

Free

Solihull



Drinker

Free

Issue No 67

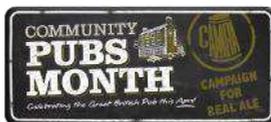
Spring 2014

Solihull Pub, Club & Brewery News



Featured in this issue:

**April 2014:
Community
Pubs Month**



**BBC Good Food
Show - the
CAMRA stand: a
staff-eye-view**



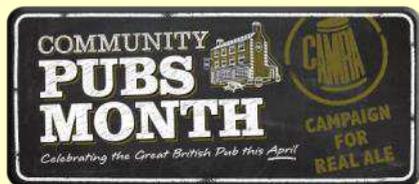
**Spotlight Inn:
The Blue Bell Cider House
and the Blue Bell Brewery,
Warings Green**



CAMRA Community Pubs Month: April 2014

CAMRA will again be organising Community Pubs Month in April following the success of 2013's event. This month of action gives pubs a campaign to focus promotions around and try some new marketing initiatives to attract more custom.

We would like all pubs to take part by organising some fun events for the local community to enjoy in April and encourage pubs to try a variety of different communication methods of informing the locals of what is planned including press releases, social media such as Facebook & twitter, website, collecting local email addresses and sending regular e-newsletters, leaflet drops, adverts in other local amenities and so on.



26 pubs close every week. We do not want this situation getting any worse, so please encourage your friends (especially those that do not visit pubs regularly) to have a night out in one of your local pubs in April to show your support. Imagine if your local was one of the 26 to close next month!

How will CAMRA support this event?

They have produced some free promotional packs for pubs to use that will remind people how great pubs are.

All pubs that feature in the Good Beer Guide 2014 will automatically be sent a promotional pack. Other pubs can order one by visiting communitypubsmonth.org.uk. The promotional packs will be sent out in February and March. CAMRA's national press office will also issue a number of press releases to raise the profile of pub-going.

Visit a pub in April and you support that pub—do help, before it's too late to do so.

**Have you considered advertising with us? Get your pub, club or business into view!!
To advertise and for rates: call 0121 603 1621 or email editor@solihullcamra.org.uk**

THE BULL'S HEAD



Barston Lane, Barston Tel: 01675 442830

**Open Monday—Thursday: 11.00am—2.30pm & 5.00pm—11.00pm;
Friday, Saturday and Sunday: 11.00am—11.00pm.**

Brad, Joy and the team welcome you to their award-winning 15th century village inn with its selection of real ales: the Solihull CAMRA Pub of the Year 1998, 2000, 2002, 2009, 2011 and 2012

Listed in the CAMRA Good Beer Guide for over 20 years

Cask Marque accredited

Home-cooked meals are available lunchtimes and evenings Mondays to Saturdays in the comfortable pub bars or in our separate intimate restaurant

(Sundays: 12 to 3pm for lunch - no evening meals)

TELEPHONE RESERVATIONS WELCOME



Spring at last—new growth and life and the promise of less rain and more sun. Come in and celebrate the new season's produce with a home-cooked meal and a wonderful pint of one of our fantastic real ales, always kept to exacting Cask Marque standards and just waiting for you to sup them!!



www.TheBullsHeadBarston.co.uk

Silhill Moves To Solihull

The Silhill Brewery has moved its brewplant into the Solihull area and is now based at Oak Farm in Hampton Lane, Catherine-de-Barnes. Test brews took place during February at the gas-fired 10-barrel plant, with regular production starting at the end of the month. Following rebranding the brews on offer are now Gold Star (3.9%), a golden amber ale; Stars and Stripes (3.9%), a pale ale with grapefruit hop aroma; and Dark Star (4.3%), a chestnut ale with a hint of chocolate.

Owner Mark Gregory confirmed that bottling at the new site would be up and running in March, commencing with Gold Star.

Mark is proud of the fact that the ingredients are sourced from local



suppliers as much as possible, including honey from their own and other nearby hives, in order to fulfil his motto 'The best beer brewed in the best town in Britain'.

The brewery website is currently under reconstruction, but for more information on Silhill call 0845 5195101 or send an email to

info@silhillbrewery.co.uk.

The Stratford Alehouse

Stratford-upon-Avon has a new pub: the Stratford Alehouse, based at 12B Greenhill Street, Stratford. This micro-pub is conveniently a short walk from the station and car parks. Opening times are Mon–Sat: 1200–8pm and Sun 1200–6pm (last admission 30 minutes before closing).

The pub opened its doors for the first time on Christmas Eve. A condition of the licence means that children are not allowed in; however, dogs on leads are welcome.

To date, the pub has featured Uley Ales' Pigs Ear and Old Spot beers (both 5%) and its Bitter (4%), Old Pie Factory Pale Ale (4.1%) 'Portobello Very Pale Ale (4%), North Cotswold Brewery Shagweaver (4.5%) and Hung Drawn 'n' Portered (5%), Wickwar Banker's Draft (4%), Byatt's Brewery XK Dark (3.5%) and Colombo (4.2%), Whale

Ruby Moby (4%), Slaughterhouse Brewery Saddleback (3.8%), and several ciders: Sandford Orchard Devon Red (4.5%), Hogan's Picker's Passion (5.3%) and its Panking Pole (6.2% scrumpy).



With the pub offering card-carrying CAMRA members 20p off a pint of cask ale, now is an excellent time to visit this new and exciting venture.

For more information, see the website www.thestratfordalehouse.com

The 68th edition of the Solihull Drinker will be published on Monday 2nd June. Please note that the deadline for copy, advertising and any other contributions will be no later than Wed. 15th May.

Hail to the Ale!

- local Beer, Pub, Club & Brewery news

The Hogshead, Solihull

The Hogshead is to be refurbished soon following its sale to new owners, and reopened as The Griffin. It is expected that a special ale reflecting the name will become the pub's own-brand in-house beer.

