



Autumn 2019

FREE

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

inntouch.camra.org.uk

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Inn Touch

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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 for up to date information.

Branch Meetings

September 2019

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

October 2019

Wednesday 16th - Branch Meeting at Seven Stars Rugby CV21 2SH from 8:30pm

November 2019

Wednesday 20th - Branch Meeting at Raglan Arms, Rugby CV22 6AD from 8:30pm

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

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 27th September

Friday 25th October

Friday 29th November





Real Ales served straight from the barrel

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Wed 4-11pm

Thu 4-11pm

Fri 12-11pm

Sat 12-11pm

Sun 12-7pm

Contact us

rugbytap@outlook.com

Wifi Available

4 St. Matthews Street, Rugby, Warwickshire



There's a Beer Festival **EVERY DAY** at these
2 fabulous new real ale pubs:

The Raglan Arms, 50 Dunchurch Road, Rugby CV22 6AD

The Windmill, 1 North Street, Rugby CV21 2AB



Great beer,
brewed in the
Black Country.



Editor's Introduction

By Gaynor Imrie

Hello and welcome to Inn Touch, a magazine produced by the Rugby & District Branch of the Campaign for Real Ale (CAMRA). It's all about real ale, real cider, and new style beers and the pubs that serve it from across Rugby & District Area.

It's been over 12 months since our last edition, but we **ARE BACK** and will now be producing four magazines a year: Spring, Summer, Autumn and Winter. This 'come back' edition is packed with articles of interest for ale lovers and pub goers everywhere. Please take it home with you and read it at your leisure and if you are not a member of CAMRA we would love you to join and enjoy all the member benefits.

What a year it has been so far for pubs in Rugby. The **Merchants** was awarded the CAMRA Warwickshire Cider Pub of the Year and The **Seven Stars** was awarded CAMRA Warwickshire Pub of the Year. We are lucky to have so many excellent and varied pubs and clubs around Rugby and District. Rugby & District Country Pub of the Year was awarded to The Head Of Steam in Lilbourne

Rugby CAMRA is growing and 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@rugbycamra.org.uk. Items and articles (around 450 words) need to be submitted by 26th October for the Winter Edition which is due out 1st December 2019.

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 one pub, it'll help us deliver to all locations in town and our surrounding villages. *Many thanks and a big thank you to Christine Lewis for all your help and support for this Edition.*

To volunteer: Please contact your branch by emailing chairman@rugbycamra.org.uk

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

Enjoy whatever your favourite tipples is.

Cheers All

Gaynor



Beer of the Festival 2019

Presentation of Rugby & District CAMRA beer of the festival

Rugby & District CAMRA put on a minibus trip to present the Beer of the Festival 2019 to Hollow Stone Brewing Company who won with Krubera, a 5.2% blueberry and mocha stout.

Nick Dunleavy from the brewery met us at the **Fox and Crown** pub in Old Basford where the Hollow Stone brewery is based. Imagine my surprise to find they also brew Shipstone's beers in the Little Star Brewery. I thought Shipstone's beers were lost when the original brewery shut down but now these beers and others are being reproduced to a consistently high standard. Back to Krubera, Nick gave us a quick tour round the small brewery and answered our questions. They have strange flavours at Hollow Stone – asked where the ideas come from Krubera came from eating blueberry muffins with coffee and wanting to see if this flavour combination worked well in a beer. Their new beer Sorbeto is a 5% raspberry and lime beer. Between us we sampled quite a few and all in excellent condition including Shipstone's Original 3.8%, Hollow Stone Oligo Nunk 4% (Keg), Shipstone's Gold Star 4.2%, Roosters YPA 4.1%, Hollow Stone Waitomo 4.5% (Keg) and Shipstone's India Pale Ale 5.5%.

