



Solihull



Drinker

Issue No 83
Spring 2018

Free
Please take one

The Ale Rooms - 2018 Solihull CAMRA Pub Of The Year



Chairman Carl Wright congratulates the Ale Room team on winning the Solihull CAMRA Pub of The Year 2018, only 15 months after opening. From left to right Sophie Shah, Carl Wright, Mark Caldicott, Cat Healy, Callum Gregory, and Sam Hiskett. See page 3 for more.

GOLD STAR
GOLDEN HONEY ALE
39% ABV

BLONDE STAR
TRIPLE HOPPED PALE ALE
41% ABV

SILHILL
BREWERY

PURE STAR
PREMIUM AMBER ALE
43% ABV

NORTH STAR
PREMIUM BLACK ALE
4.5% ABV

SILHILL
BREWERY

AWARD WINNING HAND CRAFTED ALES

SILHILL
BREWERY

AWARD WINNING HAND CRAFTED ALES

SILHILL
BREWERY

AWARD WINNING HAND CRAFTED ALES

SILHILL
BREWERY

AWARD WINNING HAND CRAFTED ALES

THE BULLS HEAD

Barston Lane, Barston B92 0JU

Tel: 01675 442830

Brad and Joy, celebrating 30 years of award winning hospitality, welcome you to their 15th century village inn



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

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

Cask Marque accredited—4 real ales on at all times

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

“Beer. It always seems like such a good idea at the time, doesn't it?
What's worse is beer seems like an even better idea after you've had
some beer.” - Steven Hall



www.TheBullsHeadBarston.co.uk

Solihull CAMRA Pub of The Year Award 2018

On Friday 2nd December 2016 the Ale Rooms opened its doors for the first time as Solihull's second micropub. Mark Caldicott, the owner had never pulled a pint before its opening night.

On Wednesday 21st February 2018, Solihull CAMRA members arrived to sample the 7 beer on offer and present Mark and his team with the 2018 Pub of The Year award, uniquely following a life drawing class!

Branch Chair Carl Wright said "We were delighted when The Ale Rooms opened its doors in December 2016 – to have a second micro-pub in the Solihull area was a great real ale gain, and is a venue that we know has been patronised heavily by CAMRA members and non-members alike in the time since then. Since it opened, the pub has featured many interesting and unusual beers, including Church End's Goats Milk as a regular, and the whole range is always in excellent condition. We know that Mark and Amanda's interest in and commitment to real ale has benefited the local community, including the fact that they were one of the sponsors of last October's branch beer festival. The hard work that they and their staff put in to run this pub has not gone unno-

ticed by our members, who have voted it Solihull CAMRA's Pub of the Year for 2018 – a wonderful achievement given that the pub has only been open for 15 months - and it is a pleasure to present them with this award to mark the occasion."

Mark thanked Silhill, Backyard and Church End breweries for their ongoing support, and Hampton Digital for his web and media marketing. He also thanked his hard working staff and CAMRA for their support.

His future plans are to cement the Ale Rooms Knowle as a top venue for beer, but still improve when possible. More comfortable chairs and possible seating outside the front are on the agenda.

Soon Ale Rooms will have its second bar opening in Redditch, and he is actively looking for number three. He is also taking Ale Rooms towards a franchise offering, hopefully to recreate Knowle in another part of the country, which has gathered a lot of interest and an investor would help to accelerate.

Longer term he has an interest in opening up his own brewery. Give what has been achieved in 15 short months the coming few years look exciting indeed.

Features in this issue include:

Dates for the Diary & Midlands Events	4
Sally Lavender—An Appreciation	7
Champion Bottled Beer of Britain 2017	8
Spotlight on The Lyndon	12
Vote on CAMRA's Future Direction	14
Safari to South Africa	19
A Few Days in Vilnius, Lithuania	22
Hail to the Ale!	29



Dates For Your Diary

Branch Meetings

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

Monday 9th April	Durham Ox, Shrewley
Monday 14th May	The Boat, Catherine De Barnes
Monday 4th June	The Lyndon, Olton

Committee Meetings

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

Monday 19th March	Beech House, Solihull
Monday 21st May	Reservoir, Earlswood

Socials

Thursday 8th March	Long weekend away to Southampton,
—Sunday 11th March	Winchester, and Portsmouth
Saturday 10th March	Beer Festival Thank You Trip to Portsmouth
Saturday 21st April	Visit to Nottingham (train)

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

Upcoming Midlands Area Beer Festivals and Events

March 7-10 (Wed-Sat):

LEICESTER BEER FEST

Haymarket Theatre, Leicester, LE1 3AF. "Live on stage" with around 250 real ales. 30+ ciders/perries. Gin bar. Hot/cold food available. Open: Wed 5-11pm, Thu/Fri 11am-11pm Sat 11am-10pm. Admission Wed £3 (CAMRA free), all other days £4 (CAMRA £1). www.leicester.camra.org.uk for details.

March 9-10 (Fri-Sat)

KINGS HEATH CRICKET & SPORTS CLUB FESTIVAL

Kings Heath Cricket & Sports Club, 247 Alcester Road South, Kings Heath, Birmingham, B14 6DT. 25 ales and 15 ciders. Check Facebook page for details.

March 12-April 8

STONEGATE REAL ALE FESTIVAL

(see page 28 for details)

March 14-25

WETHERSPOON REAL ALE AND CIDER FESTIVAL

25 UK brewers, 5 international brewers, 5 ciders. For information about the beers and ciders on offer visit www.jdwetherspoon.com/real-ale-festival.

March 16-17 (Fri-Sat):

KNOWLE & DORRIDGE ROUND TABLE BEER FESTIVAL

Royal British Legion, Warwick Rd, Knowle B93 9LF. Open Fri from 6.30pm, Sat 12 noon, till late both nights. £10 entry incl. souvenir glass and £5 tokens. More info in the advert on page 6.

March 22-24 (Thu-Sat):

**39TH BURTON & S DERBYSHIRE
CAMRA BEER & CIDER FEST**

Burton Town Hall, King Edward Place, Burton Upon Trent, DE14 2EB. CAMRA members get free or discounted entry (must show card). Open: Thu 6pm-11pm; Fri 11am-11pm; Sat 11am-10pm. Details including prices and beer list from www.burtoncamra.wordpress.com

April 12-14 (Thu-Sat):

INN ON THE GREEN BEER FEST

2 Westley Road, Acocks Green, B27 7UH. 20 ales, 5 ciders. Bottle shed and craft bar also open. 20p per pint off for CAMRA members.

April 20-22 (Fri-Sun):

**CAMRA MEMBER'S WEEKEND &
AGM**

University of Warwick, Coventry. The University of Warwick's website has information on getting there by train, car, bike and on foot. The central campus postcode is CV4 7AL. The AGM itself will be held in the Arts Centre complex with a real ale bar available in the Student's Union building a short distance away.

Numerous brewery or walking trips are planned for Friday and Saturday evenings, departing campus at 6.30 and returning at 9.30.