White Lion, Hampton in Arden

The 6 real ales currently on are M&B Brew XI, Sharps Doom Bar, Hobson's Best Bitter, Banks' Sunbeam, Purity UBU and Castle Rock Harvest Pale. New additions to the menu are French galettes (savoury) and crepes (sweet) from Mon—Fri lunchtimes and on the first Wednesday evening of the month. The pub was recently voted 4th in a 'Top 10 Pubs within 10 miles of Coventry City Centre' poll by the Coventry Telegraph.

The Reservoir, Earlswood

The Reservoir is holding one of its popular Beer and Sausage Festivals from Friday 7th to Sunday 9th March, featuring 9 real ales, and speciality sausages from Latchwoods of Earlswood.

Knowle & Dorridge Round Table

This year's Knowle & Dorridge RT beer festival is on Friday 14th and Saturday 15th March at the Royal British Legion, Knowle, commencing at 6.30pm on the Friday. Card-carrying CAMRA members will re-

ceive £2 extra in beer tokens. For further details, see their advert on page 14 and website www.kandd.org.uk.

The Barn, Hockley Heath

The Barn has been revamped and is a lot lighter inside. Serving Marstons Pedigree and Wadworth's 6X.

The Wharf, Hockley Heath

The Wharf is now under new management and is closed until mid-March approx. for refurbishment. When reopen, it will have 6 hand-pumps and will also serve 2 craft beers from behind the bar.



The Wharf: picturing new manager Sam Buckingham (L) ready for action together with barman Ian Goodman (R).

The Boat, Catherine de Barnes

When you read this, the Boat will be in the middle of a beer festival ending 16th March. CAMRA members can get 10% off the BF beers; and a taster board and a snack is £4.99.

Shirley Beer Festival

This year's beer festival is on Friday 16th and Saturday 17th May at Camp Hill Rugby Club, Shirley. Entry: £10 (includes £6 of beer tokens for CAMRA members. See their ad-

vert on page 11 and website www.shirley.roundtable.co.uk for further details and opening times.

Beers seen around Solihull:

The Fieldhouse: Hop Back Winter Lightning and Wye Valley Butty Bach (also on at the Colebrook and the Woodman's Rest); Lady Lane Wharf: Cornish Arvor and Whitworth Chocaholic Porter; Knowle & Dorridge Cricket Club: Oakham Inferno; The Boat: Thwaites' Wainwright and Belhaven Robert Burns Brown Ale; B'ham International Airport (airside): the J.D. Wetherspoon bar

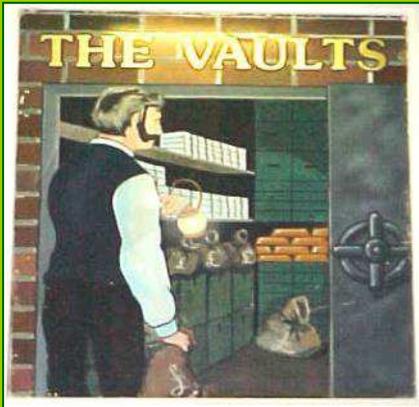
had Caledonian Deuchars IPA, Exmoor Gold, Sharps Doom Bar, Fullers London Pride and Greene King Abbot. The Meriden Bar had Purity Pure Gold and Mad Goose plus Greene King Abbot and Old Speckled Hen.

Not local, but worth knowing about:

The Post Office Vaults, Birmingham

CAMRA members should note that this pub is no longer accepting JD Wetherspoon's vouchers.

Nick, Gwen and staff welcome you to



the Real Ale venue in Knowle

CAMRA Good Beer Guide listed since 1993

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

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

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

6 hand-pumped beers including regulars Tetley Gold, Sharp's Doombar, Adnams Lighthouse and St Austell Tribute, plus 2 ever-changing guests, and featuring a frequently changing **guest real cider**.

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 2014

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

Monday 7th April	The Black Swan, Henley-in-Arden
Monday 12th May	The Colebrook, Majors Green
Monday 2nd June	The Red House, Hermitage Road

Committee Meetings

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

Monday 17th March	The Lyndon, Olton
Monday 19th May	The Bell, Tanworth-in-Arden

Socials

Saturday 29th March	Beer Festival Thank-you Trip
April	TBC: watch website for further information
Saturday 17th May	Trip to Byatt's Brewery & Coventry pubs
Saturday 28th June	Trip to Charlbury Beer Festival

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

NB. Most, though not all, of our local pubs are accessible to disabled people. If you would like to come to one of our meetings and wish assistance to get inside, please let us know beforehand and we will do our best to help.

Midlands Beer Festivals 2014

Fri 7th—Sun 9th March: Beer & Sausage Festival: Reservoir, Earlswood: *See pgs 4-5 of this magazine or further information.*

Thurs 13th—Sat 15th March: Burton Fest: Burton Town Hall, King Edward Place, Burton upon Trent. 60+ local & national ales + ciders, perries, fruit beers and driver's bar. Hot & cold food. Open: Thurs: 6.30—11.00pm; Fri 11am—11.00pm; Sat 11am—10pm. Free/reduced entry for CAMRA members all sessions. www.burtoncamra.org.uk

Fri 14th—Sat 15th March: Knowle & Dorridge RT Beer Festival: *See advert on page 14 of this magazine.*

Thurs 3rd—Sat 5th April: Walsall 33rd Beer Fest: Walsall Town Hall, Lichfield Street, Walsall. 100+ real ales and 25+ ciders & perries. Open: Thurs 5—11pm; Fri & Sat 12 noon—11pm. CAMRA members £1

all sessions; HM Forces £2; general public £3; £2 (refundable) for glass. Food available. www.nwaf.org.uk for further details.

