Welcome to the August/September edition of The Leicester Drinker.

Not just any Leicester Drinker but the 100th.

With more and more material being received each issue it’s becoming increasingly difficult to know what to retain and what to leave out. A happy problem to have, but as we head into our second century of The Drinker it would be good to know your thoughts, as readers, on how to proceed. Would you like more pages? Which types of article do you particularly like or dislike? To this end a short survey will appear in the next issue (no room this time…. Q.E.D.?). One thing that will be making a return is the Competition that several readers have most definitely missed!

RM

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With a circulation of 5,000 and an estimated readership of three times that number, The Drinker reaches licensees and pubgoers alike and is available free of charge in almost 200 outlets. The newsletter is published every two months by The Campaign for Real Ale, prices to advertise start from £35 plus VAT.

Contact Drinker@leicestercamra.org.uk in the first instance.

LEICESTER DRINKER ADVERTISING/COPY DEADLINES 2015

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We have to talk about craft beer.

The four-part series by Tim Webb provoked some interesting debate in recent months with a whole range of opinions as to the merits or otherwise of the articles and indeed craft beer itself. Some purists have no time for anything other than cask, seeing the new craft movement as a repeat of the late sixties “rush to keg”, others see it as a way to encourage existing keg lager drinkers to be more adventurous in the belief they’ll eventually discover cask ale. In between are those who see craft beers as an interesting development. Spanish, Portuguese and Greek beers may be pretty ropey, but how about some of the delights to be found in Belgium, Germany and the Czech and Slovak Republics? German purity laws prohibit some of the dubious ingredients that can find their way into cask ales. Some of this area’s most committed real ale licensees are enthusiastic about it and are not averse to allocating a tap or two to the new-fangled stuff as a way to offer additional choice, often to replace the bland fizz that they really don’t want to sell. It may be the thin edge of somebody’s wedge, but nobody seems to be able to agree whose.

There has been a lot of verbal feedback on the subject but only one written response, reproduced below.

We have to talk about craft beer?
- A Dinosaur’s view (Jim Reay)

I’d gladly do so if it was defined. I’ve been made aware of several distinctive definitions none of which is comprehensively coherent. Definition is arguably problematic due to the uniqueness of many breweries and their beers. This probably contributes to the situation whereby, those in the trade who consistently refer to craft beer, steadfastly avoid posing an expedient definition. Perplexity exists at the point of sale as, although most craft beers would appear to be keg beers, I have actually had real ale with the term craft beer displayed on the pump clip.

Across the pond, where I believe the terminology craft beer originated, Americans define a craft brewer as having:

- Annual production of 6 million barrels of beer or less.
- Less than 25% of the craft brewery is owned or controlled by a beverage alcohol industry member that is not itself a craft brewer.
- A brewer that has a majority of its total beverage alcohol volume in beers whose flavor derives from traditional or innovative brewing ingredients and their fermentation. Flavored malt beverages are not considered beers.

I would assume from the above definition for a craft brewer, one may assume that all beers, of whatever ilk, brewed by a craft brewer, as defined, are craft beers. I don’t think so! But at least the Yanks have had a stab at a definition.

Associated with the mass hysteria which seems to be allied with the craft beer movement are reams and reams of text, but no conclusive definition. In place of reasonable answers, for people who pose rational queries about craft beer, only insults abound such as; dinosaurs, old fashioned, out of touch, stuck in the past etc. etc., but no logical answers. The issue is constantly confused by the introduction of one irrelevant fact after another to succeed in making the situation even more confused. Just be aware that there are some, mainly larger brewers, who are still smarting from turnaround they were compelled to make due to CAMRA’s endeavours. I expect some will be rubbing their hands with glee at the prospect of reintroducing keg on mass under the guise of craft beer, aided and hiding behind the prevailing confusion.