Moving on to the **Lion Inn** in New Basford, another excellent pub which has won awards for being dog friendly. First the beers: Siren Craft White Tips 4.5%, Pentrich Brew Co. Kiama hopped with Falconers Flight 5%, Lenton Lane Brewery Atlas Stout 4.2% and then Pentrich Struggling with the Trees 4.5%. I mentioned they were dog friendly – a shelf of dog treats, a doggy menu, a dog bar (water) outside in the garden, Bottom Sniffer Dog Beer and Pawsecco a still wine for dogs! The beers were all in good condition and no dogs in sight.

Next on to Ockbrook where we visited the **Royal Oak** and the **Cross Keys**. I didn't fancy the Mooha in the Royal Oak so had a wander through their gardens but sampled an excellent Batemans



Doggy Shelf

Pilgrim Fathers IPA 4.4% in The **Cross Keys**.

Moving on we went to the **White Lion** in Sawley where the Old Sawley Brewing Co. is based, Another dog friendly pub with a good back garden (and a wood-fired pizza oven). I sampled Old Sawley's Little Jack 4.3%, Figaro 4% and Jobber 4.2% and then a Maltsmiths IPA 4.6% (Keg). Moving on to the **Jolly Sailor** in Hemmington, we found yet another pub with good beers. I ended up with Oakham Dragon 5% and sampled Shiny Brewery Moa 3.9% and Scribbler's Ales Brewery Rubeca 4.8%.

Time to head down the motorway with a final stop at the **Classroom** in Lutterworth for a quick Ubiquitous Pale Ale in their lovely beer garden.



Presentation of Beer of the Festival 2019

Breaking News - Hot off the Press

Rugby and District CAMRA Beer Festival

Details of the 2020 Rugby and District CAMRA Beer Festival have been announced. The must attend event will take place on **Friday 6th March** and **Saturday 7th March** 2020. The venue will be The Arnold House located in Rugby Town Centre.

More details will appear in the next issue of *Inn Touch* but for now, it is highly recommended that you put the dates and venue in your diary.



Photo: Chris Pearson

Great entertainment is a key part of Rugby Beer Festival 2019



Photo: Chris Pearson

CAMRA volunteers look forward to serving you at Rugby Beer Festival 2020

Windmill Inn



A 19th Century Coaching Inn, completely refurbished and reopened
15 cask ales

Fresh cobs, pork pies and sausage rolls

Dog friendly

Live entertainment

Quiz every fortnight (Mondays)



1 North Street, CV21 2AB Rugby, Warwickshire

Walking North Devon Coast Path...

While enjoying a pint or two

A couple of years ago we decided to walk the South West Coast Path. As the path is 630 miles long we decided to break it into manageable pint size chunks. Spring 2018 we completed the wonderful North Devon section that actually takes in 3 counties, running from the edge of Somerset to just crossing the border into Cornwall. To arrive at Minehead, the official start of the South West Coast Path, we jumped on the steam train from Bishops Lydeard and enjoyed a bottle of Quantock Brewery Gold '76, brewed to celebrate 40 years of the West Somerset Railway. Our first night after an afternoon of walking finished in Porlock where we visited the 'Top' **Ship Inn** and taking advice from the bar staff we sampled the Madrigal Brewery wheat beer Garland, a refreshing fruity beer.

Our second day found us hiking the hilly path to Lynmouth, on tracks bordered by endless banks of glorious wild flowers and wild garlic. This was a hard day's walking, so much so that in Lynmouth we bypassed the charms of the Madrigal Brewery shop and headed straight for the **Ancient Mariner** and our first Exmoor Brewery offering of the trip, and you can't go wrong with an Exmoor Ale. A quick funicular railway trip took us to the **Crown** in Lynton for Bath Ales Lunar, another refreshing session beer to accompany a hard earned dinner.

The next day, again in splendid weather, took us over Great Hangman, the stiffest climb on this stretch of the path. The long descent into Coombe Martin was followed by a welcome pint at the **Fo'c's'le Inn** on the harbour. Moorland's Devonian, following fish and chips, and savouring the sensational sunset within the cove of the harbour made for a perfect evening. Even the locals waxed lyrically as a seal followed a dad and son kayaking through the breakwater.

