

Shropshire TAles

Issue 1 | Summer '17

FREE

Inside...



Official magazine of Telford &
East Shropshire branch of CAMRA



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Editor's Welcome

Welcome to this new quarterly publication by our branch! It has been sometime since Telford and East Shropshire CAMRA had a branch magazine and we hope you enjoy it.

This edition is packed full of information as it has been a very busy period for our branch and its members. We've not only been organising this magazine but also had Pub of the Year and Pub of the Season presentations, Mild in May, Brewery of the Year presentation and tour (see article) and various branch meetings. We are also currently organising the beer tent for Festival At The Edge, the Cider Trail and our Beer Festival which will be taking place at Shifnal on 19th to 21st October this year.

I would like to thank all of the branch members, breweries and publicans who have helped put this magazine together. I would also like to thank Danielle Preston for the fantastic job she has done on making this magazine look so good.

If you want to support us by writing an article or would like to advertise then please contact me. I will now leave you to enjoy our magazine.

Lee Bradbury

Editor

email: editor.tescamramagazine@gmail.com

Main Contents

Thanks to everyone who has supported us by contributing to this issue. Shropshire Tales is solely funded by advertising revenue. If any additional monies are raised then this will help to fund other TES CAMRA initiatives.

Articles and suggestions for the next issue of **Shropshire Tales** should be submitted by **1st August 2017**.

How to advertise in **Shropshire Tales**

If you would like further information about advertising in the next edition please contact **Lee Bradbury**
email: editor.tescamramagazine@gmail.com



A word from our Chairman

I would like to start by saying how good it is to see the branch magazine back with a new title of “**Shropshire Tales**”. It is a very important campaigning tool for the branch and therefore I would encourage all of you to support it in whatever way you can, be this by distributing it or supplying material for use in the magazine be it articles or feedback letters. I would also like to add a big thank you to all those that have been involved in getting this magazine re-launched.

As we approach what sometimes is called summer in this country can I ask people to use the longer daylight hours and hopefully better weather to get out and about to the rural pubs in our part of Shropshire and give them our much needed support and encouragement. Also do not forget members that when you are out drinking in our wonderful pubs to submit beers scores to give the branch a better picture of what is happening, these can be submitted via Whatpub which is available on everything from smartphones to computers.

Campaigning for Real Ale, Cider & Perry can take many forms from being an active member involved with the branch or higher levels of CAMRA to just encouraging others to try traditional products when they are drinking. Everyone is welcome to attend branch and sub-branch events which you will find in this magazine but also keep an eye on What's Brewing and the branch web site for up to date details.

Campaigning and drinking should be fun and sociable so get out there and enjoy what our wonderful Shropshire pubs have to offer.

Adrian Zawierka

Branch Chairman



Welcome from our Market Drayton Sub-Branch

Its is great to see our own local CAMRA real ale guide out. Our aim locally is to promote our pubs in the Market Drayton area but we need your help. As our sub-branch we have become well established in the town we are committed to help the pubs and real ale drinkers.

For the 2017 Good Beer Guide Market Drayton can boast four town entries, the Red Lion, Sandbrook Vaults, Kings Arms and the Hippodrome. Equally important is that also we also have the Bear in Hodnet, the Royal Oak in Ellerdine Heath, Three Horseshoes in Sambrook and the Red Lion in Chewardine so the potential to reach out to ale drinkers is there. Other pubs in the area also serve excellent beers and one way you can help them is to become a CAMRA member and score the pubs you visit through the CAMRA **www.whatpub.com** website. Scoring has the benefit of highlighting your local or favourite pub every time you visit, simply score the ale or cider and by completing this it will help ensure that the beer quality is good and consistent. With regular good scores, the pub gets noticed and then becomes a contender for the Good Beer Guide.

To help the pubs we need a vibrant CAMRA Market Drayton sub-branch and I would appeal to all beer drinkers, pub landlords to get involved with us and help your pubs, beer and community. Cheers.

Bryn

Sub-Chairman



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Pub of the Season - Summer 2017

Bridgnorth CAMRA

Pheasant at Neenton

**Neenton, Bridgnorth
WV16 6RJ**

The presentation took place
on Tuesday 23 May.



