, which was in excellent condition. The final stop on our crawl was the Craddock's brewery tap, the Duke William, and a pint of Honey Ewe ended the day nicely. Well... when we got back to Stourbridge Junction, the timetable meant we had to change trains at Snow Hill. Clearly it would have been just wrong to miss the opportunity to pay a visit to the Old Contemptibles, which is only 100 yards from the station.

So in conclusion: a successful visit to Stourbridge and Wollaston: all the walking was downhill on the way back to town, and of the seven pubs there was only one we'd probably omit on another visit. Two pubs with their own breweries, two Bathams pubs, four GBG pubs including a Pub of the Year, all not much

over an hour from Solihull. Not to mention those excellent pork pies, and the impromptu stop at the Old Contemptibles.

Martin Buck



The beers on offer at the Plough



Ian holds a tray of third-pints

Spotlight Inn:



The Railway Inn, Dorrige

The Watson family have good reason to celebrate: the Railway Inn at Dorrige has been run continuously by them for one hundred years this autumn.

The history of the Watsons in this area goes back a long way. They came to Warwickshire back in 1886, when William Watson—present Railway landlord Philip (Joe) Watson's great-grandfather) emigrated from Cumberland to take a tenancy at Church Hill Farm, Lighthorne. Corn prices had fallen and farmers were flocking to work in the factories during the Industrial Revolution, so people from elsewhere in the country were encouraged by the land-owners to move to manage their farms.

Farming was still the family's occupation at the turn of the century, and Thomas Watson, William's son, was working on the family farm, Home Farm (part of the Hatton Estate and now Hatton Country World). Thomas saw military service at the start of the 1st World War, but was discharged as unfit in 1914, suffering from what would now be called organophosphate poisoning, from dipping the sheep. He was advised by his doctor to give up farming and become a publican instead. In 1915 Thomas married Fanny Whitehead, the

daughter of the landlord of the Hatton Arms (also part of the Hatton estate), and in the September of that year they moved to the Railway Inn at Dorrige. Children Joan, Thomas William and Eric were born over the next 3 years

Thomas married again when Fanny died, and he and second wife Adeline continued to run the pub. In the meantime, Eric Watson married Nellie (Babe) Tallis from Windmill farm, Packwood and Wendy and Joe were born in 1947 and 1948.

The pub passed to the custodianship of Eric Watson when Thomas and Adeline both died in 1959, and Eric and Babe ran it until Eric died in 1978, when Joe and wife Janet, together with children David and Becky, moved back into the pub to assist Babe.

Long statistics certainly run in the family—present landlord Joe took over the licence in 1982, and has now been in situ for 33 years; and previous tenant Babe, his mother, died in 2012, aged 88, after 53 years at the Railway.

The pub has been owned over the years by Butlers, who became Mitchells & Butlers, then Bass Charrington, who became Bass, and is currently owned by Punch Taverns. Structurally it saw little change over the years until Joe's



Home-cooked food served daily.

Food service times:

Monday 12-2.00pm and 5.30-8.00pm

Tuesday-Thursday 12-2.00pm and 5.30-9.00pm

Friday-Saturday 12-2.00pm and 5.30-9.30pm



6 Real Ales on hand pump: 3 regulars + 3 ever-changing guests

www.railwaydorridge.com

tenancy, when the interior was modernised and a new corridor was built to link the toilet block with the main building. Since then, Joe has concentrated on increasing the food side of the business while maintaining the pub as a pleasant, traditional, family-run hostelry.

Many customers are longstanding friends and three generations of visitors can be expected on any one day. This makes the pub a great place for a family visit, and the beer garden with its children's' play

The Railway Inn

Grange Road, Dorridge

Tel. 01564 773531

Opening Hours:

Mon—Fri: 11.00—3.00pm 4.30—11.00pm

Saturday: 11.00—11.00pm



Secluded, peaceful beer garden & children's play

The 2015 Centenary Celebrations continue and so do the monthly special offers!

Cider Month: Special offers on all ciders throughout July

Cider Festival: 31st July & 1st & 2nd August—see website for more details

area is well used in good weather.

The Watsons are proud of the range of real ales available, and their centenary has given them the perfect opportunity to showcase some excellent beers combined with tempting special offers.

If your idea of heaven is a traditional, unspoilt local with a wide range of well-kept beers, great food and a welcoming atmosphere then look no further than the Railway at Dorridge—the Watson family will give you a hearty welcome.

