



Winter 2019/2020

Magazine of the Rugby & District branch  
of CAMRA, the Campaign for Real Ale

FREE



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# THE RUGBY AND DISTRICT CAMRA BEER FESTIVAL

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## Branch Diary & Events

The following events are open to all CAMRA members. Non-members are welcome to attend social events.

Details are correct at the time of going to press. Please visit our website, [rugby.camra.org.uk](http://rugby.camra.org.uk) for up to date information. Find a local beer festival at [bit.ly/WestMidBEER](http://bit.ly/WestMidBEER)

## Branch Meetings

### December 2019

Wednesday 18th - Branch Meeting at Rugby Tap, Rugby CV21 3BY from 8:30pm

### January 2020

Wednesday 15th - Branch Meeting at Merchants Inn, Rugby CV21 3AW from 8:30pm

### February 2020

Wednesday 19th - Branch Meeting at Seven Stars, Rugby CV21 2SH from 8:30pm

### March 2020

Wednesday 18th - Branch Meeting at Raglan Arms, Rugby CV22 6AD from 8:30pm

### April 2020

Wednesday 15th - Branch Meeting at Rugby Tap, Rugby CV21 3BY from 8:30pm

## Branch Social Events

### Mystery Mini Bus trips - First Come First Served

Contact Steve Durant 07969 199 135  
Leave the **Raglan Arms** at 7:15pm

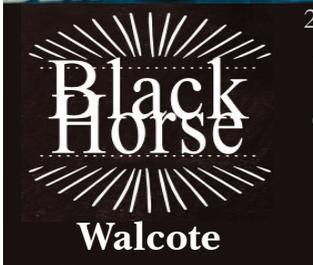
**Friday 28th February 2020**

**Friday 27th March 2020**

**Friday 24th April 2020**

**Friday 29th May 2020**

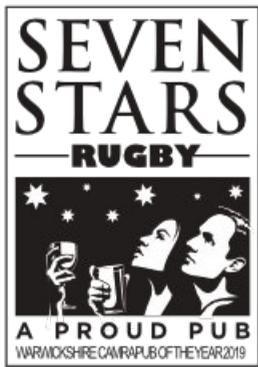




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# Introducing the Chairman



Welcome to the latest edition of *Inn Touch*.

As I am newly elected to the position of Chairman I thought I would take this opportunity to introduce myself. I am originally from Liverpool, work for Jaguar Land Rover in Whitley and have lived in Rugby for six years. The first person I met from Rugby & District CAMRA was Steve Durrant (Bluey), who took my wife and I under his wing. Four years ago I became Webmaster after Martin stepped down, during this time I introduced a new website platform making it easier to use and be more informative for branch members and the public alike. Two years ago Bluey said he wanted to step aside to let someone else become chairman, I offered to stand for Vice-Chairman for a 12 month period whilst I joined Steve in attending Regional Branch meetings and representing the branch on the organising committee for the CAMRA AGM, which was held in Coventry in 2018. In August, at the branch AGM, I was elected Chairman (I am still the Webmaster - if there is anyone out there who would like this position let me know).

My main interest (apart from beer) is camping, which gives us a chance to travel around the UK staying at sites which are always within walking distance of a real ale pub or two.

Anyway that's enough about me... now the pitch

Rugby & District CAMRA is growing and now has over 400 members. We would really like to see more members attending our new look and feel monthly meeting and getting involved with the branch, so please try and attend the Branch Meeting where you will get a very warm welcome.

We would like to hear from you - the readers. Send us your ideas and articles to

[editor@inntouch.camra.org.uk](mailto:editor@inntouch.camra.org.uk).

Items and articles (around 450 words) need to be submitted by 26th January for the Spring Edition which is due out 1st March 2020



**Calling CAMRA members or Inn Touch readers...**

**Can you help to distribute the Inn Touch magazine to your local pub?**

Many hands make light work. Our volunteers deliver Inn Touch magazine four times a year to their local pubs in approximately 300 locations. Even if you can only manage to deliver to one pub, it'll help us deliver to all locations in town and our surrounding villages. Many thanks.