Telford CAMRA

Gaskell Arms Hotel

**High Street, Much Wenlock
TF13 6AQ**

The presentation will be taking
place on 10th June 2017



Call for votes for the Telford and Bridgnorth Branches Autumn Pubs of the Season

To be eligible for selection a pub needs to not be in the Good Beer Guide and currently achieving a minimum of 3.0 for their beer quality score (an up to date beer score will be checked following nomination).

For **Telford Branch** please email your nomination to **Janine Barrow** on **LocAle.TES@gmail.com** by **1st August 2017**. Name and CAMRA membership number must accompany all nominations.

Bridgnorth branch nomination and voting are taken at branch meetings.

The White Hart

Telford CAMRA Pub of the Year presentation

The White Hart was presented with Telford POTY, Overall Branch Area POTY and The John Shinton Sheild by Branch Chairman Adrian Zawierka on Sunday 23rd April 2017.

The White Hart Shifnal is no stranger to Pub of the Year presentations. It has won more than a handful over the past two decades. In my memory the weather has always been bright and sunny, and as the group pictures I've taken over the years testify, I'm not mistaken.



The winners/owners have always had A and J Christian names, but this year not Andy and Jayne - Adam and Jodie. I also suspect Adam and Jodie are amongst the youngest winners we've had for a while. The youngest in what must be the oldest pub in our area. Though they will acknowledge and, (Adam did just that to Andy and Jayne's previous track record in his speech after the award), they had a good grounding on which to proceed with their mission.



Our Chairman Adrian presenting
The John Shinton Sheild to Adam and Jodie.



It is quite obvious mixing with the White Hart clientele that they are both admired and loved. The atmosphere has not just carried on from before, but is somewhat enhanced. Little touches have been added to the previously successful format; real cider, pork pies, refurbishment of the bar area, without altering the basic ingredient of a successful CAMRA pub; comfort, conviviality, conversation and real ale. This has not been achieved on their own. By their own admission the staff, mostly those who were with the pub before Adam and Jodie took over, but with a few new faces, have played their part in the success story.

Strangers who have not visited the pub before often remark on the friendliness of their welcome, and indeed as a regular I notice how keen they are to put new customers at their ease. One area not many may be aware of is the food end of the pub. Ever since Roger and Margaret were my hosts, the White Hart has had a fine reputation for its victuals. Today Adam's mother Carol has taken on the mantle, and a great success it is proving to be. Congratulations to all at the White Hart. I'm sure Adam and Jodie will agree it is a team effort, and are carrying on the epithet once used in a GBG description:- *'Like your favourite pair of slippers; comfortable.'*

10th

CAMRA

Stafford

Beer & Cider Festival

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20 -22 July 2017
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Shrewsbury
SY2 6AA

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THE BAILEY HEAD

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 Twitter: @ShrewsAleFest
 Facebook: Shrewsbury CAMRA Beer Festival

QR Code

The Red Lion

Market Drayton CAMRA
 Pub of the Year presentation

On a warm sunny Saturday afternoon in April a good time was had by all at the Red Lion Market Drayton to present the local 2017 PoTY.

Receiving the award Manager of the Red Lion, Linda McAuley said "She was so thrilled to receive it" and added "We will try even harder to win it again next year."



Bryn can be seen presenting the award above to Linda and Kayleigh Knight.

Bryn Pass the local organiser commented, "It has been a tough contest this year and it is a great thrill for me to have to present these awards. We have some great pubs in our area so it is nice to be able to officially recognise them with a prestigious award. The high standard has been set again this year it now up to the other pubs to come up to that standard."

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A Life in Ale

Written by Pete Arden

This year's TES CAMRA Town Pub of the Year is The Cock Hotel, Wellington. Otherwise known as The Old Wrekin Tap due to its proximity to the site of the former brewery, this multi-CAMRA award-winning pub has for many years been run by Pete and Liz Arden. Here Pete begins the story of his lifetime in real ale.



Our Chairman Adrian presenting the award to Pete and Liz Arden

Some time later I moved to the Royal Oak in Much Wenlock, another very busy darts and dominoes pub which sadly has gone the way of too many others being de-licenced and converted into a house. A very brief term followed at what was then the Telford Racket Centre (now the Telford International Centre) with the brief of bar development.

