

Issue 30

Summer 2016

# Ales & Tales

The newsletter for the Campaign for Real Ale in Stourbridge & Halesowen and Dudley & South Staffordshire



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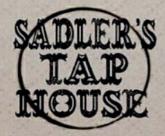


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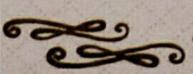


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# Welcome Back

Summer is a cumin in — or so the song goes and after the mixed bag of weather we have had in June it's to be hoped that July onwards gives us better weather to sit and enjoy a beer in the sunshine. See what happened at Kinver Country Fayre.

In this issue of the magazine we have explored the CAMRA Revitalisation Project. CAMRA, which is one of the largest single-issue consumer groups in the world, is gathering views from as many as possible of its nearly 180,000 members as part of its Revitalisation Project - a strategic review of the organisation's purpose and structure. But even if you are not a member you can still comment as the aim of the project is to gather as many views as possible on how CAMRA should move forward. For more information read the article and go to http://www.camra.org.uk/revitalisation.

We know that the next few months involve many of us going on holiday, but if you are having a "Staycation" then in this magazine there is information on beer festivals and events where you can be guaranteed a decent pint (or two). On Dudley & South Staffs web site we have also listed local festivals which are being run by pubs etc over the next few months. There were too many to list in this issue!

Stourbridge & Halesowen Branch held their beer festival in April this year and very successful it was too. One of the ways volunteers are acknowledged for the work they do is with a free thank you trip. 37 intrepid CAMRA members set off on a thank you trip to Bristol. Enjoy reading about the exploits of some of them and next time the request goes out for volunteers to help at a beer festival maybe the idea of a free trip (well the transport is free you buy your own beer) might induce you to volunteer.

This year's "Club of the Year" for both branches is also featured in this magazine. Both Kinver Constitutional Club and Coombs Wood Sports and Social Club welcome CAMRA members and whilst Kinver Con Club has a relaxing and sunny beer garden, at Coombs Wood you can also enjoy watching cricket!

Brewery News and Pub News reflect the information we have been given and are as up to date as we can make them. We would like to say thank you to all our contributors. If your favourite pub or brewery hasn't been included and there is news to share then let us know. Send to editor@dudleycamra.org.uk.

We have heard that some people found some of the articles in the last edition were not to their taste, "What do I want to read about Cyprus for", whilst other people found the magazine really interesting. We try to include something for everybody and hope that you enjoy some of the articles contributed by members of the branches. If you feel you would like to put pen to paper then send your views, comments or articles to editor@dudleycamra.org.uk.

We would also like to thank our advertisers whose support means that Ales and Tales is distributed across our branches and beyond as a free publication. Next Ales and Tales will be due out in October, hope you enjoyed this issue.

Cheers

Pam and Tony

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# Clubs of the Year



On Saturday 23<sup>rd</sup> April the Kinver Constitutional Club was presented with two awards.

Firstly, the club has again won the branch award for Club of the Year, having done so every year since 2007.

Secondly, the club received a certificate in recognition of being a finalist in the previous year's CAMRA national competition. Congratulations to all.

# Stourbridge & Halesowen Branch Coombs Wood Sports and Social Club

The Long Lane area of Halesowen has seen a resurgence over the last few years for Real Ale and in the last few months has had a huge amount of success within local CAMRA; firstly the Swan Inn wins Pub of the Year 2016, then Fixed Wheel Brewery wins Beer of the Festival at Stourbridge Beer Festival 2016 and now, to sit highly among those accolades, Coombs Wood Sports and Social Club has been awarded the branch's Club of the Year 2016 award.

It's the second time the club has won the award since they moved to their new site on Stewarts Road in 2012. However, both in the very well-kept and varied ales regularly on the bar and through their very successful annual beer festival, the club have always shown a huge commitment to quality real ale.

Although a members club, it has always been very welcoming to CAMRA members, allowing them to enter as non-members if they wish to come into the club for a drink; the club has also always been very supportive of the Campaign and its aims as an

# Dudley & South Staffordshire Branch Kinyer Constitutional Club

Situated on the High Street, it was built as a hotel in 1902 on the site of an old pub. The bar boasts at least 12 real ales and as many as 17 for special events. Regular beers are Hobsons Best, Kinver Constitution Ale, Malvern Hills Black Pear, Olde Swan Bumble Hole, Three Tuns Cleric's Cure and Wye Valley Butty Bach.

The club also has a smart restaurant and a large snooker room. The club enjoys an enviable sporting reputation and hosts regular quiz and music nights. CAMRA members are welcome but must be signed in, groups should book ahead.

Janet Parker



organisation.

Anyone that has sat outside the club on a glorious evening looking at the view from the top of the hill the club is located on understands what a wonderful setting the club has, and the excellent facilities make it a club that its members can be very proud of.

The award of Club of the Year is voted for by members of the branch and this year the Coombs Wood Club was a clear winner. So very well done to Nick and all the team at the club for a very well deserved award, and if you're a CAMRA member and haven't been there before (or should really go back!) then don't delay and go and see what the club has to offer.

**Rob Parsons** 

# Meet the Managing Director



# Name, age, background before brewing?

Scott Kristian Povey, 37 years young. Before working in the brewing industry I did 20 years for Vauxhall on the technical side.

# What was your first alcohol drink? Probably a sip of my Mom's Malibu.

## What are your hobbies and interests?

Cycling and the great outdoors, I love to be in the middle of nowhere enjoying the fresh air and pushing myself, beer tastes so much better after battering yourself for a few hours in the saddle.

### What is your favourite:-

Beer? – Very hard to pick my own as we constantly keep trying to improve them so the league table changes in my head, of late the Chain Reaction Pale Ale, plus Specials like Summer Smiles American Wheat and Mild Concussion, beers that I have enjoyed and would always order if they were about are Troubadour Magma Special Edition 2015 Triple Spiked with Brett, Siren Crafts Caribbean Chocolate Cake, Viven Porter, Thornbridge Jaipur, and anything by Salopian, awesome brewery!

Food? – Ha, brewers don't get time to eat so it's coffee most of the time and but I enjoy all styles of food just like beer really. Do like my spicy food though, if it's cooked well and you're enjoying yourself with friends. Good times!!!

Music? — Jamiroquai, Larry Heard, Blue Six, Blur, Jill Scott, Kenny Dixon Jr, Norma Jean Bell, JJ Cale, OCS, Roy Ayers, LTJ, Pulp, Talking Heads, too many to mention really, music is a big part of my life and a group of close friends.

**Pub?** – Probably the one in Croyde Bay, after cycling the near 200 mile journey, the beers tasted so good!!

# How did you get started in the trade?

With a lot of hard work and determination really, I wanted to change my career and do something new where I got to be more social and meet new people every day, so a lot like the cycling really, put the miles in!

# What is the development period to bring a new brew to the market?

At present we are producing one or two specials a month, three this month. We have a plan for the whole year and next year of which styles we would like to brew. These can be inspired from trips abroad or drinking beers down the local, or related to specific riders from the pro peloton like Spartacus. Some recipes will be tested on the pilot kit and some we'll use experience from previous brews. It's a fun process and even better now we have Ben Rollz as our illustrator and The Upright One creating our artwork, look out for Shell Corner Velodrome and Ride it like You Stole It!

# What are your aspirations for the business?

To keep pushing the quality of the beers and learn more, have fun and support my family.

# What's the best & worst thing to happen to the industry in the last 5 years?

Best, is the variety and the acceptance of people willing to try any style of beer now, it makes it really fun!

Worst, well we have only been going a year and half now, but getting the hops that we want is a real issue and as demand increases so do the prices.

# How do you think CAMRA could help you in your business?

I have to say the support we have had from CAMRA has been really amazing and helped us a great deal since we started. From a campaigning point of view I would say more cuts in beer duty would really help, we could put even more hops in then!!

# GOT WHAT IT TAKES TO RUN A HOLDEN'S PUB?



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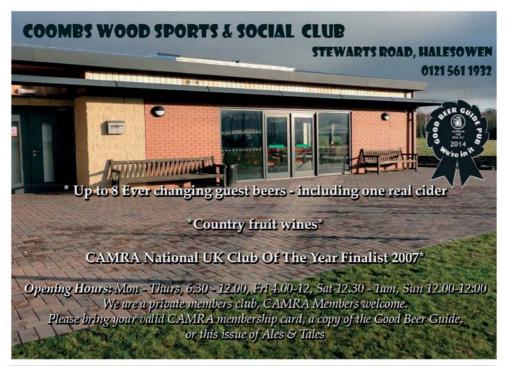
very rewarding.

