

# Solihull



# Drinker

Issue No 77  
Autumn 2016

Free  
Please take one

## Solihull CAMRA Club Of The Year 2016

Congratulations to Knowle and Dorridge Cricket Club (KDCC) who were the worthy winners of the 2016 Solihull CAMRA Club of the Year.

At a presentation attended by several CAMRA members on the 17th August, Carl Wright, the Solihull CAMRA branch chairman, presented KDCC chairman Nigel Allen and his team with their first Club of The Year award.

We toasted their success with pints of Salopian Matrix, one of many interesting beers you can find on the bar.

KDCC hosted the Solihull CAMRA beer festival in 2015, and we were hoping to follow that up in 2016. However, that was not to be (see page 4). They are hosting their own smaller festival from October 7th (details on page 8) so you can give them a try then.



*Carl Wright (centre) presents Nigel Allen with his certificate. From left to right Martin Buck (Solihull CAMRA Pubs Officer), Rose and Molly (KDCC bar staff), Stan (KDCC bar manager). To the right of Nigel is Jon Knibb (KDCC membership chairman and CAMRA member) and finally David Wells (former KDCC treasurer).*

# THE BULLS HEAD

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**Opening hours: Mon—Thurs: 11am—2.30pm & 5.00pm—11pm  
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***Winner: Solihull CAMRA Pub of the Year award 2016***

Listed in the CAMRA Good Beer Guide for over 20  
years & 7 times Solihull CAMRA Pub of the Year winner

**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**

"There is more to life than beer alone, but beer makes those  
other things even better." — Stephen Morris



***[www.TheBullsHeadBarston.co.uk](http://www.TheBullsHeadBarston.co.uk)***

# Hail to the Ale!

## *Local Beer, Pub, Club & Brewery news*

### **The Winged Spur at Ullenhall**

The pub was reported as closed and up for sale in June. It appears a buyer has been found, but at the moment we don't know who, and whether it will continue as a pub.

### **The Station Bar in Dorridge**

Redditch brewery Black Tap has acquired the Station Bar to add to their pub in Redditch, and another soon to open in Milford on Sea.

### **The Punchbowl at Lapworth**

The pub is currently going through a number of renovations. These include a new kitchen and bar.

### **Coach and Horses, Weatheroak**

The restaurant and bars have recently been refurbished and a monthly brewery tour & talk introduced. There are eleven hand pulls serving five Weatheroak Hill Brewery ales and six guest ales.

### **Hobs Meadow, Solihull**

A significant renovation appears to be underway. Re-opening 9th September.

### **Black Swan, Henley In Arden**

Due to the owner's pending retirement the pub lease is up for sale.

### **The Beech House, Solihull**

The Beech House re-opened as a Hunky Dory pub on the 12th August, following an opening party on the 11th. Purity UBU and Gold will be regular beers with a switching guest from the SIBA list. This is the first pub in a chain from a joint venture between Enterprise and Oakman Inns. See page 12 for more.

### **The Fieldhouse, Solihull**

The Fieldhouse will be closing for refurbishment at 6pm on Saturday 15th October, re-opening on Friday 21st October. The outside patio is due for a significant improvement, and there will be extensive re-modelling of the interior.

Timothy Taylor "meet the brewer" on September 13th will feature "Boltmaker", Gold winner in the Champion Beer of Britain awards.

Look out for the special CAMRA offers in the advert on page 4.

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## Features in this issue include:

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**CAMPAIGN  
FOR  
REAL ALE**

**Closing for refurbishment Saturday 15th October 6pm.  
Come and see the exciting new look Fieldhouse on Friday 21st October**



**Opening Hours:**  
Mon—Fri: 11.30am —12 midnight  
Sat—Sun: 10.00am —12 midnight

**Hot & cold meals served Monday to  
Sunday all day till 10.00pm  
Weekend Brunch from 10 am**

### **Live Music**

Fri 9 September - The Fieldhouse's Own Jazztonics  
Fri 14 October - Robbie Williams Tribute  
Sat 26 November - Michael Jackson Tribute

## **THE FIELDHOUSE**

**10 Knightcote Drive,**



[www.emberinns.co.uk/the-fieldhouse-solihull](http://www.emberinns.co.uk/the-fieldhouse-solihull)



*6 Real Ales on at all times including 4 regularly changing guests. All Cask Ales are £2.49 a pint on Mondays*

### *Special Offers for CAMRA members.*

- 20p discount off a pint of Cask Ale
- 20% off food with a food discount card
- 13th September Timothy Taylor Meet the Brewer. Landlord, Boltmaker and Ram Tam £1.38/pint from 8pm. Special Quiz including a beer round. Complimentary buffet.
- 21st October re-opening offer Between 12 and 3 pm 33% off food with a CAMRA card

## **Solihull CAMRA Beer Festival News**



Regrettably, we have had to take the difficult decision to cancel this year's Solihull CAMRA Beer Festival. The Knowle & Dorridge Cricket Club were keen to play host again, and preparations were going ahead. Unfortunately, due to circumstances beyond our control, the marquee we planned to use was unavailable, leaving us very little time to make alternative arrangements. Intensive efforts were made over the following weeks, but we were unable to find a venue which ticked all the boxes. Given the size our festival has grown

to, finding somewhere large enough, available on the dates we needed, and affordable, proved impossible.

Rest assured this does not mean we have given up. We simply ran out of time to make it happen this year. The Beer Festival represents a financial commitment of thousands of pounds, so we have to be sure all the arrangements are right before going ahead. We are already looking at potential venues for next year, and are determined to come back better than ever for what will be our 18th festival.

*Martin Buck*

**The Land Rover Sports & Social Club**  
Billsmore Green, Solihull B92 9LN

*Hopfully the Thirst of Many*



## *Beer & Cider Festival*

All ALES £3.00 a pint    Raising Funds for 'Jumbo GB'

**Friday 30th September 2016** doors open 7.00pm

**Saturday 1st October 2016** - doors open 2.00pm

Entry £12.00 to include £9.00 worth of beer tokens  
and Souvenir Glass

£1.00 to charity from every entrance fee

**Advanced tickets available online**

**Advanced ticket holders priority access one hour  
before doors opening**

**Live music to include LRSC own ukulele band  
Open kitchen from 7.00pm**

Tickets online [www.landroversc.co.uk](http://www.landroversc.co.uk) • Tel: 0121 742 5490

Email: [info@landroversc.co.uk](mailto:info@landroversc.co.uk)

Extra discount to CAMRA members

## Dates For Your Diary

### Branch Meetings

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

Monday 3rd October	Colebrook Inn, Shirley
Monday 7th November	Municipal Club, Solihull
Monday 5th December	Fieldhouse, Monkspath

### Committee Meetings

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

Monday 19th September	Punchbowl, Lapworth
Monday 21st November	Bulls Head, Earlswood

### Socials

Saturday 1st October	Bishop's Castle
Thursday 13th October	Bowling and Inn On The Green Beer Festival
24th to 27 November	Weekend away in Manchester

**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](http://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

September 8-10 (Thu-Sat):