In conclusion, I’m not going to insult or praise craft beer because, as I’ve explained, I honestly don’t know what it is. I do know what real ale is and really do suspect that what we are confronted with is more crafty the craft. O, what a tangled web we weave when first we practise to deceive!

LD99 Page 6, Brewery News

We wrongly stated that Langton Brewery celebrated their tenth anniversary in July. Jim Reay kindly pointed out that the brewery was actually established 1999 in outbuildings behind the Bell Inn, East Langton. The tenth anniversary they recently celebrated was their relocation in 2005 to a converted barn at Thorpe Langton.
CAMRA Branch is not organising anything special for Cask Ale Week but there are a number of beer festivals and associated events in the area.

Following the success of last year’s event, Everards are offering another chance to win tickets to an exclusive ‘Beer with the Boys’ night with some of Leicester Tigers and Leicester Riders top players. This year’s event takes place at 7pm on Thursday 24th September at The Old Horse, London Road and promises to be an interesting, informative and fun night with a selection of fine Everards ales and home cooked food.

Leicester legend George Chuter will be hosting the event where Everards resident beer king Mark Tetlow will guide you through the history of beer and the brewing process with some fun anecdotes on the way, followed by an opportunity to grill the players in an intimate Q&A. To make the evening complete you’ll also receive a FREE goody bag.

To enter the competition and win a place for you and a friend at this fantastic event visit http://www.everards.co.uk/win-tickets-beer-boys/

The Stamford Arms had a successful Festival in June and has another planned for Cask Ale Week.

Cask Ale Week
24th September – 4th October

CAMDEN TOWN BEER NIGHT:
TUESDAY SEPT 17TH LONDON BREWERY REP PRESENTATION + TASTERS FROM 8PM

Tuesday 11th August TASTER SAMPLES & PRIZES + Jim Beam Quiz 9 – 10 PM.
BELVOIR belvoirbrewery.co.uk
Are planning extensions for the cold store and more facilities are to be put in the brewery.

CHARNWOO D charnwoodbrewery.co.uk
Business has continued to expand with more local pubs stocking their beers. Monthly seasonals are doing well including “By George” and “Blossom”. A very successful brewery night was held recently at Loughborough’s Swan in the Rushes showcasing 5 of their beers. The brewery shop and off sales is proving very popular with Belgian bottled beers complementing the Charnwood beers and merchandise on sale.

DOW BRIDGE dowbridgebrewery.co.uk
Following a quiet winter, trade is picking up again with festival demand.

ELLISWOOD theelliswoodbrewery.co.uk
Englands Finest (3.8 ABV) initially brewed for the Rugby World Cup will be available all year: A heavy hopped bitter with hints of Peach and Melba. Contracts are being finalised to export bottled beers to an African country. 5ltr mini Kegs are now available from the brewery. Tunnel Brewery have sold their plant and at present are brewing at Elliswood.

EVERARDS everards.co.uk
Everards are now brewing a Seasonal Beer each month. Xingu made a re-appearance in June and a re-vamped version of Sly Fox returned in July. For August a new 4.5% American Style IPA called Stateside will appear. Brewed with added Rye and Fuggles and Goldings hops then late hopped with Cascade. Hopsock, a new Gold Course beer brewed by Licensees at Brunswick, proved popular where available despite its hefty 6%abv. Their tied estate currently stands at 176.

GAS DOG gasdogbrewery.co.uk

GOLDEN DUCK goldenduckbrewery.com
Celebrated the third anniversary of their first brew (LFB) in June. Two beers were available at the Market Bosworth Rail Ale festival in July. Regular outlets are Mushroom Hall Pub in Albert Village and Hinckley’s Greyhound. Bottled beer and Polypins are also available. Andy Lunn informs us that although Long Lane rent brewery equipment from Golden Duck, GD has no involvement in brewing their beer.