A Hidden Treasure in Earlswood

LADY LANE WHARF

The Real Ale Bar and Eating House



Excellent quality hot and cold food served all day
Live Bands / Entertainment every Saturday night
New: Cask Ale Club— exclusive to CAMRA members

"We may not be the biggest or the most fashionable drinking venue but we certainly know how to serve real ale and quality food. Over and above our 'resident' Wye Valley HPA, we offer 3 other casks which are constantly changing. Our Cellar Manager, Mr Neil Ford (a CAMRA member himself), strives to endure that we offer not only a wide range of tastes and flavours but also that every beer we serve is second to none in quality and presentation."

◆ Winner of Solihull CAMRA's Most Improved Pub / Club award 2014 ◆

Lady Lane Wharf
Lady Lane, Earlswood,
Solihull B94 6AH

T: 01564 703 821 or 01564 702 552

E: granthyland@hotmail.co.uk

 Lady Lane Wharf

www.ladylanewharf.co.uk

Opening hours:

Monday — Saturday:
11.00am — 11.00pm

Sunday: 11.00pm — 10.30pm

Food served: 9.30am — 9.00pm

Find us: From the crossroads by Earlswood Post Office turn NE onto Valley Road and continue for roughly 650 metres / half a mile then turn right onto Lady Lane, turning right into the pub car park just before the canal.

What 'Beer' to Drink if you can't drink Beer?

You may well enjoy visiting pubs, but for one reason or another may not be able to drink beer. So if you fancy one but can't have one, what are your options? Many pubs and clubs now stock non-alcoholic (up to 1% ABV) bottled beers, so here's a quick guide I've tried over the past few years. Please bear in mind that many of these do not taste anything like real beer, so if that's what you're expecting then you may well be disappointed! But if you want a substitute beer that's (a) drinkable, and (b) hopefully enjoyable, then do approach these optimistically.

The best non-alcoholic beers seem to be those that have been brewed as normal, but then have had the alcohol removed. The sweeter ones may not suit everyone's metabolism so I have also included the ABV and approximate sugar/glucose content in grams* per bottle for diabetics like me. The marks out of 5 are mine—other people may have their own views and ratings.

Becks Blue Alcohol Free: (0.0%/3.2g) Taste is fairly bland—watered-down and beery with a slight aftertaste, but a tolerable substitute for beer. (2/5)

Bavaria Premium Non-Alcoholic Malt (0.0%/3.1g): Smells like beer, golden/amber-coloured, plenty of bubbles, has a good beer flavour. 3.5/5

Bavaria Non-Alcoholic Wit Beer (0.0%/3.8g): Yeasty smell and colour, refreshing, slightly cloudy, not too sweet. Looks, smells and tastes remarkably like a wheat beer. (4/5)

Bitburger Drive: (0.05%/1g) Clear, pale gold colour with lots of bubbles, like a watered-down pale ale. Reasonably pleasant. (3/5)

Bernard Free Amber Beer: (0.5%/4g per 100ml) This is the best non-alcoholic beer I've tried: a semi-dark amber colour, bursting with flavour, a sweet caramel aroma with a pleasant mildly-bitter nutty taste. Very happy with this—extremely moreish! (5/5)



Cobra Alcohol Free (0.0%, 0g): Dark sandy colour, slight head, thin and a little bitter. Drinkable but disappointingly unlike the alcoholic version. (2/5)

Warsteiner Alcohol Free: (0.0/1g) Clear, pale golden with a frothy head, with a slightly bitter feel and with a strong aftertaste. 2.5/5

Erdinger Weissbrau Alkoholfrei (0.5%/3.6g per 100ml) Once poured, a cloudy beer with citrus notes and a smooth wheaty beer taste. Brewed in accordance with the Bavarian Purity Law of 1516. 4.0/5



These are just a few of the non- or low-alcoholic beers available—you will be able to find other in off-licences and supermarkets.

Happy non-alcoholic drinking!

Julia Wright

*** 4.2 g of sugar = 1 average teaspoon**

South Atlantic Booze Cruise

Part 1: Patriotic Port Stanley

The title is a bit tongue in cheek, for drinking was actually a very minor part of my recent three-week trip to the Antarctic Peninsula on the M/V Ushuaia.

Along with 84 other passengers I was there on a 'Voyage to Remember' not just our own pleasurable recollections but also the 27 British scientists and other staff employed by the British Antarctic Survey who died in the course of their time 'South' and never returned to the UK.