### 23RD TAMWORTH BEER FEST

Masonic Rms, Lichfield St, Tamworth B79 7QE. New venue only short walk from previous venue. Festival specials + many new ales, ciders & perries. Supervised kids permitted until 5pm. Live music Fri + Sat. Hot & cold food + soft drinks avail. Open 11-11pm each day. Entry £3 except Fri 5-11pm (£4) + all day Sat (£1). CAMRA membs FREE entry all times. Supporting local charity St Giles Hospice. Beer list on website week before: [www.lstcamra.org.uk](http://www.lstcamra.org.uk)

September 15-17 (Thu-Sat):

### 9TH HINCKLEY CAMRA BEER FEST

The Atkins Building, Lower Bond Street, Hinckley, LE10 1QU. Details from [www.hinckleyandbosworthcamra.org.uk](http://www.hinckleyandbosworthcamra.org.uk)

September 16-17 (Fri-Sat):

### THE EDWARDIANS BEER & CIDER FESTIVAL

Old Edwardians Sports Club, Streetsbrook Road. New festival supporting Round Table charities. More details including contacts on the advert opposite.

September 16-17 (Fri-Sat):

### 14TH MELTON MOWBRAY BEER & CIDER FEST

Banqueting Suite, MM Market, Scalford Rd, LE13 1JY (10min walk from Melton Rail Stn, 5min from Bus Stn). 55 real ales + 20+ cider/ perry. LocAle bar + bar ft. beers from Greater Manchester. Hot food avail + plenty of pork pies. Open 11-11pm, entry £1 before 6pm, £5 after. Free before 6pm for card carrying CAMRA membs, £2 after. Live bands on both eves in connected hall. More info incl full beer lists avail via [www.meltonmowbray.camra.org.uk](http://www.meltonmowbray.camra.org.uk)

***Continued on page 8***

# THE EDWARDIANS

BEER & CIDER

## ★ FESTIVAL ★

FRIDAY 16 SEPTEMBER & SATURDAY 17 SEPTEMBER

**£10.00  
ENTRY**

INCLUDES 2 PINTS,  
BESPOKE GLASS &  
TASTING BROCHURE



ROUNDTABLE



ALL MONIES RAISED WILL SUPPORT LOCAL CHARITIES, COMMUNITY PROJECTS AND EDWARDIAN FC FACILITIES  
OVER 40 REAL ALES & CIDERS FROM ACROSS THE UK

Great food available all day, including a BBQ, and a bouncy castle for the kids

FRIDAY 5<sup>PM</sup> - 11<sup>PM</sup> & SATURDAY 11<sup>AM</sup> - 11<sup>PM</sup>

STREETS BROOK RD, SOLIHULL B90 3PE

 @EDSBEERFESTIVAL  EDSBEERFESTIVAL [WWW.EDSBEERFESTIVAL.CO.UK](http://WWW.EDSBEERFESTIVAL.CO.UK)

FOR MORE INFORMATION CONTACT [INFO@EDSBEERFESTIVAL.CO.UK](mailto:INFO@EDSBEERFESTIVAL.CO.UK)



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## The Wharf Tavern

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Tel: 01564 782075

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## Great beer garden

Home Cooked  
Roasts every  
Sunday

Live Music 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](http://www.facebook.com/wharftavern)*

Opening Hours:  
Mondays—Sundays  
12 noon—12 midnight  
Food Service:  
12 noon—10.00pm

## Midlands Area Beer Festivals

**September 22-24 (Thu-Sat):**

### **3RD CANNOCK BEER FEST**

Prince of Wales Theatre, Church St, Cannock WS11 1DE. 60 ales, 20 ciders & perries + international bottle bar. Open: Thu 5-11pm, Fri & Sat 12- 11pm. Entry £3 general public, £2 Seniors, Students & HM Forces, £1 CAMRA membs. Packages avail to incl entry, souvenir glass + tokens. Live Music on Fri eve, Stone Cold Soberish, Sat aftnoon - The Busker, Sat eve - Waiting For Susan. Hot & Cold food avail all sessions. Tombola, Membership & Merchandise stalls. Info at [www.cannockbeerfestival.co.uk](http://www.cannockbeerfestival.co.uk)

**September 30th—October 1st (Fri-Sat):**

### **LAND ROVER SPORTS & SOCIAL CLUB BEER & CIDER FESTIVAL**

Billsmore Green, Solihull, B92 9LN. 30 beers and up to 10 ciders. All beers £1.50 for half a pint For further information, including how to book advanced tickets see the advert on page 5.

**October 7-8 (Fri-Sat):**

### **WYTHALL'S 7TH BEER FESTIVAL**

Wythall Community Club, Silver Street, Wythall, Birmingham B47 6LZ. 23 Ales, Ciders & Perry. Advert on opposite page.

**October 7-8 (Fri-Sat):**

### **KDCC AUTUMN BEER FESTIVAL**

Knowle & Dorridge Cricket Club, Station Road, Dorridge. Around 12 ales plus one or two ciders. Singer on the Sat night and food will be available all sessions. Further details when available from Solihull CAMRA website and Facebook.

**October 13-16 (Thu-Sun):**

### **INN ON THE GREEN BEER FEST**

2 Westley Road, Acocks Green, B27 7UH. 20 ales, 5 ciders. Bottle shed opening in Autumn. Music Fri and Sat live and free. 20p per pint off for CAMRA members.

**October 27-29 (Thu-Sat):**

### **BIRMINGHAM CAMRA BEER & CIDER FESTIVAL**

New Bingley Hall, 1 Hockley Circus, Birmingham. 250+ real ales and over 70+ ciders and perries. Further details from [www.birminghambeerfestival.org.uk](http://www.birminghambeerfestival.org.uk)



## Beers To Look Out For



**Greene King** has launched a new beer to commemorate England's World Cup win. "Bobby", a 4.2% blonde

(obviously!) beer was available for the start of the football season.

**Brewdog** has launched a new, live" key-keg version of its well-known Dead Pony Club ale.

**Ember's** summer ales continue until October when the list is refreshed. It's worth looking out for Madness Absolutely, Exmoor Silver Stallion, Iveralmond Frisco Steamy,

Salopian Shropshire Gold, Old Dairy Cattlehead, Orkney Dark Island, Portobello Bronze Star, Glamorgan Pales of The Unexpected, Hadrian and Border Tyneside Blonde, Harviestoun Summer Legend, Adnams Mosaic, Roosters California Common, St Austell Cornish Best.

As well as the seasonal ales you may well see Rev James Gold, Hogs Back T.E.A, Proper Job, Adnams Ghost Ship and Thornbridge Jaipur appearing at the bar.

The next **Wetherspoons** Beer Festival will be held from the 12th to 23rd October and as usual should contain special festival beers.