Friday 20th April

Church End Brewery, Warwick walking tour, Twisted Barrel Brewery, Hogan's Cider

Saturday 21st April

Rugby Walking Tour, Stratford Upon Avon, Purity Brewery, Byatt's Brewery Book through the CAMRA AGM website

www.agm.camra.org.uk/members-weekend-trips.

April 25-28 (Wed-Sat):

STOURBRIDGE BEER FESTIVAL

Stourbridge CAMRA Beer Festival, Town Hall, Crown Centre. Around 70 cask ales, 8 craft beers, 31 ciders and perries. Open Wed 7pm-10pm (CAMRA members only or join on door); Thurs 7pm-11pm; Fri 12 noon-11pm; Sat 12 noon-9pm or when beer runs out! £10 entry includes refundable souvenir glass and tokens. Hot and cold food. For more details visit www.stourbridgebeerfest.org.uk

April 26-29 (Thu-Sun)

BARTONS ARMS BEER FESTIVAL

18 beers. See page 27 for details.

May 10-12: (Thu-Sat)

SHIRLEY BEER & CIDER FEST

8th Shirley Beer & Cider Festival, Camp Hill Rugby Club. Open Thur 6.30pm-11pm comedy night by advance ticket only. Fri 6pm-11pm, Sat 12 noon-11pm including family day up to 6pm. Over 100 beers and 25 ciders. See advert on page 11 and www.shirleybeerfestival.co.uk for more information.

May 17-19 (Thur-Sat):

**KIDDERMINSTER BEER & CIDER
FESTIVAL**

Kidderminster Town Hall. Details not available at time of going to print. Normally around 50 beers are available. Go to www.wyreforest.camra.org.uk for information.

June 7-9 (Thur-Sat):

**43rd WOLVERHAMPTON BEER AND
CIDER FESTIVAL**

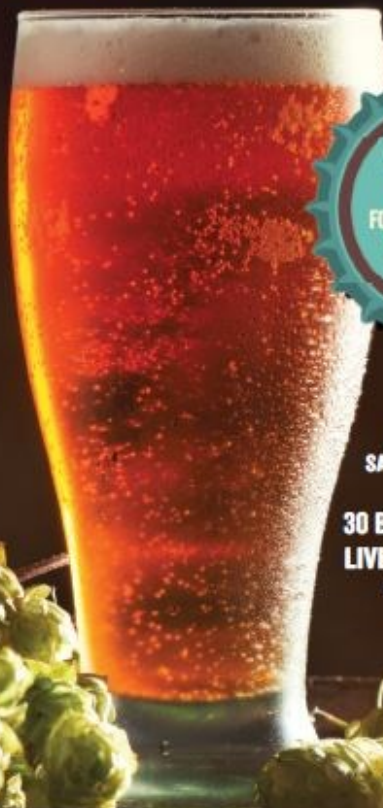
Newhampton Arts Centre, Dunkley St, Wolverhampton, WV1 4AN. National Express no 6 bus from Wolverhampton Bus Station or a 20 min walk from the railway, bus & Metro stations. More info at www.wolverhampton.camra.org.uk

THE AWESOME FESTIVAL OF BEER

**16TH & 17TH
MARCH 2018**

**THE ROYAL BRITISH LEGION
KNOWLE**

**£10 ENTRY
INCLUDES GLASS &
£5 BEER VOUCHERS**



**£1 EXTRA
BEER TOKENS
FOR CAMRA, LEGION
& ROUND TABLE
MEMBERS**

**FRIDAY 16TH FROM 6:30PM
SATURDAY 17TH FROM MIDDAY**

**30 BEERS, CIDERS & FOOD
LIVE SIX NATIONS RUGBY
TOM JONES TRIBUTE**



KNOWLE & DORRIDGE

ROUNDTABLE

WWW.FACEBOOK.COM/KandDRT - @KandDRT - WWW.KandD.ORG.UK

Sally Lavender - An Appreciation

The CAMRA family of the West Midlands were saddened and shocked to hear of the sudden passing of Sally Lavender at the start of February.

As the Chair and Magazine Editor for Birmingham CAMRA, taste trainer, and cider champion, she was an intrinsic part of many Midlands events and left many great memories, some of which are shared here by people who loved her.

We uncovered some things people may not have known. "She did Stag parties rather than Hen parties : she went on mine, the only female on a beer bus trip around Black Country pubs" – Colin Clayton. "She used to be a singer and had a really good voice." – Clive Walder.

"She was a loyal friend not only to me, but to many others. Part of that friendship was based around her great empathy. She cared about other's feelings, and tried never to offend even when disagreeing with you. I'll miss her birthday celebrations which have taken me to diverse cities, where we visited her favourite pubs and breweries. The breadth of her friendship circle was clearly revealed



then. I was looking forward to this July's visit to another 'exotic' location such as Peterborough or Huddersfield and consider myself lucky to have been her friend. Sally was one of the most intelligent and knowledgeable people I knew and she wore her knowledge lightly." - Bill Taylor

"My memories of Sally are not necessarily beer or pub related. She was so much more than that. Her incredible memory never failed to impress me. One

year she asked me what I was doing on Tuesday in a couple of weeks time. I couldn't think. 'Well Andy', she said, 'it's your birthday!' She had reminded me of my own birthday! If there was a trip we'd been on and it came up on my Facebook memory page, most of the time I'd forgotten where and when it was, but if I showed Sally she would always know. A truly remarkable lady we'll never see the likes of again." - Andy Maxam

Our recent gathering at The Wellington showed how she had touched people's lives far and wide. Unforgettable and irreplaceable Sally Lavender.

Karina Bradley, Birmingham CAMRA

I first met Sally when I took over as Editor of the Solihull Drinker in 2016. At the time she was editor of the "Barrel of Brum", Birmingham CAMRA's magazine. She won the West Midlands Magazine of the Year competition that year at the Barton's Arms, with the Drinker as a finalist. We were sat together and I was privileged to see her pride and joy at winning that well deserved award.

We would often bump into each other, mainly around the brewery taps of Birmingham, or at the Inn on the Green, where we spent a final pleasant evening at the January beer festival.

Anyone who met Sally was richer for the experience, and we are all poorer now she has left us far too soon. I, like many others, will miss her.

David Cove

Champion Bottled Beer of Britain 2017

For the 2nd consecutive year CAMRA's presence at the BBC Food & Drink Show at the NEC started with the judging of the Champion Bottled Beer of Britain, and the folk who paid £6 for the later tutored tastings got to sample 5 of the 15 finalists.