To volunteer, please contact your branch by emailing [chairman@rugbycamra.org.uk](mailto:chairman@rugbycamra.org.uk)

Lastly, we would like to personally thank our advertisers for your support and we look forward to working with you over the next 12 months.

Wishing you all a very Merry Christmas and a prosperous New Year.

Enjoy whatever your favourite tittle is.

Cheers

Andy Imrie

**Thanks to Bee Davies for the front cover artwork**



# A Saturday Walk...

Round some non Good Beer Guide pubs and clubs in Rugby

A small group of dedicated CAMRA volunteers gathered for what hopefully will become a regular event, a survey crawl around the pubs which do not always feature in the Good Beer Guide (GBG).

Our enthusiastic band met at the **Town and County Club**, Henry Street. This comfortable town centre oasis of calm is a regular local branch winner of Club of the Year and 2019 Good Beer Guide entrant. The range is Gravediggers IPA from Church End and Greene King Mild plus two rotating guest ales - we had Otter Bitter and Wye Valley HPA. All beers were good and scores were submitted.

A short walk took us to the **Wheeltapper** in Railway Terrace. This classic Victorian railway building is the nearest pub to the railway station. Lovers of architecture will be drawn to its ornate display of tiling both on the floors and up the walls of the old staircase, there is also a painted railway mural in the pool room. Known for its regular live music this working man's boozier offered us Old Golden Hen in good condition for just £2.50 a pint. There is always one real ale on, sometimes two, depending on demand. The Wheeltapper is well worth a look on your way to or from the railway station. There is also a golf society based at the pub.

Numbers bolstered by a couple of late starters found us in James Street at the **Alexandra Arms**. Previously a regular in the GBG, this go to pub has recently

undergone refurbishment. The new fresh bar area and a wall knock through complement the old original features. We went for the 5% Hook Norton Haymaker, £3.70 and Abbeydale Deception coming in at £3.00 a pint. The Broadoak Moonshine White cider, 7.5% was also well received at £3.80. The pub serves lunchtime food and gets lively later on with regular bands on a Saturday. There is a sizeable beer garden out the back which is home to the Atomic Brewery.

The crowd were in high spirits in **Quigley's**, probably after the rigger results. This lively town centre pub known for its live music and upstairs steak restaurant always has one hand pump on, usually a mainstream beer. This time it was a Locale on offer, 3.8% Dowbridge Summer Light at £3.30.

A bit of a walk through the town brought us to the mid terrace **Half Moon** in Lawford Road. Here we were joined by our CAMRA Regional Director Cy Day, his wife Jo and a couple more drinkers playing catch up. Another good old pub which had recently had a tidy up and new decorating; we tried all three ales on offer. Brains Rev James seemed to be the favourite here at £3.40 backed up by Greene King Old Golden Hen selling well and Ringwood Razorback, also £3.40. All were well received in this cosy traditional pub with log fires, traditional games and pool and darts teams.

OK, so we cheated on the next one and went into an old favourite, the **Raglan Arms**, where again we recruited a couple more. It is a GBG regular recently taken over by Black Country Ales who have refurbished to give a new feeling with smart decor throughout. We had a couple of favourites, Salopian Oracle, £3.40 and Thornbridge Jaipur, £3.60. All beers looked well presented and in good condition. Skittles and darts are the pub games here retaining a good local's feel.

Back on track to the **Prince of Wales** which after 30+ years of single family



CAMRA members in the Wheeltapper

ownership, this town centre drinker has also had a complete makeover. Now part of the Craft Union pub group, it has kept its local feel with pool and darts teams and sports coverage. The beers on offer were London Pride and Marston's Pedigree - both well presented, in good condition and good value at £2.80 a pint.