Fri 4th—Sat 5th April: Coventry Beer Fest: Coventry Rugby Football Ground, Butts Park Arena. 80+ beers incl. LocAles, plus ciders, perries & country wines. Food all sessions. 12 noon—4pm & 6pm—11pm Fri & Sat. CAMRA members free Fri afternoon & Sat Eve.; Fri Eve £2; Sat lunch £1; all others £2 except Fri Eve £3. Glass £2 (refundable). www.covnwcamra.org.uk

Thurs 10th—Sat 12th April: Stourbridge beer Fest: Town Hall, Crown Centre, Stourbridge. 90+ real ales + ciders and perries. Open: Thurs 7-11pm; Fri & Sat 12 noon—11pm. Free admission Sat. Food available. www.stourhailecamra.org.uk

Fri 16th—Sat 17th May: Shirley Beer Festival: *See advert on page 11 of this magazine.*

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



Solihull CAMRA Most Improved Pub of the Year 2011

Bars Six real ales on at all times

Restaurant A la Carte menu; Sunday roasts from £9.50
Gallettes & crepes Mon—Fri lunchtimes + first
Wednesday evening every month

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!

Spotlight Inn:



The Blue Bell Cider House, Warings Green

Warings Green is a small hamlet about a mile from the Earlswood Lakes in the parish of Tanworth-in-Arden. The main structures are the Stratford-upon-Avon Canal, which winds its way through Warings Green en route from the Worcester and Birmingham Canal at Kings Norton to the River Avon at Stratford; and the Blue Bell Cider House, a pretty red brick and tile building set to one side of the canal by bridge number 19. (The bridge, which takes Warings Green Road over the canal, is a listed building.)

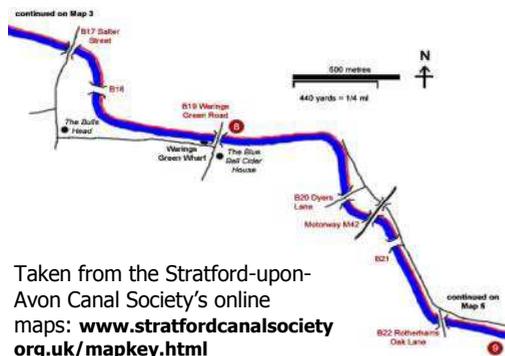
As with many canals across the country, trade declined on the Stratford-upon-Avon Canal with the coming of the railways in the 1850s. In the 1950's, the fledgling Stratford-upon-Avon Canal Society proved the possible navigation of the canal; following which the southern section was acquired for restoration.

After continuous work between 1961 and 1964, this section was reopened to navigation on 11th July 1964. The canal became one of the most popular in the country, but in spite of income paid by

boaters, expenditure always exceeded income and responsibility for the southern section transferred to British Waterways on 1st April 1988.



Up until the 1930s the Blue Bell Cider House pub was part of a working farm, which brewed its own beer for the farm workers and also the navvies who built the nearby section of the canal around the 1800s. Brewing continued to take place there up until 1964, when the final brewer (a woman, so a Brewster: this was the traditional name for a female brewer) retired; although the brewery itself remained in the grounds. When the farm had ceased to operate as such, the visitors had changed from farm workers to local folk, boaters, cyclists and ramblers; and its popular canal-side and countryside location means it has changed little in that respect over the last sixty years.



Taken from the Stratford-upon-Avon Canal Society's online maps: www.stratfordcanalsociety.org.uk/mapkey.html

Alan Fox (formerly of the Lady Lane Wharf) took over as landlord in Summer 2013 after some problems, and is pleased that the pub is now back on track with both real ales and food. Traditional home-made meals and snacks are served and there is a choice of

seating throughout the various rooms, plus in summer months, outside in the beer garden overlooking the canal. There is also a Sunday carvery between 12 noon and 4.00pm. The pub welcomes families, and with plenty of parking is a good choice for a family outing.

The Blue Bell is one of the few free houses in Solihull, with 3 hand-pumps featuring real ales. You would expect from the name that the pub serves cider, and it has 7 on offer, ranging from popular keg ciders to traditional scrumpies. The pub also holds a cider festival in the Summer.



It was perhaps a surprise to some when brewing started up again at the pub last year. Mark Shepherd, owner of the Rock 'n' Roll Brewhouse (previously in Shirley but now at the Lamp Tavern, Birmingham) and formerly head brewer of Weatheroak Hill and The Pie Factory breweries, was asked to brew at the Blue Bell exclusively for the pub, and so the brewery underwent a renaissance, renamed the Blue Bell Brewhouse.

Mark, who has to date been awarded two CAMRA Gold and two CAMRA silver awards for his beers, started test-brewing before Christmas 2013, in time to put on an ale for the festive season, named Chocolate Milk Stout.

Joined full time in January 2014 by Birmingham's only Brewster, Lynn Crossland, they continue to improve and expand—because of the small size of the brewery, they are able to experiment with many new recipes, and have found the pale ales to be most popular with customers. All the beers are named after classic motorcycles due to the Blue Bell's popularity amongst the motorcycling fraternity, the most-preferred so far being Harley Barley American Pale Ale at 4.2%, and Dragonfly Pale Ale at 3.9%.

The brewhouse is currently brewing 1 brewer's barrel per week with work in progress to expand this to 2 brewers barrels by summer. The spent grains from the brewery are taken across the lane to the local farm for animal feed and the spent hops are being composted to fertilise its own hop plants which are being planted this spring at the rear of the brewhouse.

Today you can be sure of a very well-kept pint at the Blue Bell Cider House, which may perhaps have been brewed upon the premises—you certainly can't get more LocAle than that!

For more information about the pub, food and drink, and opening times, visit www.thebluebellciderhouse.co.uk.



10th & 11th May 2014 - Inside Ludlow Castle

Ludlow
Food
Spring Festival

Beer, Bangers, Bread & Classic Cars

£1 off

www.ludlowspringfestival.co.uk

£1 off full paying adult - use this advert, or book online using code DRINKER, or phone 01584 873957

THE LUDLOW SPRING FESTIVAL

....A Great British Day Out

10-11 May (9th May: Meet the Brewer Preview)

The Ludlow Spring Festival is the perfect day out: with over 180 real ales on draught from small breweries in Wales and the West, producers selling seriously good food, cookery demos, a huge display of classic cars and all this washed down with some fantastic music inside Ludlow Castle.