## Wythall's 7<sup>th</sup> Beer Festival

**23 Real Ales, Ciders & Perry**

Friday 7<sup>th</sup> October 6.30pm - 11.30pm

Saturday 8<sup>th</sup> October noon to 11.30pm

Silver Award for Club of the Year 2016 and 2015 by  
Redditch & Bromsgrove Campaign for Real Ale  
Entertainment – Friday Eve: Jazz Saturday eve : Fairfield

Wythall Community Club  
Silver Street, Wythall, Birmingham B47 6LZ  
More information on [www.wythall-park.org.uk](http://www.wythall-park.org.uk)

**Nick, Gwen & staff welcome you to**

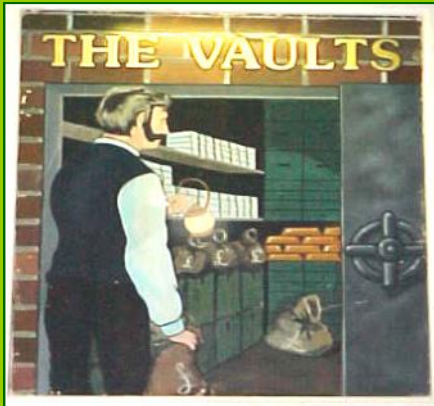
## ***The Vaults***

*St John's Close, Knowle*

*01564 773656*

***the Real Ale venue in Knowle***

**6 hand-pumped beers** including Sharp's Doom Bar & Atlantic, Wadworth Henry's Original IPA and Salopian Shropshire Gold + 2 ever-changing guests, plus Rattler's Cornish Cyder



**Opening hours:**

**Mon—Wed:**

**12.00-2.30pm & 5.00-11.30pm**

**Thurs, Fri & Sat:**

**12.00-11.30pm**

**Sun:**

**12.00-11.00pm**

**Previous multiple Solihull CAMRA Pub of the Year award winner**

***Continuously listed in the CAMRA Good Beer Guide since 1993***

***Food available lunchtimes  
Mondays - Saturdays  
12.00-2.00pm***

## **Solihull CAMRA New Website and Facebook**

Late last year the Solihull CAMRA website was out of date and desperately in need of an overhaul. At this year's AGM Keith Whitehouse stepped forward to be our new webmaster and has transformed the website in a few short months.

There is a new website address, given in large letters on the top of this Drinker magazine.

**[www.solihull.camra.org.uk](http://www.solihull.camra.org.uk)**

The previous website still exists but there is a redirect to the new one.

Please update any existing bookmarks to the new site address for up to date news on local events and CAMRA socials.



As well as this we have a Facebook page "**Solihull CAMRA Members**", which is a public group that anybody can find, but only members can post on. This is to prevent spammers and abuse.

Here we share information about events, socials, and the antics of some of our members! CAMRA members you are welcome to join the fun.

# ROWINGTON CLUB



*A Friendly Member's club  
In the heart of the  
Warwickshire Countryside*

## New Members Welcome!

Real Ales and guest beers always available.  
Featured in CAMRA's Good Beer Guide and winner of  
Club of the Year 3 years running!

Enjoy imaginative events throughout the year or why not  
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### Facilities include:

- 2 Full size Snooker Tables
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- Darts Board
- Dominoes
- Sky Sports
- Large Car Park

Parties, Events, Pig Roasts, BBQ's and Live Music can be  
organised by arrangement.

Opening hours: Mon - Thurs 3pm - 11pm (Fri 2pm - 11pm)  
Sat - Sun: 12 Noon - 11pm

Full Membership £20 yearly or £1 guest fee.  
Free to card-carrying CAMRA Members.

Contact the Club Steward Adrian Cotton on:

**01564 782087**

[rowingtonclub@live.co.uk](mailto:rowingtonclub@live.co.uk)

[facebook.com/RowingtonSocialClub](https://www.facebook.com/RowingtonSocialClub)



Rowington Club, Rowington Green, Rowington, Warwick CV35 7DB

# Beech House Re-opens As A Hunky Dory Pub

Hunky Dory Pubs has opened its first site in Solihull, following an investment of £1.2m from Enterprise Inns and Oakman Inns & Restaurants.

The Beech House pub – a 660 sq m site – features a city garden with trees, outdoor terraces and pergolas. With a mix of solar and low-energy lighting at night, the outdoor areas have been designed to produce a 'sense of mystery and enchantment'.



*New function area with its own bar*

Hunky Dory Pubs – the new Managed Expert partnership between Enterprise and Oakman Inns – was formed just three months ago and is one of five such collaborations within Enterprise's estate.



Peter Borg-Neal, CEO of Oakman Inns, has confirmed that Hunky Dory has identified four further sites and are working alongside Enterprise to identify several more.

## Silhill Brewery News

Silhill has a new assistant brewer, Harry Meadows from Sutton Coldfield.

We have installed a new cold room with brand new chillers giving capacity to hold 150 firkins.

Blonde Star is selling like hot cakes and is sold in Solihull, Birmingham, Stratford, and Warwick and a small pub chain in Stafford.

After a very successful bar and meet the brewer at the Blues and Jazz festival in Solihull town centre, we have been asked back for the food event in Mell Square at the end of August.

We have also done 2 'brew your beer for your wedding' events. This is where the wedding or stag party come down and brew the beer for their wedding. They were extremely successful with some great photos for the after dinner speeches.



The plan to incorporate business team building events into the brewing calendar is on track, with some local companies showing strong interest.

*Mark Gregory*

Solihull  
**THE FLUTE & FLAGON**

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

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Solihull B92 3SB

Tel: 0121 711 3630

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The Flute & Flagon



10% off food & drink  
for card-carrying  
CAMRA members \*

(\*not valid in conjunction  
with any other offer)

6 hand pumps with  
5 Real Ales &  
a Traditional  
Cider

4 Craft Beers

Opening Hours

09.00—23.00 Sun—Wed

09.00—24.00 Thurs

09.00—01.00 Fri—Sat

## The Assembly Rooms

21 Poplar Road

Solihull B91 3AD

Tel: 0121 796 5213

[www.assemblyroomssolihull.co.uk/](http://www.assemblyroomssolihull.co.uk/)



The Assembly Rooms, Solihull



10% off food & drink  
for card-carrying  
CAMRA members \*

(\*not valid in conjunction  
with any other offer)

sky SPORTS

BT Sport



6 Real Ales &  
3 Permanent Craft  
Beers

Beer from £1.89 pint

2 4 1 Cocktails and  
2 bottles of beer for  
£5

Opening Hours

08.00—00.00 Sun—Wed

08.00—01.00 Thur

08.00—02.00 Fri—Sat

Food service from

08.00—22.00 Mon—Sun

## 6 Go To Oxford

*This is the tale of a literary, historic, & sightseeing quest via a choice selection of Oxford hostelries.*

After meeting at Solihull Station for a 1020 train with a change at Banbury, we had a late switch of our first visit when we spotted that our planned choice (Royal Blenheim) didn't open until mid-day.

The revised first hostelry was a 15 minute walk away. The Bear Inn, Alfred St is a very small 2 room Fullers pub, allegedly the oldest in town dating from 1242 (though the current building is probably 17th century). The walls and ceilings are "decorated" with a collection of over 4,500 ties! This pub had the first (of several) Morse TV series connections.