We did stick our noses in the door of the **Bull** which had four hand pumps - London Pride, Hobgoblin, Tribute and Doombar. It's worth a mention because it is the only town centre pub that offers an open CAMRA discount; there is also a Real Ale Tuesday where beers are down to £2.30 a pint. We didn't manage a drink this time, but it has always been decent in the past and good for watching sport etc.

We concluded our tour at the newly re-opened **Windmill**. Another Black Country Ales venture with a smart, new feel throughout and a good range on; it is fast becoming a town centre favourite.

Now for the number crunching. The strongest drink of the day was Broadoak cider at 7.5% and the strongest ale was Thornbridge Jaipur at 5.9%. Not surprising, the most expensive pint was the cider at £3.80, while the most



*CAMRA members in the Half Moon*

expensive ale was Hook Norton Haymaker at £3.70. The cheapest beer was Old Golden Hen from the Wheeltapper at a thrifty £2.50, giving a town average price of £3.25 a pint. It's good to note that three town centre (non Wetherspoons) pubs are serving decent mostly mainstream beers for under £3.00 a pint.

Thank you to all those that came along, supported us and beer scored. Once again we have proved that Rugby is well worth a visit, not just for the regular Good Beer Guide entries. There's lots of variety out there with some interesting buildings and characters as well.

*Roger Mapplethorpe*



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# Seville and Barcelona

## Craft beer rising...

We started our search for craft beer in Seville. While many bars sell craft ale in bottles there is just one craft beer bar selling over 20 international craft beers on tap and numerous bottles at **Bier Kraft**, Calle Correduria 35. All bars sell amazing tapas and Bier Kraft also serves speciality coffee but we had no time for that. The staff were very helpful and we sampled quite a few beers all of which were hazy and hoppy, some were sour.

These were our favourites:

Sant Joan (5.5%) from Ales Agullons, Kike in the pool (6.5%) a NEIPA from Malandar which was very cloudy but a lovely hop. Jai Alai (7.5% IPA) from Cigar City, Salted Caramel Star from Northern Monk (5.2% porter) which worked well very cold. Toasted Maple Stout (12% imperial stout) by Lervig which was very toasty - dangerously so.

My favourite was Millennial Hop Shop (7% NEIPA) from G-94 which happened to be brewed by Bier Kraft - the brewer said he thought it was still a bit green but it was still lively, hoppy and really refreshing (if you can say that at 7% strength). Drinking cold craft beer in 28C listening to Lynyrd Skynyrd in the background - what more do you need? It was worth finding this bar.

Next our search for craft beer moved to Barcelona, after nearly six hours on a train a beer was needed. Luckily we were staying not too far away from the **Garage Beer Co**, Carrer del Consell de Cent, 261. The bar was long and thin with a small brewery at the back, they have a bigger brewery elsewhere as they expanded. They only serve their own beers. First up were Trinkets (4.7%) and Triangles (4.8%) both lovely fresh, hoppy and as always cloudy beer. These were followed by It Doesn't Matter (5.8%) and Loker (4.8%) a dark porter on handpump not keg - what a surprise. I had to try Soup (6%) which was good as well and finally Fanbuoy (6.2%). There was a rapid turnover of beer in this bar. We could see how easy it was to bring another key keg from a cold room at the back into this tiny cellar - no need to worry



about sediment because that is all part of the taste of the beer. If anyone leaves a tip when they pay their tab a bell is rung energetically (no it's not last orders).

Drinking cold beer away from the crowds, bare walls and pipes, small brewery in the back where they were experimenting with lactobacillus - a great find. On Monday many other craft beer bars were closed so we came back here and had a couple more of our favourites.

*Christine Lewis*



**- Breaking News -**  
**Rugby & District CAMRA 2020 Beer Festival Update**

**A DATE FOR YOUR DIARY**

**RUGBY & DISTRICT CAMRA BEER FESTIVAL**

**The England v Wales 6 Nations Match will be shown  
on the Saturday and live music to be confirmed**

- **30+ Real Ales**
- **6+ Ciders**
- **Bottled Beer Bar**
- **Key Keg**

**Friday 6th March 14.00 - 23.00**  
**Saturday 7th March 12.00 - 23.00**

**Venue**

**The Arnold House - Rugby**



## **Craft Beer or Eighties Indie Band?**

What if we run out of names?

