



ISSUE No. 18.



# Solihull BORO BANTER



JUNE 1984

## The new Lodge

Yardley Wood Road,  
Solihull Lodge.



ENJOY TRADITIONAL  
BEER AT IT'S BEST.



Wide range of Bar Meals available:  
Mon. — Sat. 12.00 — 2.00 p.m.

### MORE CIDER IN SOLIHULL



Until fairly recently traditional cider has been hard to find in the Solihull area. Happily, there are signs that the situation is improving dramatically. The range of cider is increasing and so are the outlets.

The most surprising development is the introduction of Blands Cider into a small grocer/off licence in Radbourne Road, Shirley. It is sold by gravity from a plastic barrel and costs an amazing 34pence per pint! I have heard Blands can turn off quickly so I hope the turnover is sufficient to keep it in good condition. If turnover is bad it could be withdrawn, which would be a shame.

Weston's Cider is available in several Davenport's houses as mentioned in the last issue. Bulmer's Cider is on sale in The Wharf and Blue Bell Cider House (keg beer only here) although at the Cider House it tastes like bland commercial rubbish, unfortunately. Bulmers commitment to real cider is so weak they don't even sell it at their factory or in the adjacent cider museum.

On a happier note The Three Tuns in Henley sells three different ciders as those mentioned previously and Bernie's off-licence sells another three. Nutcracker, Kneeknocker and Neckstretcher, (Sweet, medium and dry). They are superb drinks and sell at the very low price of 39p per pint.

### DAVE HILL ANSELLS' REGIONAL DIRECTOR

The April Branch Meeting at the LYNDON, Olton was attended by Dave Hill, the Regional Director for Ansell's. Local branches attended also and the evening proved most illuminating. Our thanks go to Mr. Hill for his generous hospitality.

### THE THREE TUNS



The Three Tuns in Henley now sells more traditional drinks than any other pub in our area. There are four beers on sale; Ansell's Mild and Bitter, Tetley Bitter and Burton Ale. On top of that the pub sells three different ciders. The range varies but there is usually a sweet, medium and dry from Bulmers or occasionally Coates.

The Manager, Vernon Cleaver, is aware that plush eating houses and trendy disco type fun pubs are springing up everywhere but he is determined to keep the pub as traditional as possible. His attitude is similar to CAMRA's in that he wants the pub to remain a drinking house. He does serve food but that will never be as important as the beer. In all too many establishments beer is treated almost as a sideline, a situation that was almost unthinkable a few years ago. I hope the Three Tuns remains popular to prove to the brewery that this type of pub is well worth preserving.

THINK OF A PUB with a choice of 19 beers on draught

THINK OF A STORE with a selection of 150-plus bottle and canned beers

THINK OF AN OFF-LICENCE that sells spirits, sherry, port and cider on draught

THINK OF AN OUTDOOR that stocks 120 varieties of wine.

YOU CAN'T ? ? ? ?

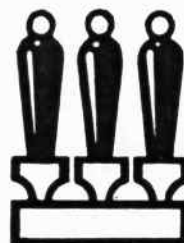
## BERNIES

BIRMINGHAM'S No. 1  
The Real Ale Off Licence

We have got the lot, all to enjoy in the comfort of your own home  
Containers supplied from pints to gallons.

EARLSCOURT ROAD,  
HARBORNE TEL: 021-427 5796

266, CRANMORE BOULEVARD,  
SHIRLEY, TEL: 021-744 2827



SCRUMPY from  
39p PER PINT

Severn Bore  
Aston Manor  
Bathams Bitter  
Pendlewick.  
Bridge Bitter

ENJOY THE ATMOSPHERE OF THE

## ORANGE TREE INN

CHADWICK END

Lapworth 2458

FOR TRADITIONAL FOOD FROM THE

# Inn-Kitchen

and excellent Flowers Original Bitters

**YOUR HOSTS**  
**BOB AND ANN COPPACK**  
**WILL GIVE YOU A**  
**WARM WELCOME**



### DESTINATION

#### NORTH WEST FRONTIER

My son Dave and I share two very good interests - walking in "high places" and sipping "good beer".