Our pubs are based in our heartland of the Black Country and we are on the lookout for strong pub operators who have a passion for our real ales and traditional values.

We offer both support and training for those who genuinely like people and enjoy looking after them and who have the skill and the experience to operate a successful business.

If you would like to share in our enthusiasm just drop us an email to mike@holdensbrewery.co.uk

www.holdensbrewery.co.uk







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# Brewery News

### HOLDEN'S

Holden's seasonal beers in the next few months are Slack Tub and Woodsetton Pale Ale. Slack Tub is a 3.8% beer described as a thirst quenching, fruity, New Century ale, using the finest English Lager malts and First Gold hops giving the Slack Tub a light straw colour and a crisp fresh hop aroma.

Woodsetton Pale Ale at 4.5% will be making a welcome return in July WOODSETTON and August. A classic Old-English Pale Ale brewed using the finest English pale and crystal malts giving both biscuit and caramel notes on the nose followed with



a burst of traditional Fuggles and Goldings hops leading to a lingering, moreish, fresh dry finish.

### PIG IRON

Pig Iron brewery, based in Brierley Hill, has acquired its first pub, Weavers Real Ale House, in Kidderminster, close to the Severn Valley Railway station. The pub will still be selling its usual range of beers and cider but it is the intention to add an extra hand pump to dispense Pig Iron beers.

### SARAH HUGHES

The latest special brew from Sarah Hughes, launched in the Spring, was a 7.4% copper-coloured beer named Hedgerow. This has been brewed again and will be available in July.

### **FIXED WHEEL**

After lots of good press from Stourbridge beer festival, the final keg of Spartacus was finished on the bar last week at the brewery. Now only available in the remaining bottles left in stock along with plenty of bottled Pope of Dope which is also being well received. The Saturday bar at the brewery is very popular. Fixed Wheel are looking forward to some exciting brews coming up. The current special, which was a favourite of many last year, is 'Summer Smiles'. Other upcoming specials will be 'Kaiser' - a German wheat beer and the big July special with some exciting artwork is the 'Ride It Like You Stole It' Double IPA. Also in the pipeline is a special beer to celebrate Black Country Day at the end of July. The Fixed Wheel team will be running a bar at the Birmingham Beer Bash 21st - 23rd July.

The Great British Beer Festival beer selection team have requested Fixed Wheel's 'Single Speed Citra' 4.5 ABV.

### **ANGEL ALES**

Angel had stopped production for a few months but following a brewery refurbishment Andy Kirk will be back, as sole owner in the very near future, maybe as you read this he will be brewing again.

### KINVER BREWERY

Kinver brewery is brewing flat out, with the majority of beer going out in cask form.

Already brewed Livin' on the Edge 4.9% again for the Black Country celebrations being held in July. withanother special, Summertime Brews being brewed for Kinver Music Festival weekend 15th -17th July.

As usual we are sending beers to several beer festivals around the country over the next few months.

Following its postponement in June Kinver will be supplying the beer tent for the rescheduled Kinver Country Fayre on 4th September... Hope for a dry spell!

# BARBRIDGE

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# Pub News

## JOLLY CRISPIN, 25 Clarence Street, Upper Gornal DY3 1UL

It is with great pleasure that we can report that Jumbo, a brass elephant who went missing (featured in our last edition), has been safely returned to the pub, and is once again keeping company with his mate Nellie. Many thanks to the anonymous person who posted him back.

# PLOUGH & HARROW, 82 Corngreaves Road, Cradley Heath B64 7BT

Is no longer tied to the Marston's range of guest beers. In addition to the Worcestershire Brewing Company beers, there are two ever changing guest beers from e.g. Thornbridge, Dancing Duck, Abbeydale.

STARVING RASCAL, Brettell Lane, Brierley Hill Charlotte and David are the new publicans. They are offering 20p a pint discount to CAMRA members and hope to add two extra handpulls in the near future. Function room available.

### DUKE WILLIAM, Coventry Street, Stourbridge

The Wet We Whistle Whisky Society meets on the last Friday of every month at the Duke William. Open to anyone interested in enjoying the experience of tasting whiskies. Membership not necessary for introductory visit. £15 to taste 4 whiskies.

Pub quiz every Wednesday at 8pm

No confirmed dates for further Meet the Brewer sessions yet. Another canal trip proposed for 6 August but details to follow.

# WAGGON & HORSES, Worcester Street, Stourbridge

The cellar lines have been altered, previously two handpumps were working off one line to the cellar [front and back bars] now each handpump has its own line to cellar, so can now serve 6-12 beers, giving more scope to their future beer festivals.

### THE SWAN, Long Lane, Halesowen

Beer Festival. This five day event runs from Thursday 25<sup>th</sup> to Monday 29<sup>th</sup> of August, 12 till midnight. Live bands Friday, Saturday and Sunday evening.

# **RED HOUSE BOUTIQUE**

In what used the be The Hogshead/Glass/Last Orders At The Redhouse comes the Red House Boutique.



Stourbridge & Halesowen and Dudley & South Staffs branches were lucky to receive some invitations to a preopening event at the new venue and the writer took full advantage of the offer to investigate what had changed at the venue.

On entering I was given a glass of bubbly and headed towards the bar to be confronted with 8 handpulls and a couple of rows of keg fonts. In the coolers behind the bar a vast array of bottles, Belgian, American and British could clearly be seen, over 50 apparently.

Of the 8 handpulls, 5 will be given to Fixed Wheel, Enville, Holden's, Wye Valley and Three Tuns. The other 3 will feature guests although there is a plan to use 2 of them for real cider in the future.

The keg fonts featured Flying Dog, Meantime, Grimbergen and Shed Head (Carlsberg, brewed in Falkenberg, Sweden). A number of more obscure lagers featured on the second row of fonts including a specially produced 'House Lager', RHB.

A range of gourmet snacks is available, scotch eggs and flavoured pork scratchings and salamis.

The refurbished gastro pub is now owned by Paul Jones who has a number of pubs across the West Midlands.

My overall thoughts on the pub are that it reminds me of the original Hogshead but with a much more upmarket feel.

John Midwood

# Ludlow Spring Food and Drink Festival 2016

On a sunny but chilly Saturday, our party of 15 would-be gastronomes departed from Dudley & Stourbridge on a picturesque journey to Ludlow. Our mission to seek out and sample wherever possible the best bread, cheese, beer and cider we could find at the castle and market place in the centre of the town.

Our route took us through Cleobury Mortimer, and then up Clee Hill where everyone admired the gorgeous views and thought of spring lamb as the sheep grazed dangerously close to the road. We arrived at the market place just after 11.00 o'clock passing Ludlow Brewing Co. on our way in. A visit there may have to be undertaken on another trip! Under a cloudless blue sky we disembarked and with no specified plan other than to meet back at the same place for the return journey we all moved off. The Church pub in the centre of town was closed for refurbishment so most people had a brief look around the market and thence to the pubs or made their way directly up to the castle.

Free Beer and Beyond programmes were being given out and these gave comprehensive details of all beers and ciders available, as well as breads, cheeses entertainment etc. Entrance was fairly quick but obtaining glasses a bit slower, either you purchased a non refundable tankard and vouchers for £15 or just the tokens and accepted the soft plastic "glasses"!

In the enormous SIBA tent stalls groaned under the weight of bottles but I found no long queues for service. Stillage did not seem in any special order and you had stands selling Gwatkins, Ralphs, Gillows or other ciders along with various foods. Seating was available inside the tent at wooden tables or on plastic garden chairs. Outside was the same but to a lesser degree as this year the classic cars displayed were parked close to the tent. With nearly 300 beers and ciders to try beer tasting panels or cookery exhibitions available in the keep or elsewhere were left for another occasion.