There's a common joke in my circle of friends, and I last heard it last night: when someone says or writes a phrase that sounds unusually poetic, unusual or pretentious – I think last night's was something like "Whirlpool volatile preservation" – you can raise a knowing titter by saying something along the lines of "I prefer their earlier stuff" or "Didn't they headline Friday in the John Peel Tent at Glastonbury in 1997?" It's not the funniest joke ever, but it always makes me laugh.

Thinking about how and why this works, I realised that the analogy between beer and music is always finding new levels to operate on, and one of them is in naming. "Where do they get those names from?" was a common refrain on John Peel's radio show in my youth, and it's a phrase I'm regularly hearing again now as craft brewers struggle to come up with something that sets their latest new launch apart.

So I decided to create a quick quiz. Here are ten names. Some of them are from long-forgotten eighties Indie bands (or perhaps not that forgotten – some of them are still going.). The others are from recent craft brews. Can you tell which is which? See how many you can get right! Answers on page 23.

1. I, Ludicrous
2. Beard of Zeus
3. Bosko
4. Eyeless in Gaza
5. Brood in Obscurity
6. Quiet Release
7. Front 242
8. Strange Advance
9. Age of Chance
10. Whiplash Bone Machine

*Author Pete Brown is a multi-award winning author and chair of the British Guild of Beer Writers*

# Brexit Sorted

## Trip to Maastricht

In early October with another Brexit deadline fast approaching and the politicians in disarray, an intrepid bunch of Rugby CAMRA members decided to get it sorted. The obvious place to start was Maastricht where the treaty that set up the modern EU was signed in 1992.

Eurostar transported us to Brussels and with a quick change we arrived in Liège for lunch. Liège-Guillemins futuristic station is a stark contrast with the working class area surrounding it and we headed for Aigle D'Or, a traditional corner café with a good beer range and local dishes. The rabbit meat balls came out the size of tennis balls and were very tasty, I will let you write the jokes about the size of the rabbits!

After lunch a quick train journey landed us in Maastricht, a fairly posh affluent city on the banks of the Maas river with one of the better selection of specialist beer cafes in the Netherlands. We started in the very warm **Poshoorn** on the way from the station to the town with a Koppel cloudy blonde and then headed to the river where the old De Ridder brewery sits on the right bank. De Ridder was taken over and closed by Heineken but there is now a micro installed called Stadsbrouwerij De Maastrichter Maltezer who do a very good Dortmund style beer. Heading into town we stopped off at **De Knijnspiep**, a café in the middle of an up market shopping street, the main attraction was beer from the Brouwerij Klinker which is located upstairs. The highlight of the evenings' bars was **Café De Zwaan** with their walk in fridge, you stroll in decide what you want from their excellent bottle range and take it to the bar. Brilliant, I am going to put one of those on my Christmas list!

Next day we decided to do some non-beer related tourism and headed to Valkenburg which is famous for having a hill, yep a hill, in a country as flat as the Netherlands that is a big



*The old De Ridder brewery*

attraction. Having looked at the hill we headed for a refreshment at the café **Grendelpoort** which featured a couple of hundred beers, my Gringel beer came served in a brandy style glass with no base and a little stone pot to stand it in.

Back to Maastricht and back to the river we headed to café **Servaas** which features a list of top craft brewers' beers. A couple of the team had a De Molen beer which tasted of Smarties, now I think De Molen are one of my top three brewers in the world and being able to brew a beer tasting of Smarties obviously requires skill but why?

An afternoon stroll down the bank of the Maas bought us to the building where we think the treaty was signed and we immediately took a turn to the left, geographically not politically, and headed to **Specialiteiten Café Thembi**. As the



Gringel beer

rain lashed down outside we refuelled on beef stew and a dark stout from Brasserie C from Liège, before taking advantage of a break in the weather to head back into town to try a few more cafes.