Beers

This will be a real ale lover's paradise of over 180 different beers from local SIBA members alongside perry and cider with Marches wines and liqueurs for a bit of variety. The SIBA Wales and West Regional Competition will take place on Friday 9th May during the day and then the bar will be open from 5pm to 9pm for a 'Meet the

Brewer' experience where you'll be able to have 'first go' at the beers that have won the top prizes before they all sell out! The bar opens again Saturday and Sunday so you can make your way through the huge selection throughout the weekend. There will be top bands playing in the 'Festival Pub' marquee to entertain you from 11.30am right through to closing.

Classic Cars

A quick walk outside the 'Festival Pub' marquee and you'll find yourself amongst a dazzling array of fabulous classic cars. This year the Marches Transport Festival celebrates thirty years of stunning motors and more than 200 will be present over the weekend with many of the larger cars (those that can't fit through the castle gate) in the square on Sunday.

Bread, Bangers and more...

More than 60 passionate small producers are exhibiting this year, so as well as great

food on the day you'll be able to take home some lovingly produced fare. The food on offer is diverse and includes artisan cheeses and breads to rare breed sausages. Also, you'll find some treats... homemade cakes, fudge, preserves and pickles!

Demonstrations

Free 'hands-on' demonstrations will be running throughout the event, on our talks and demonstrations stage. From award winning Thai chefs to morning TV favourites, artisan chocolatiers to expert brewers, there's something for everyone.

During the daytime do not miss out on the Pate and Pudding Trails taking place around town over the weekend!

We look forward to welcoming you to the Ludlow Spring Festival...

Tel: 01584 873957

www.ludlowspringfestival.co.uk

Weatheroak Brewery



You may not have heard of the Weatheroak Brewery's new brewery tap-house; The Victoria Works on Redditch Road, Studley, which was awarded CAMRA 'Pub of the Season' last Autumn, but it is well worth a trip down to Studley to go there.

As well as selling the brewery's award-winning real ales: Studley Mild, Light Oak, Weatheroak Ale, Victoria Works, Keystone Hops and Redwood, the pub also does off-sales, replacing the Weatheroak ales off-licence in Alvechurch.

The pub does not as yet sell food, but visitors are more than welcome to take their own with them to eat during their visit.



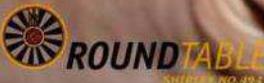
Friday 16th May 17:30 to 23:30

Saturday 17th May 11:30 to 23:30

SHIRLEY BEER FESTIVAL 2014

Camp Hill Rugby Club, Haslucks Green Rd, Shirley

£10 Entry includes £6 of beer tokens for CAMRA members



A Hidden Treasure in Earlswood

LADY LANE WHARF

Bar and Eating House



Breakfast from 9.30am
Hot and cold meals served all day
All meals home cooked

Live bands / Music

4 Cask ales, changing frequently - all excellent quality
Speciality ciders

Don't miss our inaugural Beer Festival:
Friday 20th—Sunday 22nd June

*Come and
Try us*

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.

Membership Matters

Our current membership now stands at 460; however, of this number we rarely see more than 25 people at meetings and socials. I know not everybody joins CAMRA to come to meetings, and that people have their own social lives which include commitments on CAMRA nights, but it would be nice to see some more of you out there sometimes!

We always publish forthcoming meetings and social events in this magazine and on our website, www.solihullcamra.org.uk - follow the links to either the Branch Meetings or Events page and you will find all the details there. Do try to come along to one near you some time! We are a friendly bunch, and you may find you enjoy yourself whilst having a good pint of real ale at the same time.

Our socials vary from local meet-ups at pubs to brewery visits, pub & grub nights, or campaigning trips round the Solihull area to do pub surveys; these are either done by

public transport or very good travel arrangements organised.

I myself have only been a member for just over three years and from personal experience at my first meeting with members of the Solihull & District CAMRA Branch I was made to feel very welcome by everyone there.

If you fancy taking the plunge and are thinking of becoming a member or you are a new member, why not come to our next branch meeting on Monday 3rd March at The Blossomfield Club and if you are still not sure contact me via email or telephone (see website for details under the contacts section). I'm happy to give you a lift there - so come on, give it a go!

Dave Mckowen
Membership Secretary



THE WOODMAN'S REST
UNION ROAD, SHIRLEY, SOLIHULL
B90 3DB TEL. 0121 745 3904



6 Real Ales on at all times
including 3 regularly
changing guests



An Urban Haven - the
place you'll want to be

Opening Hours:

Mon—Wed: 11.30am —11.30pm
Thurs—Sat: 11.30am —12 midnight
Sun: 11.30am —11.00pm

Hot & cold meals served from
12 noon—10.00pm every day

Weekly quizzes: Sun 7.00pm start
and Wed: 9.00pm start

Live Bands—see Facebook page
for dates and further details



Woodman's Rest pub,
Shirley, Solihull

www.emberinns.co.uk/the-woodman's-rest-solihull

Thirsty? ... then join us for our Annual Beer Festival!

**EXTRA
£2
BEER TOKENS**
for CANRA, Tablers
and British Legion
Members

Keep up-to-date
by following our
beer fest twitter feed
[@KandDbeerfest](#)

**6 NATIONS
RUGBY**

SATURDAY

Italy v England 12.30pm
Wales v Scotland 2.45pm
France v Ireland 5.00pm

**LIVE ON THE
BIG SCREEN**

plus

Aston Villa vs Chelsea
5.30pm



Date

6:30pm **Friday 14th**

midday **Saturday 15th**

March 2014

Venue

**The Royal
British Legion
Knowle**

Cost

£10 entry
includes souvenir glass,
programme and
£5 beer tokens

Plus

**Cheese Tasting,
Indian Snacks
and Open Mic
plug 'n' play
on Saturday**

The Knowle & Dorridge Round Table

BEER FESTIVAL

www.facebook.com/KandDRT [@KandDRT](https://twitter.com/KandDRT) www.kandd.org.uk

The Acres

Rowood Drive
Solihull

B92 9NG

Tel. 0121 711 1659

www.the-acres.co.uk



The Acres Solihull



A Community Pub in the heart of Damsonwood, The Acres offers a pleasant place to meet and drink or dine. Indian food available as eat-in or take-out. 6 hand-pumps serving 5 real ales + 1 traditional cider.