During the long winter months and watching T.V. holiday programmes about the Costa del Somewhere, we planned an Easter foray in the Lake District. Special dispensation had also been obtained from very high authority to use the wife's rather aged Mini.

Come the appointed date of departure, Sherpa Tensing in the navigators seat, we set forth for the promised land. Ordnance Survey maps, local area beer guides (within a 100 miles) and of course the '84 Good Beer Guide - together with all the necessary tackle

required for the expedition, were on board.

We had been given strict instructions to drive the old car very carefully, so decided to break the journey and what better place to stay the night than in ECCLES, (the "MECCA" of all good discerning beer drinkers) and that fine institution in town, namely the DUKE OF YORK. An excellent range of beers as usual were being dispensed i.e. TIMOTHY TAYLORS - landlord, Ram Tam and Bitter THWAITES - Bitter, MARSTONS - Pedigree and CHESTERS - Mild and Bitter. A live jazz band was in attendance providing very fine music as well. During the evening a quick excursion was made to the LAMB for a spot of HOLTS - Mild and Bitter. With a feeling of smug satisfaction, we continued our trek north

west the following morning and arrived in Langdale in time to call at the OLD DUNGEON GHYLL HOTEL to sample the YOUNGERS No.3 Bitter, prior to walking Crinkle Craggs. In the evening we set out to sample HARTLEYS brew. Oh dear Mr. ROBINSON whatever have you done to that magic HARTLEYS recipe? I just couldn't taste anything!

During the next two days, with clear blue skies from dawn to dusk, we covered some superb fell walking country, taking on Scafell Pike, Great End and scrambling all around the Napes Ridge on Great Gable, - culminating in a scree-run off Gable, down 1500 feet of Little Hell Gate in 15 minutes! (Scree running really does set the adrenalin flowing through you - even at my age!) We were staying in Wasdale these two days so pottered along to the only pub, The WASTWATER HOTEL and sampled the JENNINGS Bitter, which for a 1035 O.G. brew was very nice. Referring to the '84 GBG, we noted a couple of pubs not too far away in Strands, so decided to give HARTLEYS another try. No difference I'm afraid, but surprise, surprise, on the bar at one pub was a pin of ROBINSONS Old Tom! A half for me and a pint for Dave was ordered. Imagine our amazement when the guy behind the bar tipped the barrel forward to dispense the half!!! O.K. the first time, but Dave's pint after a second SLOSH collected all the solids from the bottom of the barrel. We're not obsessed about crystal clear beer it's the "taste" that matters to us, (unfortunately, the bar was a seething mass of humanity to get any sensible comments from the barman). It did clear pretty quickly in fact and tasted very nice.

Excitement was beginning to fall as we set off in the general direction of home the following day, but we reflected contentedly on the 36 great walking miles, including 11,500 feet of ascent we'd covered during the past three days. Dave's schedule of events for the journey home allowed for the car to be "rested" and the travellers to be refreshed with pit-stops in Lymm to try HYDES and an excellent pub at Rode Heath, north of Stoke for a superb range of MARSTONS brews

VERNON CLEAVER  
INVITES YOU TO SAMPLE  
FINE TRADITIONAL BEERS & CIDERS  
AT THE

## Three Tuns Inn

HENLEY IN ARDEN

TRADITIONAL

MILD



BITTER

ALSO

TETLEY BITTER  
IND COOPE BURTON ALE

DRAUGHT CIDER

FROM

GAYMER'S & BULMER'S  
LARGE SELECTION OF BAR SNACKS—HOT & COLD  
RESERVATIONS AVAILABLE

FOR PRIVATE PARTIES

including our favourite OWD ROGER. The final "servicing" was in Willenhall at that mild drinker's mecca THE FALCON. I was now on the lemondade but you can take it from good authority that the Bank's mild, Highgate Mild, Merrie Monk are still being dispensed in the peak of condition.