This meant more room behind the scenes for the volunteer pourers, washers-up, and driers as there was no cask ale stillage. Two panels of 6 judges blind-tasted 7 or 8 chilled, carefully poured, samples from the bottled beers, judging them out of 10 for each of:-

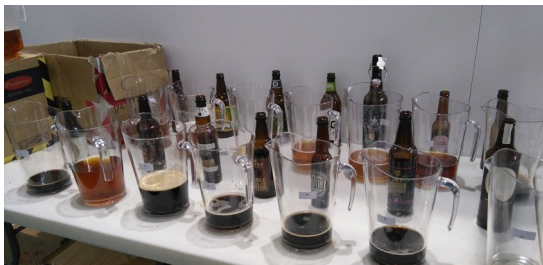
Appearance: check for colour, clarity & sparkle.

Aroma: cover the glass with your hand, gently swirl then sniff. "Consider hop, malt & fruity aromas and whether they are appealing to you, and are what you'd expect in this style of beer".

Taste: swill the beer over the entire area of your tongue. "Consider the balance of hop, malt & fruity flavours, sweetness & bitterness and whether they are appealing to you, and are what you'd expect in this style of beer." Taste is regarded as the most important parameter, so the score is weighted accordingly.

Aftertaste: "consider the taste remaining 30 seconds or so after swallowing the beer. It will often comprise dry, bitter flavours at the back of the tongue, and hoppy &/or fruity flavours may also linger. Consider whether this is appealing to you and is what you'd expect in this style of beer".

The 15 contenders were put forward by 8 regions as follows:-



East Anglia - Green Devil IPA (6% abv) from Oakham Ales.

London & South East - Fuller's Vintage Ale 2016 (8.5%) & Harvey's Extra Double Stout (9%).

South West - It's Phil's Ale (4.8%) from Exe Valley & Big Job (7.2%) by St Austell.

East Midlands - Bracia (10.0%) by Thornbridge Hall and Scary Hairy (5.9%) by Leatherbritches.

West Midlands - Automaton (7.0%) & Polygraph (7.4%), from Salopian and Titanic Brewery's Stout (4.5%)

North West - Last year's winner Mutiny (9.3%) by Stringers and No 9 Barley Wine (8.5%) by Coniston

Yorkshire & North East - Elland's 1872 Porter (6.5%)

Scotland & Northern Ireland - Double Chocolate Porter (5.0%) by Tryst and Superior IPA (7.1%) by Fyne Ales.

Comments made on some of these:- The Chocolate Porter 'had the chocolate but also a very bitter finish'. Polygraph was 'nice & dry but seemed rather mono-flavoured', whereas Bracia was 'superbly complex'. Phil's Ale 'wasn't as hoppy' as the 'slightly sweet' Superior IPA while Scary Hairy & Titanic Stout were both 'very nice but not exceptional in this company'. The Au-

tomaton & Superior IPA were possibly marked down as they poured with a 'slight haze or cloudiness', although they tasted fine to me. 1872 Porter was 'brilliant for its strength' and Big Job was 'very nice and to my taste'.



The Top 6 then went through to an all-different finalist judging panel comprising Christine Cryne (British Guild of Beer Writers & chair), Spencer Draper (Church End Brewery), Charlie Gorham (Charles Faram Hops), and CAMRA members Dave Jones (Bedfordshire), Tony Lucas (Cheltenham) & Richard Lee (Calderdale).

Without seeing the brewer's descriptions which are given below, they judged the 6 best bottled beers in Britain as follows :-

6th - Bracia (Thornbridge Hall). "A very special rich dark ale infused with a generous amount of dark & bitter Chestnut Honey. Aromas are of chestnut, honey, cappuccino, white chocolate, dark fruits and vibrant fresh peel".

5th - No 9 Barley Wine (Coniston). "This classic strong, golden beer has a long maturation period to give a smooth & warming character, a delightful sipping beer. Rich in fruit flavours with marzipan, herbal hoppiness and Cognac overtones, finishing with a warming alcohol essence".

4th - Mutiny Double Stout (Stringers)

"A strong stout, some call it 'double', some 'imperial'. A rich sumptuous black beer".

Bronze - Green Devil IPA (Oakham) "An amazing hop harvest aroma with tropical fruit bursting through. Smooth and fruity passion fruit & mango with a crisp aftertaste".

Silver - Vintage Ale 2016 (Fullers) "The global combination of ingredients gives rise to a rich and complex amber beer, with aromas of sherry & Cognac, and a flavour profile that picks out toasted grains and sweet cherry Bakewell Tart".

Gold - Big Job (St Austell) "Big Job is a BIG beer, dry as a bone and crammed full of Cornish barley and as many Citra & Centennial hops as we could get our hands on".



Big Job was awarded 259 and was the winner by the narrow margin of 15 points.

Of course I had to check that the judges had made the correct decision by having a small sample of all the contenders and I have to say that I wouldn't disagree with their verdict, although they were all very high quality brews. What hardship it was volunteering on such an auspicious day!

John Edwards

Inn on The Green—Pushing The Envelope?

Following the January beer festival I received a proposed short article from one of our regular contributors, Steve Dyson, expressing disappointment over the styles and quality of the beer choice, after four of our members visited and were not impressed. Part of what Steve said is below:

"Beer after beer (7 of 16) was unfiltered and naturally hazy. So bad and yeasty tasting were two of them that I asked the barman to throw them away. One, Wild Weather's Pirate Captain Jester was undrinkable. Imagine my surprise when the barman said that this was his favourite beer of the festival!"

I visited with some of our other members on the Friday night, and some of Birmingham CAMRA, and enjoyed it. The choice was unusual, as always, though some of the beer styles were a probably a bit

more adventurous. That is the good thing about beer festivals. You can use them to try different beers and see what you like (and don't). You can normally also taste before you buy. A first for me was a White Stout on the craft bar, I was intrigued by the "Peach Melbear", and like Steve, couldn't understand a naturally hazy beer that was as clear as a bell!

The issue of differing views on different beer styles is something that CAMRA as a whole is grappling with. Pubs like the Inn on The Green give an opportunity to push the envelope and try different ideas and tastes. People's tastes differ, so sometimes it works, sometimes it doesn't.

It will be interesting to see what is offered at the next festival on April 12th. One thing it won't be is boring!

David Cove, Editor

The Wharf Tavern

Elysha and the team Welcome you!



- Cask Marque accredited real ales.
- Large craft bottle and draught range.
- Healthy gin and spirit choice

• Tasty pub grub served 12pm - 9pm each day with great deals!



Come in and see for yourself!

The Wharf Tavern, 2390 Stratford Road, Hockley Heath, Solihull, B946QT
01564782075

**ENJOY OVER 100 BEERS
AND 25 CIDERS**

AS WELL AS SOME GREAT FOOD



11TH & 12TH MAY 2018

Fri 6pm – 11pm / Sat 12pm – 11pm

£13
IN ADVANCE

£15
ON THE GATE

FREE Festival re-entry
FREE Souvenir Glass
£8 Beer / Cider Tokens

£9 tokens for members of Camp Hill,
Camra, Round Table & Ladies Circle.