***The\_Bear\_Inn Tie Collection***

Beers on tap were Fullers Pride 4.2%, Oliver's Island 4.8%, ESB 5.5%, Gales Spring Sprinter 4.5%, & Shotover Oxford Scholar 4.5%.

The White Horse in Broad St was another location for Morse & Lewis. We were very fortunate to get 2 tables in the window, which is the only place 6 can sit down together. With seats and the taste of exceptional beer (Hook Norton Crafty Red Rye was beer of the day with 4.0/4.5 assessments), we decided to eat here and I experimented with "bunny chow" a South African curry on bread!

Beers were Hook Norton Red Rye 4.7%, Prospect 3.7%, Wayland's Smithy 4.4%, Revisionist Irish Peated Ale 4.3%, Billie's Whitehorse 3.6% & Doom Bar.



The Turf Tavern, Bath Place is a Greene King student pub with the site going back to the 13th century. Access was down narrow alleys and was adjacent to the remaining part of the old City Wall. This is where Bill Clinton "didn't inhale" (allegedly). We met some law students celebrating the end of their exams.



Beers here were Joule's Slumbering Monk 4.5%, Wayland's Smithy 4.4%, Marmalade on Toast 4.8%, White Knight 4.7%, Comic 4.2%, Launcelot 4.5%.

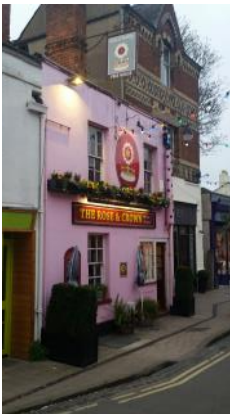
We then headed North out of the centre up St Giles to the Eagle & Child, St Giles St. Originating in the mid 1600s, it is now Nicholson's managed, though College owned (currently by St Johns after University College since the 17th century). It is familiarly and alliteratively known in the Oxford community

as The Bird and Baby, or simply The Bird. The Inklings literary group (CS Lewis, Tolkien, Charles Williams, Hugo Dyson etc) met here during the 1930s-1950s. Original proofs of *The Lion, The Witch & The Wardrobe* were distributed. This was also a Lewis location with a Morse connection. We sat in a cosy snug at the front and spotted this wonderful CS Lewis quote on a blackboard.



Beers available were Reverend James 4.3%, Nick's Pale Ale 4%, Brakespears Bitter 3.4%, Bru Irish Craft 4.3%.

We carried on further north to the Rose & Crown, North Parade Ave. A GBG free house, it is a proper local away from the "tourist/student route" but was an alarming shade of pink/lilac; Debbie Hall the landlady was formerly of *The Old Contemptibles* in Birmingham. Thom York from Radiohead wrote many of songs for the band's first independent (& multimillion selling) album "*In Rainbows*" here, in his local. Old Hooky was the runner-up beer of the day with a 4.0 assessment.



Beers were Old Hooky 4.6%, Southwold Bitter 3.7%, North Cotswold Mild 3.8%, Shotover Oxford Scholar 4.5%.

Two of team decided to call it a day here and headed off to the station, while the rest of us went back towards the centre via the Lamb & Flag in St Giles St. This was another college-owned GBG pub (St Johns again – the college even have a Lamb & Flag post grad. scholarship – don't ask what in!) also managed by them. Another Morse location, and Thomas Hardy also supposedly wrote most of *Jude the Obscure* here! A shared pork pie with English mustard went down well.

Finally to the Royal Blenheim in St Ebbes. This was a GBG White Horse Brewery tap (Stanford-In-The-Vale) with 10 pumps. We enjoyed White Horse Dark Blue 4.3% as the last beer & met an American en route to Iraq.

STYLE	BREWERY	NAME	SCALE	£
A	White Horse	Oxfordshire Bitter	3.7	2.90
B	White Horse	Village Bitter	4.1	3.20
R	White Horse	Dark Blue	4.3	3.30
R	Elgoods	Cambridge Bitter	3.8	3.70
S	Elgoods	Snake Slayer	4.5	3.70
B	Perseus	London Pilsner	4.6	3.70
B	Perseus	PA (Very Pale Ale)	4.0	3.70
B	Everett	Smilgasser	4.2	3.70

BARMOR (B)londe (A)MBER (R)UBY (M)ILD (O)LD (P)ORT (S)TOUT

Closing quote from the pub website: "Contrary to popular belief, the Royal Blenheim does indeed have a large beer garden. This can be accessed through the back of the disabled toilet at the stroke of midnight, except during the first full moon after the Winter Solstice, when it leads transdimensionally to a magical land flowing with beer and pork scratchings."

*Team: John Byron, Alan Hill, Geoff Hickman (Beer notes), Lawrence Loy, Richard Scholes (Author), Keith Whitehouse (Photographer, Itinerary & Travel arrangements - £12.70 return train fares with rail cards)*

The Award Winning  
**LADY LANE WHARF**

Lady Lane • Earlswood • Solihull • B94 6AH



Voted "Most Improved Pub 2014" and  
"Best Newcomer of the Year"

- ◇ breakfast from 9.30am
- ◇ hot and cold meals served all day
- ◇ fresh, home-cooked food to order
- ◇ live music every Saturday
- ◇ the finest cask ales—4 constantly changing locals and nationals
- ◇ speciality ciders

[www.ladylanewharf.co.uk](http://www.ladylanewharf.co.uk)

Tel: 01564 703821

open:

Monday — Saturday:

11.00am — 11.00pm

Sunday: 11.00am — 10.30pm

email: [granthyland@hotmail.co.uk](mailto:granthyland@hotmail.co.uk)

*We may not be the biggest or the most fashionable drinking venue but we certainly know how to serve real ale and quality food.*

*Like us on Facebook*

*Come and try us. A friendly, relaxed atmosphere awaits you!*

FOOD • REAL ALE • TRANQUILITY

FREE  
Wi-Fi





# A Brewery Visit With a Difference

We are used to brewery visits where you look at some brewing hardware, taste some malt, smell some hops, and drink a few beers. Some are more interesting than others but few give you a chance to actually participate in the brewing process.

Thanks to an inspired choice of Birthday present I was recently able to participate in a brewing day at the Pig Iron Brewing Company in Brierley Hill.

Pig Iron is a relatively new brewery, only scaling up to a 2.5 barrel brewery in December 2014. Dean Cartwright the owner and brewer has only been brewing for 3 years, but was a trained baker (through the family business) and has 15 years in the pub and club trade so to him it was a logical next step to start brewing 3 years ago.

You can find their beers in most Black Country beer festivals now, and Dean has recently bought "The Weavers" micropub, a CAMRA 2016 Pub of the Year close to Kidderminster rail station.

Wearing old clothes and steel toecaps I turned up at 8.45 in the morning with 3 others at a fairly anonymous industrial unit next to a Martial Arts club. The others had a mixture of experience. Roy, a CAMRA member, was a retired Mechanical Engineering lecturer, also being given the day as a present. Peter and Leon were from the Buzzards Valley English vineyard near Tamworth, and were interested in seeing the difference between brewing beer and making wine. They had tried to make cider with some excess apples which became a 12% Apple wine!