GREAT CENTRAL gcbrewery.co.uk

LANGTON langtonbrewery.co.uk
Supplementing regular brews Caudle, Inclined Plane, Hop On and Bowler the following seasonal brews have recently been available: Welland Fox (4.3%), Welland Warrior (4.3%) Scarecrow (4.4%) and Welland Sunrise (4.5%). The Beer Festival celebrating the decade that has elapsed since Langton Brewery relocated to Thorpe Langton from East Langton went extremely well.

LONG LANE See Golden Duck

PARISH
Is busy coping with increased demand / sales of PSB which is popular at Grants Freehouse, Melton IBC and, more recently, at the Fox & Hounds Rugby, and Birstall Golf Club. Bonce Blower was in evidence for the Green Dragon, Ryhall’s, 3rd Annual BF.

Q BREWERY qbrewery.co.uk
The Q Brewery has proved popular at beer festivals and they are looking to obtain a larger fermenting vessel. Two new brews have been added. 4Q is a moreish 4% bitter brewed with 4 different malts and triple hopped with a single hop variety; berry fruits on the nose, smooth in the mouth and a dry finish. Q IPA aka Quite Interesting Pale Ale is 5% light and straw coloured brewed with three different American hops for a crisp citrus finish. Output has proven popular at festivals and as pub guest ales in pins and nines. A 7.3% strong ale is planned for Queniborough BF and its bottle conditioned products are selling well.

TRÈS BIEN tresbienbrewery.com
Now brewing four times a week, the three original pale ales, Ponytail (3.4%), Simcoe Special (4.5%) and Citra Special (4.5%) have been supplemented by a smoky, chocolaty 5% Porter.

BAKERS DOZEN www.bakersdozenbrewing.co.uk
is a brand new 5 barrel brewery based in Ketton, Rutland. The brainchild of Dean Baker and Jill Perkins of Stamford’s Jolly Brewer Inn, it will be run as a separate business enterprise with the idea of initially providing the pub with a house brew “Electric Landlady” in deference to Kirsty Mcoll, intended as a 4.6ish percentage pale hoppy, full flavoured beer. Once established the intention is to supply the local free trade as well.

BARROWDEN exeterarmsrutland.co.uk
Celebrating 10 years of Martin’s ownership of the brewery and Exeter Arms, a new beer debuted at Rutland BF. This 4.2% dark beer, with oat and barley malts, plus Cara and black malts also included Fuggles and Crystal hops. The other beers are going well at Barrowden and a successful year is evolving nicely.

Nothing to report on this occasion from Pig Pub Brewing Co (piginmuck.com/brewery), Shardlow or Grainstore (grainstorebrewery.com)
BEER
The Queens Head at Saddington now offers 30p per pint discount for CAMRA members. The Pub has now discontinued its 1 for 10 loyalty card offer, but CAMRA discount still applies (p30). The Hind has suspended its CAMRA discount while a new tenant is found. The Kaffir (Whetstone) has changed hands for the second time in as many months and has been refurbished and renamed The Lime Tree.

BARS – PROS
The Oddby Owl is earmarked for refurbishment, but no news yet on beer range or quality. Good news at Phoenix Arts where Everards have refurbished their cellar and increased the number of hand pumps to 5. It remains a free house and will maintain a relationship with Langton brewery. Tiger will be a permanent beer with a second from Everards, a real cider for the summer and a couple of beers from the Langton list. In the last issue we had news of a micropub opening in Stoneygate and a formal planning application has been made for 22 Allandale Road (Leicester City Application 20150959). The erstwhile Shakespeare’s Head, which barely opened as Fat Buddha (sic), is currently being decorated and is to re-open as Jug ‘n Jive selling “traditional beer”. Jukebox, a new music bar co-owned by Leicester City’s Steve Walsh is set to open on Jubilee Square, though no indication as to the beer policy as yet.

BARS – CONS
Steve Jackman at The Salmon has now given notice to his landlords that he intends to leave at the end of the year. His future plans are currently fluid but as things stand New Year’s Eve will be his last day. The Sugar Loaf, Braunstone Gate, has closed again.