With the warmth of the day I began with the cider and perry available, finding it cool and refreshing. Having slaked my initial thirst I moved on to the beers. My predilection is for hoppy beers in the 4% to 4.5% gravity range and I was spoilt for choice. I started with a Mantle Brewery Rock Steady at 3.8%, it was pale gold in colour with a good citrus taste and hop aftertaste. The Otley 02 CROESO also 3.8% looked similar and was pleasant but the pine aroma left me with a slightly metallic after taste in my throat. With so many to choose from, I left it to my partner to choose my next drink. The result was Clun Pale Ale at 4.1%. To me it tasted a little too malty to be fully satisfying so I swapped with my partner and continued with his Lemon Drizzle by Wean.

As in all festivals there were some unpronounceable beer names and some funny or silly names. I could have drunk a Horny Goat or quaffed an Electric Fountain and had I wanted to have a mild I could have taken the Kings Shilling.

All beers were going down well with the local cheeses especially the Ludlow Blue and their take on a mild, ripe brie. For £4 a bowl various cheese cuts could be had with a couple of crackers.

All too soon we had to start thinking about getting the minibus. Whilst I enjoyed the last of my Gower IPA at 4.8% sitting in the sun, others had drunk up and sought out the Queen's, one of the two GBG entries for 2016, and also the Artisan Ales micro pub on Old Street. Reluctantly we had to leave Ludlow at 5.30pm, so we could set off for Kidderminster as it was arranged we would have an hour at the Weavers Ale House by the side of the canal.

It was still pleasantly warm so most of us sat outside in the beer garden. We had travelled a fair way around to go to a pub serving Bathams but that's fate! Luck was in for one of our party however, who upon tasting his Bathams pronounced it a 5 out of 5. Supping up for the last time on this outing, we all boarded the minibus to head homewards, having put forth a plan for another excursion and declaring the day a great success.

Jacqui Edwards

# Festival Focus

# July, August, September, October

Stafford Beer Festival takes place between 28<sup>th</sup> – 30<sup>th</sup> July at its usual venue of the Blessed William Howard School, Rowley Ave, Stafford ST17 9AB. 80 Real Ales, 30 Ciders/Perries, country wines and a bottled beer bar. Open Thurs: 6pm-11pm; Fri: 11.30am -11pm; Sat: 12noon -11pm Entry: £1 Thurs evening & Fri afternoon; £3 Fri evening; £2 Sat afternoon; Free Sat evening. £1 entrance discount to CAMRA members with valid cards. Refundable glass hire £3 or souvenir glass £3 (while stocks last). More details at www.staffordbeerfestival.co.uk

Worcester Beer Festival takes place between 4<sup>th</sup> – 6<sup>th</sup> August at Worcester Racecourse, Grand Stand Road, Worcester, WR1 3EJ. 170 or so Real Ales alongside 100 Ciders & Perries. Open: Thurs 5pm-11pm, Fri 12noon-11pm and Sat 12noon-10pm. Entry: Thurs £6, Fri £9 and Sat £6. Attendance numbers will be limited per session, and advance tickets, available through the festival website, are essential to guarantee entry especially on Friday and Saturday which will probably be all-ticket. Advance tickets will cost the same as cash entry – no booking fee. CAMRA members receive a half pint beer voucher on presentation of a current membership card. Entry includes a souvenir festival glass and programme.

More details at www.worcesterbeerfest.org.uk

Harbury Beer Festival takes place between  $2^{nd} - 3^{rd}$  September at Harbury Village Hall, South Parade, Harbury, Warwickshire CV33 9JE. 50 Real Ales complemented by 10 Ciders and Perries. Open: Fri 5.30-11.30pm; Sat 11.30am-4pm, and 6-11.30pm. Entry package is £10 which includes refundable festival glass, programme + Beer/Cider tokens. Extra tokens issued for card carrying CAMRA members in lieu of the entrance fee. More details at

www.camrahow.org.uk

Tamworth Beer Festival takes place between  $8^{th} - 10^{th}$  September at the Masonic Rooms, 29 Lichfield Street, Tamworth B79 7QE. This is a new venue as the assembly rooms are being re-furbished. The festival is open 11am-11pm all days.

More details at www.LSTCamra.org.uk

Cannock Beer Festival takes place from 22<sup>nd</sup> – 24<sup>th</sup> September at the Prince Of Wales Theatre, Church St, Cannock, Staffordshire WS11 1DE. 60 Ales supported by 25 Ciders & Perries. Opening times are Thurs 5-11pm, Fri & Sat 12noon-11pm. Entry: £3 General Public, £2 Seniors, Students & HM Forces, £1 CAMRA members.

More details at www.cannockbeerfestival.co.uk

Shrewsbury Beer Festival will take place between 22<sup>nd</sup> – 24<sup>th</sup> September at the Morris Hall, Bellstone, Shrewsbury, SY1 1JB. Opening hours are 11-11 Thursday and Friday, 11-9 (or a bit later if there's beer left) on Saturday. Entry is £2.50, FREE to CAMRA members except after 6pm on Friday. As usual, the festival will concentrate on new beers and new breweries – come and taste some beers you've never tasted before. This is a Quiet Festival throughout ALL SESSIONS.

NOTE: Unfortunately due to the historic nature of the location there is no access for customers in wheelchairs or unable to climb steps.

More details at www.swscamra.wordpress.com

Stoke Beer Festival takes place at its usual venue of Fenton Manor Sports complex, Stoke on Trent, ST4 2RR from 20<sup>th</sup> –22<sup>nd</sup> October from midday to 11pm each day. Offering over 200 beers along with cider, fruit wine and bottled beers.

More details at www.camrapotteries.co.uk

Birmingham Beer Festival this year takes place from Thursday 27<sup>th</sup> October until Saturday 29<sup>th</sup> October 2016. With more than 250+ real ales and over 70+ ciders and perries it's certain there will be a drink to suit your taste. You can keep up to date by following on facebook or on twitter.

More details will also be available on www.birminghambeerfestival.org.uk

For information about other beer related events locally log on to <a href="http://www.dudleycamra.org.uk/events.html">http://www.dudleycamra.org.uk/events.html</a>

Steve Thompson



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# Which Way Forward?



Whether you are a member of CAMRA or not if you are reading this you enjoy your ale! The next few months are as important as the original meeting in 1971 when

CAMRA was founded in determining the way forward for CAMRA as an organisation.

As one of the largest single-issue consumer groups in the world CAMRA's Revitalisation Project - a fundamental look at its purpose and future - is under way.

The Revitalisation Project is CAMRA's response to the beer and pub industry, which has changed hugely since the organisation was founded in 1971. CAMRA is gathering views from as many as possible of its nearly 180,000 members as part of its Revitalisation Project - a strategic review of the organisation's purpose and structure.

The rise of craft beer and a resurgence of interest in beer in recent years, plus renewed threats to pubs, have challenged CAMRA to review if it is best positioned to represent its members in the future.

The organisation is embarking on a consultation of as many as possible of its nearly 180,000 members to ask them who and what it should represent in the future - and it may no longer be focussed on real ale. Led by one of its four founders, Michael Hardman, has returned to lead the Revitalisation Project.

Members of the organisation will be invited to share their views about the future of CAMRA by completing surveys and attending around 50 consultation meetings across the UK this summer. They'll be asked whether CAMRA should move away from promoting and protecting traditional real ale and become more inclusive, or shed subsidiary issues which have become attached to the organisation over the years - such as pubs heritage, cider and foreign beer - in order to narrow its focus exclusively on cask-conditioned beer.

Options include becoming a consumer organisation for all beer drinkers, all pub goers regardless of what they drink, or even all alcohol drinkers, regardless of where they drink it.

Revitalisation Project Chairman Michael Hardman said: "This could mark a fundamental turning point for the Campaign for Real Ale. So fundamental, it may no longer continue as the Campaign for Real Ale and instead become a campaign for pubs, or a campaign for all drinkers.

CAMRA has sometimes been criticised for failing to move with the times, being old-fashioned and reactionary, and failing to embrace developments in the pub and beer industry such as craft beer. This is the chance for our members to tell us who we should represent in the future and what we should be campaigning for.

Who do we represent now, and who should we represent in the future to help secure the best outcome for the brewing and pub industry? If we want to play a key part in driving the beer market back into growth and to help create a thriving pub sector, do we continue with our narrow focus, or should we become more inclusive?"

With more than 24,000 people responding to the initial survey of CAMRA members, the Revitalisation Project steering committee has a large and complex job to start to analyse the huge mass of information and expressions of opinion.