The Globe Tavern

One of the main objects of the trip was to be in the Falklands for the unveiling and dedication of the southern part of the Antarctic Monument in Stanley (see www.antarctic-monument.org for more info or 'South 2015' on Facebook for photos & a blog). We spent an action-packed day there which included a tea & scones reception at Dockyard Point, Government House hosted by Her Majesty's representative, Governor Colin Roberts, who showed us round his 'home'; the unveiling ceremony at Dockyard Point, and another reception at the Historic Dockyard Museum. I

also managed to squeeze in a tour of the 1982 battlefields, a look around the town and a quick stop at three of the towns six drinking establishments.



Deano's Bar

The Globe Tavern had no real ales on draught so I headed uptown and stumbled on Deano's Bar where the situation was similar. However, Deano was a friendly guy from South Africa so I settled for a can of 5% Castle Lager (1859 recipe) as I was getting parched!



The Victory Bar

Winner: Solihull CAMRA Pub of the Year award 2015



THE FIELDHOUSE

10 Knightcote Drive,
Solihull B91 3JU
Tel: 0121 703 9209



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



Opening Hours:

Mon—Sat: 11.30am —12 midnight
Sun: 11.30am —11.30pm

Hot & cold meals served Monday to Sunday all day till 10.00pm

Special Offers:

TUES: Burger Night
THURS: Steak Night
—see pub website for details

Weekly quiz:
Sundays &
Tuesdays,
9.00pm start

5 Real Ales on at all times including 3 regularly changing guests. All Cask Ales are £2.49 a pint on Mondays CAMRA members receive a 20p discount off the price of any pint of Cask Ale on other nights.

Later on in the day I hit the best pub in town, and possibly the most patriotic in the world. The Victory Bar looked nothing from the outside, but inside housed a microbrewery and enough Union Jacks to deck out a liner.



Left:
Beer sits side by side with a bottle of HP sauce



The interior of the Victory Bar

Inside this quaint establishment, supping a pint of the Falkland Beer Works' natural blonde ale Rock Hopper (4.2%) at an old Taito Space Invaders table, suddenly I could have been back in Birmingham on Jubilee Day, not 6,000 miles away in the other hemisphere.

John Edwards

Article continues in the September issue of the Drinker

ADRIAN AND THE COMMITTEE WARMLY WELCOME YOU TO

The Rowington Club



Solihull & District CAMRA's Club of the Year 2014

Rowington Green, Rowington, Warwickshire CV35 7DB

Telephone: 01564 782087

Three regularly changing real ales always on

Featured in CAMRA's Good Beer Guide

Normal opening hours:

Mon-Fri: 2.00 – 11pm;

**Sat-Sun/Bank Hols:
12 noon – 11pm**

Full membership: £20.00 p.a.

**Single visits for guests: £1.00
(free to card-carrying
CAMRA members)**

Large car park

Games available (snooker, pool, darts & dominoes)

DON'T MISS THIS YEAR'S SUMMER BEER FESTIVAL!!

Fri 28th (starts PM) and all day Sat 29th, Sun 30th and Mon 31st August

Bands on throughout, including A Capella-style

Food

More Beers than Ever!!

**Bands on most weekends. Venue available for hire. Please ring
Adrian at the Club for further information.**

Lichfield – an “Inn-Spiring” visit

The day was set -Saturday 21st March; tickets bought (Solihull to Lichfield costing between £2.45 and £9.20 depending if you have railcard and bus pass), guide selected (Nick’s son Gavin) so we set off on our journey to Lichfield. Although it was a disappointing turn-out (three people dropped out), three of us made it.



The Malt Bar

We arrived at Lichfield city station at 11:40 am, the sun had just come out and we stood for 30 seconds to admire the city view of church spires. Culture over, we headed for our first pub just across road from the station near the Garrick theatre: The Malt Bar. This is a modern bistro bar that serves 4 real ales with Holden Golden Glow and Blackwater Torque being the top choice and both were excellent. Having met up with our guide Gavin we were then off to our first real pub.

The Whippet Inn is a micro pub in a former clothes shop with a cheery landlady and landlord serving 4 real ales and 2 ciders. Our choice here was Backyard March Hare, Sadler’s JPA and Black Rat and Red Rabbit for our cider



The Whippet Inn

drinker (sorry, had to bring him as he was the guide). The beer was washed down with some free black pudding so we had to stay for another pint! Onwards to our next port of call, The Angel Inn.

The Angel Inn is a Joules Brewery pub with good service, 6 real ales, excellent snacks and a proper pub atmosphere. Our choice here was Joules Slumbering Monk, Joules Pale Ale and Salopian Labyrinth. (NB. Joules Brewery is from Market Drayton and was originally established in 1758 with the 6th oldest beer mark in the world - a red cross).