- Live entertainment Saturday nights including cover bands.
- Games... Darts, pool table and live Sky Sports.
- Function Room available free of charge—talk to the manager about availability and your requirements.



Opening Hours:

Mondays—Thursdays: 11.00am—11.00pm

Fridays & Saturdays: 11.00am—11.30pm

Sundays: 11.00am—11.00pm

*Food service hours 11.00am—11.00pm Tues—Sun
(Restaurant and Take-away service closed Mondays)*

Beer Festival: Friday 3rd—Saturday 4th May: 15 Real Ales

ADRIAN AND THE COMMITTEE WARMLY WELCOME YOU TO



The Rowington Club

Rowington Green, Rowington, Warwickshire CV35 7DB

Telephone: 01564 782087

Featured in the CAMRA Good Beer Guide

Solihull & District CAMRA Branch's Club of the Year 2013

Normal opening hours: Mon-Fri: 2.00 – 11pm; Sat-Sun/Bank Hols: 12 noon – 11pm

Large car park. Games available (dominoes, darts, snooker and pool)

Three regularly changing real ales

Full membership: £20.00 per annum.

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

Forthcoming Events:

Rugby: Follow England's progress in the Six Nations Championship:

There will be plenty of entertainment going on during 2014—for full details of all events, please ring Adrian at the Club who will be only too pleased to talk to you about a wonderful night out.

BrewDog Brews up a Burger you need ID to Buy!!

Honest Burgers and BrewDog have been working together to create the BrewBurger: so full of beer you have to be 18 to buy it! Burgers and beers are a popular flavour pairing but two food and drink specialists have taken the much-loved flavours to a whole new level, by infusing the meaty treat with the beer itself.



James Watt (L) and Tom Barton (R)

Called the BrewBurger, the end result is so alcoholic you'll need to remember your ID when you head to the counter.

The burger is the first collaboration between popular burger chain Honest Burgers, based in London, and Scottish craft beer company BrewDog.

Co-founder of BrewDog James Watt and his counterpart at Honest Burgers Tom Barton worked together to dream up the 150g aged beef patty with Comte cheese and bacon, candied with BrewDog's amber ale - 5AM Saint. It's also topped with beef dripping and on-

ions fried in Punk IPA and a BBQ reduction (made from yet another BrewDog beverage: its Paradox cask-aged Imperial Stout).

And not only is the burger sozzled with a variety of beers, the pair have even created another beer to accompany it - the Bourbon Baby - which is a barrel-aged baby scotch ale specially designed to bring out the sweetness of the burger.

James said: "It's the first time a burger has come with an ABV [alcohol by volume], which is pretty cool. Pairing beers with food has now become an art form in the craft beer movement, and this project has become a unique challenge as hints of some of our most well-known beers were already present within the burger."

You can try the BrewBurger for yourself for a month from March 3rd at all Honest Burgers restaurants and some BrewDog venues on selected dates.

Just don't forget your ID.



If anyone comes across one of these culinary delights, please let me know what you thought, and I'll feature it in the Summer issue of this magazine.
- Editor.

Article from Yahoo! Lifestyle.

Shed News

The labels of the Shed's bottled beer have recently been redesigned by local freelance illustrator Jack Holiday to better showcase the ales and the people, places and events after which they are named.

The medieval history of Warwickshire and Solihull has been the basis for brewery owner Perry Clarke's choice of names, including the legend of the Earl of Warwick who slaughtered the Warwick Bear (later part of the town symbol); and the Warwickshire Hundreds, after which new beer Hemlingford Ale is named.

Brewed to a Dark Ruby colour, with mild bitter notes and a warm chocolate aftertaste.

History:

Brewed as a tribute to Edward the Black Prince. A former prince of Wales and Captain, who was named 'the Black' by the French, following his actions in the Siege of Limoges in 1370.

Alc. 5.4% Vol.
500ML e



** Many breweries use fish swim bladder derivatives in their beer to make it clear. We are committed to ensuring no fish parts are used in our beer.

Best Before:



Label courtesy of jack@illustrations.com

The Shed continues to supply the Blue Bell in Henley in Arden, the Little Ale House in Bromsgrove and travelling farther afield, the Boggart Brewery in Manchester; and there was also a barrel at the Moseley Beer Festival in February.



Smooth,

Crisp,

Hand crafted,

And unmistakably English...

Coming to a pub near you soon!

A barrel of Warwick Bear was on recently at the Vaults in Knowle, which went down so well with drinkers that the landlord ordered a second plus another of Shed Session Bitter.

Perry prefers the traditional method of brewing which does not use finings so his beers can take up to 5 weeks to clear and may have a naturally hazy appearance; but this in no way spoils the taste, and makes them vegetarian- and vegan-friendly. A labour-intensive effort, true, but that effort goes towards making an excellent and interesting pint.

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



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

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

Printed by Thistle Print Ltd, Leeds.

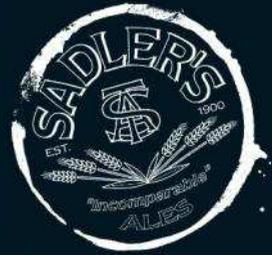
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Love your Local? - then list it!

300 pubs have now been listed as Assets of Community Value; just 9 months after CAMRA's "List your Local" campaign launched.