At the same time, external views are being canvassed at a series of meetings with experts in the pub, brewing and political sectors, to find out what other interested parties think is good and bad about the organisation. These meetings will run in parallel with consultation events involving the Campaign's members this summer across the country.

Mr Hardman said he was also pleased with the interest the Revitalisation Project had sparked among non-members. More than a thousand have

completed a survey to give their views and as many again have downloaded the Project's consultation document from camra.org.uk/revitalisation for more information.

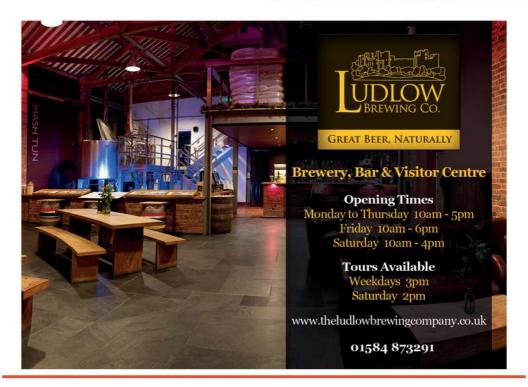
Revitalisation Project chairman, Michael Hardman he went on to say: "It's important to emphasise that while we are now analysing the results from the initial survey, this is only the start of the process and consultation is continuing. It would be wrong to base our proposals simply on one part of the consultation process. The results from the survey and the mass of opinion expressed at the consultation meetings to date confirm how broad a church CAMRA is. We'll be adding additional specialist experience and knowledge to the steering committee to help us analyse the data. We'll be testing and refining our proposals during the summer through additional surveys and consultation of members."

"We need to make sure the proposals we put forward for CAMRA's future take into account the sizeable minority opinions already expressed by members to ensure we're best positioned in future. The final decision rests with the membership who will get to vote on any proposals during CAMRA's Annual General Meeting in 2017."

It's not too late for people to have their say on CAMRA's future at more than 40 meetings still to take place across the country this summer. Visit camra.org.uk/revitalisation to find out details of the ones closest to you.

If you care about beer and pubs but haven't got round to joining yet, CAMRA still wants to hear from you! Come along to one of our events. You can come along to a meeting and join CAMRA on the door.





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# Hitchmough's Archives

### GATE

# 90 Rood End Road, Oldbury

Smethwick Weekly News 8/6/1901

On Saturday last the members and friends of the GATE HOTEL, Rood End, Social Club had their annual outing, the place selected being the Forest Hotel, Bromsgrove. The party, numbering about fifty, were conveyed by brakes. On arrival at the Forest Hotel the members and friends sat down to an excellent dinner, got up in the host's best style, to which full justice was done. After the removal of the cloth the large bowling green was very much appreciated by most of the members, and some good games were played. Others strolled through the fields and lanes and enjoyed the country very much. About seven o'clock they mustered in the large concert room, where some excellent songs were rendered, greatly to the enjoyment of the party and visitors present, at eight o'clock the start was made for home arriving there at 10.40pm, and a most enjoyable outing in every way passed off splendidly.

### BELL

# 39 High Street, Brierley Hill

County Express 30/8/1919

The Brierley Hill and District Free Home Brewer's Society had a delightful outing by motor char-abanc to the Worcester hop fields on Wednesday. The party left the BELL HOTEL and proceeded to Bromyard, which was reached at 12.15pm. There luncheon was served and the journey was then resumed to Bishops Froom, where on the invitation of Mr. Pudge, the hop grower, a tour was made of the farm land and hop yards, and afterwards the party was enjoyably entertained by Mr. Pudge at his house. At 4.40pm the journey was resumed to Tenbury, and on arrival, there an excellent tea was served at the Bridge Hotel, after which the beautiful surroundings of the place were explored. At 7.30pm the homeward journey was commenced, and Brierley Hill was reached at 9.40pm. It was voted by all a splendid outing favoured by beautiful weather.

# Hitchmough's Lost Pubs

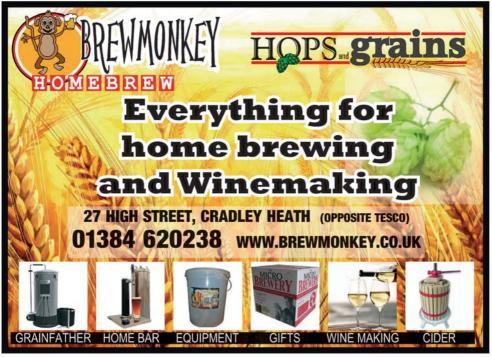
Here is a photograph of another mystery pub. Can you identify it?



The solution to the last mystery pub is the SHAKESPEARE, Kent Street, Upper Gornal, which is now two take-aways.







# Summer what Su

Flash floods, torrential rain it was Fathers' Day, the middle of June what had happened to the weather? Like many of you several of us had had a day out planned. We were supposedly off to Kinver Country Fayre to run and man the Beer Tent.



It has become something of an annual event and although hard work has proved to be an enjoyable experience with the added bonus of spreading the word about CAMRA to different people.

Not this year. On Friday morning it was decided by the committee that the Fayre had to be postponed, well the beer tent had 5 feet of water inside and only some stout pegs had stopped it floating away!

However all is not lost. A new date has already been agreed, The White Helmet Display Team is rebooked, stallholders are rebooked and the beer team will all be there ready to supply you with some tasty local ales.

So why not make a note in your diary and see you at Kinver Country Fayre Sunday 4th September 2016.



# Green Duck's Skirving Summer Ale

Earlier this year Green Duck Brewery decided to name each of their monthly specials after friends and regulars. I'm honoured to be one of the chosen. On Monday 16<sup>th</sup> May 2016 I was asked if I would like to go along and watch it being brewed. As a CAMRA member I have been to many brewery tours but had never witnessed the whole process from beginning to end. I'm sure many readers will have done similar or read about the brewing process. What you don't realize is the physical hard work and the amount of cleaning/sterilizing involved.

I arrived at Green Duck at 8am as arranged; Head Brewer Alex Hill had already loaded the grain into the hopper (for the aficionados, a mix of lager malt, malted oats, Vienna malt, Munich malt and carapils/dextrine) and was heating the liquor (water).

The beer being brewed will be called Skirving Summer Ale; an Oatmeal Sorachi Ace hopped pale ale.

When the liquor reached the required temperature it was added to the grain and left for about an hour in the mash tun. During this time Alex busied himself with various brewery tasks including climbing into the Kettle to thoroughly clean it ready for the next stage.



Alex adding hops

I had a taste of the wort at this stage and it was super sweet. The mash was then sparged by passing more liquor through it by means of a rotating spray arm (or sparge arm). I made further tastes of the wort as its sugar content gradually decreased. It reminded me of a similar process with olive oil, extra virgin, virgin, etc. Alex checked the wort with a refractometer and stopped sparging when the wort

reached a certain gravity.

While the kettle was filling with wort, the heating elements had been turned on. When the wort came to a strong boil the first hops were added (Hallertau Magnum) and it was left to boil. Alex spent this time in his marigolds scrubbing the fermenter with sodium hydroxide, rinsing then spraying it with peroacetic acid and washing it down again.

After 55 minutes Alex started adding the hops. A mixture of Sorachi Ace, the main hop of the beer along with Chinook and Mount Hood. A lot of the hops were added as a steep after the boil had ended, for maximum aroma and flavour with the bitterness.

I tried a sample of the unfermented beer, a most strange taste.



Tony stirring it

Alex began pumping the beer from the kettle via the heat exchanger into the fermenter where the yeast was added. While this was happening he climbed into the Mashtun to empty it of spent grain, one bag of which is now in my compost. Exhausted watching him, I retired to the bar to sample some of the Fat Neck beer coming on next. Alex now has to clean all the apparatus again ready for his next brew.

My impression is brewing is a young man's game; I'll stick to drinking it.

Many thanks to owners Alan Preece, Nathan Kiska and Alex Hill for naming a beer after me and asking me along to witness its birth.

**Tony Skirving** 



# **OPEN FOR BUSINESS NEW GASTRO BAR**

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# Thank you ... all the way to Bristol

Every year one of the ways volunteers at the Beer Festival are thanked for giving up their time is by being offered a place on the festival Thank You Trip; where the branch lay on a coach trip that is free to those volunteers (plus their friends at a small cost). This year the selected place was Bristol. I've written this article to offer my experience of the trip, although with 37 people on the trip I'm sure there are other tales to tell.