Day four gave us more sensational weather and challenging terrain, particularly the ferocious climb out of Ilfracombe. We finished the day on the epic sands of Woolacombe, where we found the surprisingly excellent **Red**



Andy and Laura

Barn for food and drink. This modern looking 'surfer dude' bar had four hand pumps including the excellent Bath Ales Gem and Prophecy. We followed this with a walk on the beach at sunset which is a sight to savour. The following day was long and hot and tiring and when Laura ends the day with the phrase 'find me a pint of Thatchers Cider' we all know it's been tough!! Dinner and drinks that night in Bideford was in the perfectly fine Wetherspoons **Rose Salterne** for calorie fuel, where the Windsor & Eton Brewery Windsor Knot hit the spot.

The next day saw us leave the Bristol Channel and face the Atlantic, a very different geology and sea-scape. If you are walking this way you will pass Hawkers Hut. This tiny wooden shack is the National Trust's smallest building. The Reverend Hawker built the hut in the 19th Century where he sat, smoked his pipe and contemplated the world. He also enjoyed dressing as Mermaid and excommunicated his cat for mousing on a Sunday. Good lad!!

A highlight was the **Hartland Quay Hotel**. Positioned in a seemingly hostile environment, our walk this day paused briefly in a car park full of people who had driven there...I felt slightly like my efforts had been undermined by the combustion engine! The hotel bar, the **Wrecker's Retreat**, is decorated with photos and souvenirs of local shipwrecks, of which there have been many. We sank Dartmoor Brewery Dartmoor Legend overlooking massive

seas crashing into black rocks. That night dinner was had at the **Kings Arms** in Hartland accompanied by lashings of friendly service and encouragement and equally importantly a couple of pints of Forge Brewery Tamar Source. A local community pub that made us feel really welcome as visitors.

Our final day, the walk to Bude, saw us leave Devon and drift into Cornwall. This stretch is widely regarded as the toughest leg of the whole 630 mile path. Share with us our sense of joy at arriving at Bude and finding the superb micro pub the **Barrel**. Here we were given a wonderfully friendly welcome for our walking efforts with locals immediately sharing their own experiences...a few friendly pats on the back made us feel we had achieved something. 'What kind of beer do you like' they shouted on our arrival on the premises, and my own preference for light hoppy beer was satisfied with a pint of Dower Kammel Brewing Company Compass Point, straight from the barrel. This place is a real gem.

Later that night, to our surprise and delight, we stumbled upon a folk music and beer festival in the town. The **Falcon Hotel** offered wonderful hearty food, great music and among some staple real ale classics we landed upon the award winning Exeter Brewery Avocet and Teignworthy Reel Ale. These fruity beauties helped conclude a wonderful week.

Andy Taylor and Laura Joyce



Steam Engine

The Merchants

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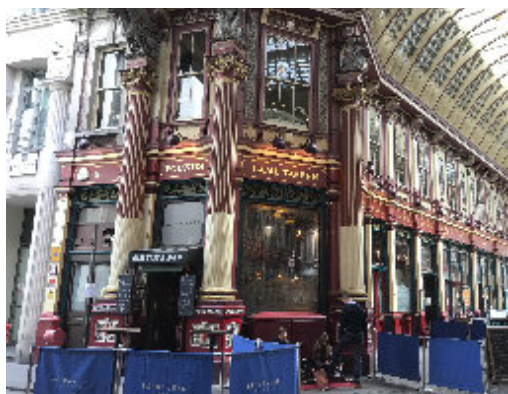
A walking pub trail

We set off making good use of Bob Steel's 'London Pub Walks' with some additions as our trail leader (JT) took us on a splendid tour of some of the more interesting pubs in the City of London. Remember these pubs need to be sampled on a weekday because most city pubs close at the weekend. I was pleasantly surprised to find such good beer noting, and as expected, it is much more expensive than in Rugby.