153 IS A MAGIC BUS!
In the spirit of the Ale Trail, a new option is available for those who prefer to travel by bus. Arriva’s 153 is perfect for those that prefer to take this option and a route map and sixteen (!) suggested pubs can be found at http://leicester.camra.org.uk/public/route-153-pub-trail/

MISCELLANY
The operators of the O Bar in Braunstone Gate are looking to re-locate; the current premises cannot accommodate the numbers of diners they get. Outside of our area but news that avid CAMRA supporter Nick Holden has secured the lease on The Geese & Fountain at Croxton Kerrial and is having an official opening on the first two days in August.

Pub News relies greatly on input from the public and the trade. CAMRA members will generally visit premises with an existing real ale commitment so information on new stockists and outlets is particularly welcome. Thanks on this occasion to Philip Tiplady, Steve Peck, Jim Reay, Gary Akiens, Bill Woolley, John Spencer & Shawn Collier.

PUB OF THE YEAR
The last issue of The Drinker featured Overall and City Pub of the Year The Kings Head, but The 2015 Country Pub of the Year award went to the consistently excellent Chandlers Arms at Shearsby. On June 10th it was our very great pleasure to present Steve and Karen Compton with the award, the seventh successive year they’ve managed to capture it. It’s difficult to add anything further to the plaudits they’ve received over the years, except to offer further congratulations. As per usual the hospitality was excellent and a “good time was had by all”.

Steve and Karen are pictured with CAMRA Branch Chairman, Keith Williams.
The Free Trade Inn
Sileby
RUGBY WORLD CUP
Beer Festival

Friday 18th to Sunday 20th SEPTEMBER

Friday...
Kicking off at 12 noon and showing the ENGLAND v FIJI opening match at 8pm

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CAMRA’s Leicester Branch first to nominate a pub in Leicester as an Asset of Community Value

The Leicester Branch of the Campaign for Real Ale (CAMRA) has nominated the Western pub at 70 Western Road in the city of Leicester as an Asset of Community Value. The first pub in the city of Leicester to be nominated, if accepted it will join more than 800 other pubs to be listed as ACVs around the country.

CAMRA in Leicester has recognised the quality of the Real Ale served in the Western by including it in the last seven editions of the Good Beer Guide, but CAMRA also campaigns for pubs to be valued as centres of community life and wants the Western to be recognised as a focal point for the community in its area.

The Western is a place where all sections of the local community meet. They may go there for a quiet pint, to share in the quiz night, to enjoy music, or to explore the world of beer and cider at its occasional festivals. The pub has adapted to modern times without losing its traditional feel so that all sections of society, be they students or long term residents, will find it welcoming.

The Western has also become a centre of culture as the upstairs area has been converted into a theatre. Upstairs at the Western’s range of drama makes the Western unique in Leicester, bringing something of great value to this area of the city.

The area around the Western is changing. A large number of units of student accommodation have been built in and around old industrial buildings and a proposal has been submitted for a new development that will tower above the pub and take over part of the site. Leicester CAMRA believes it is important that the value of the Western as a pub is marked at this time, and care taken that the proposed development does not infringe on the ambience and character of the pub.

If accepted as an Asset of Community Value its value will have been acknowledged by Leicester City Council. Also if the pub is put up for sale the local community will have six months to buy the pub and the right to make certain changes of use to the pub without planning permission, e.g. to a supermarket, will be lost.

Keith Williams, Chairman of Leicester CAMRA said, “The pub has been the heart of most communities [and] the ACV is a superb [way] to allow people to protect their local pub from the companies who just want to close or drastically change them purely for profit over acting on the opinions of those who use them.”

At present current Assets of Community Value in the city of Leicester are Western Park Golf Course, King Power Stadium and the former United Reformed Church on Evington Road.