This is a fantastic example of how communities across the country are fighting for their local pubs. Do you Love your Local? Visit CAMRA's website and find out how you too could help protect it:

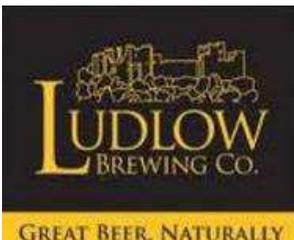
<http://www.camra.org.uk/listyourlocal>

Ludlow Brewing Company Ltd

If you are passing through Ludlow you could do worse than stop off at the Ludlow Brewing Co's visitor centre in its specially converted railway shed in the heart of town next to the station and Aldi. A wonderful aroma greets you as you enter the premises and they do guided tours most days at 3pm (£6 including 3 thirds of a pint). The brewery tap is open to daytime visitors throughout the week with comfortable seating, and 5 draught and 4 bottled ales.

One of their best offers is a huge, locally produced Scotch egg plus 3 thirds of a pint for just £3.75 – you get to choose which of their 5 staple brews you want to taste:- Ludlow Best, a 3.7% golden amber; Ludlow Gold, a 4.2% golden ale; Black Knight; a 4.5% stout; The Boiling Well, 4.7%, Auburn chestnut; and Stairway, 5%, honey gold with citrus aroma.

John Edwards



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Yorkshire Dales Diary: Part 2

Our journey continues...

After leaving Dent on Friday 16th August we made our way via Cowgill over Widdale Fell, stopping to take photos, then through Garsdale to Sedbergh, "the book town of England" before checking into the low-ceilinged 16th century Dalesman Hotel. We then set off over Howgill Fells to Kirkby Stephen, stopping for more photos, then on to Brough. A lunch break in the Black Bull Inn at Brough Sowerby beckoned and I enjoyed Jennings *Cocker Hoop*, which was in excellent condition. Also on hand-pump was Weston's *Old Rosie* cider. Afterwards we retraced our route back to Sedbergh.

That evening, we visited the Bull Hotel in Sedbergh, down the road from the Dalesman. The beer choices were Lancaster *Blonde*, Black Sheep *Best Bitter* and Sharp's *Doom Bar*. I started with the Black Sheep *Best Bitter* (3.8%), which was in good nick and, after a meal, sampled the Lancaster *Blonde*, (4.1%) a golden straw-coloured beer with soft, citrus fruit flavours.



The Bull Hotel, Sedburgh

The next day we headed to Kirkby Lonsdale to explore this historic market town and called in at the 'Chocolat' shop which not only sells a large range

of chocolate products but also stocks an impressive range of whiskies. Also well worth a visit is the Churchmouse Cheese shop in Market Street, which also sells bottles of locally-brewed beers and real ale chutneys. It had started to rain so we took refuge in the Red Dragon. On the pumps were Hartley's *Cumbrian Way* (guest ale), Robinson's *Dizzy Blonde* (3.8%), *Trooper* (4.8%) and *Unicorn* (4.2%), plus a new beer, Robinson's *1892* (3.3%), which was on offer at £2.50 per pint. I decided to give this light oak-coloured beer a try and found it very hoppy. The tasting notes state that it has roasted, malty, sweet toffee flavours but these did not come through on my sample.



The Sportsman's Inn, Cowgill

Leaving Kirkby Lonsdale, we travelled via Ingleton and Ribbleshead to Cowgill. This is the closest hamlet to Dent railway station. It was still raining so we stopped at the Sportsman's Inn, where the beer choice was Dent *Aviator* or Cross Bay *Spectrum* (3.9%). I sampled the *Spectrum*, which was a summer special, available during August. This is a golden beer with "a rich malt body, perfectly balanced by the hops, giving this beer a spicy red berry and black pepper aroma." It was a most enjoyable ale.

And so it was back to Sedbergh via Dent and another meal in the Bull Hotel. The beer range was boosted by Shepherd Neame *Spitfire* being on but I elected to stick with the Lancaster *Blonde*. Back to the Dalesman, where the five hand-pumps gave a choice of Greene King *Old Speckled Hen*, Ind Coope *Burton Ale*, Tetley *Cask Bitter*, *Gold Cask* and *The Dalesman Bitter* (brewed specially for the hotel by Tetley). Having not had Ind Coope *Burton Ale* for many years, I decided to try it - and wished I hadn't bothered! It was, frankly, in awful condition so I took it back and was offered a pint of Tetley *Gold Cask* (4.1%) instead. This was much better, with refreshing, citrusy, herbal, grassy notes - very pleasant indeed.

On Sunday 18th August, heading out through Garsdale, we stopped to visit Hardraw Force, England's highest single-drop waterfall. This is actually in the grounds of the Green Dragon pub and a small admission charge is made to walk through the grounds to the fall. Obligatory photos taken, we then went on to Hawes, home of Wensleydale cheese. There are three real ale pubs in Hawes but parking, we found, was a problem so we returned to Hardraw



The Green Dragon, Hardraw

and the Green Dragon. The choices were Theakstons *Best Bitter*, Timothy Taylor *Landlord*, Dent *Fellranger*, Wensleydale *Falconer* and Yorkshire Dales *Nappa Scar*. I went for the Wensleydale *Falconer*, a lovely 3.9% fruity, malt-based session ale, light copper in colour. Lunch arrived and I then tried the Yorkshire Dales *Nappa Scar* (4.0%) a well balanced golden ale brewed with Maris Otter, Munich and Crystal malt.



Jeanette Lloyd enjoying a drink in the Green Dragon

Our travels then took us over the spectacular Buttertubs Pass to Swaledale then over Birkdale Common to Kirkby Stephen. We called into the Kings Arms Hotel but found only empty hand-pumps: they had sold out of Thwaites *Wainwright* and *Lancaster Bomber*. So, it was back to Sedbergh and the Bull Hotel for a meal and more Lancaster *Blonde*. Back at the Dalesman, the errant Ind Coope *Burton Ale* had been replaced with the excellent Lancaster *Strawberry Blonde* (4.3%), a delightful fusion of strawberries, citrus hops and malted barley.