Just up from Bank and walking along Cornhill our first stop was at the **Counting House**, a magnificent old bank building with a huge domed skylight which only turned into a pub in 1997. Being a Fullers pub there was a selection of Darkstar Hophead, London Pride, ESB, Seafarers and Oliver's Island. My beer here was Hophead – a favourite of mine.

Just around the corner we headed to the **Lamb Tavern** which is located inside Leadenhall Market with splendid architecture and a delight to walk around. The Lamb Tavern operates on three floors including Old Tom's cellar bar – dark, tiled and very interesting. It serves mainly Young's beer and has a very busy lunchtime session when the small carvery is in action. One of the nicest pints of Young's bitter I have had in a while.

Next stop was the **Ship** in Talbot Court, a Nicholson Pub. There was a very busy



The Lamb Tavern

lunchtime session in place but we managed to find some space and discovered Oakham 'Dragon in Bavaria' which was very welcome. Wandering down Cannon Street we passed The London



The Black Friar

Stone – not a pub this time but a block of limestone which was a significant landmark as far back as the 12th Century and linked to Roman times (if you believe the stories). Next stop was **Ye Olde Watling** on Watling Street, another Nicholson's pub where I had Jack the Lad IPA, Horns Brewing Company. Passing swiftly on to the **Cockpit**, which we looked into but didn't stop for a beer – nothing of interest for us fussy Rugby locals. We next headed to the **Black Friar**, another Nicholson's pub. Splendid architecture both outside and inside and a welcome citrusy pint of Jarl from Fyne Ales. Do make sure you look inside and up in the restaurant section and explore the outside sections.

Onwards and past the **Punch Tavern** to **Ye Olde Cheshire Cheese** off Fleet Street. This pub was rebuilt after the Great Fire of London in 1667 and has been operating ever since. Good beer was had by all. Finally we ended up in the **Olde Mitre**, a Fullers pub down an alley off Hatton Gardens.

Back on the tube, don't forget the **Signal Box** at Euston if you have time and the inclination to drink more!

Thank you JT for leading us on a very interesting day out – to be repeated.

Christine Lewis

SEVEN STARS RUGBY



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SQUIRREL



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33 Church Street, Rugby CV21 3PU

The CAMRA Good Beer Guide

How does a pub get into it?

Have you ever wondered how pubs are selected for the UK's best selling beer and pub guide? The CAMRA Good Beer Guide has complete entries for over 4,500 urban and rural pubs giving details of food, opening hours, beer gardens, accommodation, transport links, pub history, disabled access and facilities for families. The guide contains an informative features section, with articles on pubs, beer and brewing, as well as beer festival listings from around the country. In addition there is a unique brewery section listing all the breweries in the UK - micro, regional and national - that brew real ale, with tasting notes for hundreds of their beers

All pubs in the guide are independently nominated, evaluated and reviewed by local CAMRA volunteers.

Scoring beer in pubs is really easy!

The National Beer Scoring System (NBSS) is a 0-5 point scale for judging beer quality in pubs.

It is an easy to use system that has been designed to assist CAMRA branches in selecting pubs for the Good Beer Guide and also monitor beer quality by encouraging CAMRA members from any part of the world to report beer quality on any pub in the UK.

If you are a CAMRA member, we want you to tell us about the quality of beer in the pubs you visit, the following will tell you how to do just that. If you are not a member, why not join Europe's most successful consumer organisation and you too can have a say in which pubs make it into the guide.

How do I score my beer?