And what about Brexit, well we sorted that in five minutes over a beer. Boris and Jeremy have been informed so they no longer have an excuse not to get it resolved.

*Ivan Farroll*



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# Winter Warmer

## Beef and ale stew with dumplings

### Ingredients

For the beef and ale stew

- plain flour, for dusting
- 1 tsp salt
- 1kg/2lb 4oz braising steak, cut into large pieces
- 3-4 tbsp vegetable oil
- 4 carrots, chopped
- 2 onions, cut into quarters
- 4 celery stalks, trimmed, cut in half
- 3 large Bramley apples, cored and diced
- 500ml/18fl oz Real Ale
- 1.5 litres/2½ pints chicken stock
- 1 bunch rosemary, tied together with cook's string
- 5 bay leaves
- 2 cloves
- ¼ cinnamon stick
- 2 star anise

For the dumplings (or buy a ready made mix it's easier and just as nice)

- 115g/4oz fresh white breadcrumbs
- 115g/4oz beef suet
- 115g/4oz self-raising flour
- pinch salt
- 2 tbsp chopped fresh flat leaf parsley leaves
- 1 free-range egg, beaten
- 2 tbsp milk
- melted butter, for glazing

### Method

1. Preheat the oven to 140C/275F/Gas Mark 1.
2. For the stew, wrap the cloves, cinnamon and star anise in a clean piece of muslin and secure well. Set aside.
3. Sprinkle the flour onto a plate and mix in the salt. Dredge the beef in the seasoned flour, shaking off any excess.

4. Heat the oil in a large, heavy-based, lidded, flameproof casserole over a medium heat. Add the beef in batches, frying for a few seconds on all sides, or until browned all over. Remove from the casserole using a slotted spoon and set aside in a bowl. Repeat the process with the remaining beef.

5. Add the carrots and fry, stirring regularly for 6-8 minutes, or until sticky and deep golden-brown. Remove from the casserole using a slotted spoon and set aside with the beef.

6. Add the onions and fry, stirring regularly, for 6-8 minutes, or until well coloured. Remove from the casserole using a slotted spoon and set aside with the beef and carrots. Add the celery and fry, stirring regularly, for 6-8 minutes or until well coloured.

7. Return the beef and cooked vegetables to the casserole and stir well. Add the muslin bag and the apples and stir again. Pour in the ale, stir well, then bring the mixture to the boil.

8. Pour in the stock, add the rosemary and bay leaves and return the mixture to the boil. Stir well, then cover the casserole with the lid and reduce the heat until the mixture is just simmering. Season to taste with salt.

9. Transfer the casserole to the oven and cook for 2½-3½ hours, or until the beef is tender and falling apart.

10. For the dumplings mix together the breadcrumbs, suet, self-raising flour, salt and parsley in a large bowl until well combined. In a jug, whisk together the egg and milk until well combined.

11. Make a well in the centre of the dry ingredients, then gradually pour the wet ingredients into it. Stir the dry mixture into the wet mixture a little at a time, until the mixture comes together as a dough. Roll the dough into eight equally-sized dumplings, then set aside.

12. When the stew has been cooking for 2½-3 hours and the meat is tender, remove the casserole from the oven and remove the lid. Dot the dumplings onto

the surface of the stew, leaving space between each.

**13.** Put the lid on the casserole and return it to the oven for a further 20 minutes, or until the dumplings have expanded.

**14.** Remove the casserole from the oven. Remove the lid from the casserole and brush the tops of the dumplings with a little oil or melted butter.

**15.** Increase the oven temperature to 200C/400F/Gas Mark 6.

**16.** Return the casserole to the oven. Continue to cook for a further 10-15 minutes or until the dumplings are crisp and golden-brown on top and cooked through.



**17.** Set the casserole aside for 10-20 minutes before serving. To serve, place the casserole on the table and let people help themselves.