#### THE CAMPAIGN FOR REAL ALE

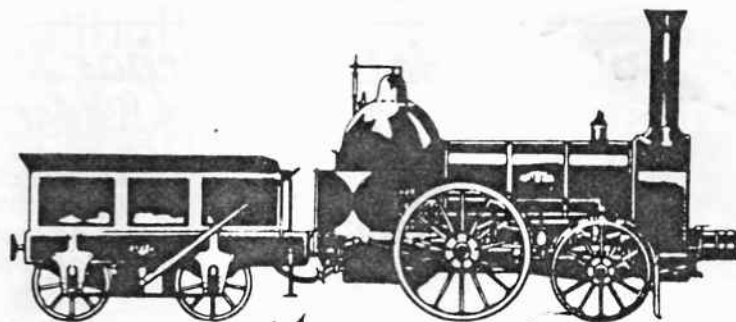
CAMRA was formed in 1971 by a handful of drinkers disgruntled by the poor selection and lack of availability of real ale. This is a term used to describe beer brewed, stored and served naturally and without use of CO<sub>2</sub> gas, unlike lager and keg beers.

CAMRA is supported by 16,000 members who are divided up into over 100 separate branches across the country. These branches have pressurised the breweries to now supply a much greater variety of real ale to many more outlets.

However, the battle is not over. We may have a reasonably widespread real ale selection available to us but CAMRA is concerning itself with many other important issues. Firstly, Bland Beer.

What is most concerning is when a brewery interferes with a good beer by changing the recipe. Boddingtons have recently lowered the strength of their bitter, changed the colour and reduced the hoppiness. The end product is a generally blander beer. Hartleys of Lulveston, Adnams of Suffolk and Draught Bass are examples of other breweries who now brew blander beers than previously. CAMRA would like to see more distinctive beers made available, like the products of certain independent brewers, who because of their weak positions, small production and small tied estate need to produce a quality product. We would like these products alongside the others, not instead of, because CAMRA also supports the need for more CHOICE.

Secondly flexible Hours. CAMRA believes that our drinking hours are long outdated. Why should a pub open at 10.30 when few want to drink, yet shut at 14.30 or 22.30 when you most want to drink? We believe that the hours should suit the locality and the pub. Tell us your views.



# the engine inn



**M&B fine traditional ales.**

PLEASE TRY OUR BASS

**Live entertainment in the evenings**

Monday - MODERN JAZZ Friday - DISCO (couples only)  
Thursday - ROCK BAND Sunday - FOLK MUSIC

There must be something there for you?

*Wide range of Bar Meals available:*

Mon. — Sat. 12.00 — 2.00 p.m.

Tues. — Sat. 7.30 p.m. — 9.30 p.m.

High Street, Hampton-in-Arden, Nr. Solihull, West Midlands  
Good Food and Accommodation  
A stones throw away from the National Exhibition Centre  
Martin and Lyn McKeown Telephone Hampton-in-Arden 2611

Thirdly, The Pub Tie. Not the beer-stained one around your publican's neck, the one that dictates from where he buys his beers etc., with no deviation. This is one of the causes of the domination enjoyed by M and B, and Ansells. In the Midlands they have interests in 90% of the pubs. CAMRA would like to see this sort of situation replaced. If only publicans were allowed to buy some of their products from other sources, as well as the relevant tied brewery, it would bring in keener competition and a better deal for customers.

Lastly, Pub Preservation. We've all seen a favourite pub mutilated and turned into a fun pub, steak bar or something else ghastly. CAMRA are anxious to retain an important

part of our heritage, the 'TRADITIONAL' pub.

CAMRA Solihull has been established for about 2 years. We welcome visitors and new members to join our meetings. We are all a friendly, sociable crowd even at "formal" meetings. Look on the back page for details of our forthcoming events or telephone our contact for more information.

Have fun protecting your pint - Join CAMRA.

**ATTENTION!!!!** The Wharf in Hockley Heath now sells MARSTONS Pedigree. As the range of beers available in Solihull increases all the time, this is particularly good news because Pedigree is one of the most respected bitters in the country. Why not go along and try some!!!!