Camp Hill RFC, Haslucks Green Road, Shirley, Solihull B90 2EF



@shirleybeerfestival



@shirleybeerfest



shirleybeerfestival.co.uk

Our first ever Spotlight feature was on the Lyndon in issue 12 back in Spring 2000. Unfortunately I can't find a copy of that issue to compare how things have changed over those 18 years.

The Lyndon is currently at the start of what is hopefully a real ale renaissance under its new landlady, Kat Hickox.

She moved into Barn Lane in 1983, so actually grew up on the same road as the Lyndon, attending Lyndon School. After time as an air hostess (in Spring 2000 she was 19 and working for First Choice), she had her first child, Nathan, and started working in the Lyndon behind the bar. While completing a degree she continued to work at the Lyndon until October 2014.



Kat will be celebrating her third anniversary as licensee on the 23rd April this year, having taken over whilst 8 months pregnant with Jack.

The Lyndon is one of the few leased pubs in the Solihull/ Olton area which gives a certain amount of flexibility, though not unfortunately on sourcing of cask beers.

In February 2016, she and her partner Nigel, started on their "Real Ale Cask Journey". When they took over there was only one real ale offered which was fed to handpull through the keg beer chillers. This resulted in a beer that was far too cold at 8 degrees.

In March 2016 she managed to convince the brewery to install a completely new refrigeration and dispensing system for all draught beers. They added an additional individual cooler for cask, with a variable temperature setting, so that the correct serving temperature could be achieved.

This paid off in April 2016 when they obtained the Cask Marque award. Since then they have been offering a changing selection of real ales, which have increased from one, to two, then to the four which are available today. The maximum number are offered at weekends, with a minimum of three available at other times.

Sharp's Doom Bar and Atlantic are currently regulars, with Purity UBU and Mad Goose, Wye Valley HPA and Butty Bach, and St Austell Tribute regular visitors.

All cask ales are now £2.70 a pint on Thursdays, and at other times a 20p per pint discount is offered to CAMRA members, as well as 5% off food, on presentation of a valid membership card. There is also "try before you buy" to encourage customers to appreciate what real ale can offer.

The Lyndon has been around since 1936, when it was known as the

**190 Barn Lane
Solihull
B92 7LY
0121 743 2179
www.thelyndonpub.co.uk**

The Lyndon

**Live Music and
Entertainment
Every
Friday and Saturday**

**Largest selection of
draft Beers and Ciders**

**Up to 4 cask ales
(20p CAMRA discount)**

**Hot food available
(excluding Mondays)**

**Free function room to
hire for all occasions**

Large beer garden

**All World Cup Games
on Large HD Screens**



The Lyndon Pub Solihull



Opening Hours:

Sun – Wed: 12.00pm – 11:30pm

Thu – Fri: 12.00pm – 12.00am

Sat: 12.00pm – 1.00am

Lyndon Arms Hotel. At that time the main room was actually a ballroom.

Now, as well as this main room, there is a function room and a "Snug" bar. The snug is music free and offers customers an environment to relax and enjoy conversation. Occasionally there will be dominoes or darts matches taking place there.

The main room hosts live entertainment every week. On Fridays there is a mixture of Karaoke, Disco, acoustic, tribute, or solo vocalists. Every Saturday there is live music with a band, catering for all musical tastes, starting at around 9.15pm, and a late bar.

Food is available and produced fresh using local ingredients, one of the advantages of leased status. Steaks are from Coopers butchers, sausages from Lashfords, and freshly delivered Aber-

deen Angus burgers. Be aware that the kitchen is closed on Mondays and closes at 7pm other evenings, except Sundays when it closes at 5pm. However, on Mondays they offer a range of free "finger food" between 5pm and 7pm.

The garden provides seating for up to 140 people with plans to increase this to 200. There are also plans to hold a "Craft and Cider" festival in the summer, accompanied with live acoustic music (check out Facebook and the Drinker for news of this as it appears).

Twice a year they have charity fun days, and last year raised £5000 for Marie Curie and £2000 for Help for Heroes.

Solihull CAMRA will be hosting a branch meeting here on the 4th June. Please come along and have a look.

David Cove

Vote on CAMRA's Future Direction

CAMRA is set to widen its remit to represent drinkers of quality beers, ciders and perries of all types, as well as moving its focus beyond traditional pubs, if members vote to approve recommended changes.



Changes to CAMRA's Articles of Association will be put to members at the organisation's AGM in April.

If approved, the changes will allow the development of new strategies to allow CAMRA to appeal to a wider range of drinkers who enjoy all quality beers, ciders and perries – while continuing to advocate that real ale is the pinnacle of the brewers' craft.

The aim is to provide an enhanced education and information experience to help drinkers appreciate and learn about all types and styles of beer, cider and perry plus, through this information, gain a better ability to make informed decisions about "quality" for themselves.

The National Executive has made recommendations based on the Revitalisation Report, which followed the largest consultation of CAMRA members in the organisation's history. The recommendations also propose that as a result of widening its interest CAMRA will be able to represent all beer drinkers and pubgoers, irrespective of what they choose to drink, increasing its ability to

campaign in the interests of a much larger constituency.

This broadening of consumer representation will also see CAMRA demonstrate an interest in and lobby a much wider range of on-trade outlets. While the organisation will continue to campaign for the preservation of the traditional British pub, it will also encourage on-trade outlets of all kinds to serve quality beer, cider and perry. CAMRA will continue to advocate drinking in public social venues, rather than the increasing practise of consumers buying their drinks from supermarkets for home consumption.

The proposed changes may take the form of CAMRA:-

- festivals offering a wider range of quality beers, ciders and perries in all formats
- engaging with drinkers of all types – with the hope of taking them on a "journey of discovery" of why real ale, cider and perry is special
- supporting members in their appreciation of beer, their ability to both recognise quality products and campaign effectively for them to be stocked in pubs and bars
- providing information about all kinds of beer, not just real ale, as well as opportunities for members to learn more about brewing and the different types and styles available to drinkers
- recognising a wider range of drinks and establishments in its local and national competitions.

Seeking approval for their recommendations, the Campaign's leadership ar-



THE FIELDHOUSE

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



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



Fieldhouse,
Solihull

Open from 11.30am Weekdays
Close : 11.30 Sunday –Thursday
Midnight Friday –Saturday

Hot & cold meals served all week from
12.00 pm to 10.00 pm
Brunch now from 10 am weekends

Live Music

Sat 17 March - Vinyl Revival St Patrick's Day
Sat 31 March - Freddie Mercury Tribute
Sat 28 April - Rat Pack Tribute Night

*Special Offers for CAMRA members.
(membership cards must be shown)*

- 20p discount off a pint of Cask Ale
- 20% off food with a food discount card
- Sunday 11th March Mother's Day 20% off bookings after 5pm



7 Real Ales on at all times

*Ember Pale Ale, Proper Job,
plus 5 regularly changing guests.*

All Cask Ales £2.49 a pint on Mondays

gue a wider appeal and closer connection with the current revolution in beer and bars will enable the organisation to connect with modern day beer drinkers and pubgoers.