I was enticed away to the Horse and Jockey, Ironbridge Bank by a friend who fancied owning a pub and needed a manager. Before too long he decided that the licenced trade was not for him and sold on what had developed into a quaint hostelry with a mixture of real ale and catering. After a short relief terms and The George and Dragon, Much Wenlock, to help out during a health crisis at the pub, I moved on to the Lord Hill at Ketley Bank, the CAMRA real ale record of which is folklore in this branch. The Lord Hill was sold and I returned to The George and Dragon for a few happy years.

During my time at the Lord Hill I met Liz who at that time owned the Horns of Boningale, near Albrighton, a successful real ale and catering free house. More in the next issue; Joint ventures!

My original journey into the joys of real ale was during my employment with the Whitbread Brewery more than forty years ago. Based in London, I travelled around the various breweries in the Whitbread empire, known as The Whitbread Umbrella. My job entailed research and development of various aspects of the dispensing arm of the company - equipment, installation and monitoring of cooling systems as well as pipe cleaning systems and all types and style of dispense equipment. An invaluable grounding for later years.

Since 1980 I have run several pubs starting with The Plume of Feathers at Harley. Much smaller than it is now, it was a typical "darts and dominoes" local, where I cut my real ale teeth on such classics as Flowers Original.

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Gone for a Burton

Written by **Val Mason**

An intrepid 'Telford Dozen' decided to join the West Midlands Regional Mild in May Trail on a dull but dry Saturday in May. This year's trail was to Burton upon Trent, which, as the home of British brewing, seemed like a good plan.

Armed with a map of Burton with 30(!) pubs marked on it plus a few scribbled notes from the GBG, we were dropped off at the Railway Station by our regular mini-bus driver, Len. The 'Wellington Six' (Val, Gareth, Janine, Paul, Rosemary and Ken) headed east with a vague idea of doing a circular tour.

Our first stop was the **Last Heretic** micro-pub which we reached at 11.55 - 5 whole minutes before it opened. Luckily the owner was there unloading supplies; he let us in and left us there whilst he parked his car - very trusting of him. The micropub sold beers from gravity with capacity for 5 being served and 5 'available soon'.



Last Heretic (above)

The mild choice here was Muirhouse Chocolate Mild (4.0%) which was enjoyed by many (as by then we had been joined by more of our party plus others from several West Midlands branches). Real ciders were also on sale and there's a relatively large beer garden at the back.



Coopers Tavern (above)

Our second visit was round the back streets to the **Coopers Tavern** which used to be the Bass brewery tap in the days gone by. It is now a Joules pub and unfortunately all the old historical brewery photos and memorabilia have been removed - what a shame. The beers here were also on gravity and included the Joules range plus various guests, the mild choice being Sarah Hughes Dark Ruby Mild.

A few more back streets later towards the town centre we found the **Dog Inn** which is a Black Country Ales house. Here there were 3 Black Country beers and 8 guests available, all on hand pull. Apparently, they have had 1,335 guest ales in the last 2 years which is quite impressive! The Brass Castle Hazelnut Mild here was an acquired taste being quite 'tangy'.



The Dog Inn (above)

Walking north through the (new) town centre, stopping for a much needed top up at the ATM, we headed up towards the River Trent with the Burton Bridge Inn our main destination but not forgetting the Fuggle & Nugget on the way. This micro pub has been open for 18 months and is a cosy little bar with a small area outside at the back. It has 5 varying beers available including, at that time, the Five Towns Out'll Do Mild (4.6%). It also sells bottled beers and the range of Fentiman's soft drinks.

Reaching the **Burton Bridge Inn** (the Burton Bridge brewery tap) we discovered that not only did it serve the complete Burton Bridge range inside but there were 24 more ales available at a beer festival outside including several milds. This is an interesting multi-roomed pub, complete with a skittle alley upstairs. A couple of beers later and with 3 more pubs planned we prepared for the longest walking section of the day having to follow the main roads west, in order to cross the railway, then south to the next pub. ▶



Burton Bridge Inn
(both photos above)

► Along the way we passed the National Brewery Centre, we didn't bother popping into the brewery tap but found time to look at the Burton Union System display outside (see picture) and to say hello to the Shire horses.



This micropub serves 4 real ales plus an American key-keg beer. Being a bit camera shy, we managed to have our drink in here in good time before the hordes of West Midlands Mild 'trailers' arrived for their photo shoot.