Pubs in the county of Leicestershire that are listed as Assets of Community Value include White Lion (North Kilworth), Black Horse (Walcote), Chequers (Swinford), Elephant & Castle (Thurlaston), Packe Arms (Hoton), Storey Arms (Osgathorpe) and the Jolly Sailor (Hemington)

For further information or to become involved in pub protection and support the Pubs Officer with ACVs please contact Philip Tiplady (Pub Campaigns Co-ordinator), Keith Williams (Chairman) or Shawn Collier (Vice Chairman) via our website www.leicester.camra.org

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With 6 Ales including 4 Ever Changing Guest ales including guest Mild plus handpulled Guest Cider

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The Campaign for Real Ale also campaigns for Real Cider & Perry. This is Susan Shirley’s most recent report.

THE FESTIVAL SEASON IS HERE
TIME FOR A CIDER

The Whitsun weekend showed promise of good cider drinking for the summer.

At The Beer House in Market Harborough a tempting array of ciders was paired with a selection of dark beers, including a couple of smoked porters. The cider was neatly arranged next to the stillage, with detailed tasting notes arranged to help customers, and comfortable chairs to encourage relaxed conversation. Food was available from stalls in the courtyard, catering for meat eaters and vegetarians, and I had an excellent slice of treacle tart, which goes very well with a medium cider. My first drink was poured into a clear container with the words I am Not a Plastic Cup written on it. Good idea, and the cider tasted just as good as it does out of a glass.

First up Oliver’s Gold Rush, a lovely balance of sweetness, tannin and oak. Not cheap at £4 a pint, but in excellent condition, as were all the ciders I tried. Gasping Goose Organic was a contrast, dark and clear with lots of apple sugar. Perry from Newton Court was soft and easy drinking. There was even a hopped cider from Barbourne, which we found interesting but not something we would want to drink every week. Butford and another Oliver’s rounded off a very good Three Counties selection.

On the way back to Leicester we stopped off at Oadby for the Royal British Legion beer festival. A very interesting list of beers, with Burtonwood and Church End reinforced by some guests from further afield (I was particularly impressed to see Palmer’s best bitter, all the way from Dorset) was supported by Wyld Wood, an organic cider from Westons, and two local ciders, Appley ‘Ave Another and Disco Cox from Charnwood cider.

The Leicester Food Festival on Sunday advertised cider, but the drinks section only had beer, so we had that, and then moved on to the Western, where Leicester City fans were enjoying beer and cider at their Westfest before heading off to the last game of the season. We enjoyed Kentish Pip and Devon Jasper before heading into town.

The Pub cider festival, which started on the Thursday, had nine ciders and a perry, from most of the main cider producing areas of England. Highlights included Crimson King, a refreshingly traditional cider with plenty of tannin from Barbourne, Millwhites original Scrumpy, a welcome taste of Somerset, and some Cockeyed Mad Jack dry, all the way from Cullompton in Devon. Bottle Kicking Scrummage rounded off the list with a taste of Leicestershire.
Heading off on a drizzly, dull day we were all looking forward to better weather in these two North Yorkshire towns. First stop, though, was a trip around East Midlands Parkway to pick up two more of our party.

Gary told us of a slight problem at our first stop in Harrogate as due to a Cycling event the town centre would be closed to traffic, something that would manifest itself later. We were scheduled for 4 hours there and then move the 3.5 miles to Knaresborough, where we would spend 3 hours. Apparently you could decide to use our coach or local transport to get between the two (a recipe for disaster, I thought, having lost one of our number on the last trip).

The weather forecast promised the rain would stop by 12, when we should get to Harrogate; it didn’t, but we got caught up in a traffic jam and took another diversion around the Yorkshire Showground and Pavilions of Harrogate (a place I had been to before on a Calendar Girls reunion Afternoon Tea – don’t ask!!). By the time we reached the Coach station at 12.30 the rain had stopped. Hooray!