This in turn will strengthen CAMRA's campaigning voice, enabling it to increase the already considerable influence it exerts on the government and industry decision-makers.

CAMRA national chairman Colin Valentine said: "It's always been important that our members have had a say throughout this review process and we're now at the point where we'll be giving all our members the chance to vote on the final Revitalisation Project.

"Our recommendations mark an important stage in CAMRA's long history. We recognise the beer and pub landscape has changed and continues to evolve, and our place in that landscape has changed as well.

We're determined to make sure that we continue to change and evolve so we are relevant to drinkers of all types and continue to offer a compelling reason for people to join our organisation."

What's Brewing February 2018

For more information on the proposals please go to www.camra.org.uk and make sure you have your say on the future of CAMRA.



EMBER INNS
OLTON TAVERN



EMBER INNS
COLEBROOK



EMBER INNS
FIELDHOUSE



EMBER INNS
WOODMANS



EMBER INNS
BULLS HEAD

THE HOME OF

CASK

ALE

NEW SPRING/SUMMER





ER MENU 21st MARCH

EVERY
MONDAY
EVERY
CASK
£2.49



Solihull THE FLUTE & FLAGON

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

28-30 Station Parade

Solihull B91 3SB

Tel: 0121 711 3630

www.fluteandflagonsolihull.co.uk



The Flute & Flagon



10% off real ales 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



MISSOULA

10.00—23.00 Sunday—Thursday
10.00—02.00 Friday & Saturday

**2 FOR 1
COCKTAILS**

ALL DAY EVERY DAY

ALL THE CLASSICS AND MORE>
COCKTAILS FIRST, QUESTIONS LATER>
CHEAPEST FREE>



Beer garden

Live Music

Delicious Food

Party Bookings & Cocktail Classes

Now featuring

Local and National Cask Ales on
2 hand-pumps + 2 Craft Beers

10% Discount on cask ale
with a CAMRA card



Missoula Solihull

140 High Street
Solihull B91 3SX
0121 705 7422



For details of events & special offers, see website www.missoulabars.co.uk/solihull

Safari to South Africa

I was supposed to go to South Africa for a week at a game reserve with Carol. Unfortunately her health meant she couldn't make it, so Paul Wigley stepped in and that set the scene for what I hoped might be a beer tasting week too.

It turned out to be like the proverbial curate's egg – good in places, but we did get off to a promising start on arrival at Johannesburg Oliver Tambo airport. When I say promising, that was after we'd sorted out baggage problems. Paul's case came off the carousel, but mine didn't as it had been forwarded to the domestic flight we were to catch, even though that wasn't supposed to happen.



We did find the Airport Craft Brewers in the domestic departure terminal. Six draft craft beers to try; Country Ale 3.8%, Red 4.5%, Porter 4.5%, Blonde 4.8%, Weizen 4.8%, and English IPA 5.8%. We had time to try four, the Red which was red and fine; the Blonde which was particularly good and refreshing; the Porter, which tasted ok, but was disappointing as it was dirty brown rather than black and tasted nothing like a porter; and the Weizen which was like its German counterparts. Reasonably priced too for an airport, at 40 Rand per pint, about £2.50.

As we had a domestic flight to Richards Bay to catch we didn't have time for more, but we did get to watch the South African cricket team walk past to catch a flight, shortly followed by the Bangladesh cricket team. Paul felt at home as he was taller than quite few of them!

We were picked up from Richards Bay (one of the smallest airport terminals I've ever been through) and taken to the Zulu Nyala game lodge, where the bar was great as it was in the restaurant with great views out over the hills and savanna. The drinks selection was more limited, though we did try most of what was on offer. We even, on one day, and only in the spirit of things, tried a can of Carling Black Label 5.5%. Brewed in South Africa and nothing like it used to be over here. Almost likeable in fact (almost!).

With a game drive in the morning and another in the afternoon, there was plenty of time to sit and watch the world, or at least the nyala and warthog, go by in between. Also plenty of time to have a drink or three. We effectively drank them out of Castle Draught 4.5% (in a bottle) by mid-week, so had to switch to other offerings. The Windhoek Draught 4.0% (in a can) was fine, but we both developed a taste for the Castle Milk Stout 6.0% (again in a can). We did ring the changes from time to time with bottles of cider, with Hunters Gold, Hunters Dry and Savanna Dry 6.0% all welcome.

The game lodge was superb, with very friendly staff and great views from the hill on which it is built. No fence, so animals could, and did, wander through between the buildings, with nyala bedding down in the garden at nights on a couple of occasions, and we could see giraffe, zebra and impala in the distance. A highlight for me, other than seeing both hippo (out of the

water), and rhino up close (from the safety of our truck), was seeing cheetah, even getting out of the truck and walking to within about 5 metres of one in the bush.

We opted for a couple of trips. One to a much larger reserve where we could see lions (none on our reserve), and the other to the small coastal town of St Lucia, where we visited a wetland reserve and had the chance to spend some time in town. We ate at a fish restaurant that was more like a bar with a chip shop. The selection and quality of fish was excellent, and incredibly well priced too.

It was there that I didn't look at the bottle behind the bar properly. A bottle of Flying Fish beer (4.5%) in a fish restaurant sounded good at the time, but it was a lemon flavoured beer. It drank like a shandy. Paul picked Hansa pilsner (4.5%), which though better, still didn't really do it for me. So, a disappointing day from the beer angle, but at least we got our souvenir shopping where prices were a lot better than the shop at the

game lodge, and we got to paddle in the Indian Ocean and watch whales. I decided against a swim, having done my risk assessment first!



We departed via Richards Bay airport, where the bar was closed, and transferred at Johannesburg, where the international departures terminal was very disappointing and we were only able to get Castle Lite. Luckily Paul found a selection of Wild Clover Breweries craft beers in the duty free; Blind Mole Pils and Eagle Weiss Wit at 5%, with Double Owl Ale and Black Dog Porter at 5.6%. Looking forward to trying them all!

Ray Cooke

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 15

Flute and Flagon and Missoula give 10% off real ales (not applicable with the £1.99/ pint offer at the Flute and Flagon)

The Lyndon give 20p/pint except Thursdays when a pint is £2.70. Also 5% off food for card carrying members.

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

Vintage Inns (**Red Lion Earlswood**) 20p/ pint

The **Ale Rooms, Knowle** 50p/pint or 50p/ half pint

Please note that any discounts given to CAMRA members are at the discretion of the licensee, and these may be withdrawn at any time. They are a privilege given to card carrying CAMRA members as a gesture of goodwill.

Pub Company Changes How Do They Affect Your Local?

CAMRA is investigating the impact of changes to our pubs as the big pub owning companies react to the Pubs Code, put into force in 2016 after years of campaigning by licensee groups and CAMRA.

In the last two years, the number of pubs run on traditional long-term tenancies has fallen, as some tenants are replaced by managers. Licensee campaigners are concerned that this may encourage management turnover, all to avoid pubs being covered by the Code. The impact on customers is less clear.