I last went to Bristol to visit for the weekend seven years ago, and it's remarkable how much in the pub scene appears to have changed since that time; of the seven venues I visited I had only been to two of them before. It's also noticeable how the beer landscape has changed in that time when you see all of the craft keg beers offered by a number of the places that I visited.

Whatpub.com is a must use tool for those undertaking a trip; which is exactly what branch member Will Westbury had used on everyone's behalf to plan where people should head for. With 19 great venues on Will's map, plus plenty of others that didn't even get a mention, we were heading off to the big smoke well-armed.

I could tell I was on a coach of keen CAMRA drinkers when we arrived in Bristol a little before 11:30 when nearly every pub didn't seem to open till 12:00! Thankfully 'No. 1 Harbourside' was a short walk from the drop-off point and their website assured you they were open from 10:00.

A great selection of local beers was on offer in this café-style venue overlooking (surprisingly) the harbour. I went for a half each of Arbor Ales Why Kill a Moo Cow (very hoppy New Zealand pale ale, 5.5%) and Bristol Beer Factory Enigma (red ale, 4.4%). One of the more unusual beers available was called New Bristol Brewery Jasmine and Green Tea; I'm fairly glad I didn't choose it though given the opinion of my fellow crawler Mike (heard over the clink of teaspoon on saucer): "Interesting. Refreshing for a first pint but I wouldn't have another".



Small Bar

Leaving to continue the trip the group I was with decided they were going to head east to a road called King Street, where we ended up visiting four different places. First up was Small Bar – a not particularly small bar with a selection of three cask and eleven keg beers (see what I meant earlier about the changing beer landscape...). I selected (on cask) the Good Chemistry Brewing Quercus Alba (ESB, 5.3%); a big hit of crystal malt followed by a very unusual flowery aftertaste. Indeed, even Scott Povey of Fixed Wheel Brewery couldn't place what the aftertaste was.



Beer Emporium

From there we went straight over the road to the Beer Emporium; definitely not to be missed on a trip to Bristol. Set in three underground tunnels accessed down a stairwell with fabulous wooden banisters, it serves twelve cask ales along with a small selection of keg beers. Even for a place offering so many beers the selection was impressive. I chose the RAD (Real Ale Direct) Brewski (pale ale, 4.0%) and Siren Craft Brew Vermont Tea Party (golden ale, 3.6%). Siren is a Wokingham based brewery opened in 2012, if you haven't tried any of their beers yet they're well worth seeking out.

Moving the huge distance of one door down the road we then went to the Royal Navy Volunteer: very deceptive from the outside, it is a huge pub inside that has the feel of being recently renovated. A fantastic selection of craft keg beers was presented on an ingenious beer board of paper based information slipped into wooden holders on the wall. Those of you with an aversion to some craft beer prices look away now though - average price for a half was around £2.50. I chose Boss Brewing Bix (wheat beer, 4.6%) and Electric Bear Brewing Mocha-Choca-Lata Ya Ya, which was considered by quite the few I was with to be a beer highlight of the day; although I must admit I didn't get the 'Lady Marmalade' reference till I got home and tried to look it up on the Internet!

Whilst I went off to get some food (crazy, I know) the rest of my group visited the King Street Brewhouse, a spectacular recently opened venue with a particularly striking green tiled bar. It seemed to get a good review from people who had a drink but as I stood outside eating my food I couldn't help but notice the board outside listed the fact it served Real Ale below telling me it served craft beer, served fresh food, and that it showed live sport. Thankfully Real Ale just featured above proclaiming they had a function room.

From there we visited a couple of more established venues on the Real Ale map of Bristol. Firstly there was the Kings Head, a pub listed on the CAMRA National Inventory of Historic Pub Interiors that dates from around 1660. A pub very much worth going to; however, on this occasion I thought they

were let down a little by the uninspiring choice of beers that they were serving.



Cornubia

Then there was the Cornubia, somewhere that is very easy to miss walking down Temple Street unless you happen to look over your shoulder at the correct time, which we thankfully did. Set in an old Georgian shop it is a very traditional pub, full of great conversation and great choice of beers. I went for a Cornubian Pilsner Pale, which was apparently brewed by an (unnamed) local brewery, and a Binghams Brewery Macchiato Stout.

By now, the bell was almost tolling on an excellent trip, so there was just enough time to return to the Beer Emporium for another drink on the way back to the coach.

Don't let our Branch Cider Co-ordinator Lizzie know I went to the West Country without trying one of the many locally produced ciders and perrys that were on offer, but perhaps I'll just have to have one of those on my next trip, which after this trip will certainly be closer away than seven years!

Rob Parsons



# May - Cider Month No 1:

May is the time of year that apple orchards are blooming so it's only fitting that we celebrate the beginnings of a new crop by drinking the produce of the last one. A group of us from Stourbridge & Halesowen branch took ourselves off on a cider crawl into Birmingham to celebrate. Before getting the train, we all met at the Duke William in Stourbridge, last year's branch Cider Pub of the Year. A short walk from Snow Hill station was our second port of call: Purecraft Bar & Kitchen on Waterloo Street, which gave the beer drinkers an opportunity to have a sneaky ale, while the rest of us sampled the single keg cider.

Whilst in Birmingham it would be rude not to visit The Wellington, so we dutifully did, before heading to The Post Office Vaults. A fantastic cider pub; it has a full blackboard list of wonderful ciders and perries to choose from. If my hazy memory serves me correctly there were at least 15 on offer.

Following a large number of samples, it was time to get some food so where else could we go but The Stable, for pizza, pies and more cider! There were nearly too many ciders to try in one sitting although I think we gave it a good try, favouring a delicious tasting baton with a few perries thrown in for good measure. Our only gripe here was the samples in the tasting baton were pre-selected, rather than customer chosen.



We weren't ready to call it a day just yet, even though the weather had turned and sheets of rain were falling outside, so we made a quick dash down the road to Cherry Red's.

On return to Stourbridge the night was young; the skies had cleared so off we went to Barbridge for a pint of Waulkmill cider. After their success of winning Perry of the Festival at this year's Stourbridge Beer Festival, Waulkmill ciders and perries are now popping up in pubs across the town. Our crawl was not the only cider-related activity on offer this month. Members of our branch have attended both Ludlow Spring Festival and the Welsh Cider & Perry Festival, which are both definite dates for next year's cider calendar.

The Welsh Cider Festival is held at Caldicot Castle in Monmouthshire, and with camping on site it is a definite must for cider drinkers, having plenty of variety that is kept well stocked for the whole weekend. Just like Ludlow, the castle is a beautiful place to be sat drinking and listening to the live music. Thankfully the weather at both festivals was as close to perfect as possible.



Although we didn't visit on this occasion, The Swan in Halesowen is our current Cider Pub of the Year, with a great selection consistently stocked. Real cider can also be found at many branch pubs, including The Foresters, Waggon and Horses (both Stourbridge & Halesowen), and the Robin Hood (Amblecote). Why not see if your local stocks real cider and perry? Even better, try some!

CAMRA focuses on real Cider and Perry in both May and October, that doesn't stop you enjoying a pint of either all year round!

https://welshciderfestival.wordpress.com www.ludlowspringfestival.co.uk

Lizzie Ralph

# Beer Sampling at the Duke William, Stourbridge



Landlord Jason Taylor, Dave Craddock and Scott Povey

Craddock's Brewery decided to host a Meet the Brewer night for the first time at their Duke William Pub in Stourbridge on Thursday 19/05/16 and chose Scott Povey from the Fixed Wheel Brewery as their first invited guest.

This was an event looked forward to by most members of Stourbridge & Halesowen CAMRA branch, both because Scott is an active member of the branch, but more importantly because Scott is a rising star within the brewing industry. His beers have begun to pile up awards at local and national festivals and it is always nice to see a local person doing well. The fact that his beers are bloody good helps not a little as well!

23 people attended to taste 5 different Fixed Wheel beers and at a discounted rate of only £10 for CAMRA members this was a bargain; particularly when you include the nicely varied nibbles which were provided by a new bar food company called Ed and Toms.

A lack of space prevents me from waxing too lyrical about the delicious beverages provided by Scott but all were enjoyed. Evidence for this was to be found in the numerous empty bottles and beer containers lying around.