The Angel Inn



The Horse and Jockey was the liveliest pub, with the 6 Nations Rugby on the TV. Six guest ales were on offer and our choice was Kelham Island Radar

Continued overleaf



The Horse & Jockey

Men from the Moon, Church End Goats Milk and Timothy Taylor's Landlord. Time to move on to the last pub, on the way back to the station. The Duke of York was another fine pub with 6 real ales and a very friendly landlord. Our choice was Joules Old No. 6.

It was a short trip back to the station to get home for the second half of the England match. After much deliberation we agreed that Joules Old No. 6 was the standout beer of the day. The best pub award on the day went to The Angel followed by The Whippet, The Horse and Jockey and The Duke of York. Signing off: Keith, Geoff and Nick, with thanks to Gavin, our guide for the afternoon.

Keith Whitehouse



Last stop on the crawl: The Duke of York

The Campaign for Real Ale proudly presents the 2015 **GREAT BRITISH BEER FESTIVAL**

The Great British Beer Festival offers visitors over 900 real ales, ciders, perries and international beers to explore. Tickets for the Festival are now on sale, so why not secure *your* place at Olympia London and find your perfect pint?



The Festival also hosts a fantastic range of musical entertainment, street food stalls, and classic pub games to enjoy, so very visit to the Festival will be an adventure and a chance to try something new.

And if you are a CAMRA member you qualify for special discounted ticket prices on top of the advance -booking savings available now!

With a choice of ticket type, come to one session between 11th and 15th August, or come to them all— whichever you choose, you won't be disappointed!



Shed News

The Shed keeps Going!!

In the last Drinker magazine we told you The Shed was closing down for a while. Well, you can't keep a good brewery down! and due to popular demand for our vegan- and vegetarian- friendly beers we have decided to carry on. We have now had a barrel on at the Wellington in Birmingham: it went down very well and their customers want more. We also donated a barrel to the Shirley Round Table

for the recent Shirley beer festival.

We are ramping up again as fast as possible, so hopefully you will be able try some of our beer at a local pub near you very soon. Alternatively, if you want to purchase some bottle- conditioned beer direct from the microbrewery, please call us on 07910 004041.



Perry Clarke,
The Shed

Former Deputy Prime Minister buys from The Shed

Perry says: "My son took a call two days before the General Election, from the political aides of the then Deputy Prime Minister Nick Clegg enquiring about our beer. Apparently Nick likes real ale and as his election bus travels round the country he gets his aides to purchase beers from various breweries from each town they visit. We sold him 30 bottles of Warwick Bear (4% ABV) and Dark Knight (5.4% ABV) - his favourite was the Warwick Bear, as you can see from the picture.

sorrows with some of Solihull's finest bottle conditioned beer!"



NO PUMPS, NO ELECTRIC, NO FININGS...

Archers Ale



GET A TASTE OF AGINCOURT

ONLY WATER, MALT, HOPS AND YEAST.

For more information on this, or any of our beers, please contact Perry Clarke, Head Brewer at The Shed Brewery, No. 07742246455



"It did not help with his campaign but I'm sure he drowned his

QUALITY ASSURED ENGLISH PRODUCE

Market Bosworth Rail Ale Trail

This year's annual Market Bosworth CAMRA Rail Ale Festival takes place from Friday 24th to Sunday 26th July at the Goods Shed, Station Road, Market Bosworth CV13 0PF.

There will be 60 real ales on the trains and in the Goods Shed, plus Ciders, Perries, Fruit Wines and a Pimms Bar. Bars open Fri & Sat from 11am to 11pm ; Sunday 11am to 6pm.

Attractions: Dr Busker Fri & Sat evenings. 10+ full size road engines + vintage vehicles, Gavioli organ, stalls, hot & cold food + children's entertainment. Morris Dancers on Sunday afternoon. Regular steam and diesel trains between Shackerstone, Mkt. Bosworth and Shenton. Admission to site £5pp (CAMRA members free).

Free minibus to and from Hinckley (must-book). Free parking at Mkt Bosworth and Shackerstone stations. Camping & caravanning on site (£12/night).



More details available at:

www.hinckleyandbosworthcamra.org.uk and

[www.facebook.com/](https://www.facebook.com/MarketBosworthRailAleFestival?_rdr)

[MarketBosworthRailAleFestival?_rdr](https://www.facebook.com/MarketBosworthRailAleFestival?_rdr)

A Great Day out for the Whole Family!!