Our Pub Campaigns Committee is looking, confidentially, for information. It is particularly interested to see if changes in management to pub company pubs result in more or less choice for pub-goers. Has your local pub increased or reduced its range of real ale and cider after a change of tenant? Or do you work in one and have seen changes?

The Committee would also like to know about any changes in prices and in the quality of the beer being served.

If you can help, please send information to the Committee's Chair, Paul Ainsworth paul.ainsworth@camra.org

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

Printed by Thistle Print Ltd, Leeds

Solihull CAMRA 2018©

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

THE BLUE BELL CIDER HOUSE

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



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

Homemade food with a wide variety
of steaks now served Mon–Sat
12.00 noon - 8.30pm.

Carvery served every Sunday 1200 -
5.00pm

Quiz Wednesday. Poker Tuesday,
Thursday & Sunday.

Live music.

Large car parking area

Children & pets welcome

Large beer garden with canal views.

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

<http://www.bluebellciderhouse.org/>

Opening hours:

Mon.–Sat: 11.30am–11.00pm

Sunday: 12.00-10.30pm



THE COLEBROOK INN



Haslucks Green Road
Haslucks Green
Solihull
B90 2LL

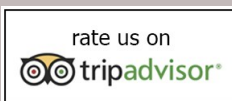
Tel : 0121 744 6871



The Colebrook Pub Shirley



@TheColebrook



*Open Mon-Fri 11.30am
Join us for weekend brunch
from 10.00am Sat and Sun*

*Closing times
Monday- Wednesday 11pm
Thursday- Sunday Midnight*

*Food served 12.00–10.00 pm
every day*

*Download our Ember app for a
FREE drink and other offers*

*Serving between 7 and 9 cask
ales, including up to 7 guests
Monday Cask Ale Club
All cask ales £2.49/ pint*

A Few Days in Vilnius, Lithuania

A small group of CAMRA members are in the habit of taking a city break abroad with the plan to try a few beers from the locality. Last year our choice was Vilnius, capital of Lithuania. Our accommodation, the Hotel Rinno, proved a good choice, being a short walk to the Old Town.

We weren't very selective with our first choice of bar as it was only a few yards from the hotel. Bar Kisenle is a pretty ordinary bar with 3 beers on. Kauno Alus Brewery was set up in 1846 so it does have a pedigree. Their beers on tap there were Grynus Lager and Grynus Dark, both at 5%, and Tradicinus Lager at 6%. I tried the 5% lager which was OK.

After slaking our thirst we headed towards the Old Town and to a bar on our list. Leičių Bravoras is a pub/microbrewery with nine beers on tap, and we were determined to have a shot at them all. A 5.2% Pilsner, 6% Wheat Beer, 5% Hemp, 8% IPA, 6% Kriek,

5.5% Swartzbier, 5% Stout, and a 7% Dubbel. All the beers were shown with their IBU (bitterness content). I began with the Swartzbier, a dark lager which was pretty good. I moved onto the superb stout, and going for the highest IBU rating, the IPA a real stunner with a hop content to match the deep flavour, very well balanced. The pub itself has a vaulted ceiling with comfy tables and chairs. The brewery is accessible, and has an unusual mural on the wall opposite showing a periodic table of beer styles.

Our next stop, Nisha Craft Beer Bar, reminded me of the Wellington in Birmingham as it had a computer screen with the beers displayed. Quite spartan inside, the beer range was impressive with 18 taps representing beers from all over the world. I sampled four. Bravoras Apynys Green Monster 6.3% IPA from Lithuania was malty with a hoppy finish. Põhjala Baltic Porter from Tallin in Estonia was an excellent full

bodied and well hopped 10.5% beer. Kābliku Naked Oats Oatmeal Stout at 7.4% also from Estonia was yet another great beer. Finally a German beer from Stone Brewery, Berlin 6% Stone IPA, another cracker. Ni-sha is a must on any visit to Vilnius. A good spot to finish our first day.



On Sunday our first port of call was a little way out of town across the river. We arrived at Špunka at 1pm to find it closed until 3pm, so went back towards the city centre, noticing a bar called Devinke was open. We popped our heads in to be met with a warm welcome, so decided to try a beer. On tap were Pilialaukis Brewery Pekla Dry Stout at 5%, and Armeniukas Klausučių 5.3% IPA, both superb Lithuanian beers for their style and a great chance find.

We headed back into the city centre to the Beer House and Craft Kitchen, a modern looking bar with outside seating. We popped into the massive indoor drinking area, where again there was a mural of beer styles, and jars with different hops and malts that you could sample lined the walls. The beers we tried here were all bottled. Kuro Aparatūra is a wheat beer, not my style really but it was an excellent example of its style. A seasonal beer from micro brewery Vilkmegas called Sezona Alus, was a cracker of a beer, the first of a list of 4 out of 5s for me. Genys American Pale Ale at 5% was just up my street, but not with much hop bite. Munkebo Mikrobryg is based in Denmark, and their 9.4% Gleipner Black Imperial IPA is a beer to be treated with respect, and with an IBU of 197 is little less than a hop bomb, and superb it cer-

tainly was. Still up for more, Lithuanian brewery Black Light's The Dead Reaper, a 6.2% IPA went down a treat. From the same brewery, Cow Lady is Crazy, a 4.5% milk stout was OK, worth a try though I'm not too keen on milk stouts. Our final beer was Geny's Tamsus Miškas, a 5.3% chocolate porter, rich and full bodied.

Our next pub, Senoji Trobelė, was some distance away so it gave us the chance to sober up a little. This was more a traditional English pub, a little way out of town but not too far from our hotel. Surrounded by a small garden, it had a completely different feel from the town bars we had frequented so far. The ceiling in the bar was highly decorated and the landlord very friendly. The bar had four taps and was well stocked with bottles. We stuck to the taps. I tried the Rinkuškiai Nefiltruotas Šviesus, a 6% lager, nothing special. Bob tried Jovaru Su Naturaliu Medumi, a 6% honey beer, not really for me. Brenda's Davra Varniukų, a superb 5.6% dark beer went down a treat.

Our next venue Alaus Pirkliai was not a pub, but more an outdoor where bottled beers could be drunk: and so many to choose from. Sakiškių alus Cucumber Saison intrigued me, particularly as it was hopped with American Cascade hops. It had a slight flavour of cucumber whilst the Cascade hops gave it a powerful punch, lovely. Dindulis Humulupu was a cracking IPA, sweetish with a very bitter finish.

Feeling the need to find a proper pub we popped along to Šnekutis. A bit scruffy looking from outside this was a modern style bar with rows of benches. We sat outside as the weather was so good. Noticing that the superb Bravoras Apynys Green Monster was available I could not help but try this again, followed by the Dindulis Humulupu IPA, this time on tap but not quite as good as the bottled version. Going onto the darker beers there was a stout again from Dindulis called Gustoutas. At 5.2% it wasn't in my view great beer, just ordinary.