After a coffee and doughnut next door in the Martial Arts centre (shared with the brewery), we set to work making Pig Iron APA. Dean explained what we were going to do during the day and continued

to explain each stage as we went through it.

The first job was to stir the malt into the liquor at the correct temperature to release the right amount of sugars from the grain to hit the right ABV in the finished beer. He showed us the calculations he used and the measurements he made at each step of the process. We took turns at pouring malt into the mash tun and stirring the mixture in a figure of eight which took a bit of effort as more grain was added.

On tasting the wort and taking the first of many measurements it was time to sparge the grain and transfer the wort to the kettle. Using a homemade apparatus to direct the water into the mash tun evenly it was successfully transferred and heated up to boiling. While this was happening we were clearing out the grain from the mash tun and putting into bags for a local pig farmer (it helps if you are tall for that job).

Next job was to separate the hops from the solid dried block they arrive in, and remove foreign objects and stalks. Dean measured out the right quantities of the bittering and flavouring hops, explaining the differences as he did so. It was surprising how many twigs and pieces of twine were dried with the hops.

With the hops nicely separated and smelly sticky hands it was time to sample a pint of Pig Iron Best Bitter (4.0%). Unfortunately the cask cooler had broken down so Dean had been using ice to get



down to the right temperature. Although not quite cool enough, it was still a good smooth bitter.

The hops had to be added to the boiling wort (away from the heating element) and stirred in to sure they were wetted properly. That was more of a tricky job with the boiling liquid in close proximity (see below)! The bittering hops were added first, followed a set time later by the first flavouring hops, and a further time later by the second flavouring hops. This was the key to getting the right flavour for the finished beer.



The next stage was to transfer the wort to the fermenter, while bringing the temperature down from over 90C to around 21C using a heat exchanger. This exchanger took cold water in to cool down the wort, which became hot water going to the liquor tank for the next brew. After a bit of fiddling around with flow rates the correct temperature was achieved and the transfer started. My job was to make sure the header tank did not overflow during the transfer by adjusting the flow from the boiler, as this would waste beer and could be costly.

With the wort transferred to the fermenter at the right temperature the yeast was added and our job was done, with a final check showing that the brew was smack on the right ABV.



Around 3 o'clock we made it to the first of three award winning pubs in the area of Amblecote for lunch and some liquid refreshment. We started out at the Maverick Drinking House, a CAMRA pub of the year in 2009 with Malvern Spring (4.2%) from Malvern Hills Brewery. A quick walk up to the Red Lion followed with a choice of Salopian Oracle or Lemon Dream on the bar, though I went for the Olde Swan Entire (4.4%) for a change. Given the choice of a lift back to the station with Dean or a pint of Batham's Best in the Robin Hood we continued our exploration of the Amblecote pubs. With a medium walk back into Stourbridge for the train I stumbled across the Duke William a mile away. This is a Craddocks Brewhouse and I finished an excellent day with a Hop and Glory (4.5%).

Dean was an excellent host, being open with everything around the business of being a brewer, including his "bible" on the notice board. We were 4 of over 100 people that he has hosted so far on brewdays, and I would thoroughly recommend this day to anyone who is interested in beers. I don't think that I will actually get to sample our APA in the pubs around Solihull, but I'm looking forward to my next visit to the Weavers to see how Dean is progressing on his latest project.

*David Cove*

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# CAMRA News Digest

The **Revitalisation Project** continued, with the publication of the results of the initial survey at the end of May and the appointment of additional volunteers to the Steering Committee. Consultation meetings have continued around the country, with a second member's survey completed on the 26th August.

It is not too late to get involved.

<https://revitalisation.camra.org.uk/get-involved/>

CAMRA is calling for the Department of Health to launch a **new public consultation** into whether alcohol guidelines are fit for purpose and evidence based.

Of 2,040 people surveyed by YouGov, 61 per cent agreed that moderate alcohol consumption could be part of a healthy lifestyle, and 51 per cent disagreed with the Chief Medical Officers' decision that alcohol guidelines should be the same for men and women.

These latest figures chime with research released by CAMRA in May which showed the majority of GPs also disagree with the Chief Medical Offic-

ers' statement that there is no safe level of alcohol consumption. A poll conducted by medeConnect showed 60 per cent of GPs surveyed disagreed with the statement made by the CMOs and two thirds considered that moderate alcohol consumption can be part of a healthy lifestyle.



## Cask Marque is sponsoring the 2017 Good Beer Guide.

The 44th edition of the Campaign for Real Ale's (CAMRA) Good Beer Guide will be published in September and will list the best 4,500 pubs in the country chosen by its 180,000-plus membership.

Cask Marque's Director, Paul Nunny, said: "The Good Beer Guide is dedicated to rewarding pubs for their excellent quality beer, their customer service and the overall atmosphere and benefits that each establishment brings to the consumer. As a leading pursuer of excellence in the cask ale industry, Cask Marque is delighted to once again be teaming up with CAMRA to support this publication which is essential reading for so many pub-goers."

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## Solihull Pubs & Clubs CAMRA Member Discounts

Ember Inns (**Fieldhouse, Colebrook, Woodmans Rest, Olton Tavern, Red Lion Knowle**) - 20p/ pint except Mondays where all cask ales are £2.49.

**Fieldhouse** additionally gives 20% off food with a discount card available from the bar. For other offers see the advert on page 4

**Flute and Flagon** and **Assembly Rooms** give 10% off real ales

**Lady Lane Wharf** 30p/pint Monday to Thursday between 5pm and 8pm

**Drum and Monkey, Wharf Tavern, The Greswolde Arms** give 10% off real ales



Everyone's favourite 11 day week is almost upon us. The celebration of Britain's national drink runs from 22<sup>nd</sup> September to 2<sup>nd</sup> October.

Whether on a small or large scale, any event will provide positive exposure for real ale and for pubs.

Please share on social media any events that you are aware of, and post your own pictures. "Many pubs and breweries will be raising a glass to ale with CAMRA members during the Week," says beer industry expert Paul Nunny. "Why not get a great photo to mark the occasion."

Check out <http://caskaleweek.co.uk/> to find cask ale events in your region.

Locally, in Solihull, the Land Rover Sports and Social Club Beer Festival is being held on the 30th September to the 1st October, and presents an excellent opportunity to enjoy a local beer festival at the end of Cask Ale Week.

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 CAMRA.



**CAMPAIGN  
FOR  
REAL ALE**

Contributions, comments and advertising enquiries should be sent to Solihull Drinker Editor, 2 Dunton Hall Road, Shirley, Solihull B90 2RA; or via email to

**[davidcove@hotmail.co.uk](mailto:davidcove@hotmail.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

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### Opening hours:

Mon.—Sat: 11.30am—11.00pm

Sunday: 12.00-10.30pm



## Midweek Crawl to Harborne

Continuing our midweek crawls we decided to stay closer to home with a trip to Harborne. This quite well known crawl was based around Birmingham CAMRA's Harborne Real Ale Trail published a few years ago. It is a simple route going down one side of the High Street and returning along the other with one or two deviations.