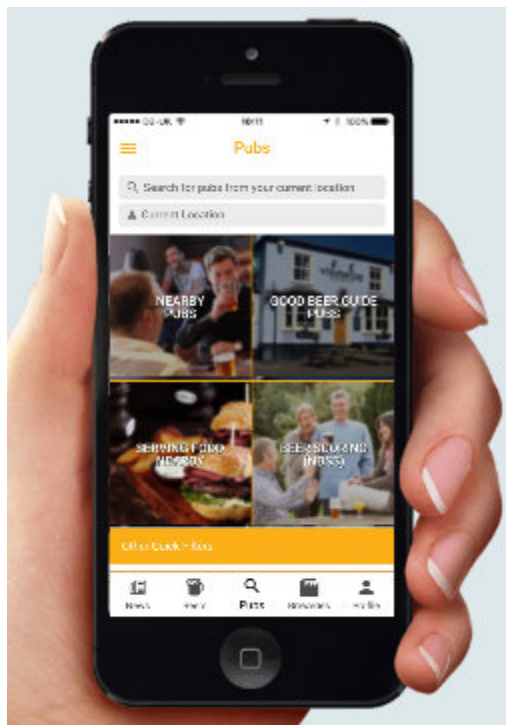
You can score your beer online at home or if you have a smart phone in the pub!

To submit your scores just visit whatpub.com

Log into the site using your CAMRA membership number and password. Find the pub by name and/or location ... and then you can start scoring. You can even do this by clicking on 'Nearby pubs'.

Updated CAMRA App

You can also submit your beer scores by using the new CAMRA Good Beer



The CAMRA App now lets you score your beer

Guide App. The new Good Beer Guide app puts thousands of pubs, beers and breweries at your fingertips. Free to download and available from Google and Apple app stores it uses information compiled and continuously updated by pub-goers all over the UK. The app uses the same pub information as WhatPub and so helps you find what you want, where you want, when you want!

This latest version now allows users who are CAMRA members to score their beer, a facility that was only previously available using the mobile friendly whatpub.com website. More information from

gbgapp.camra.org.uk

What do I need to record?

- The location and name of the pub (WhatPub mobile can work this out!)
- The date you visited the pub
- A score out of 5
- The name of the beer

It also needs your name and membership number, but once you have registered these are recorded automatically in WhatPub and you can use the 'Remember me' option.

What do the scores mean?

0. No cask ale available.

1. Poor. Beer that is anything from barely drinkable to drinkable with considerable resentment.

2. Average. Competently kept, drinkable pint but doesn't inspire in any way, not worth moving to another pub but you drink the beer without really noticing.

3. Good. Good beer in good form. You may cancel plans to move to the next pub. You want to stay for another pint and may seek out the beer again.

4. Very Good. Excellent beer in excellent condition.

5. Perfect. Probably the best you are ever likely to find. A seasoned drinker will award this score very rarely.

What if I can't decide on a score?

The NBSS allows you to enter half scores, So not sure if it's a 3 or a 4 - you can put 3.5 if you wish.

How do I score a beer I don't like?

Ideally a beer should be scored to reflect how it has been kept. In other words its condition. However, the ability to distinguish between a beer that is in poor condition, is unpalatable to our tastes, but is meant to taste like that, or has been poorly made is going to be difficult for the untrained taster. In these cases it is better to score the beer as it honestly tastes to you. After all even if you don't like carrot and coriander ale, others may well do and therefore score it higher.

How do I ensure I am scoring appropriately?

It is important to realise that the scale is not linear. Only 0.5 and 1 indicate poor beer. This allows a wider range of scores for beer that is anything from uninspiring to perfection in a glass. Most worthy Good Beer Guide pubs tend to score either a 3 or 4 for their beers. Bland, uninspiring beers score a 2 and a 5 is something given once or



twice a year. It is always worth reminding yourself of the descriptions associated with each of the numbers.

How do I edit my scores?

If you spot an error in your scores, to edit your scores go to

data.beerscoring.org.uk (CAMRA login required).

Beer Scoring Cards

The following cards can be downloaded printed and used to record your scores so that you can submit them to WhatPub later on.

bit.ly/NBSScard

How is the information being collated?