## Bee Davies Illustrations

### Designer of the Winter Edition Front Cover

Bee Davies is an illustrator specialising in hand painted leather jackets and wedding stationery. Since graduating from Kingston University in 2013 with a BA(Hons) in Illustration and Animation, she has been working on commissions for various clients and exploring her personal work of brush lettering and botanicals.



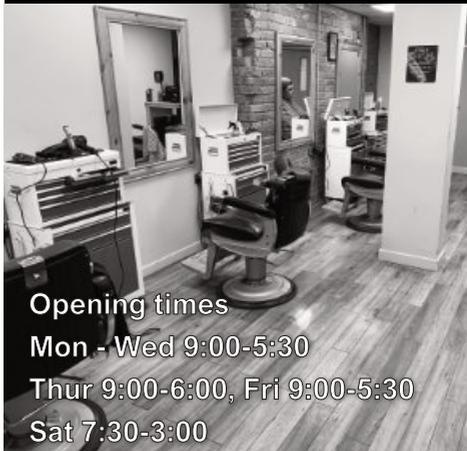
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Follow the links below for more information.

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# France!

But isn't that only wine?

For a beer drinker, a trip to France might be reason for a change of lubrication - it is the home of 'Vins'. However, recently it has been noticeable that beers of better quality have become more common. Whilst the 'pression' draft beer used to be less inspiring lager styles from international breweries, today many bars have imported Belgian beers and increasingly French beers in Belgian and also British and American styles.

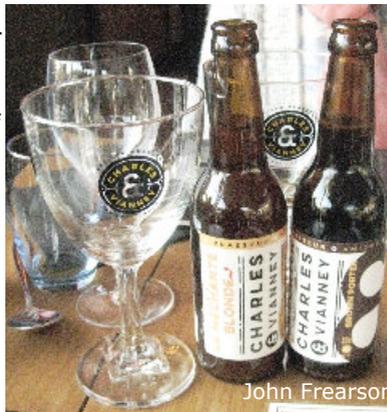
We visited the Somme for WWI history - and beers!

Arriving on a Sunday in Amiens we found some of the less-touristy France still closes on Sundays and some on Mondays too. However, ignoring the Belgian Grimbergen at our hotel - its on at Rugby's **Seven Stars!** - we took a 15 minute stroll into the old town's St. Leu where the River Somme splits. It is near the university and thus busier, open and their bars predominate in the beer listings.

In Rue St. Leu there were several 'recommended' bars: **La Taverne Elektrik** at No.54; The **Hoppy Loft** at No.62 and the Belgian 'pink elephant' **Delirium Café** at No.76. The Taverne Elektrik provided a Belgian Vivan IPA, 8% and blond La Chouffe, 8%. As food was limited we headed



John Frearson  
*Van Belle Dubbel*



John Frearson  
*Charles & Vianney beers*



John Frearson  
*For tasting later!*

back to **La Brasserie Jules**, 18 Boulevard d'Alsace Lorraine - the Jules being local author Jules Verne - and accompanied our meal with two drafts from Benoit Belle Van Belle Bières: Blond and Amber - probably brewed by Proef in Belgium.

On Monday, out on WWI sites, lunch was at **Tommy's Bar** with drafts from Jenlain: Blonde, 6%, and Abbey Blonde, 6.8%; also two commemorative bottled blond biere de gardes from **Brasserie de Clerck**: Poppy, 'remember the Somme 1916', 6%, and Memorial, 7% for the 'centenary of WWI', were purchased for a home tasting.

That evening we walked down to Place du Don, near the river below Amiens cathedral and at the **Baobar** tried draft St. Landolin, Blonde, and St. Omer, Blonde. We ate at **Ad Hoc**

across the Place and having had a good lunch had starters and puds accompanied by three bottled beers: La Goudale, IPA, 7.2%, another Van Belle beer, the darker Dubbel, 7%, and Licorne, Black, 6%, a rather over-sweet dark ale.