First pub of the day for me was THE SWAN ON THE STRAY, formerly the Black Swan, extensively refurbished in 2010 and well done it was too. Initially I was the only customer so got chatting to the barman, warning him that Leicester CAMRA were hitting town and he could expect others. My first beer was Vocation Heart & Soul with a tropical fruit nose and pleasant hoppy astringent taste. My next beer was Goose Eye Over and Stout, totally different and a good eclectic start to the day.

Just a few doors away I went into 10 DEVONSHIRE PLACE, another relatively recently refurbished pub, passing a crowd of our party heading into the Swan. Strangely enough I was then the only customer in there; was it something I said in one of my articles?

The beer here was Goose Eye Bitter, very refreshing, soft and smooth a very good beer, and, for me, quite a low gravity. Next I had Northern Monk Monacus Pale Ale another hoppy fruity beer. Another regular, then came in and as we chatted I could hear that the music on offer was just to my taste. Tempting to stay but a good start so far with both these pubs having 8 real ales to choose from. I could...
not continue, though, at two beers per pub so I
determined to slow down. I could have been sensible
and gone for the three thirds offer on at both but
fortunately there was then a walk heading back
towards town centre to work off some units.

I met up again with “our crowd” at THE HARROGATE
TAP, a pub within the railway station with twelve
handpumps (Oh dear, can I last the day?). The place
reminded me of the Sheffield Tap but there was no
Thornbridge on offer. Here I had Wild Beer Bibble
and Masham Bavaria, the former a hoppy clean
taste and the latter a very clear wheat beer, very
nice they were too.

Firming my resolution to go down to one beer per
pub three of us set out to THE COACH & HORSES, a
cosy pub with various snugs and alcoves. One beer
tap immediately appealed to my Mod background,
and a brewery unknown to me. My Generation
Session Pale Ale was very good; another hoppy ale
but where were all the malty ones?

THE BLUES CAFE BAR, another place appealing to
this old Mod, was full of Blues memorabilia. Here I
had Daleside Stout but upset a local who apparently
was on the skive from work and insisted I delete any
photo I took with him in it. As it happened, none of
my photos in there featured him!!! The beer was very
good though. MAJOR TOMS SOCIAL was a former
antiques emporium and very quirky it was too. Here I
had my best beer of the day so far Vocation Divide &
Conquer. Perfect, but time was moving on and some
of us aborted Harrogate and headed back to the
coach. There were very few on board, but we set off
to Knaresborough, leaving a lot of people to make
their own way. I was amazed that Gary’s good wife
Diane was one left behind!
Suitably fed and rehydrated from my rucksack the first pub in Knaresborough was **THE MITRE HOTEL**, where lo and behold quite a few of those left behind had caught up with us by train (no disaster after all!!). My beer here was Roosters Bed Racer, a hoppy sharp beer, cleaning the palate quite nicely. Moving on to **BLIND JACK'S** I had my second best beer of the day Bad Co. Wild Gravity, another hoppy and fresh tasting beer. There were many rooms and floors to this pub and another goodly group of Leicester CAMRA were here too, including Diane, having travelled independently and it turns out no-one got left behind after all – whew!!

Next stop was **THE CROSS KEYS**, a traditional pub offering 4 regular and 2 guest beers; here I had Hop Back World Hop Medley (Guess what? hoppy!!). **THE HALF MOON** was small in size but big in atmosphere and I had Great Yorkshire Golden, refreshing and very good too, with hints of caramel. By now there were blue skies over Knaresborough, but time was moving on and I decided to stop there and not visit the last on my schedule, the Marquis of Granby, the pub nearest to the coach.

The return trip afforded a shorter tour of East Midlands Parkway and a couple of drop offs before getting back to St.Margarets just time for a swift half at **THE SALMON**, a very good Animal Elk !!