Once beer scores have been submitted online, CAMRA branches download them and use them to help in the CAMRA Good Beer Guide

selection process.

You can find out more here

whatpub.com/beerscoring_or
camra.org.uk/nbss

Brett Laniosh

THE COURTHOUSE



23 North St, Rugby CV21 2AG

01788 540466

Welcome to the Courthouse. A family friendly pub in the heart of Rugby serving good quality food along with a great selection of spirits, fine wines as well as traditional cask ales and international lagers.

Opening hours

Mon 12:00-23:00

Tue - Thu 09:00 - 23:00

Fri - Sat 09:00 - 03:00

Sun 12:00 - 23:00

Breakfast served Tue - Sat 09:00 - 12:00

Two breakfasts for £9

Two come at once

Welcome news for Rugby pub goers

The end of May saw the reopening of the **Raglan Arms** on Dunchurch Road. A previous Good Beer Guide regular with a good range of ales available, we were anticipating what the new owners Black Country Inns had done to the place. Then after two weeks of being open we heard Black Country Inns had bought a second pub in town, the **Rugby Tavern**. To say we were surprised was an understatement. Black Country Ales and its sister company Black Country Inns started life behind the **Old Bulls Head** in Lower Gornal in the Black Country. Since 2002 their pubs have been known for large ranges of real ales and traditional Victorian interiors. Pretty much all of their pubs fit into this category, with perhaps their most famous pub being the **Wellington** in the centre of Birmingham. The first pub they bought was much closer to Rugby though and it may surprise you to know it was the **Lawford Arms** in Long Lawford. The pub has turned out to be a bit of an anomaly as it doesn't sell a wide range of ales and doesn't have the feel of their other pubs. If you look on their website it doesn't even appear on it, but it still has a sentimental place in the company's heart.

On the face of it little has changed in the Raglan. The layout of the pub has been retained, with the corridor as you enter, the small snug on the left and the lounge to the right. The most significant alteration is the moving of the bar back towards the right-hand wall, allowing more space to get served. To the rear the darts and skittles area have both been retained. Externally the pub is a great deal more inviting. The front has been painted in the Black Country Inns colours and new benches have been bought to sit at and gaze over **The Close**. To the rear a patio has been created, complete with its own covered outside bar. This has made good use of an area which was once used as an occasional car park.

Black Country Ales brew three real



Raglan Arms

ales, with an occasional seasonal offering throughout the year, BFG (Bradley's Finest Golden) 4.2%, Pig on the Wall 4.3% and Fireside 5% are joined at the bar by another seven guest ales and two hand pumped ciders. Initially the guests appear to come from the West Midlands but expect plenty of variety in the future.

The management of the pub got off to a shaky start with the first two incumbents leaving rather rapidly. As we go to press, a third is being sought. The management of the **Windmill** is a different proposition, Rachel and Darrell have taken the helm of the town centre hostelry. Darrell has plenty of experience in the trade having previously managed both the **Bulls Head** and the **Raven** in Brinklow.

The reopening of the former Rugby Tavern came as quite a shock. It had been closed for ten years and its owners Everards seemed to have no intention of reopening it. The purchase by Black Country Inns actually preceded that of the Raglan Arms. Once again the company has transformed the interior in exemplary fashion. They have incorporated the former front courtyard into the building and placed the bar to the left as opposed to previous island bar. Nine real ales are

served, which include the three regular Black Country beers. Three hand-pumped ciders complement the range of ales. Quiz and open mic nights are already planned and a suitably late closing time of 2am occurs on Thursday, Friday and Saturday evenings.

So both the Raglan Arms and the Windmill are now owned by Black Country Inns. You wait for one to come along and then two appear at once...



Richard Potter

Windmill

ADVERTISE IN THE WINTER CHRISTMAS EDITION OF INN TOUCH

If you would like to advertise in the next edition of INN TOUCH please drop a mail to the editor

editor@rugbycamra.org.uk or **adverts@inntouch.camra.org.uk**

We look forward to hearing from you

CAMRA members

Are you missing out on local branch activities?