Our next port of call was the **Alfred Ale House** which had originally been the Truman's brewery tap. Situated on the main road back towards the station, this is a Burton Bridge house with their full range plus a guest and a real cider.

Getting back towards the station we sought out the **Weighbridge Inn**, a small micropub situated in the old coal yard which may give a clue to what was weighed on the weighbridge, although the name of the yard, Grain Warehouse Yard, may indicate other uses as well.

Our last visit was to the **Old Cottage Tavern**, the Burton Old Cottage brewery tap, which is a back street local serving their own range (which included Halcyon Daze, Oak Ale and Stout) plus several guests.

Having run out of time and our mini-bus imminently turning into a pumpkin, we re-traced our steps to the railway station for the journey home. A good day out in the brewery capital of England, definitely worth a visit.

Next issue... Read about Bridgnorth Sub-Branch's - A Mild Day in May

CAMRA campaigns for real cider and perry



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* The Shropshire Cider and Perry Trail will run during July and August 2017. Find more details and passport book in pubs taking part.

The Best Choice

Hobsons Brewery was established in 1993 by Jim & Nick Davis and has gone on to be one of the major breweries supplying cask and bottled ales in Shropshire. They have such a strong commitment to quality that their Mild (3.2%) - now known as Champion Mild - was awarded CAMRA's Champion Beer of Britain in 2007.

On a bright spring evening members from Telford & East Shropshire CAMRA headed down to the brewery located in the market town of Cleobury Mortimer. Immediately upon disembarking the packed coach everyone was rallied for the essential group photo.

33 members shuffled into the tasting room and were greeted by our hosts for the evening, Patrick and Colin.

The tasting room was added in 2014 and features a bar, plenty of seating and shelves stacked with Hobsons beers plus other goodies. The room is used for regular "Foodie Nights" where local producers give food demonstrations and discuss matching food with beer. These are held throughout the year and are very popular. Details can be found on Hobsons website.

The real ales available were Champion Mild (3.2%), Best (3.8%), Old Prickly (4.2%) and Town Crier (4.8%) and beers were served briskly as everyone settled down in the comfortable surroundings.

We were split into two groups, the first group was lead by Patrick Cudmore, Events Facilitator for Hobsons.



Words: Dave Haddon | Photos: Mike Jackson

Our host was very informative as he explained the green technologies employed at the brewery. Ground source heat pumps, a wind turbine and rainwater harvesting reduces their carbon footprint which earned Hobsons SIBA's Best Green Business award in 2010.

The first floor brewing room, where the cask ales are produced, is an amazing sight and we wondered how a huge mashtun and copper has been squeezed in to the tight spaces amongst the roof beams of the building. Here, along with a separate mashtun for their bottled beer production, Hobsons can produce up to 285 barrels of ale per week.

We viewed the 5 enormous 45 barrel capacity fermenting vessels, the last one being installed in 2016. Some were open for us to gaze within at the wort with the yeast now slowly working its beery magic.

After a short stay in the beer racking area we were lead in to the bottling room where Patrick explained that 20% of the breweries capacity is used to produce their bottled range of ales. A recently added 15 barrel mashtun has replaced the previous 10 barrel vessel. Back in the tasting room we enjoyed the real ales whilst the second group headed off for their tour.

2017 has seen the introduction of a new award voted by the branch members from Telford & East Shropshire CAMRA. After the tours our branch chairman, Adrian Zawierka, presented Patrick and Hobsons Brewery with our "Brewery of the Year 2017" certificate.



The celebrations continued as we enjoyed a selection of locally produced pies and cheeses.

There is a large collection of hats in the Tasting Room and soon both ladies and gentleman posed in groups wearing bowler hats, pith helmets, fez's and top hats. But in no time at all we thanked our hosts for a very enjoyable evening and wished Hobsons Brewery continued success for the future. Cheers!

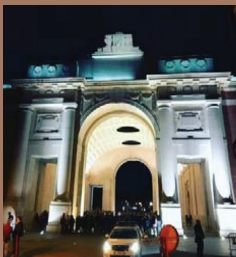


Beer, Battlefields and Bruges

Written by **Claire Smith**

If you have even the vaguest interest in beer, Belgium is a pretty good place to visit. Famed the world over for its seemingly infinite range of beers, we decided to spend a few days travelling across the Flanders region in March, in search of some of the area's finest tipples - spending time in Ypres, Bruges and Ghent.