The beers provided were Single Speed Azacca, Mild Concussion, Pope of Dope Saison, Century Gold

and Spartacus Belgian IPA. The imbibing of each generated an interesting discussion with Scott about how he came to become a brewer, his love of cycling and his brewing plans for the future. Scott was accompanied by his merry band of work colleagues and they all looked after us extremely well.

The enjoyment of Scott's beers continued downstairs in the pub bar after the event had finished. Craddock's had generously added Mild Concussion and Century Gold to their own fine repertoire of ales.

The next Meet the Brewer night organised at the Duke will be well worth attending if it is only half as enjoyable as this first one was.

Mike Vaughan



# Back Room Tales

It were quiet, no-one was saying anything in case it set Tarby off again. But it was only a matter of time, and we didn't have to wait long. "It's not fair" Tarby said. Wizza rolled his eyes and said "The gaffer's made a decision and that's that". "It's discrimination, plain and simple" said Tarby, who went on, "Arnold was just quietly sat there minding his own business and the gaffer give him his ticket". Dave chipped in "You ought to go to the Citizens Advice Bureau." Tarby thought about this and said "You might have something there." Wizza shook his head and said "The gaffer operates a non discrimination policy, he'll give anyone their ticket, and to be fair, he did let you back in after that business with Dedee, Vera and the banana". Dave nodded and joined in "And he had to buy a new set of dominoes, they never did find the double four". "Arnold was barred for life" said Tarby, "he was doing nothing". I had decided not to get involved

but foolishly I said "Well he was a bit smelly", Tarby glared and said "He can't help it and he's not as smelly as her can be" pointing at Meg the tatty lurcher. Ginny pointed a knitting needle at Tarby and said "You leave her alone". Tarby raised his hands in surrender and said "It is just wrong to give Arnold his ticket". Silence reigned for a bit before Wizza said "It's not like you've known him long and he's only with us until Christmas, and you'll be able to spend quality time with him at home". I said, perhaps somewhat tactlessly "look, he's a pig and the best place for him is in an oven". Dave smiled and said "Gas mark seven, twenty minutes a pound, yum, yum...."

Jeffrey Hudson writes about the doings in his Black Country.

(some names have been changed to protect the innocent)

# Coming soon...



Robin Hood, Willenhall, WV13 2QR Queen's Head, Wordsley, DY8 5QS (Cider) Crystal Fountain, Cannock, WS11 0AL Swan, Halesowen, B62 9JY Cottage Spring, Woodsetton, DY3 1AD Vine, Wednesfield, WV11 1TN Old Bull's Head, Lower Gornal, DY3 2NU Cross, Kinver, DY7 6HZ

21st-24th July 28th-31st July 25th-29th August 25th-29th August 15th-18th September 22nd-25th September 29th Sept-2nd October 6th-9th October



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# Stourbridge Beer Festival 2016



This year's Stourbridge Beer Festival took place in Mid-April at Stourbridge Town Hall.

As well as 85 beers and 25 ciders, for the first time ever we had a unit kindly lent to us by Twisted Barrel for serving beers from key kegs. Altogether there were 6 beers on key kegs and we were concerned as to how well they would be received by customers unused to seeing this method of dispense at a CAMRA beer festival. We need not have worried, the sky did not fall in and the 2,000 people who attended the Beer Festival nearly drank us dry with the key keg beers running out well before the end. Another innovation was the introduction of a handpull bar for serving a selection of local beers. However, this caused some confusion as the beers were out of sequence with the order in the festival programme - something we will look at for next year's beer festival!

We received plenty of positive feedback on the beers, ciders and perries on sale and thanks must go to Roberto Ross and Matt Merrick for the beer selection and Tim Cadwell and Lizzie Ralph for the cider and perry selection. Branch stalwarts Nigel and Chris Heardman had recently relocated to Scotland and brought down some boxes of Waulkmill's Scottish cider which were so well received that they now have several outlets in Stourbridge!

Beer of the Festival went to Fixed Wheel's Spartacus (on key keg dispense) with the runner-up being Fernandes' Black Voodoo. There was a tie for third place between Fixed Wheel's Mild Concussion, Raw's US IPA and Bristol Beer Factory's Twelve Apostles.

Cider of the Festival was again David Millward's Wrongbow with Waulkmill Mooseheid Perry being voted Perry of the Festival.

Thanks go to all those unpaid volunteers who helped out at the Beer Festival, especially the unseen work in setting up and taking down the festival. We always breathe a sigh of relief when the Town Hall is finally cleared, although a few extra hands on the Monday following the festival would be greatly appreciated. Thanks also to CAMRA Walsall Branch for letting us borrow their stillage.

Another big thank you for our Sponsors, Enville Brewery (Glasses), Fixed Wheel (Staff T-Shirts), Black Country Ales (Posters/Flyers), Sadler's (Membership) and the Maverick Drinking House (Tokens).

Festival-goers also helped raise over £300 for RNIB by either cash donations or donating unused beer tokens.

In 2017, Easter falls slap bang in the middle of April, so next year the festival will be held from Thursday 11<sup>th</sup> – Saturday 13<sup>th</sup> May, 2017. In 2018 the festival will be held on Thursday 26<sup>th</sup> – Saturday 28<sup>th</sup> April, 2018. In 2019 it will again be held in May due to another Mid-April Easter.

We will start planning for the 2017 Stourbridge Beer Festival this autumn and look forward to seeing you all on Thursday, 11<sup>th</sup> May, 2017 at 7.00pm!

Tony Morgan

# Grahams place Wollaston



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Email: grahams.place@yahoo.com Graham's Place, Bridgnorth Rd, Wollaston, Stourbridge, West Midlands, DY8 3PZ

# **Beer and Boats**

# **Black Country Boating Festival**

The 31st annual Black Country Boating Festival returns again in September at the Bumble Hole Nature Reserve, Windmill End, Netherton. The event is run totally by volunteers and regularly attracts over 10,000 visitors, raising funds for local and national charities.

With more than 100 boats, trade and charity stalls to browse, canal-side entertainment, boaters' competitions, a funfair, dog show, vintage vehicles and regular boat trips along the Dudley No.2 Canal, there is always something for everyone in the family.

A Real Ale (and Cider) Bar managed by local CAMRA volunteers and supported by local brewers is situated in the main marquee. The Bar has become increasingly popular in recent years, especially if the weather is fine, and in an attempt to relieve congestion in queueing, a separate gazebo is being set up just in front of the tent serving a selection of ciders and perries, supplementary to those on sale inside the main marquee. In addition to this there will be a further Bar on the opposite side of the canal, just around the corner from the Bumble Hole

# Parkhead Canal Festival

Two weeks after the Black Country Boating Festival there is another local boat event, the Parkhead Canal Festival. This takes place every two years and is situated along the Dudley Canal between the Dudley Southern Bypass and Peartree Lane. A beer tent is also to be found at this event, which will be selling the range of beers from the main sponsor, Olde Swan Brewery of Netherton (Ma Pardoes), alongside some other local brews, plus ciders and perrys. Food will be on sale for sustenance and stalls will provide some retail therapy.

There will be historic working boats, including a horse-drawn boat in action. Steam engines of various sorts and sizes will be fired up; vintage and classic vehicles will be on display; Sandwell Model Boat Club will be taking a spin around the top pound of the canal.

At the top of the site Dudley Canal enters into

# 10th - 11th September 2016

Visitor's Centre alongside the canal arm that leaves the junction at this point. This Bar will also provide a range of beers and ciders and an entertainment stage will be set up nearby.

The festival is open to the public from 10am to 5pm Saturday and Sunday; admission to the site is free and there is ample onsite car parking available.

Stan Stephens



Windmill End by Richard Green, RIP, never forgotten by his mates.

# 24th - 25th September 2016

Dudley Tunnel, which is only one boat width wide, and can be experienced with a boat trip. Throughout the two days there will be short trips venturing into Dudley Tunnel for a short distance to give a feel of the atmosphere. At 3pm each day there will be a trip all the way through the tunnel, with return transport provided.

On Sunday afternoon Parkhead Canal Festival hosts the Great Dudley Duck Race. The course starts in the top lock and terminates under the viaduct. With 1,000 identical competitors it is a tense wait to discover which has won.