Not getting emails from your Branch?

It would be worth checking the privacy settings of your membership on the CAMRA website.

You may find you've not elected to receive electronic communications from your local branch, meaning you're missing out on details of events, trips and social activities. It's simple to change your settings so that your branch can contact you.

Sign in at www.camra.org.uk and go to
My Membership / Edit Membership details
or call 01727 867 201

CAMRA Great British Beer Festival Winter Comes to the Midlands

The Great British Beer Festival Winter will move to Birmingham in 2020 as part of its three-year rotation around the country.

As the West Midlands is a region built on the trade and innovation of the industrial revolution, next year's festival will be themed "A Festival of a Thousand Trades", celebrating industry, diversity, and creativity throughout time.

This theme will define the drinks on offer, which will include a range of spirits and non-alcoholic options to accompany over 400 beers, ciders and perries that will represent the region, the wider United Kingdom, and beyond.

Alongside the drinks, the festival will feature games and activities, musical entertainment, a range of mouth-watering food stalls, and a selection of tastings and talks for those looking to expand their horizons further.

As always, the Great British Beer Festival Winter will continue to host the finals of the winter beer categories in the Champion Beer of Britain Competition, with the winners going forward to that year's final at the Great British Beer Festival in August.



National Director and former West Midlands Regional Director Gary Timmins said: "This is an incredibly exciting opportunity for us to showcase the fantastic food and drinks that the region has to offer. The region has a rich history in brewing and we're looking forward to working with local museums, charities and organisations to tell visitors a story that will go hand in hand with their drink of choice."

The festival runs from the 4th to the 8th of February 2020 at the New Bingley Hall. Find out more at winter.gbbf.org.uk





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35,000 real ale pubs

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Information updated by thousands of CAMRA volunteers

WHAT?UB

Created by CAMRA who produce the UK's best beer & pub guide



Bar specialising in ales and gins; featuring six hand pumps that represent dark and light ales from all over the country, plus four craft beers and a cider. We stock over fifty gins together with other spirits from independent producers.



The Crafty Banker Micro-pub
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Usual Opening Hours:

Mon - closed, Tue - Thu 4pm - 11pm,
Fri - Sat 4pm till late, Sun 5pm - 9.45pm

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Where Has All Our Cider Gone?

Finding real cider and perry

Unless you know where you're going, finding real cider and perry in a pub these days can be a bit hit and miss. I like my beer but I also like to have a refreshing cider or perry every now and then, but more often than not all that's available is a glass of filtered, pasteurised, fizzy stuff and you wonder whether it's actually seen an apple in its life. As with my beer I much prefer to drink something that has been lovingly crafted, rather than manufactured using sub-standard ingredients with a handful of flavourings to make it resemble something else.

For the sake of the uninitiated, cider and perry are very similar drinks, made by fermenting either apple juice for cider or pear juice for perry. Apples and pears are natural fruits and the taste and sweetness will vary from year to year depending upon the growing conditions, which is where the cider producer uses his or her skill to create and blend their final product.

As a rule of thumb, real cider and perry is usually served from a box behind the bar or through a hand pump, commercial ciders such as Strongbow or Stowford Press are served via a keg font alongside the lagers.

The problem these days is when you ask the question "Why don't you serve real cider?" you tend to get the same



Cider Apples

© Barbourne Cider



Cider press

responses we used to get about real ale e.g. "There's no demand for it", "It goes off too quickly", "It's easier to slap on another keg", and yet now you'll find real ale in most pubs, pub companies have realised that the average drinker wants to be able to choose what they drink, not be told what they can have, and this has been followed by hundreds of new breweries starting up. So maybe we can do the same for real cider and give a helping hand to existing and future cider producers.

If you've never tried real cider and your local doesn't sell it, get along to a beer festival and give it a try. You'll find a whole range of flavours from sugary sweet to tongue curling dry, but when you find your preference you'll wonder why you've not tried it before.