Arriving from Birmingham the seven of us took the right hand side of the High Street, taking in the Plough first. Although a pub has been here for many years, in its present format it resembles more a bar feel than a pub. Being a sunny day we made our way to the back garden which by 12.15 was full of people drinking and eating. Taking a table we enjoyed Purity Mad Goose, Butty Bach, Burton Czeck Mate, Backyard Re Jigger, and Ruddles County. I sampled the Mad Goose which was excellent, the Czeck Mate passable. The only downside to this pub is the cost of beer £4.40 - £4.50 a pint. Take loadsa money if you want to stay here. We, however, moved on.



*Paul, John, Craig, Peter, John and Andrew enjoying the sunshine at the Plough.*

We popped our noses into the Harborne Stores but the beers were only

Pedigree and Greene King IPA. Ignoring here we went on to the Junction.

As an aside, when I reccied the trip I popped into the Harborne Club. It has two guest beers on and is well worth visiting, but is only open in the evenings. Also, Arco Lounge used to serve real ale, but alas no more. Finally, Butchers Social seems to have closed.

Compared to the Plough the Junction was really quiet. I don't know why, as it is a great pub. It has a classic Victorian exterior hugging a junction of roads, hence the name. The interior has original tiles and feels like a real pub. On the bar was Doom Bar, Timmy Taylor Landlord, Rudgate Dick Firkin, Adnams Mosaic Pale Ale, and Jurassic Citra Maximus. Liking Citra hops I went for Jurassic which was OK, but I did find the Adnams excellent, usually a brewery I tend to steer clear of.

If you are following the Ale Trail you might head for the Old House at Home. However, we left it out as it was a little too far out, and while I think about it The Vine had no real ale and Scarlet Pimpernel has been replaced by housing. Anyway, back to our crawl.

A long walk took us to the Bell, next to the church in the old village centre. Very much a traditional timber framed pub, over 300 years old, the pub is owned by Stonegate who also own the Assembly Rooms in Solihull. Outwardly it looks very much a foody type pub and going by the range of beers at the Assembly Rooms we did not expect much. How wrong we were. The publican was a real ale fan and as such re-

*Continued on page 24*

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*Continued from page 22*

ally pushed Stonegate to allow him to get a more imaginative range. So, whilst enjoying a bit to eat we tried Backyard The Hoard, Black Hole Red Dwarf, Springhead Sweet Lips, a crackling beer, and Gloucester Priory Ale.

Time to head back to the High Street, popping into the New Inn in Vivian Road on the way. The pub, although traditional, has been modernised inside and has a pleasant garden. On the bar was New Inn Ale [Marstons EPA], Enville Ale, Joules Slumbering Monk, Purity UBU, and Titanic Stout. A pretty good range although I deplore rebadging beers, feels like deception to me. I tried the Stout which went down well.

Getting back to the High Street, we bypassed the Proverbial to head for the White Horse in York Street. A long-standing real ale pub, it was very busy. While advertising 10 beers, I can honestly say that on all the occasions I have visited there are never that many on. On our visit there were 6: Burton Bridge Golden Delicious, Silhill Gold Star, Greene King Abbott, Morland Golden Hen, Church End Gravediggers, and Malvern Hills Beacon Gold. I've also thought too that for such a free house they never seem to have unusu-

al beers considering the number of breweries we have throughout the country. I tried the Gravediggers as it is one of my favourite Church End beers. If you like live music it is one of the big venues in Harborne.

Swiftly on down the High Street, a right turn into the alley before Marks & Spencers brought us to the Sportsman. Refurbished in 2015 with a nice garden, the beers were a little disappointing - Wye Valley HPA and Butty Bach with Davenports Pale Ale as the third beer. I tried the Davenports which surprisingly was quite nice.

Our final stop was the Ember Inns Green Man. The pub is a typical Ember Inn large roadhouse-style pub with 7 beers on tap - Marstons Pedigree, Purity Ubu, Breakspear Bitter, Morland Golden Hen, Ember Pale Ale [brewed by Black Sheep], Black Sheep Bitter, and I think Black Sheep Lion. Again, a little disappointing, but I tried the Ember Pale Ale which was OK.

With that being the last pub of the day we made our way across to the bus stop, where seven merry men headed towards Birmingham and onward home.

*Steve Dyson*



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## Champion Beers of Britain Announced

Bingham's Vanilla Stout, brewed in Berkshire, was named the best beer of 2016 at the Champion Beer of Britain Awards Dinner held on Tuesday evening (9 August) at the Hilton Hotel, Olympia, London.

Bingham's Vanilla Stout is a 5 per cent Dark Stout infused with vanilla and dark malts to create a smooth and dark beer.

The Kent based Old Dairy brewery's Snow Top claimed the silver award in the Champion Beer of Britain competition. The 6 per cent ABV Old Ale has already taken a gold award at CAMRA's National Winter Ale's Festival and is described by the brewery as the "perfect winter warmer" with fruitcake and marmalade flavours.

Placing third in the competition was Tring brewery's Death or Glory, a 7.2 per cent Barley Wine, brewed by appointment to the Queen's Royal Lancers. The beer is described by the Hertfordshire brewery as being a rich and sweet barley wine with a complex nature.

Category Winners were:-

Mild: Williams Bros "Williams Black"

Bitter: Timothy Taylors "Boltmaker"

Best Bitter: Surrey Hills "Shere Drop"

Strong Bitter: Heavy Industry "77"

Golden Ales: Golden Triangle "Mosaic City"

Speciality: Bingham's "Vanilla Stout"

Keep your eyes open for some of these beers at the Edwardians and Land Rover Social Club beer festivals.

## A Trip to Prague

Bob Bell and I had talked of visiting Prague to try its beers and visit some of its breweries for some time. Gauging interest from other Solihull CAMRA members Allan and Brenda Duffy, Bob and I headed for Prague in mid May. Armed with the well-studied, "Prague: A Pisshead's Pub Guide" by Max Bahnson we were guaranteed a good few days.

Bob had booked a brewery/pub tour for our first night, but on arrival we decided to find a pub for a beer. Using the guide we headed for Prazsky most u Valsu, a brewpub at Betelmasta 5. As you may be aware cask beers are not the general method of brewing in Europe. However, the beers we tried were very tasty and not fizzy whatsoever. Leaving the pub Allan spotted another brew pub not in the guide. U Dobrenskych Brewery and Pub is on the street of the same name. Opened in 2015 it specialises in herb based beers. I went for the Lemon Grass which was a beautiful hoppy beer full of flavour.

Time was getting on so we made our way to meet our guide for the evening brewery tours. Things went amiss here when we got lost then lost each other. I managed to join the tour later to be found by Allan, Brenda and Bob where they joined the tour for the last of the pub/breweries. Negotiation saw an agreement made to do the tour the following evening. We finished at U Dobrenskych where we talked to two Americans who told us that a Beer Festival was due to start next day. This was a must visit venue.