The focus of the festival is towards the top of the site DY2 OTT, parking available around Holly Hall Road, bus No.X97 or approximately 20 minutes walk from the centre of Dudley. Open

from 10am to 5pm, admission free.

Janet Parker



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# History Lesson; The Garibaldi, Cross Street, Stourbridge - an 'improved' public house. Discuss....

Yes 'The Gari' is an 'improved' public house, it could also be described as 'reformed'. These are adjectives applied to a huge number of pubs built during the inter-war years and they were built for a reason. The general perception that there were too many public houses in Britain led to the 1904 Licensing Act. It was responding to campaigns by temperance organisations, led forcefully by 'The Sally Army' and locally by many 'Black Country Nonconformist' chapels. Their claims were that drunkenness and 'bad behaviour' were the result of having so many alehouses following the Beerhouse Act of 1830 which enabled anyone to brew and sell beer upon the purchase of a licence. The intention of the Act was to increase competition between the brewers. thus lowering the price of ale and ultimately the strength as well, an attempt to wean people off stronger alcohol such as Gin! The Act was, not surprisingly, controversial as previously magistrates had the monopoly to lucratively regulate, perhaps manipulate, local trade in beer. The Act also dispensed with the need to keep detailed records of the licences issued!! The Act has been tinkered with many times over the years and was finally written into history in 1993 when it was repealed.

Under pressure the brewing industry took it upon itself to 'develop' the 'improved/reformed' public house of which the Garibaldi is an example. A new style and design of premises would be introduced to attract respectable customers from the growing middle class. Early examples of this new style began to appear in the capital but Birmingham was amongst the first areas to take the plan seriously. The plans and positioning of the 'new' pubs were scrutinised very carefully. The image of the buildings was often that of a 'Manor House' including spacious bar rooms with family or function rooms and restaurants. At the centre of the ground floor would be the 'service area' surrounded by barcounters allowing for efficiency and the ability to 'monitor' the behaviour of the customers.



The current Garibaldi was built in 1937 on the footprint of the original 'Gari'. (Appears on O.S. map of 1885, only reference I can find). The Garibaldi is, in fact, Grade II Listed (2013), for the following reasons:

Architectural interest: a confident and wellexecuted design that achieves a rounded architectural composition, which served the requirements of the 'improved' public house movement.

Its historic interest: most probably the work of A.T. and Bertram Butler, prolific and versatile architects of high quality public house buildings in the interwar years, primarily for Wolverhampton & Dudley Brewery. Its layout: neatly designed to fit within a 'butterfly-plan' positioned on a corner location.

**Intactness:** the building remains substantially intact with only minor alterations to its plan and fittings in the public areas.

Interior fittings: the bar counters and bench seating with heating pipes underneath survive unusually well for a building of this type and date.

Squeezed onto the site of the 'old pub' in the back streets of Stourbridge's 'Old Quarter' the outside appearance is reminiscent of the many 'roadhouse' style pubs of Birmingham's main roads, usually

# Giuseppe Garibaldi

surrounded by a huge car park and a grassed frontage, it does seem rather out of place. The New Inn which stood at the junction of South Road and High Park Avenue (demolished 1991) was of a similar build, red and brown brick construction, steeply pitched tile roof, large rooms and central bar. It too was built between the wars, but became 'surplus to requirements', was sold-off and the site redeveloped.

On a recent visit to the 'Gari' I wandered around the pub with current landlord Alan Fingh trying to find signs of the original re-build. The exterior is pretty much as it always has been with the addition of an extension on the Northern side housing a second toilet block, sympathetically done it is hard to see 'the join', the brickwork matching up well. The most obvious recent addition is the rather ghastly, un-sympathetic handrail surrounding the flat roof at the back of the pub, obviously 'health & safety' oriented. Inside the pub the basic shape has not been altered to any great degree, a bit of 'boxing-in' here and there. The bar 'front' could well be the original wood and would certainly benefit from 'stripping down' and re-finishing (my opinion, as I am biased towards natural woods), so if the brewery..... A couple of old gaslight fittings can be found close to the bar, a taste of the 'good old days', restoration of the fireplaces would be a wonderful improvement, the impressive chimney stacks outside could be put back to their intended purpose, so if the brewery..... Wishful thinking!

To sum-up, the pub is not an architectural masterpiece, built to do a 'job' its purpose was to re-educate the populace, to create an atmosphere that was conducive to the proposed 'new way of life', family friendly and sober, a community hub and we all thought that was a modern day initiative.

(The Garibaldi was made a Grade II Listed building on 13<sup>th</sup> December 2013.)

(Thanks to English Heritage for allowing us to copy text from their reports.)

GIUSEPPE GARIBALDI 1807-1882



And finally... Garibaldi may seem a strange name for a pub in Stourbridge. No, it is not named after a biscuit but after Giuseppe Garibaldi, a colourful Italian who inspired an international following due to his patriotism and fight for unification of Italy and independence from Austria. A soldier of the Risorgimento (resurrection), his guerrilla Redshirts became famous beyond the borders of Italy. He was a man of the people, truly honest, asking little for himself, an inspirational leader with ideas ahead of his time, believing firmly in racial equality and the abolition of capital punishment. Thus he was a cult hero amongst the masses – both in Italy and abroad.

**Adrian Stevens** 

# Folkestone Micropubs

# Firkin Alehouse



Neil King opened this converted hairdressers in November 2012. There are four tables with seating and a large barrel in the centre of the room to rest your drinks while standing. Almost every chair was occupied when we arrived about 6:15pm but one of the locals moved up so we could sit together. This was everything a micro pub should be, no music, no machines, no Ecigs, no mobile phone conversations, just good chat and a great atmosphere

The beers were in a back room and Neil served to the table. Neil is experienced in the pub trade having been a chef at a Deal pub and having managed a Wetherspoon for 5 years.

There were three beers on tap, which were right up our street, Bristol Beer Factory Nova 3.8% Oakham Citra 4.2% and Gadds Uberhop 5.2%, we tried all three and they were in excellent condition. Coming up were beers from Marble, Kent and Stancill. Five ciders, wine and snacks were also available. The toilet was well worth a visit, as clean as Julie's award winning one at the Hair of the Dog, with the added attraction of hundreds of beer clips to view!

# Kipps' Alehouse



Susan Walker was on duty at this large micro when we went and she made us very welcome. This was a restaurant and bar before, so not much of a change of venue. Unfortunately we were the only customers for the first drink until two more came in at around 7:30pm. Rather too large to be called a micropub we thought. We were served from behind a bar, there was background music playing and they now serve hot food, none of which you expect in a micropub.

It did however promote real ale and microbreweries in particular. Beers on tap were Coastal Brewery Hop Monster 3.7%, Jarrow RedEllen 4.4% and Itchen Russian Winter 5.3%. We had a paddle or flight tray containing a third of each. There was a small selection of Belgian Trappist beers, wine, nine ciders plus pork pie, pickled eggs and a cheese plate available. They have acoustic bands play on a regular basis which I am sure will appeal to many.

**Tony Skirving** 

# King Edward VII

01216 022537 88 Stourbridge Road, Halesowen. B63 3UP



Ales we serve are: Holdens, Enville, Wye Valley, Bathams, Oakhams

Hot Food available: Wed - Sun

# **Branch Diaries**

# **Dudley and South Staffs**

### JULY

### Wed 13th

Scoring Social - Blackheath Start: Britannia (Wetherspoons), Halesowen Street - 7.30pm

### Sat 16th

A Black Country Beer Day Out Organised by Stourbridge & Halesowen and Dudley& South Staffs Branches to celebrate Black Country Day, a trip around some of the best pubs in the region. Full details are available via the link but to get you started the first port of call is: 11am Fixed Wheel Brewery Bar, Unit 9, Long Lane Trading Estate, Blackheath Situated on the Bus 140 (Dudley-Birmingham), Bus 241 (Halesowen-Dudley) Train - Rowley Regis, 20 minute(ish) walk.