Ypres is a relatively small town, with the tourist trade focused heavily around the first world war - and rightly so, owing to the pivotal role the area played during the conflict. After spending time exploring the In Flanders Fields Museum, as well as Passchedale, Tyne Cot Cemetery and Sanctuary Wood Museum (a small, privately owned hodge-podge of fascinating artefacts, the highlight being the original front line trench out the back), we took in the daily last post performed at The Menin Gate - a truly poignant and humbling experience. Conveniently, the bar across the street, the Ypra Inn, serves a good range of draught beers, and has a light hearted British and colonial theme (if you have an interest in policemen's helmets, this is a place for you!).



We enjoyed the La Trappe Blonde and a couple of bottles from Le Fort (Tripel, 8.8%, and Donker, 9%), ready to ease us into a couple of days in Bruges.



In an attempt to avoid the “kids in a sweet shop” situation, we had consulted CAMRA's Good Beer Guide to Belgium in order to narrow down a few favoured drinking establishments in Bruges. After investigating some of the city's cultural highlights (the bell tower, the Church of Our Lady - home to the only of Michelangelo's works to leave Italy during his lifetime, a boat trip and far too many waffles), we decided to check out some of the guide's recommendations. First up was Cambrinus - a cosy bar with a contemporary interior, serving a selection of popular beers plus their own - Cambrinus Blonde - most enjoyable with the complimentary salami! Next was (and, I must confess, we didn't get much further afterwards) La Trappiste. A candlelit cellar bar, this place is a real gem.



Serving over twenty draught beers and hundreds of bottles, the encyclopaedic beer-menu looked somewhat daunting, so we selected the taster option - five 150ml tasters of your choice. The Troubadour Magma IPA 9% was great if, like me, you're a fan of a super-hoppy American IPA, and the Bruges-brewed Straffe Hendrick 11% is perfect for those who prefer something dark, malty and mysterious. A venture into the bottle menu also left us suitably impressed with Dead Man's Hand barrel aged Russian Imperial stout 10%, but also the Hoegaarden Rose is worth a mention at just 3%, it makes for a deliciously sweet palate cleanser.



Our second day in Bruges led us to the Beer Museum (honestly, don't bother - the only highlight was the tasters at the end, which are included in the price of the ticket), and afterwards to the much selfied Beer Wall. A long line of display cases installed along a secluded alleyway, home to over a thousand beers leads to a compact but incredibly popular riverside bar.

Again we opted for the “taster” mix, which provided us with a small glass of Blanche de Namur (8% wheat beer), Kriek Boon (4% oak aged cherry lambic), Gouden Carolus (8.5%, dark and aromatic) and Paix Dieu (10%, Abbey triple, only brewed during a full moon!), along with some mini sausages and cubes of nice strong cheese.

Beer and food go hand in hand in Belgium - Chimay produce their own cheese to match their beer and we chose to round off our day with mussels cooked in a sauce made with Bruges Zot - one of the few beers still brewed within Bruges itself.

Our final day was spent in Ghent - a larger city around an hour's drive from Bruges. Home to some spectacular architecture, as well as some excellent bars, we settled for “Het Waterhuis aan der Bierkant”. Situated right on the river with a great view of Gravensteen (the “castle of the counts”), this was an excellent place to enjoy some more unchartered beer territory. This place is the exclusive home to Gandavum - a dry hopped, light and floral 7.5% beer, and well worth the trip to find it.

I can't recommend Belgium enough for a beer-exploring break. Our only regret is that we didn't get to try them all!

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Telford CAMRA

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by contributing to
this issue.

Remember...
Articles and suggestions
for the next issue of
should be submitted by
1st August 2017.

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If you would like further information
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edition of **Shropshire TAles**
please contact Lee Bradbury
email: editor.tescamramagazine@gmail.com

Ah, the taste of beer!

Written by **Paul Barrow**

If you're reading this sitting in a pub, answer me this question; what does your beer taste of? Or cider for that matter. It reminds me of the quote, 'Everything tastes more or less like chicken.' I've never found a beer that tastes like chicken in whatever form it may be served, so beer probably falls into the category of things that taste less like chicken than other things, which is almost certainly a good thing.