The Solihull Drinker is the quarterly newsletter of the Solihull & District Branch of CAMRA, the Campaign for Real Ale. Views expressed in the Drinker are not necessarily those of the Branch or of CAMRA.

Contributions, comments and enquiries should be sent to Solihull Drinker Editor, 4 Kendrick Close, Solihull B92 0QD; or via email to julia.hammonds@blueyonder.co.uk



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

THE BLUE BELL CIDER HOUSE

Warings Green Road
Hockley Heath, Warks. B94 6BP
Tel. 01564 702328



5 real ales at all times including beers brewed on site, plus 4 traditional & 3 sparkling ciders

Homemade food with a wide variety of steaks now served Mon-Sat 12.00 noon - 8.30pm. Carvery served every Sunday 1200 - 5.00pm

Live music. Large car parking area
Children & pets welcome
Large beer garden with views of the canal

Keep up to date with what's on and what's new at our website:

www.bluebellciderhouse.wix.com/blubellciderhouse

Opening hours:

Mon.-Sat: 11.30am-11.00pm

Sunday: 12.00-10.30pm



Shirley Beer Festival

The 5th Shirley Beer Festival ran last month to great acclaim, although it is in danger of becoming the victim of its own success, as more than 1400 people turned up this year in total, almost double the number last year and many more than expected this year.

The beer order is probably the most challenging aspect of running a beer festival. The casks have to rest for 3 days before being used, so it is not possible to bring additional beer in part-way through. Predicting how many people might attend is also difficult, with factors such as the time of year and the weather forecast having to be considered. Although it is always disappointing when a beer festival sells out of beer early, equally, what is not wanted is to have so much beer 'in case' that not all is drunk and goes to waste.

Lee Bennett, Shirley Beer Fest spokesman, said "It certainly was very challenging – we are already organising a



retrospective to look at lessons learnt and see where we take the festival in 2016... and we have had lots of feedback already to take on board, which we will – as long as it is constructive and not just criticism".

The 'profit' the beer festival makes is split between Shirley Round Table and Shirley Ladies Circle for them to distribute to local good causes and charities, via applications for a donation. Early indications show that the festival may have made about £8-9k, all of which will go to charity.

Shirley Beer Festival is organised by a committee made up of about 10 people from both the Round Table and the Ladies Circle. The event itself is then manned by about 20 people from both organisations but they are always looking for more volunteers, so if anyone is interested in joining, and perhaps helping at next year's festival, then email shirley@roundtable.org.uk.

Important Notice for Members of Solihull CAMRA

To encourage greater participation at our branch meetings, members of Solihull & District CAMRA should note that eligibility to vote at meetings on our branch's entries in the Good Beer Guide, and for Pub of the Year, Club of the Year and Most Improved Pub/Club of the Year, is changing.

In future, starting with next year's GBG entries vote in February 2016, members will be eligible to vote if they have attended at least THREE meetings in the 12 months before the vote. (This requirement does not extend to nominating or seconding entries.) Exemption from this rule will be at the Chairman's discretion. Meetings do not have to be consecutive to count towards the minimum of 3.

If any member has any queries on this matter, please contact Carl Wright, Chairman.

BERNIES REAL ALE OFF LICENCE

The best of its kind there is!!!

An ever-changing range of exciting draught beers from season to season—you're welcome to try before you buy.

Now stocking a variety of Craft Ales!



A choice of 200 beers during the year, available in bottles or on draught.

Party barrels to order and supplied for any occasion.

Sale or return on sealed goods.

Listed in the CAMRA Good Beer Guide for over 30 years.

Opening Hours:

Mondays to Saturdays: 11.00am to 10.00pm

Sundays & Bank Holidays: 12 noon to 6.00pm

266 Cranmore Boulevard, Shirley, Solihull B90 4PX

Tel. 0121 744 2827

Wines, aperitifs, and other alcoholic and non-alcoholic drinks are also available for all your get-togethers and parties—please come in and talk to us about your requirements and we will always be glad to help.

Now also stocking snacks and confectionery.

Choice which cannot be bettered



Membership Matters

During the recent election, many political parties offered to support our pubs and the brewing industry in their manifestos, and it will fall upon CAMRA to see that these promises are implemented.

Like everything nowadays, campaigns cost money, but by joining CAMRA your membership fee will help the above and go towards persuading whichever party is in power to support well-run community pubs, real ale brewers and the consumer rights of drinkers. Don't forget that beer duty has been cut in the last three budgets, thanks to a concerted effort by CAMRA members who wrote to their local MPs.