### Mon 25th

Branch Meeting - 8pm Lamp Tavern, 116 High Street, Dudley DY1 1QT

### **AUGUST**

### Thurs 11th

Great British Beer Festival Trip
Entry fee for tickets for members entry cost will
be included in the total price. I am trying to keep
the cost as close to last years price as possible The
final price will be available asap. Estimated at £28
Contact: socialsecretary@dudleycamra.org.uk

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Organised by the Campaign for Real Ale (CAMRA) and offering visitors over 900 real ales, ciders, perries and international beers as well as fantastic entertainment, food, seating areas, and traditional pub games

all under one roof in the heart of London. Join our yearly excursion to the premier beer festival in the country. E-mail Jacqui Edwards:socialsecretary@dudleycamra.org.uk for more details

### Mon 22nd

Branch Meeting - 8pm Plough & Harrow, 82 Corngreaves Road, Cradley Heath B64 7BT

### **SEPTEMBER**

### Mon 26th

Branch Meeting - 8pm Tamebridge, 45 Tame Road, Great Bridge, Tipton DY4 7JA

### **OCTOBER**

### Sat 1st

Green Hop Trip Talbot, Knightwick, Worcester WR6 5PH £12 Contact: Jacqui Edwards

socialsecretary@dudleycamra.org.uk

# Stourbridge & Halesowen

# JULY

# Friday, 29th - Sunday 31st

A new Dudley Beer Festival celebrating Black Country Breweries – organised by the brewers themselves. (Not a CAMRA event)
Friday, 29<sup>th</sup> 12 – 4 Free Admission – Meet the Brewers 6 – 11.30 £4 Entry Fee - Comedy Evening Saturday 30<sup>th</sup> 12 – 4 Entry £3 – Meet the Brewers/Live Music 6 – 11.30 £4 Entry Fee - Live Music Sunday 31<sup>st</sup> 12pm. – Close £4 Entry Fee Meet the Brewers, Fizzog Productions, Jam Night, Open Mic etc.

This is part of the Black Country Festival, it deserves our support.

Volunteers required to work/man CAMRA Information Stand. (See entry on Stourbridge & Halesowen Branch Facebook page)

### **AUGUST**

### Wednesday 3rd

Branch Meeting, 8pm Starving Rascal, High Street, Amblecote.

### Thursday, 11th - Saturday 13th

Black Country Beer Festival, Lye Cricket Club, Stourbridge Road, Lye (Volunteers needed for CAMRA information stand). For more details go to www.blackcountrybeerfestival.com

### Thursday, 25th - Monday, 29th

Swan Inn, Long Lane, Halesowen, Beer Festival: 65 beers plus 30 ciders. Marquee in garden.

### SEPTEMBER

### Tuesday, 6th

8.00pm. Branch Marking Social Amblecote, Start Robin Hood, Collis Street then Starving Rascal, Swan, Maverick and Red Lion

### Wednesday, 14th

Branch AGM. 8:00pm, Duke William, Coventry Street, Stourbridge (Upstairs Room). Bring CAMRA Membership Card (Note: 2nd Wednesday in September)

### Saturday, 17th

Birmingham Chilli Festival Meet Stourbridge Junction Station 11.30am. (Itinerary TBC)

### Thursday, 22nd

Wollaston Marking Social. Meet Foresters 8.00 p.m. then Plough, Gate Hangs Well, Unicorn, Princess and Graham's Place.

### **OCTOBER**

### Wednesday, 5th

Branch Meeting, Shovel, 81 Pedmore Road, Lye, 8:00pm

### Saturday, 8th

CAMRA West Midlands Regional Meeting, 1:00pm, Scary Canary The Venue, High Street, Stourbridge

### Thursday, 13th

Short Cross Crawl. Meet Whitley 8.00pm. then Hawne Tavern, Edward VII and Waggon & Horses.

# Thursday, 20th - Saturday 22nd

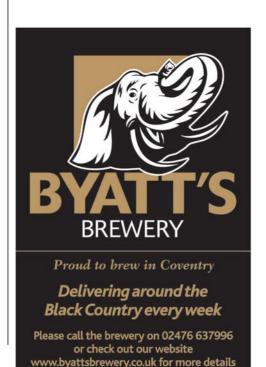
Green Duck Brewery Oktoberfest, Badelynge Bar, Green Duck Brewery, Rufford Road Stourbridge.

### Wednesday, 27th

Birmingham Beer Festival Members Night, New Bingley Hall, Hockley Circus, Birmingham B18 5PP (10 mins. Walk from Jewellery Quarter Station)

# Spot the Pub Answers

Answers on page.... 1 The Cross, 2 Market Hall Tavern, 3 Mount Pleasant, 4 Park Tavern, 5 The Portway, 6 The Woodman



# Colley Gate and all that Jazz

Luckily we have the No. 9 bus route linking fine pubs in Halesowen, Lye and Stourbridge. But have you ever thought of a pub crawl in Colley Gate on the route? I did just that on a warm and sunny Monday evening in May.

began by getting off the bus opposite the Cradley Labour Club and taking minute ten downhill stroll Colley Lane on then left and



The Vine

into Lyde Green. The Vine is a small friendly pub with a long thin front bar and a cosy rear lounge. It's always a pleasure to drop in here and have a chat with Sara who has been running the pub for about six months. Sara's home-cooked food, served on Friday and Saturday, has been getting good reviews. There were 3 beers available - Wye Valley HPA, Ma Pardoe's Bumblehole and Black Sheep's Golden Sheep. I drank the latter, very refreshing, and watched a bit of golf on the TV. Well worth dropping by.

Returning uphill to Colley Gate can seem a bit daunting but mercifully there's a solution for daytime pub crawlers up to 7.20pm. The 002 bus runs up Colley Lane and then Windmill Hill to drop you by the Round of Beef, saving a good 15 minutes slog. Missing the last bus up the hill does at least give you the opportunity to drop in the Rose and



Rose & Crown

Crown aka Potters, which usually opens at 7.30pm. Bank's Bitter and Mild are available in this quiet pub which has been in the family for decades and the current Mr Alan Potter has run it for

40 years. He can recall the time when there were 9 pubs on this stretch from Cradley to Colley Gate.

Anyway, the 002 bus dropped me by the Round of Beef at the top of Windmill Hill. A large, basic bar with music, darts and pool, and a snug lounge at the rear. I sat outside on a warm evening with Banks's Mild which was fine.

Then a two minute walk back down Windmill Hill to the Little Chop House. The entrance is by a slightly hidden side door but don't let that put you off. This is



Round of Beef

another friendly pub with a single L-shaped bar and plenty of seating. I felt immediately at home with The Jam and then The Small Faces rocking away on the Vintage TV channel. Beers from three local breweries were available - Holden's Golden Glow, Bathams Bitter and Enville Ale, but being a guest beer addict I had an excellent pint of Abbeydale Moonshine. The music channel, the impressive tiling on the walls and the Benjamin Franklin quote, among others, across the ceiling beam - "Beer is proof that God loves us and wants us to be happy" - all contributing to a relaxing half hour.

Then it was one minute downhill to The Laurels Club where CAMRA members are welcome. There's a five digit code on the front door but as long as you can count to five you'll be alright. Every Monday evening the Steve King Big Band rehearses in the large back lounge for a couple of hours. As I walked in the band were performing a seriously fine tune from West Side Story, and filling the club with a huge sound. The club has two changing beers from the Marston's range. Cameron's A-hop-alvose-Now went down well as I listened to the band and chatted to Steve, the Club's curator. If you want to listen to an excellent big band for free and drink beer, Monday night in Colley Gate is the place to be. All in all some good friendly pubs to visit and a bus stop outside - what more could you want?

Geoff Mills



# THE OLDE SWAN INN

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Contact Tim Newey on 01384 253075

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# Spot the Pub

# These are in DY6















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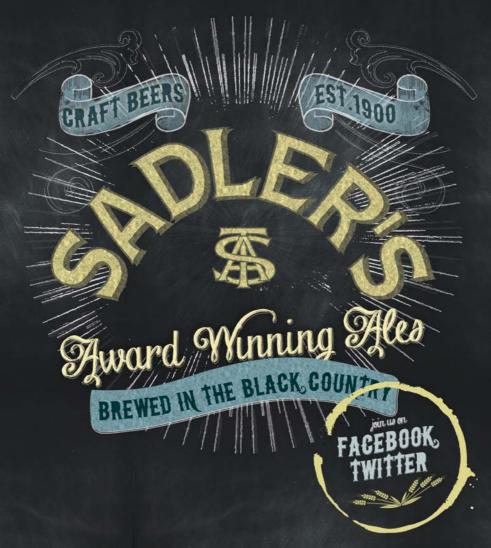
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