The pump clip might give you a clue, if you don't already know, as to what a beer might taste of; Hop Bomb, Cherry Blonde and Lemon Dream are just some names that spring to mind, but there are others which one would hope do not hint at the gustatory experience to come; Cornish Knocker, Santa's Little Helper and Old Fart. OK, yes I know, there are many ways of conjuring up names for beers and reference to taste or ingredients (how many beers are named after the hop variety they contain these days?) is only one of them, so this isn't a great way of deciding whether a newly discovered beer will make your top 20. This is what makes being a 'real' ale drinker such an adventure - you have to try it to know, and trying new beers is part of the excitement.

It's about walking into a pub and scouting the bar area for potential targets, identifying those which are either known to be up to your personal standard or might be, given the clues offered by the pump clip advertising.

Do you stick to something you know should be to your taste, or do you gamble? Gambling is addictive because it is a risk-reward behaviour. The risk gives the butterfly sensation of stepping beyond the usual, of treading the line between failure and success; the reward brings satisfaction, sense of achievement and gratification. Failure, should the worst happen, at least provides a learning experience. But what is failure in this scenario anyway? The beer doesn't make your top 20, but it will almost certainly be drinkable, and of it isn't, ask for a replacement.



Anyway, I digress. Back to the question - what is it that makes your choice of beer a good one? It's taste of course. We all have our favourite beers, styles of beer and even breweries. We know what we like in terms of taste and we all taste the beer that we are drinking to decide if we like it.

How far do we go in the tasting process? How deeply do we delve into the experience that is the taste of our beer? Having been a real ale drinker for around 25 years and a CAMRA member for most of them, I have tasted quite a lot of beers and formed opinions on all of them. But how much time and effort did I put into evaluating each one?

For a few, a slightly more considered process of deciding if the beer merited a top 20 ranking position in my pantheon of great beers. However, at the beginning of 2017, my approach to tasting ales was about to change courtesy of a new CAMRA initiative rolling out across the midlands.

Have you ever wondered who the people are who sit on panels when beer festivals occur and decide which of the offerings are of sufficient merit to progress towards the annual Champion Beers of Britain awards? Or who it is that CAMRA uses to produce the descriptions of beers that appear in various CAMRA publications? Well, they are CAMRA-accredited beer tasters and there are not enough of them, so CAMRA are setting up regional courses to train more of them in the process of tasting beer. Having heard about this initiative I was lucky enough to attend one of the first of these events being offered in this region. It wasn't compulsory to start drinking beer before the course started but all good sports coaches will tell you that a good warm-up is essential for good performance, so most of us decided that to get off to a cracking start and promote excellence in achievement.

Throughout the day the course progressed with an introduction to an array of chemicals, tastes and smells that are associated with intended flavours, unintended flavours, good and bad elements that can be found in beers. From there we gently, slowly, immersed ourselves in the processes of properly evaluating the tastes and experiences that can be found in beer. ►

► Experiences? Yes, because it's not just about taste; there are also those peripheral experiences that you get with beer, such as body, mouthfeel and condition, all of which are assessed. And it isn't just the initial taste either; appearance, head, aroma and aftertaste all need to be evaluated with the same consideration, picking out smells and tastes that come and go in various stages during the drinking experience.

For the more reserved of the trainees half of the battle was getting to grips with our inner, so far suppressed, Jilly Goolden, enabling us to communicate our sensations and assign labels to the aromas and flavours that we were 'getting' from the ales were asked to evaluate and discuss.

Perhaps that early beer was at last to prove its usefulness in facilitating at least this part of the process.

We discovered that it was necessary to give scores for the aromas and flavours of hop, sweetness, bitterness, caramel and roasted malt, to identify hints of citrus, blackcurrant, melon and lychee. It soon became apparent that it takes time and a fair bit of effort to do this tasting thing properly, honest!

Finally, we were issued with a handful of tasting report cards and instructed to go forth on a mission to taste and evaluate as many beers as we could. Maybe one day we'll meet again on a tasting panel at a beer festival, or simply enjoy the pleasure of adding to the information that CAMRA collects on the beers that we taste. If you would like to join CAMRA, or would like to attend a CAMRA tasting course, please contact a TES CAMRA branch committee member. Contact details and our website are listed in every edition.