On Tuesday, with room for an evening meal, restaurants on the bank of the Somme were assessed for 'beer potential'. Staff puzzled over our answer

to 'are you eating?' - 'do you have any interesting beers!' At **Le 31** we found bottles from our sought-after Amiens brewery, Charles & Vianney: La Méchante Blonde, 7% 'Belgian Speciality Ale'; La Porter, 'Brown Porter', 5%, and L'Ambrée, 'Red Ale', 5%. All appreciated - albeit at restaurant prices!

Wednesday we had lunch at **Funch**, attached to a Geant Casino with a vast beer selection at supermarket prices. The new limited edition Belgian Duvel, Triple Hop IPA, 9.3%, with Cashmere hops and from France: La Collective du Houblon with Brasserie Rabourdin, spiced X-mas ale, 8.0%; and Brasserie Sutter, Super dark Black Ale, 8.1%; also Brasserie Castelain, Pale Ale, 7.0%; and Brasserie Abbaye du Catteau, Vivat Blonde Bio, 6.0%. A reusable bag was bought to transport our 'haul' to the coach - being greeted with the usual cheers as we clanked aboard!

We returned to the Place du Don to try the **Mannekin Pis** bar sampling: Belgian Leffe, Brune on tap; and French bottled Brasserie Goudale, Triple Secret des Moines, Blonde, 8%; and Le Castor, IPA, 6%. They had excellent value tapas but

we revisited the Ad Hoc bar for the main courses missed on Monday - and revisited their beers - Belgian, Kasteel, Rouge, 8%, and another from Brasserie Goudale, Triple Secret des Moines, the Brune, 8%. We bought some bottles for sampling back home.

On our return we visited Calais's Pidou 'warehouse' for six-packs of favourites but also less known bottles for later tastings: the French, Marshall-Brasserie Melusine, Rock & Roll triple blonde craft, 8.6%; and Belgian: Huyghe, Artevelde Grand Cru, 7.3%; Palm, Urthel Hop-It, 9.5%; and two from Legendes brewed for Ebly in their 'La Corne du Bois des Pendus' range: Triple, 10.0% and Black, 8.0%.

The beer scene in France is improving, not only from the importation of 'draft/keg' Belgian beers by many bars, but also with the development of French 'micro' and 'craft' beers. A bit of Googling can find a good selection of bars with beers of all styles and from many countries.

*John Frearson*



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# Jolly Boys Real Ale Recce

A visit to Glasgow

## A group of Nottingham drinkers accompanied by a Rugby interloper!

A recent trip to Glasgow is the latest stop on the list of cities visited by our merry band in the first week of October every year. Upon arriving in Glasgow we checked in at the Jury's Inn on Jamaica Street, close to the station it's well situated for exploring the city. The first pub of the trip and the only one on the south of the Clyde was the **Laurieston** and what a way to start the tour, a listed historic pub it's stayed true to its 1960's roots. Two Fyne Ales on tap, I sampled the Hurricane Jack. The focus for Thursday night was around the Merchants Quarter of the city. This included several JD Wetherspoons, the **Sir John Moore** and **Henglers Circus** which are both listed in the Good Beer Guide. St Vincent Street next for the **Drum and Monkey** featuring a large central horseshoe bar that features in several Glaswegian bars. A good selection of five ales including Radical Road Reverse from Stewart's. A decent trek across town to the **State Bar**, another central horseshoe bar with a good selection including Lawless Village IPA. A particular highlight in this bar being the numerous phrases sign written throughout. Closing the night we made the first of two visits to what quickly became the favourite pub of the weekend, the **Pot Still**. By this point, what I was drinking and if it was any good or not was a little hazy. Time to retreat to the hotel. Friday centred on the West End, catching the local rail service to Kelvindale to

walk along the Forth and Clyde Canal to the river Kelvin. This dropped us out at our first stop just in time for opening.