For the penultimate bar of the night we returned to the Beer House and Craft Kitch-

en. With over 20 beers on tap and 300 bottled beers it proved difficult to decide from what to try. Dundulis Simkala in a bottle was disappointing, prompted by its description as an American Pale Ale, as it lacked the hop punch of this beer style. Much more to my taste was Vilniaus Alus American IPA, full of the American hop flavour particular to the style, an absolute cracker at 6.3%. Their Dark Lager at 5.6% wasn't too bad either. One ordered by our table was a 5.5% Blackcurrant Stout brewed by Vilkmergės Alus.

Having missed out Špunka earlier we were determined to go back there when it was open, so this was our last pub of the night. On arrival it was seething with folk, some looking very bohemian compared to us. It was a small bar, busy and full of life with a great feel. Ten beers were on tap with nine others in bottle. I can't remember what I had as it had been a long day, but here's a photo of the menu board.



Monday was our last day and still five pubs/bars to do which were a little further afield than the city centre, so there was a good bit of walking involved. Alaus namai (which translates as Beer House) on Alberto Gostauto was our first stop. With seating outside overlooking the River Neris, it would be an ideal setting, if not for the busy main road between it and the river so went inside, descending to a large busy diners cellar bar, and what do we find? Four hand-pumps! A first for us in Vilnius. I tried the Pilialaukis Perkus at 3.8%, not a bad beer but not quite to my taste. Other beers on tap were Jovaru Kaimiskas at 5.6% Su Puta Senolių Senovinis 6.9% and a couple more that we sampled but they all had a sour flavour except Rinkuškių Proginis, a 5.2% clean premium lager.

We moved back towards the city centre to visit Alynas brewpub. A modern style bar,

with a micro brewery at the rear, and a menu of around 20 beers. Two of their own were available, 5% Šviesusi and 4.5% Blonde. We tried the Blonde together with Varniukų Tamsusis, a 5.6% dark beer, a 5.9% sweetish, malty beer Gubernijos Tamsusis elis and Chicago's elis at 5.6%.

For our final evening we started on the other side of the city, near the district of Šnipiškės, with the Beer Museum in a shopping centre just off Konstitucijos prospektas. Not easy to find, and not really a museum, it is a modern style bar with 12 beers on tap and only deals in cash! We shared beers between us. Armeniukas Tamsusis 666, a 6.6% dark malty lager, didn't do it for me, likewise the Dundulis's Raudonis Red Ale at 4.5%, nor the Sula Gruit Ale a herb beer at 4.9%. However, the Dundulis Humulupa IPA was a superb American style IPA, and at 5% went down a treat.

Quickly on to our next bar, the street corner local Baras Suo: really tiny inside but serves great beer. I loved Apynys Green Monster a 6.3% IPA, which was magnificent here, as was Dundulis's Gustoutas, a stout at 5.2% bitter, dry and burnt in flavour. Also on offer was Dundulis Cyrulis Pils a 4.9% lager style beer, and Apynys Vasoras Griausmas a fruity lager of 4.5%. I was enjoying this pub as it was one of the only places in Vilnius apart from Spunka that felt like a real locals pub.

So onto our last pub, Būsi Trečias which is on a little city centre side street. Another cash only bar with 7 beers. Their own brewed Lager, Dark Lager and Baltic Porter were available, but I had had enough so only tried bottled Joudas Black IPA. Food was available here and the range of beers was good, well worth visiting maybe earlier in the day. However we did finish up at the Nisha Craft Bar to conclude our visit to Vilnius and it's bars/pubs.

Please forgive spelling mistakes as far as the beers, pubs, and street names are concerned... the language is not easy to grasp!

Steve Dyson

The White Swan



32-34 Station Rd
Solihull
West Midlands
B91 3SB
0121 711 5180



*8 cask Handpulls on at all times
including 5 guest ales from a range
of local & national breweries
Wide range of craft beers available*

*Opening Hours
Sunday to Thursday 07:00 - midnight
Friday & Saturday 07:00 - 01:30
Food served until 11pm each day*

The Pump House



Opening Times:
Sun - Wed:
7.00am - midnight
Thurs - Sat:
7.00am - 1.00am
Alcohol served from
10.00 am
Food available from
7.00am to 11.00pm
daily



Best choice of real ales on 10 hand pumps

**Up to 5 guest cask ales from premium
local and national breweries
5 draught beers off our Craft barrel
2 real ciders on hand pump**



**Unit 1A, Parkgate,
Stratford Road,
Shirley
0121 701 5460**



BERNIES REAL ALE OFF LICENCE

The best of its kind there is!!!

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

Now stocking a variety of Craft Ales!



A choice of 350 beers and ciders during the year, available in bottles or on draught.

Party barrels to order and supplied for any occasion.

Sale or return on sealed goods.

266 Cranmore Boulevard, Shirley, Solihull B90 4PX

Tel. 0121 744 2827

Opening Hours:

Mondays to Saturdays: 11.00am to 10.00pm

Sundays & Bank Holidays: 12 noon to 6.00pm

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

Now also stocking snacks and confectionery.



Choice which cannot be bettered

Camra discount 20p off
a pint of any real ale or cider on
production of a valid camra membership card.
This offer is not valid with any other discount



SPRING BEER FESTIVAL

THURS 26TH – SUN 29TH APRIL

18 REAL ALES

LIVE MUSIC FRIDAY & SATURDAY EVENING FROM 9PM FREE ENTRY



LIVE MUSIC THE LAST FRIDAY OF THE MONTH



Bus Number 51, 52, 33 from the City Centre

144 High Street, Aston, Birmingham B6 4UP | 0121 333 5988 | thebartonsarms.com



*not to be used in conjunction with any other offer, excludes Craftworks. This offer is redeemable from The Bartons Arms only.

Book Review "P*** UP IN A BREWERY"

As a lover of quality British beer and a member of CAMRA for many years, I am familiar with York Brewery, and have enjoyed some of its products, including Yorkshire Terrier bitter. Until very recently I was unaware that it was the baby of Tony Thomson, nor that he is an Old Silhillian.

After being made redundant as a regional director of Little Chef, Tony decided that what he wanted to do was set up a new brewery, and not just anywhere. He wanted a brewery within the city walls of York, the first brewery in the city for over 40 years. Within a year, in 1996, he and his business partner Tony Smith had made that a reality. Not only that, but from the start it was intended that it would be a "show brewery", with a purpose-built viewing gallery, bar, and shop. Don't forget that was quite early on in the "microbrewery" phenomenon, and there were nowhere near as many breweries, or brews on offer, as there are today.

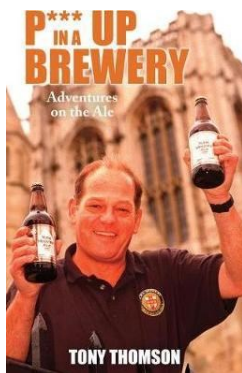
This book is the story of how that was achieved with second-hand kit and a shoestring budget. It was built as a 20-barrel plant – that is 720 gallons in each brew. From the initial staff of three, including Head Brewer Andrew Whalley, it had increased to six before opening. Within 12 months they had customers across England and southern Scotland and were employing 14 staff.