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/
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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 April 2017. Concessionary rates available. Please visit camra.org.uk/membership-rates

CAMRA, 230 Hatfield Road, St Albans, Herts AL1 4LW | Tel: 01727 798440

Email: camra@camra.org.uk | Printed forms available upon request.



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01952 260683



Whatpub is CAMRA's guide to every pub in the UK that serves real ale, with features such as opening times, mealtimes, accommodation and much more.

The information has been compiled by the individual branches and is kept up to date by them. If you are searching for a specific type of pub, say one with B&B and evening meals, and near a railway station you can tick the filter boxes and thereby only see establishments with those features.

Once you have found a pub or pubs, you will also be able to click on their website if they have one. All this is available to everyone.

Additionally, for CAMRA members, having logged on with membership no. and postcode (your postcode without spaces and in small letters), you can enter beer scores for the pubs you visit. Just a little practice will show you there is superb predictive text. Start typing SALOPIAN and before you have reached the L, it will offer the complete word. And having entered the brewery name, it will then list all the beers made by that brewery, and all you have to do is click on it. Hardly any difficult typing needed!!

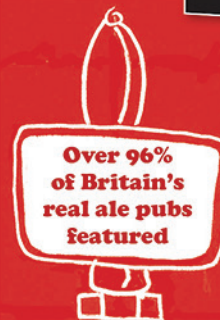


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REAL ALE

WHAT?PUB



whatpub.com
Featuring over 35,000 real ale pubs



Thousands of pubs at your fingertips!

Local CAMRA Beer Festivals

June 2017

Thu 08 42nd Wolverhampton Beer & Cider Festival

Newhampton Arts Centre, Dunkley Street, Wolverhampton, WV1 4AN

Thu 29 Bromsgrove Beer & Cider Festival 2017

Bromsgrove Rugby Football Club, Finstall Park Finstall, Bromsgrove, B60 3DH

July 2017

Fri 07 Beer on the Wye XIII

Hereford Rowing Club, Greyfriars Ave, Hereford, HR4 0BE

Thu 20 Shrewsbury Beer Festival

Wakeman Campus Shrewsbury Sixth Form College, Abbey Foregate, Shrewsbury, SY2 6AA

Thu 27 10th Stafford Beer and Cider Festival

Blessed William Howard School, Rowley Ave, Stafford, ST17 9AB

August 2017

Thu 17 The 18th Worcester Beer, Cider and Perry Festival

Worcester Racecourse, Grand Stand Road, Worcester, WR1 3EJ

September 2017

Thu 21 Cannock Chase Beer and Cider Festival

Prince of Wales Theatre, Church Street, Cannock, Staffordshire WS11 1DE

October 2017

Thu 19 The 3rd Shifnal Beer Festival

The War Memorial Club, Innage Road, Shifnal, TF11 8AD

why not come along
and join us?

Local Non-CAMRA Beer Events

June 2017

Sun 04 Duke of Cambridge Beer Festival, Willenhall

Thu 08 Craven Arms Beer Festival

Thu 15 Rising Sun Beer Festival, Tipton

Thu 15 Summer Beer Fest, Green Duck Beer Company, Stourbridge

Thu 15 Beer Day Britain

Fri 16 Stafford Cheese and Ale Festival

Fri 23 Lady Lane Wharf Beer Festival, Solihull

Sat 24 ALEerdine 2017, Ellerdine Village Hall

Sat 24 Alderley Edge Micro Beer Festival, Cheshire

Sun 25 Shrewsbury Food Festival

July 2017

Sat 08 Aldridge Beer Festival, The Scout HQ, Aldridge

August 2017

Thu 10 Black Country Beer Festival, Lye Cricket Club

September 2017

Sat 23 New Inn Beer Festival & Newport Food Frenzy, Newport, Shropshire

All information correct at time of
print. Please check prior to event
by searching on the internet.

CAMRA LocAle

What is CAMRA LocAle?

It is an initiative that promotes pubs stocking locally brewed real ale. The scheme builds on a growing consumer demand for quality local produce and a greater awareness of 'green' issues.

Who benefits from local pubs stocking locally-brewed real ale?