**Inn Deep** is set in to the arch of a bridge right next to the river and had 31 beers on tap. I jumped on the rare opportunity to drink a dark beer with a pint of Sanctity Stout. Next came a stroll down Byres Road visiting **Tennent's Bar** with eight hand pulls. Moving on to the **Three Judges** a great pub situated on a corner plot with nine ales available. Back on the Metro to get back to the centre of town and the **Scotia Bar**, which is a popular folk music venue. The **Babbity Bowster** was next, a bustling pub with Fyne Ales Jarl, Kelburn Jaguar and the ubiquitous Deuchars IPA. The final stop for Friday was another JDW, the **Counting House** a great selection on in this large city centre pub, a converted bank with a large glass dome in the ceiling. Saturday was a slower day, several of us choosing to visit the brilliant (free) Riverside Museum before meeting up at the **Bon Accord** to begin the evening with another eight ale pub. Next was a second visit to the State Bar before finishing off back at The Pot Still. This really was the star of the trip, bustling and friendly and with an incredible selection of whisky should you need a night cap, the staff are incredibly

knowledgeable and will gladly guide you through the huge number available. That's the end of this year's trip a brilliant colourful city made special by its cheery and friendly inhabitants, well worth the journey.

*Karl Hollings*



Inn Deep



One of several murals of Glasgow's favourite son



State Bar

# Shop Local

## Support your local shops

In these days of village pub closures, many of them have to do everything they can to survive and prosper. There are very few pubs left in our local villages that exist today only on a wet sales policy. Almost all serve meals of one sort or another, but two pubs have taken one step further and incorporated a shop onto their premises. The first of these is the **Boat Inn** at Stockton, situated by the side of the Grand Union Canal and on the main road to Southam, it attracts all sorts of passing trade. Now owned by the same people who own the **Merchants Inn** in Rugby, it has a very small shop in its doorway. As you enter you will see an array of sauces, chutneys, oils, pulses and rice. Presumably set up for the passing boat trade, you used to pay for your purchases in an honesty box. Now you pay for items behind the bar. On a recent visit I bought a Peruvian stir fry sauce and a Brazilian spice mix. Both now are in my kitchen cupboard, waiting for culinary inspiration. The second shop is a



much more substantial affair and a model that perhaps other villages could follow. In Kilsby - where the George is currently closed - the **Red Lion** has used space at the rear of its car park to rent out to a community owned village shop. In the 18 months since it opened it has become a hive of



*The Boat Inn, Stockton*

local activity and with The Red Lion it is the hub of the village. Owned by local shareholders and run by a committee of seven board members, it is managed by its sole employee. Former teacher Andrea Brown runs the shop with



*Friendly staff at the Kilsby shop*

a team of volunteers in this non profit making enterprise. It specialises in local producers, including meat from Sercombes and bread from John Dwyers of Rugby, cheeses from Fowlers of Earlswood, cakes and pastries from Fatherasons in Alcester, ice cream from Ringswood in Pailton and honey from a local producer in Barby. We came out with a crusty loaf, some mature cheddar and a delicious cherry pie. They also sell a range of other groceries and newspapers too. Finally, in a village where over a quarter of the population are elderly, they offer a home delivery service for those who cannot get out. What a brilliant shop and with the excellent Red Lion which acts as its landlord, you would never want to leave the village.

*Richard Potter*

# John Hutchinson RIP

John Hutchinson was Rugby & District CAMRA branch's oldest member. He was a stalwart of the branch for many years attending most meetings and going on most of the branch social events.

He always delivered *Inn Touch* magazines and would always take a few to the pubs in Birmingham, Northampton and Coventry on his travels. If you went on one of his Midland trips, you could guarantee someone would know him.

John will be sadly missed by all his friends and the landlords of pubs in Rugby and further afield.

John passed away on Sunday 3rd November at Clifton Court Nursing Home. Rugby & District CAMRA sends its condolences to John's family.

*Steve Durrant*



*Rugby CAMRA Lobbying Parliament December 2012 to scrap the beer duty escalator (successfully) John is bottom right sitting next to the late Ryan Ashley*

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*Win your own bottle*

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Thanks to Rod Perkins for the prize donation.

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