On Monday 19th August our stay in the Yorkshire Dales had come to an end, so an early departure was made towards the M6 and home. I would thoroughly recommend this area to anyone wanting a "get away from it all" break with fantastic scenery, good beer, great pubs and superb food.

Chris Lloyd



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Choice which cannot be bettered

CAMRA & BEERS AT THE BBC WINTER GOOD FOOD SHOW

If you enjoy washing and drying over 1,000 beer glasses each day, then helping on the CAMRA stands at the NEC during the BBC Good Food Show could be just the thing for you! As well as the merchandise stand with special membership offers and free small tastes of real ale, CAMRA co-hosts a much larger area with a major brewer to give around 50 visitors at a time a taste of "The Great British Beer Experience".

Marstons was a co-sponsor of the event for the past couple of years but this year their place was taken by the Lancashire brewer Thwaites who showcased 5 beers over two of the days. The other 3 days featured selections by CAMRA stalwarts Jeff Evans, Christine Crine and Roger Protz, with help from M&S and several other brewers. For £5 or so visitors get to sample 5 different beers, often accompanied by appropriate food samples, with tasting notes and brewing information provided by the "expert of the day". There are generally 3 or 4 sessions each day and volunteers can do as little as a half day or help on all 5 days plus the setting up & taking down. With sessions at 2-hourly intervals it can be very busy and serving, clearing or washing can be hard work but it's good fun and there are some perks!

This year I did 2 whole days and missed the "Good Bottled Beers" talk given by Jeff Evans on the opening Wednesday. This featured **Bitter Bully** (4%) – a golden ale by



Cheddar Brewery, with grapefruit, lemon & soft floral notes in the aroma; **Hebden's Wheat** (4.5%), a wheat beer by Little Valley Brewery with a perfumed, floral, bready aroma of bubblegum, banana, clove and orange-like coriander; **Southville Hop** (6.5%) – an IPA by Bristol Beer Factory, an amber beer offering an aroma that's bursting with zesty grapefruit, clementines, melon and sappy, verdant hops; **Dorothy Goodbody's Wholesome Stout** (4.6%), a deep ruby stout with a biscuity aroma from Wye Valley; and **Brewer's Reserve No 4** (8.5%) – a speciality oak-aged beer from Fuller's (a bright amber beer with creamy oak, winey spirit and tangerines in the aroma).

On the Thursday Christine Crine paired "Beer and Dessert" with the help of M&S who provided the food and two of the beers. First we served **M&S Norfolk Bitter** (bottle-conditioned, 4.5%, Woodfordes Brewery) accompanied by Mini Vanilla & Chocolate Cheesecakes. Next was **M&S Cornish IPA** (bottle-conditioned, 5%, St Austell), the citrus aroma of which went well with the crisp but chewy M&S French almond-flavoured macaroons. Then came a cask of **Expresso Stout** (4.2%) by Dark Star, the black coffee aroma & flavour of which contrasted nicely with the sweet & creamy M&S Vanilla Cupcakes. Christine's penultimate beer was Sambrook's **Powerhouse Porter** (4.9%), a dark brown porter with a pleasant roasted malt nose with some sultana & blackcurrant character, a flavour of caramelised fruit, treacle & a hint of citrus with a dry roasted finish, paired with M&S's Christmas Fruit & Icing Cake. The final beer was again a strong, bottled conditioned one: **Bodgers Barley Wine** (bottle-



Tired helpers resting backstage with a pint or two

conditioned, 8.5%) from Chiltern Brewery, served with mince pies.

On Friday and Saturday it was the turn of Thwaites to woo the customers with their beers and they brought along Anson Bolton, Chef Patron of the "Millstone", one of their award-winning pubs at Mellor in the Ribble Valley, who had created some treats to go with some of them. First off was **Wainwright** (4.1%), the golden ale named after the teetotal walker born in Blackburn, the home of the brewery. This refreshing golden ale with subtle sweetness and delicate citrus fruity overtones was served with smoked salmon mousse on a savoury biscuit. Then came **Lancaster Bomber** (4.4%), their multi award-winning chestnut ale, followed by **Yule Love It** (4.0%) - an amber beer with a balanced hop and biscuit malt flavour & lingering bitter finish. Then came their "star performer". It transpires that several Lancashire Regiments were billeted during WWI near Fecamp, where Benedictine liqueur is made, and many soldiers developed a taste for it, carrying this back when they returned to the UK. Apparently Lancashire still has some of the highest sales figures per head of population for Benedictine in the UK so when Thwaites wanted to create a 'company special' they tried to get some casks from the distillery in Normandy to age their ale in. Alas there are no wooden transportable casks, but the abbey

sent over an infusion of the 27 different plants and spices for Thwaites to add to a brew. So a rustic dark ale with a hoppy aroma & lingering sweetness with Cognac-like background notes was born. Called **Benny & Hop** (5.8%), the beer tasted really special. The last offering was **13 Guns** (5.5%) from their Crafty Dan microbrewery, which was set up earlier in 2013. Named after the 13 original states in America, this is an American-style craft beer with lots of hops and a label that should make it a best seller at the Emirates stadium.

On the Sunday, award winning beer-writer and author Roger Protz selected five beers from his new book "300 More Beers To Try Before You Die": Beowulf **Dark Raven** (4.5%), a



Roger Protz

strong mild with an apple & toffee aroma; **Business As Usual** (4.4%), a traditional amber best bitter from Derby Brewery; Adnams **Ghost Ship** (4.5%), a pale ale with a malty balance and lemon & lime aroma; St Austell's **Proper Job** (4.5%), a powerfully hopped golden IPA that explodes with citrus grapefruit flavours and **Gorlovka Imperial Stout** (6.0%), a full bodied stout by Acorn Brewery.