## THE WHARF

HOCKLEY HEATH  
Lapworth 2075

Peter and Elaine Lucas

HOT AND COLD MEALS  
SERVED EVERY DAY  
12-2pm and 7-10pm

Garden overlooking canal

MANNS



**HAMDEN  
HOSTS**





*Excellent meals*  
**UPTON 2146**  
**SEVERN BORE SPECIAL**  
FREQUENTLY AVAILABLE AT  
**BERNIES off Licence**

## Ye Olde Anchor Inn Upton-on-Severn

*Fine Ales Brewed on the premises*  
**JOLLY ROGER BITTER** o.g. 1035  
**SEVERN BORE SPECIAL** o.g. 1045  
**OLD ANCHOR ALE** o.g. 1060



### SHIRLEY'S PUBS-A BRIEF HISTORY

Local records show three licensed public houses in the Shirley area around 1837, all three exist today, although in a completely different form.

The Saracens Head today is a large Ansells steak bar but there was a pub on the site since the early 18th century. The building we see today was first built in 1900 with further rebuilding in 1934. Just along the Stratford Road we have the Red Lion, a modern "Fizz box". A pub existed here in the Middle Ages and was then rebuilt many times until a Victorian building, "popular with cyclists", was demolished for the present shopping centre.

Finally the third pub is the Plume (Thanks to Solihull Central Library)

of Feathers, undergoing further reconstruction today and it was built in its present form in 1923. Perhaps the most interesting pub in the area, for historians, is the Pickwick. This is on the site of a large house which was known as the Cider Mill. Originally called Blackford House the name goes back to 1403 and came from the ford which crossed Worcester Way (Tythe Barn Lane). Later in the 18th Century a Mr. Beach experimented with weighing machines in the out-buildings. These were the fore-runners of the famous "Avery scales". A cidemaker used the house from 1890 until 1935, when it was demolished and replaced by the Three Maypoles public house, now the Pickwick Toby Inn.

### ULLENHALL SOCIAL

The branch had an interesting social around Ullenhall last month. First we popped into the Bell at Tanworth in Arden which sells Whitbread traditional Bitter and Flowers Original and then we tried the 'Winged Spur' at Ullenhall. This pub is also Whitbread but the quality of the beer made up for the lack of variety. The pub has undergone considerable changes in the last year or so which include the knocking of two rooms into one. I was a little disappointed to find the bar had gone and indeed the landlord said the absence of a public bar was the only thing he didn't like about the pub. However, the lounge was quite pleasant and very busy so the pub is worth a visit.



### BRANCH DIARY

Don't forget the Solihull branch of CAMRA have got a stall at the Solihull Carnival. It will be held in Tudor Grange Park on Saturday 9th June.

SUNDAY 24th JUNE. Lunchtime walk and drink around Kenilworth. Meet in the main Castle car-park at 10.30 a.m. An excellent walk is planned and the town has quite a number of good pubs with a varied selection of ales. The one that sticks out in my mind is Marstons Mercian Mild at The Wyandotte. On previous visits this has been NECTAR!

MONDAY 2nd JULY. Committee meeting at the Golden Lion in Solihull. Now selling Courage Best Bitter in addition to DIRECTORS

I would like to apologise to Colin, the landlord of the Black Swan, Henley for incorrectly stating in last month's Banter, that the pub sold Flowers Original - It doesn't.

If you want any information regarding CAMRA nationally or locally contact Steve Dyson at 79, Walsgrave Drive, Damson Wood, Solihull. (021.705.1168). or David Queenborough at 11 Ufton Close Shirley, Solihull (021.744.3113)

## Golden Lion

WARWICK ROAD, SOLIHULL.

Mine Hosts : Chris and Caron Goodwin



COURAGE

INVITE YOU TO ENJOY TRADITIONAL BEER AT IT'S BEST, IN THE PUBLIC BAR, THE COSY SNUG OR THE PLUSH SURROUNDINGS OF THE GILDERS LOUNGE.

**DIRECTORS BITTER**  
**TRADITIONAL COURAGE BEST BITTER**  
**ON HANDPUMP**

**GOOD FOOD AVAILABLE EACH**  
**LUNCHTIME AND EVENING EXCEPT**  
**SUNDAY.**



COURAGE



COURAGE