Next morning we did some sightseeing at the Castle and Cathedral making our way for the 12 noon opening of the Cesky Pivni Festival at Letna Park. Arriving there we found organisation left a

lot to be desired, but we were impressed by the sheer size of the marquees used considering there could not have been any more than 100 beers available. I can only guess that because all the beers are keg more stocks can be brought in when needed. The bars were still sorting themselves out when we eventually got in. We tried 14 beers including one called Strychnine Pale. I particularly enjoyed Kocour Catfish Sumecek APA. Bob also tried a full litre of



***Bob attempts the impossible***

beer whilst we kept to sampling small glasses. We were given a new glass for each drink, glasses being of a design to bring out the best in that particular beer. Also beer strength is not usually shown in a form that we are familiar with. The Czech Republic, like most European countries uses the Balling scale which measures the percentage of malt sugar before fermentation. The beer is shown as a 10, 12 or higher strength beer. To find the abv divide the degree by 2.5. For example a 10 beer equals 4% abv.

As we were in the right place, and had a little time to kill before our brewpub tour, we visited two pubs on the route from the festival to the meeting point. Prague Beer Museum at Dlouha 33 was a bit of a revelation with some 30 beers on tap. We didn't overdo it here but it did seem churlish to pass it by. From there we moved on to T-Anker. Located on the top floor of the department store Kotva, the pub has an outside terrace with great views over the centre of Prague. A very pleasant way to enjoy your beers.

The evening saw us successfully join the brewpub tour where we were presented with diplomas that stated we were Czech Beer Experts in Training. I don't know about that but the beers were pretty good!

Friday morning was another sightseeing time on an excellent two hour guided tour that we were given free by our airport transfer taxi company. Although free we did tip the guide who really knew his stuff. The tour was to continue after lunch for another two hours but we politely declined as we wished to wander up to Wenceslas Square to visit more pubs and take a look at the controversial building called The Dancing House, before meeting our taxi at the hotel to take us to our boat for an evening river cruise.

Wenceslas Square is not so much a square but more a rectangle. We wandered past to find Kulovy Blesk and after entering a courtyard and descending to the bowels of the earth we found a bar with ten beers on tap. We tried 2 each here before making our way downhill towards the river.

We passed Pivovarsky Dum which occasionally has a handpump in action, but hadn't at the time so we passed the brewpub by and went down to view the

Dancing House. After taking pictures we popped into U Fleku Brewery and Restaurant. Dating back to 1499 it has been brewing for 500 years. We sat on a massive communal table where the beers are bought to you, a chitty is left and with each refill it is marked. They will keep coming unless you call a halt. We only had one there as we had a final visit to make to the Medvidku Restaurant and Brewery, where brewing started in 1466. We went right to the back of the pub where a small micro brewery operates. Aptly, we sat in a room which was to all intents and purposes a brewing copper with a side door giving access to it. A quick one here and we were on our way back to the hotel for our evening cruise.



***Steve, Alan and Brenda sitting in a copper!***

The cruise is thoroughly recommended, and for €27 good value, as a free drink and excellent buffet were thrown in. The view of Prague from the river is spectacular and the boats very comfortable. We were able to sit on the roof of the boat as it was a still, warm night. We couldn't go to bed before one final drink at U Zajice. This pub, one we had visited on the brewery tours of Wednesday and Thursday night is owned by Pivovar Kynsperk, a micro-brewery in North-West Bohemia. We sat in the downstairs vaulted cellar. Very pleasant.

That rounded off our holiday as we were returning next day to Birmingham. Two more things to mention. We stayed in the Charles Bridge Palace Hotel, costing about £40 a night B&B. It was excellent and less than 10 minutes walk to Old Town Square in Prague.

Finally you may ask why I have not named any of the beers we tried. Let me give you a list that Brenda made of the beers that we had tried at the beer festival and you might understand. Strychnine 12° Pale, Frankies Frank AP-PA, Two Tales Bohemia Black Ale,

Kocour Catfish Sumecek APA, Mordyr 17° Double IPA, Krsnohor 13° Black Storm IPA, Raven 14° Blond APA, Norovisske Klasterni Lezak, Husar13 Jantorova 13°, Hendryck H10 Summer Ale, Kolcavka Best Bitter, Kocour Lezak, Zemsky Colorado Pale Ale, and Tank 12° Krusovici. Those were the easy ones to spell! Nevertheless a cracking time was had by all with many beer styles to sample. Take the plunge yourself, you will not be disappointed.

Steve Dyson

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## Independent Brewers Craft Beer Initiative



The Society of Independent Brewers (SIBA) has launched an initiative to promote 'Assured Independent British Craft Breweries' in an effort to provide

greater clarity for consumers looking to purchase beer from genuinely independent craft breweries in the UK.

As the 'craft beer' category has moved into mainstream retailing, SIBA says beer drinkers need more information to help them make informed choices.

Mike Benner, Managing Director of SIBA, said, "As the craft beer market has grown it is being flooded with beers from across the world, often from large global brewers. We have launched our 'Assured' initiative to help consumers make informed decisions about where their beer comes from and who has brewed it."

In order to qualify for the stamp of approval breweries must be truly independent of any larger controlling brewing interest and pledge to abide by SIBA's Manual of Good Brewing Practice, which seeks to ensure quality through-

out the independently brewed beer market. The initiative will make it easier for beer drinkers to identify beers from SIBA independent craft breweries quickly and easily, whether they're buying beer in a pub or bar, off-licence or supermarket.

"The future credibility and growth of the craft beer market would be seriously threatened if consumers simply associated it with a handful of brands from global brewers and not from their very own local brewery. Consumer access to beers from truly independent craft brewers is key to the future of British beer".

### **Solihull Drinker Issue No. 77**

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The 78th edition of the Solihull Drinker will be published on Monday 5th December 2016.

Please note that the deadline for copy, advertising and any other contributions, due to planned holiday, is Friday 28th October.

# Pub Closures Fall In The First 6 Months of 2016

The future is looking brighter for Britain's pubs as figures published in July by CAMRA show that pub closure rates are slowing - with the net number of pubs closing per week falling from 27 to 21 in the last six months. In response, CAMRA has urged the public to continue supporting local pubs to make sure pub closures continue to fall.

Pub closures have now fallen for the second six month period in a row, demonstrating that the campaigning work carried out by CAMRA members is beginning to take effect. A high profile campaign to seek additional planning protection for locals launched by CAMRA last year, combined with a freeze in beer duty, business rate reductions (England and Wales) and strong local campaigns to support local pubs, have contributed to the fall. The organisation also argues that the new Pubs Code and Adjudicator in England and Wales will help resolve industry disputes and ensure fair deals for publicans, which should see closure rates fall further.

CAMRA chairman Colin Valentine said: "Our members have been working hard to protect valued pubs from being demolished or converted to another use - which often happens without any consideration to the local community. Over 1,500 pubs have now been listed as Assets of Community Value (ACV) by local campaign groups in England, which gives pubs greater protection under planning law. However this is just the first step in saving British pubs and it's vital that people build on this positive news by supporting their locals as much as possible. It can be as simple as visiting pubs more regularly, using CAMRA's WhatPub.com to find pubs near them and telling friends

and family about the great pubs you have found. If you've got a valued pub near you, consider linking up with your local community to ensure it benefits from any planning protection available.