And if all the foregoing wouldn't have been enough for you, several other breweries had stalls including Purity, Derventio and Hook Norton; plus wine, whisky and rum merchants.

John Edwards

J.D. Wetherspoon

The two Solihull JDW pubs each offer two regular ales and a good selection of guest ales from both regional UK breweries. Both pubs are pleased to announce consistent 'Cask Marque' and 'Best Bar None' accreditations and both hold 5-star accreditations for Food Hygiene Standards.

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Phone: 0121 711 5180

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Sun — Wed: 8.00am — 12.00am

Thurs — Sat: 8.00am — 12.30am

Offering 4 guest ales daily + Ruddles & a cider.

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Phone: 0121 711 6990

Opening times:

Sun — Wed: 7.00am — 1.00am

Thurs — Sat: 7.00am — 2.00am

2 regular ales, 3 guest ales and 2 real ciders on hand-pull.

Live sporting events screened weekly
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Having a party? Our atmospheric upstairs bar with seating for 70 is available for hire and can include music arrangements as well as food and drink, all chosen by you and tailored to your needs. Ask at bar for further details.



New Pricing!!

The White Swan has now lowered its ale prices to make it a more competitive and value for money destination for the discerning drinker.

The new maximum price point for a pint of ale is £2.30 and this will include Abbot Reserve, Jaipur, Kelham Island Pale Rider and Marstons Old Empire, to name but a few; all are subject to availability.

www.jdwetherspoon.co.uk

Be a real JDWetherspoon fan – join us on Facebook!

Pub Reform: What Next??

Thanks to the 7715 CAMRA members who have lobbied their MP and Vince Cable, Early Day Motion 57 on pub company reform has secured 162 signatures. 39 MPs have also signed up via the website, meaning a total of 201 have now backed the Fair Deal for Your Local campaign. EDM 57, which urges the Government to secure a more sustainable future for Britain's pubs/tied licensees through introducing a statutory code of practice and Market Rent Only option. CAMRA said: "The level of support from MPs for the Early Day Motion and the Fair Deal for Your Local campaign has been excellent. The motion has received more signatures than any other of this session in Parliament which is a fantastic achieve-

ment and a great indication to Business Secretary Vince Cable that reform is paramount for the future of the industry. The success of the EDM showcases to Business Secretary Vince Cable the demand for reform."



The Government is expected to announce their response to the PubCo reform consultation in a matter of weeks. In order to ensure Vince Cable acts, CAMRA now requests supporters take 2 minutes to write directly to the Business Secretary.

You can find out how to do this at:

www.campaign.publicaffairsbriefing.co.uk/

CAMRA National Pub of the Year

In an idyllic setting across from a small stream and surrounded by green fields, The Swan with Two Necks in Pendleton, Lancashire, has beat off competition from over 57,000 pubs across the UK to be crowned CAMRA's National Pub of the Year. Steve Dilworth, landlord of The Swan with Two Necks, says the pub is something of a hidden gem and hopes that the award will provide a boost for the surrounding community.

Pubs are judged by CAMRA on criteria such as atmosphere, level of service, value for money and community focus, with extra weighting for the quality of their real ale, cider & perry.



CAMRA Day-Tripper visits Solihull

The February issue of LAST Orders, the magazine of Lichfield, Atherstone, Sutton and Tamworth CAMRA, includes a description of a day trip to our area, using the good railway connections.



The Forest Hotel, Dorridge

David Parkes visited three of our entries in the 2014 Good Beer Guide: the Warwickshire Lad at Wood End, the Forest Hotel in Dorridge and the Red Lion in Knowle. He enjoyed the beers in each, singling out the *Dark Island*, from the Orkney brewery, served in the Red Lion, for special praise.

Making full use of the West Midlands Daytripper ticket, there were also stops at the New Bulls Head in Stratford-upon-Avon, Solihull (Backyard *Blonde*, in the White Swan) and the Wellington in Birmingham.

One-Stop Beer Shop

If you have a One-Stop shop near you but you don't usually shop there, it might be worth you going in - selected One-Stops have a small display unit in the alcohol section at the moment featuring 9 Regional Craft Ales at £1.99 each or 2 for £3.50.

The two visited both had Wyre Piddle's Piddle in the Hole (3.6%), Holdens Golden Glow (4.4%) and Golden Special Bitter (5.1%), Bewdley Brewery's Worcestershire Way (3.6%) and Worcestershire Sway (5.00%), Backyard Brewery's Blonde (4.1%) and Gold (4.0%), and Sadlers Mud City Stout (6.6%) and Worcester Sorcerer (4.3%).

Not a bad selection for a small shop!



No Surprises There

This quote is from "I" newspaper:-

Ex-Foster's head: we made bland beer

The former head of Australia's beer-maker Foster's has said that major brands "produce deliberately quite bland products that are inoffensive".

Trevor O'Hoy, who was chief executive at Foster's Group from 2004 to 2008 said he was no different during his time and made "no apologies" about it as customers wanted it.

Bob Jackson

2014 CAMRA Members' Weekend: - Not too late to Book!

The CAMRA Members' Weekend, featuring the National AGM and Conference, is where our members discuss our future policy and direction. The weekend also offers the opportunity to members to socialise with friends, visit recommended pubs and go on organised trips. The Members' Weekend is open to all CAMRA members and will be held at The Spa Complex, Scarborough from 25th April to 27th April 2014.

You can pre-register for the Members' Weekend up until **28th March 2014** through the website www.camraagm.org.uk, or by filling in and returning the form which is also available on the main CAMRA website.



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

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Applications will be processed within 21 days

01/06

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- If an error is made in the payment of your Direct Debit by The Campaign for Real Ale Ltd or your bank or building society, you are entitled to a full and immediate refund of the amount paid from your bank or building society.
 - If you receive a refund you are not entitled to, you must pay it back when The Campaign for Real Ale Ltd asks you to.
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