Membership starts from as little as £24 per year—that works out at about 46p per week. How about giving membership as a gift for Fathers Day on 21st June?

If you are sat reading this in a pub whilst enjoying a pint of real ale, just think: the pub you are in could have been helped by a local CAMRA branch to stay open, and the brew-

ery whose beer you are enjoying might also have been helped by CAMRA's support.

So what are you waiting for? Become a CAMRA member and join 170,000 other like-minded individuals with a liking for real ale and pubs by completing the membership form at the back of this magazine, or go to the CAMRA website www.camra.org.uk where there is also a comprehensive list of other benefits you will gain.

At April's branch meeting we held the last of our Meet & Greet events for new members. This has been replaced by a new system where all new members of this branch will receive a voucher for a FREE PINT in their welcome pack, redeemable in conjunction with a valid membership card upon attendance at their first Branch meeting. Yes, we'll buy your first pint!

We're really looking forward to meeting you—so join today and we'll see you soon!

Dave Mckowen
Membership Secretary

12
Hand
Pumps

JD WETHERSPOON proudly presents

The Pump House

Unit 1A, Parkgate, Stratford Road, Shirley

Opening times: Sun—Wed: 7.00am—12.00am
& Thurs—Sat: 7.00am—

Greene King Abbot & IPA all day every day; Sharp's Doom Bar, Fullers' London Pride or Adnams' Broadside guesting each day



Alcohol served from 10.00am

Food available from 7.00am to 11.00pm daily



KNOWLE
& DORRIDGE
CRICKET CLUB
ESTABLISHED 1896



Tel: 01564
774338

info@knowleand
dorrigecc.co.uk

Knowle & Dorrige Cricket Club offers a warm & comfortable environment in which to enjoy your favourite ales. 3 guest beers on every week with varieties changing all the time - we have members' favourites Salopian, Oakham and St Austell on a regular basis and the bar manager is always open to suggestions



for new ales.

The bar is open every day, featuring Sky TV with key sporting events such as Six Nations Rugby, Premiership Football and, naturally, Cricket being shown. Of course in the summer months you can just relax with your favourite ale while watching Birmingham Premier League Cricket with many past and present county players on view.

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 at any time on production of a CAMRA membership card. Social membership to

Station Road
Dorrige
B93 8ET



Opening Hours:

Mon-Thurs 5.30pm - 10.30pm
Fridays: 5.30pm - 11.00pm
Saturdays 12.00noon - 11.00pm
Sundays 12.00 noon - 10.30pm

K & D CC Membership enquiries should be made to fellow

Burton on Trent Beer Festival

Saturday 28th March dawned bright and sunny but by the time I got to Burton on Trent railway station to meet my friends it was raining! Burton Town Hall was the venue for the festival, an impressive 19th Century building with magnificent stone arches down both sides and beautifully shaped windows. The current buildings were formerly the Saint Paul's Institute and the Liberal Club and were offered to Burton Municipal Borough Council as a much-needed replacement for the original Town Hall, which dated from 1772 and was demolished in 1883 as unserviceable. The majority of the beers were to be found in the Main Hall and the remainder in the Linden Room, with the Dove Room given over to seating and various trade stalls. Being early, we took the chance for a thorough preview of the beers on offer while waiting.

At opening time we were ready to go and I selected Byatts XX Dark Mild (3.5%) as my first ale. This is a traditional mild with big malt aromas and flavours, followed by a soft lingering bitterness. I stayed with this beer type for my next sample, which was Bathams Mild, also at 3.5%, a fruity dark mild with malty sweetness and a

roast malt finish, but this seemed a 'thinner' beer, flavour-wise, compared to the Byatts Dark Mild. A change of beer style now, and for my third I chose Son of Sid Golden Shower



The Linden Room

(3.9%). Whilst it looked aptly named, it was a full bodied golden beer with a light but definite hoppiness and a balanced maltiness, a thoroughly enjoyable beer. Next I went for Skinner's Ginger Tosser (3.8%), a very pleasant amber beer, having a fruity, spicy hop aroma and a delicate ginger and orange spice flavour.