Frustrated by the inability to sell their beer in York pubs, which

were controlled by large pub companies, Tony decided there was only one way to go. Within a few years they had expanded into pub ownership by leasing and converting a former solicitors' office. The Last Drop Inn was a joint venture with Castle Rock Brewery of Nottingham, owned by the redoubtable Chris Holmes.

Tony is obviously a guy who enjoys life, and has a very distinctive way of dealing with people. He clearly sees a great deal of humour in everyday situations, and refuses to be put off by less enlightened people. The book is written in a light-hearted way with plenty of amusing anecdotes, but also includes opinions on the brewing industry, licensing, the infamous "Beer Orders" of 1988, pub companies, supermarket chains, how pubs operate, and the apparent incompetence of some publicans. No doubt many readers will agree with at least some of these. He is also an observer of people and their idiosyncrasies, many of whom are described herein.

I found the book to be a riveting and entertaining read, and would highly recommend it.



Now, where can I find a pint of Yorkshire Terrier?

P*** UP IN A BREWERY,
Tony Thompson

Scratching Shed Publishing,
Leeds 2017

ISBN 978-0993 510527

£13.99

Reg Instone

Hail to the Ale!

Local Beer, Pub, Club & Brewery news

There will be a special event happening on Thursday March 7th from 7pm at the **Red Lion in Knowle**. It is a meet the brewer/battle of the brewers event with Fullers and Black Sheep attending. There will be free tasters, giveaways, and competitions.

Unfortunately the **Lady Lane Wharf** closed at the end of January. We are not aware at the moment of whether it will re-open under new management. The club won the Solihull CAMRA Club of The Year award in 2015 so it will be a sad loss.

The future of the former **Saddlers** pub in Solihull is now clear. The Birmingham Mail have reported that it will become a new Indian "gastro pub" called the **Tap & Tandoor**, opening in April. The team behind Zindiya in Moseley is planning to "serve a range of craft beers alongside traditional Indian grilled dishes and curry". Zindiya serves Purity Longhorn, and Lawless Lager, as well as a range of bottled beer.

The owners are quoted in the Mail "Although the term gastro pub is used liberally in many places, we hope to deliver exceptional food at reasonable prices and make sure people are pleased with our food offering whilst retaining that pub feel. By introducing craft beer, of which there is a lack of in Solihull, we are offering something different to the area."

Silhill beers are now available in bottles from **Bernie's Real Ale Off Licence**. The initial batch is of Hop Star and Blonde Star with hopefully more to follow.

The **Flute and Flagon** will again be taking part in the Stonegate Real Ale Festival between the 12th March and the 8th April. There will be a choice of 60 cask ales and there will be a collector card which means if you buy 6 you get the 7th free. CAMRA discount of 10% does apply.

The **Pup and Duckling** held its 2nd Anniversary beer festival with 12 beers over the first weekend in February. At the festival a new third room on the back of the pub was opened which had taken only 3 weeks to construct.

The **Rowington Club** was being refurbished in the middle of February. We don't know much more at the moment but will have a look very soon.

THE WHITE LION

High Street, Hampton in Arden, Solihull B92 0AA

Tel: 01675 442833 www.thewhitelioninn.com

Mon—Wed: 12.00—11.00pm; Thurs—Sat: 12.00—12.00
Sunday 12.00—10.30pm



6 real ales on at all times

(currently Proper Job, Brew XI, Doom Bar, Castle Rock
Harvest Pale, Hobson's Best & Golden Glow)

Restaurant - A la Carte menu; Sunday roasts from
£11.50

Accommodation from £85

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

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

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 throught the year or why not
come along and enjoy a drink while watching the cricket
on Rowington Green.

Facilities include:

- 2 Full size Snooker Tables
- Pool Table
- 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

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



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

Membership Matters

The current Solihull & District CAMRA Branch membership stands at just over 635, an increase of 7% since this time last year. This is slightly better than the national growth where membership has increased to over 190,000, making CAMRA one of the largest consumer groups in the country.

Recently we have seen a few new members attending their first branch meeting, taking advantage of the free pint incentive we offer to all new members, upon production of a valid membership card and the free pint ticket they will have received in their Solihull CAMRA welcome pack from myself.

However, we would still like to see more new faces, so I'm calling on all new members who are reading this come along to the next branch meeting at a local pub serving decent real ale, where you will be made most welcome and able to enjoy a free pint courtesy of our branch. If you don't fancy joining us for a branch meeting then come along on one of our organised social

trips. These range from pub crawls, brewery visits, and beer/curry nights. See www.solihull.camra.org.uk or the diary dates on page 4 for a full list of upcoming branch events.

If you join CAMRA, and live within the branch boundary, you are automatically a member of our branch and you can participate in rating pubs via Whatpub.com. If you attend 3 branch meetings in a 12 month period you will have your chance to judge and select pubs for the Good Beer Guide, and our Pub or Club of the year. Join the campaign and have your say on the best real ales pubs/clubs in the area.

Membership is currently at £25.00 per year using direct debit, which equates to 48p per week. Why not join CAMRA by completing the online application form at www.camra.org.uk. There is also a full list of other membership benefits, which can be anything from real ale/cider money off vouchers, to discounts on holiday cottage rentals.

Dave Mckowen

Useful Contact Numbers		Socials	
Chairman		Paul Wigley	07402 312457
Carl Wright	0121 603 1621	Pubs Campaigning/Beer Festival	
Secretary		Martin Buck	01564 770708
Allan Duffy	01564 200431	Solihull Drinker Editor	
Membership		David Cove	0121 603 6057
Dave Mckowen	01564 778955	Press & Publicity	
		Vacancy available.	

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

Solihull Drinker Issue No. 83 Solihull CAMRA 2018 ©

Printed by Thistle Print Ltd, Leeds.

The 84th edition of the Solihull Drinker will be published on Monday 4th June 2018. Please note that the deadline for copy, advertising and any other contributions for this issue is Friday 27th April. Thank you in advance to all contributors.

Join up, join in, join the campaign



From
as little as
£25*

a year. That's less
than a pint a
month!

Discover
why we joined.
[camra.org.uk/
members](http://camra.org.uk/members)

Join us, and together we can protect the traditions of great British pubs and everything that goes with them.

Become part of the CAMRA community today – enjoy discounted entry to beer festivals and exclusive member offers. Learn about brewing and beer and join like-minded people supporting our campaigns to save pubs, clubs, your pint and more.

Join the campaign today at
www.camra.org.uk/joinup

*Price for paying by Direct Debit and correct at Jan 2018. Under 26 concessionary rates available. Please visit camra.org.uk/membership-rates



**CAMPAIGN
FOR
REAL ALE**