"Please lend your support to local campaigns to save pubs which are already under threat and, of course, sign up to CAMRA to join the 180,000 members committed to reducing the numbers of pubs closing across the country."



CAMRA's figures show that rural and suburban communities are still bearing the brunt of pub closures. Rural areas saw a net loss of 231 pubs in the last six months, with suburban areas losing a net total of 317 pubs. High streets have seen a net loss of one pub per week since December. Positively, however, the number of branded food pubs and modern style pubs and bars have seen an increase over the last six months.

CAMRA is consequently calling on the Government to continue to level the playing field between communities and developers by ensuring planning permission is always needed before a pub can be demolished or converted to another use.

*(Editor's note) As a word of caution, according to research by Begbies Traynor, the business recovery group, the number of pub and bar businesses that were dissolved in the second quarter jumped by 53 per cent to 831, up from 531 in the same three months last year.*

*Its Red Flag Alert survey suggests that there is no respite in sight for the sector, with one in five businesses deemed to be facing significant financial stress...*

*Poor weather, England's early exit from Euro 2016 and the Brexit vote are all cited as contributory factors. So go out and support your local pub—they need you!*

# Membership Matters

You are probably aware by now of the many reasons why lovers of real ale and good pubs should become a member of CAMRA and join over 590 people locally and well over 180,000 nationally in supporting the campaign.

Did you know there are also a few financial incentives that you get if you join and some are listed below:-

- £20 Wetherspoon real ale vouchers
- 10% off holidays with cottages4you
- 15% off holidays with UKBOAT HIRE
- 10% off holidays with Hoseasons
- 15% off with National Express coaches
- 10% discount at beerhawk.co.uk

You also get a monthly colour newspaper called "Whats Brewing" informing you of all the latest beer and pub news as well as detailing events/beer festivals from around the country.

Quarterly you will receive a magazine titled "Beer" which is packed with great articles on pubs, beer & breweries. In addition to all of the above you get free or discounted admission to over 160 beer festivals that CAMRA organise, including the Great British Beer Festival and the National Winter Ales Festival. With memberships starting at £24 per annum (46p per week), this represents good value for money.

An even greater advantage of joining CAMRA is the opportunity to become involved in your local branch, this includes social events, meeting new friends, working at beer festivals, as well as campaigning.

Solihull & District CAMRA Branch social outings vary from brewery visits to bowling nights so there is something for everyone. Our branch meetings, where a variety of topics relating to the local real ale scene are discussed, are held on the First Monday of each month at a local pub. They do contain some CAMRA business, but we try to make them friendly and not stuffy. It may come as a surprise but we also enjoy a pint or two of real ale at the same time.

All of the branch activities are listed in this magazine and on our website :- [www.solihull.camra.org.uk](http://www.solihull.camra.org.uk) with contact details for each event where appropriate.

So if this has persuaded you to join, fill in the membership form in this magazine or visit the CAMRA website <http://www.camra.org.uk> to join online.

Dave Mckowen  
Membership Secretary

<i>Useful Contact Numbers</i>	<i>Press &amp; Publicity/ Socials</i>
<b>Chairman</b> Carl Wright 0121 603 1621	Paul Wigley 07402 312457
<b>Secretary</b> Allan Duffy 01564 200431	<b>Pubs Campaigning/ Beer Festival (general enquiries)</b> Martin Buck 01564 770708
<b>Membership</b> Dave Mckowen 01564 778955	<b>Solihull Drinker Editor</b> David Cove 0121 603 6057

**Considering advertising with us? Get your pub, club or business in the public eye!!  
For advertising rates: call 0121 603 6057 or email [davidcove@hotmail.co.uk](mailto:davidcove@hotmail.co.uk)**

# A Campaign of Two Halves



## Join CAMRA Today

Complete the Direct Debit form and you will receive 15 months membership for the price of 12 and a fantastic discount on your membership subscription.

Alternatively you can send a cheque payable to CAMRA Ltd with your completed form, visit [www.camra.org.uk/joinus](http://www.camra.org.uk/joinus) or call 01727 867201. All forms should be addressed to the: Membership Department, CAMRA, 230 Hatfield Road, St Albans, AL1 4LW.

### Your Details

Title \_\_\_\_\_ Surname \_\_\_\_\_

Forename(s) \_\_\_\_\_

Date of Birth (dd/mm/yyyy) \_\_\_\_\_

Address \_\_\_\_\_

\_\_\_\_\_ Postcode \_\_\_\_\_

Email address \_\_\_\_\_

Tel No(s) \_\_\_\_\_

### Partner's Details (if Joint Membership)

Title \_\_\_\_\_ Surname \_\_\_\_\_

Forename(s) \_\_\_\_\_

Date of Birth (dd/mm/yyyy) \_\_\_\_\_

Email address (if different from main member) \_\_\_\_\_

Direct Debit Non DD

Single Membership £24  £26

(UK & EU)

Joint Membership £29.50  £31.50

(Partner at the same address)

For Young Member and other concessionary rates please visit [www.camra.org.uk](http://www.camra.org.uk) or call 01727 867201.

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

I enclose a cheque for \_\_\_\_\_

Signed \_\_\_\_\_ Date \_\_\_\_\_

Applications will be processed within 21 days

01/15

**Campaigning for Pub Goers & Beer Drinkers**

**Enjoying Real Ale & Pubs**

**Join CAMRA today - [www.camra.org.uk/joinus](http://www.camra.org.uk/joinus)**

### Instruction to your Bank or Building Society to pay by Direct Debit



Please fill in the whole form using a ball point pen and send to:  
Campaign for Real Ale Ltd, 230 Hatfield Road, St Albans, Herts AL1 4LW

Name and full postal address of your Bank or Building Society Service User Number

To the Manager Bank or Building Society

Address

Postcode

Name(s) of Account Holder

Bank or Building Society Account Number

Branch Sort Code

Reference

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#### FOR CAMPAIGN FOR REAL ALE LTD OFFICIAL USE ONLY

This is not part of the instruction to your Bank or Building Society

Membership Number

Name

Postcode

#### Instructions to your Bank or Building Society

Please pay Campaign for Real Ale Limited Direct Debits from the account detailed on this instruction subject to the safeguards issued by the Direct Debit Guarantee. I understand that this instruction may remain with Campaign for Real Ale Limited and, if so will be passed electronically to my Bank/Building Society.

Signature(s)

Date

This Guarantee should be detached and retained by the payer.

### The Direct Debit Guarantee

- This Guarantee is offered by all banks and building societies that accept instructions to pay by Direct Debit.
- If there are any changes to the amount, date or frequency of your Direct Debit The Campaign for Real Ale Ltd will notify you 10 working days in advance of your account being debited or as otherwise agreed. If you request The Campaign for Real Ale Ltd to collect a payment, confirmation of the amount and date will be given to you at the time of the request.
- 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.
- You can cancel a Direct Debit at any time by simply contacting your bank or building society. Written confirmation may be required. Please also notify us.