Another change in style to the heavy-weight Burton Bridge Thomas Sykes (10.0%), a strong old ale with, according to the tasting notes, a "kid in a sweetshop aroma. Rich spirited tastes, warming and dangerously drinkable" - and it was very enjoyable, but not a beer to be "necked". Next was Elgood Winter Warmer (7.5%), a rich, dark ruby winter ale with a full bitter-sweet taste, another beer to be given due respect. After a break for food, I elected to try All Saints St. Moses the Black (4.0%), a superb black mild which was malty, but bitter rather than sweet. Staying with black beers, I then tried



The crowded Main Hall

Great Heck Black Jesus (6.5%). This is a black IPA "brewed with large quantities of premium American hops and special de-husked German roasted malt", a very full-bodied beer. Next on the list for me was Morton Forever in Darkness (4.0%), another traditional dark mild, full-bodied and satisfying. Still with the dark beers, next was Brampton Impy Dark (4.3%), another substitution in place of Brampton's Strong Mild. The Impy Dark has bags of

roasted coffee and chocolate flavours with a delicate hoppy finish. Onto Yeovil Stout Hearted (4.5%), a sweetish stout with roasted malt and chocolate flavours and a dry finish, with the maltiness balanced by late hopping. My final two beers were both from Cambridgeshire breweries, the first of which was Milton Cyclops (5.3%). This is a deep copper-coloured, full-bodied ale with a hoppy aroma and fruit and malt in the finish. I ended with Tydd Steam Roadhouse Bitter (4.3%), an intensely bitter, pale golden beer with a long pine and citrus finish - a really refreshing beer.

All in all, a very well run and enjoyable festival in a super venue, made all the better by the musical skills of Martin Atterbury on the Town Hall's Wurlitzer organ—in itself worth visiting for! My thanks go to Burton CAMRA for a great day out.

Chris Lloyd



The Wurlitzer in action

Pin, Pie & Pint Night—Part 2

Previous Pin, Pie & Pint nights at the Fleur de Lys have been greatly enjoyed by those present, whether taking part or watching, and the 2015 event on 27th February was no exception.

Some 16 people played 5 rounds throughout the evening and competition was both fierce and enthusiastic.



Penelope Smith gives it her all



Ian Hunter is somewhat more restrained

The final results were: 3rd, Bob Bell; 2nd, Martin Buck, and 1st, John McDermott.

Alas for John, there was no trophy, just the satisfaction of having both won and upheld the honour of the male members of the branch this year.

Many thanks to Steve Evans/Seven Star Photography for these and last issues photos.

CAMRA Campaign News—Support Real Cider Producers

CAMRA supports real cider as well as real ale, and needs members to show their support for small cider makers who are under serious threat of wide-spread closure.

With small rural producers at the heart of the UK cider industry, CAMRA is fighting hard to protect them from an EU tax of up to £2,700 each year and have launched a petition asking the Government to put cider producers and consumers first.

The petition has so far secured over 20,000 signatures and is due to be presented to 10 Downing Street on **10th June 2015**.

Why this campaign matters

- Someone producing less than 70hl (12,000 pints) will generally be making less than £10,000 a year in sales. This means the tax exemption only applies to very small businesses, such as hobbyists or farm-gate producers. If a duty were to be levied on these producers it would make their operations uneconomic and lead to wide-spread closure.

- 80% of Britain's 500+ cider makers are currently small producers. A tax

will severely impact on consumer choice and will cause irreparable damage to one of the nation's most historic industries.

PROTECT REAL CIDER PRODUCERS TODAY!

CAMRA CAMPAIGN FOR REAL ALE

The European Union is demanding that very small cider producers making less than 70 Hl of cider start paying a tax of up to £2,700 each year.

This will sink small-cider production uneconomic and cause irreparable damage to a vibrant, but still small, cider market and cause...

Highland Cider, Ash Grove, Low Country Cider, Farm to the Bottle, Damage to the Cider Market

Sign our petition today!

thegart.com/ciderpetition
[@CAMRA_official](https://twitter.com/CAMRA_official)
[facebook.com/camraigbforrealale](https://www.facebook.com/camraigbforrealale)
www.gart.com/cider-duty

- An exemption from this duty is essential to supporting the growth of a vibrant but still small cider and perry market.

- A tax charge of up to £2,700 would drive many small cider producers out of business costing jobs, harming the countryside and dramatically reducing consumer choice.

- A small producer selling up to 33 pints a day has no capacity to affect EU trade to any meaningful degree.

Help achieve 30,000 signatures before the petition goes forward! Sign at

www.you.38degrees.org.uk/petitions/protect-small-cider-producers-1

NB. You can also download the poster above from the website and take it to your favourite cider pub to show your support for the campaign.

**Please note that if you provide your details to 38 Degrees they may contact you about other campaigns – to opt out, simply click 'unsubscribe' on their e-mail.*



Marston's Acquires Thwaites' Beer Division

Marston's PLC acquired the trading operations of Thwaites' beer division outright back in April this year, including its two leading brands, Wainwright and Lancaster Bomber ales. Marston's had already been brewing Thwaites' beers since early 2014, and as part of this new acquisition it was agreed they would supply all beer, wine, spirits and mineral to Thwaites' pub estate.