- Pubs stocking local real ales can increase pub visits
- Consumers enjoy greater beer choice and diversity
- Brewers gain from increased sales
- Money is spent and retained locally
- Fewer 'beer miles' resulting in less road congestion and pollution
- Increased sense of local identity and pride

For more information on the CAMRA LocAle scheme visit www.camra.org.uk/locale or email LocAle.TES@gmail.com



How does a pub become LocAle accredited?

LocAle status is accredited by your local Telford and East Shropshire CAMRA branch and is subject to the pub having at least one locally brewed, good quality, real ale available at all times.

What is classed as local?

Within our county, or up to 30 miles from the brewery, via the shortest driving route.

How do I find a LocAle Pub?

Pubs which have been given LocAle status by their local CAMRA branch can display the LocAle sticker on their windows/doors. Search for participating pubs on whatpub.com

CAMRA Discount

All over the Country there are 1000's of pubs offering discounts to card carrying CAMRA members!*

Visit whatpub.com to find which pubs are involved in the scheme.

For details on how to participate in the Real Ale Discount Scheme contact LocAle.TES@gmail.com

*Please note that pubs may remove an offer at anytime and all offers are subject to change without notice.

Contacts and Consumer Information

The official Telford CAMRA branch contacts

Chairman: **Adrian Zawierka**
email: atoz@caskale.net

Secretary: **Eleanor Haddon**
email: ehaddon1@hotmail.com

Treasurer: **David Jones**
email: safejones@aol.com

Media Liaison: **Alan Thwaites**
email: hat.deecie@btinternet.com

Pub Surveys Officer: **Dave Haddon**
email: dhaddon@hotmail.com

Membership & Social Secretary: **Paul Jones**
tel: **01952 460456**
email: paul.jones@caskale.net

Bridgnorth CAMRA main contacts

Branch Chairman: **Eleanor Haddon**
tel: **07711 739007** or **01746 862884**
email: ehaddon1@hotmail.com

Branch Secretary: **Alan Thwaites**
tel: **07813 571956**
email: hat.deecie@btinternet.com

Social Secretary: **Position Vacant**

Membership Secretary: **David Jones**
email: safejones@aol.com

Market Drayton CAMRA main contacts

Branch Chair: **Bryn Pass**
tel: **07949 321442**
email: bpas@btinternet.com
www.facebook.com/groups/199617536785775/

Consumer Information

If you have any complaints over short measures etc. and have no satisfaction from the pub in question please contact

Telford & Wrekin Trading Standards

Tel: **01952 381999**

Email: tradingstandards@telford.gov.uk

Address: **Telford & Wrekin Council, Darby House, Lawn Central, Telford TF3 4JA**

Shropshire Trading Standards

Tel: **0345 678 9000**

Email: customer.service@shropshire.gov.uk

Address: **Shirehall, Abbey Foregate Shrewsbury, Shropshire SY2 6ND**

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Branch Diary 2017



June

Sat 3rd 3pm

Event: AGM

Venue: The White Hart, Shifnal, TF11 8BH

why not come along
and join us?

Tues 6th 7.30pm

Event: Visit to Plan B Brewery, Newport, TF10 7DW

Transport to be arranged.

Sat 10th 3pm

Event: Pub of the Season Presentation

The Gaskell Arms, Much Wenlock TF13 6AQ

Thu 15th 12.30pm

Event: Beer scoring trip by bus to the Newport area

Leaving Wellington bus station on service 4 at 11:22hrs, changing at Oakengates to service 5. All very welcome. Contact **Paul Bradburn** on **01952 510611**, or **07905 897997** on the day if needbe.

Sat 24th 12.30pm

Event: Inter Branch Quiz with Bridgnorth and Wolverhampton

Venue: The Wrekin Inn, Wellington, TF1 1RH

Tues 27th Time TBA

Event: Rural POTY Presentation

Venue: Fighting Cocks, Stottesdon

July

Tues 11th 8pm

Event: Branch Meeting and COTY Presentation

Venue: St. Georges Sports and Social Club, TF2 9LU

Friday 28th to Sunday 30th

Event: Festival At The Edge

Venue: Dearnford Lake, SY13 3JQ

Volunteers Required. Setup from Tuesday 25th. Knockdown Monday 31st

August

Tues 8th 8pm

Event: Branch Meeting

Venue: TBA

All information correct at time of
print. Please check prior to event
by contacting the Social Secretary.