If you'd like to have the chance to drink real cider in the future, it's time to start asking your landlord to get some in and if we're able to create the demand then maybe we'll start seeing more of it in our pubs.

Gez Quinn

The **Merchants** in Rugby is the current Warwickshire Cider Pub of the Year.

Cider of the Festival Award

Herefordshire cider maker picks up award from Rugby CAMRA

Bartestree wins cider award

Rugby & District CAMRA have presented our Cider of the Festival award to **Bartestree Cider**, which is just a few miles from Hereford. Their Eleven Girl Perry, which was made in collaboration with a local dentist surgery was a close winner at our festival.

Easily drinkable and almost green in colour, it also won the best draught sweet perry at this years' Big Apple Trials in March too, thus helping Bartestree Cider to become this years' champion perry producer.

Owner Dave Matthews started making cider commercially in Wales initially under the name Sidre Dai, but moved to Herefordshire 6 years ago. Here he gave up a fulltime job being a biology teacher to concentrate on his real love, making bespoke ciders and perries.

Dave was delighted to receive our award and made us most welcome during our visit to his cider shed. The award will join the many others that adorn its walls.

Richard Potter



Dave Matthews is presented with his award





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Key Keg - All You Need to Know

A look at this disposable beer container

Beer has been served from casks and bottles for hundreds of years. A more recent trend has been for live, unfiltered beer to be put into cans and Key Kegs.

What is a Key Keg?

Think of a flexible plastic bag (A) filled with beer that sits inside a plastic outer shell (B). To protect these there is a second outer container, a cup at the base and a grip ring at the top. Beer exits through a single spout and valve (C). Other variants of the Key Keg also exist such as the EcoKeg.

How does beer get from the Key Keg to the font on the bar?

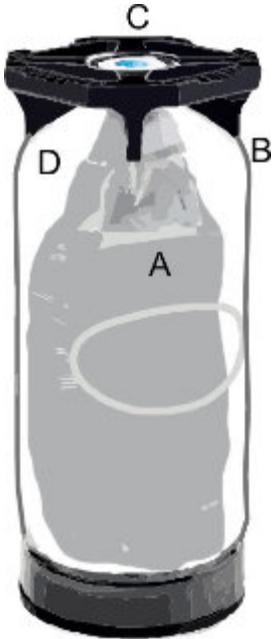
When the font is opened, gas is forced between the second outer container (D) and the plastic bag without coming into contact with beer. This squeezes the inner bag forcing beer to the font.

Does the Key Keg contain Real Ale?

If the Key Keg is filled with live (unpasteurised and unfiltered beer that contains live yeast) beer, this meets CAMRA's definition of Real Ale.

How are beers from a Key Keg different to those from a cask?

Live beer that contains enough yeast will undergo secondary fermentation. This produces carbon dioxide which will increase the carbonation (fizziness) of the beer. In a cask this can be



The inside of a Key Keg

controlled through a peg (spile) driven into the side. As the Key Keg has no such vent, carbonation levels are controlled by the brewery but tend to be higher. The lack of vent also explains why bottle conditioned beers (Real Ale in a Bottle) tend to be fizzier.

Brett Laniosh

The author is a Beer Consultant at beerconsultancy.co.uk

	Cask	Bottle	Key Keg	Can	Keg
Carbonation	Low-Med	Med-High	Med-High	Low-Med	High
Shelf Life	3-4 days	6-9 months	3-4 weeks	12 months	3-4 weeks
Real Ale?	Invariably	Can be	Can be	Can be	No

Typical characteristics of beer from different containers. These are typical characteristics to which there will be exceptions. For example many high strength beers improve in the bottle with age up to periods of many years.

Join up, join in, join the campaign



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.

*Price for paying by Direct Debit and correct at April 2019. Concessionary rates available. Please visit camra.org.uk/membership-rates

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



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