Expecting that the Thwaites' beers will add £1.5 million in profits this year, Marston's CE Ralph Findlay said: "We are acquiring a very high quality business with good people, brands and growth potential. The acquisition provides opportunity to capitalise on the developing free trade market and increasing consumer interest in beer." CAMRA said: "The Campaign for Real Ale believes that consumer choice is always reduced when breweries are acquired by larger operators and we're

very concerned about the takeover of Thwaites, a long-established and respected regional family brewer, by Marston's.

"While Marston's has a relatively good history of respecting their heritage when taking over other breweries such as Wychwood and Jennings, CAMRA will be paying close attention to plans for the Thwaites' brands it has just acquired. We'd urge it to retain a brewing operation in or near Blackburn to preserve the regional brewing history and Thwaites' name and the jobs which the brewery currently provides in this area. We'd also urge Marston's to ensure that the individual nature and taste of Thwaites' brands are not diluted and lost as a result of this acquisition."

*Source: 'The Pub Paper',
Issue 801, April 2015.*



LATE PRESS:

Lady Lane Wharf Beer Festival

Friday 19th—Sunday 21st June

Up to 20 cask ales, 10 Ciders + food

Friday and Saturday: 11.00 till late;
Sunday: 11.00am till the beer runs out
or 10.30 pm.

Music all weekend:

Friday: The Rockin' Dinosaurs'

Saturday pm: Jazz 'In The Garden'

Saturday Evening: The ever-popular & excellent 'Karaoke Night'.

Beer prices same as last year: £3.00 per pint, payable at time of purchase. Discount for card-carrying CAMRA Members. Further information available on the website. www.ladylanewharf.co.uk

17th Annual Solihull CAMRA Beer Festival

Our own branch beer festival takes place this year on Friday 2nd and Saturday 3rd October—we have moved to give us more space and we will have 50+ beers on plus ciders and perries.

Head for the Assembly Rooms in Solihull town centre: we will be open from 12 noon to 11.00pm both days. Further details will follow in the September Drinker magazine, and on our website and Facebook page nearer the time.



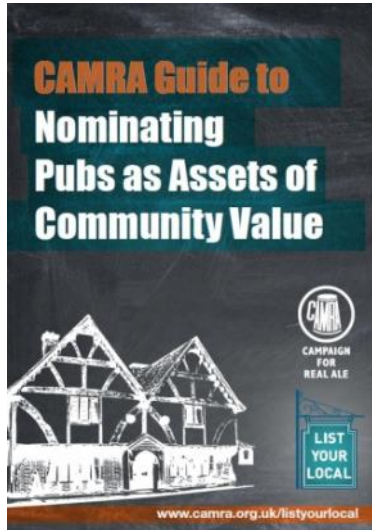
CAMRA Campaign News: List Your Local

If you love your local pub and think it adds a lot of value to your community you can apply to give it extra protection from developers by registering it with the Council as an Assets of Community Value (ACV).

Pubs registered as Assets of Community Value will now be subject to a full planning application should the owner wish to demolish or convert the pub into an alternative use. This gives CAMRA members an exciting opportunity to protect pubs in their local area by listing them as ACVs.

How do I nominate a pub?

1. Decide who you are nominating on behalf of. You can either nominate as an unincorporated group of 21 local people, as a Parish Council, on behalf of the CAMRA Branch or in connection with another local group.
2. Go to your Council website and look up the section on Assets of Community Value or Right to Bid. Here you can download a



nomination form (or if there isn't one available CAMRA provides a template).

3. Fill in the form with as much detail as you can on why the pub should be classified as a community asset.

4. If nominating as an Unincorporated Group, demonstrate that at least 21 people from the local community support the listing of the pub.

5. Check your local council website to see where the nomination needs to be submitted. Many councils have produced guidance explaining how they are accepting nominations.

6. Request a receipt from the local authority to acknowledge they have received the form as planning protection will be granted at the point of nomination.

More information can be found on website www.camra.org.uk/list-your-local. If you require additional advice or support please contact CAMRA on either acv@camra.org.uk or by phoning 01727 337 851.

Solihull Drinker Issue No. 72

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The 73rd edition of the Solihull Drinker will be published on Monday 7th September 2015.

Please note that the deadline for copy, advertising and any other contributions is Friday 14th August.

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