Thanks go again to Mick, our trusty driver, even if he did take us round Ratcliffe Power Station and its slag heaps.
FunTimes

Beach Party

Beer, Cider & Music
Festival

Black Horse Aylestone
21st, 22nd, 23rd August

Camra VIP Preview Night Thurs 20th

www.blackhorse-aylestone.co.uk
Wednesday 18th June was a night to remember for locals at The Black Horse in Aylestone as they held the third ever Beer Club Live event supporting national beer campaign, There’s a Beer For That.

The ticketed beer and food matching event went down a treat with locals and regulars who attended and took them on a guided journey through the world of beer and food in the comfort of their local pub.

Throughout June Everards worked with There’s A Beer For That - backed by the BBPA - to launch the first ever Beer Club Live events in a number of Midlands pubs. The Beer Club Live events run in line with the campaign’s weekly Beer Club that runs on twitter every Wednesday between 8pm – 9pm.

Each event was themed, with the Black Horse delivering ‘Afternoon Tea With a Twist’, all the food being presented in teacups or on cake stands.

The evening was hosted by Everards beer expert Mark Tetlow who showcased the craft behind beer in an abridged version of his popular “Meet the Brewer” presentation, with the emphasis on the diverse range of beer styles and their versatility with great food. For the uninitiated there was a handy little booklet “Our Complete Guide to Beer Styles”, which overstated the case a little for a twenty page document, but very well thought out (contact www.beerforthat.com).

Representatives of Everards and Lincoln Green Brewery were in attendance and beers from both breweries were amongst those used for matching.

The starter was a really delicious prawn cocktail. The beers were Everards Sunchaser and Lincoln Green Sherwood and both worked quite well. My preference was the Sherwood, but there was a good body of support for the Sunchaser and it may have something to do with the amount of lemon I used on my prawns!

As with wine, there are times when one wants to contrast flavours and occasions where complementary tastes are required. The main course illustrated the different approaches. A series of four mini burgers (chicken, beef, lamb and mushroom) were teamed with three beers; Everards Hop Rising, Lincoln Green Hood and an American interloper, Brooklyn Lager. The latter worked across the board, especially with the mushrooms, though struggled a little when paired with the beef. Hop
Rising at 6% should have worked well with the red meats, but was a little overpowering in combination with the beef in particular and Hood took the honours. Hop Rising did work really well with the chicken and made for an interesting contrast. My favourite combination here was Hood and lamb.

The sweet course was scones with lashings of cream and jam. The beer selections here were both full-bodied and strong. Titanic Plum Porter and Chimay Bleu are two of my favourite beers, but I was a little concerned that the poor scones would be beaten into submission. In actual fact both worked really well. The Titanic brought out all aspects of the scone’s various constituents, fruit, cream, jam and pastry in turn. The Chimay, that bit stronger, homed in on the sweetness of the jam to give a taste explosion. I bet Paddington bear likes Chimay Bleu!

The event received great feedback from guests, who all left with a smile on their face, including one who commented...
A number of different stories are told about the state of the real ale market in these times. Some people notice the number of pubs that are closing and see an industry in decline. Others notice a rapid growth in the number of breweries and see a situation where there is more choice of real ales than ever.

To create a record of the real state of play, on 13th June 2015 members of the Leicester branch of the Campaign for Real Ale (CAMRA) carried out their first beer census by visiting the real ale outlets in the city centre and surveying the real ales on sale on that day. The pubs to be visited were split into six crawls which found a total of fifty pubs and bars selling real ale, one venue closed and a couple that had previously been noted as selling real ale no longer doing so.

We found a total of 187 hand pumps in use around the city, selling 111 different real ales from 65 different breweries. The largest number of real ales was available in the Last Plantagenet (11) followed by the Criterion with 9 and the Corn Exchange, High Cross and Old Horse with 8.

The most commonly seen real ale was Everards Tiger, in 13 pubs. Everards also had the third most popular (Sunchaser) and equal fourth (Original), reflecting their status as the brewery owning most pubs in the city centre. The second most commonly seen real ale was Sharp’s Doom Bar and in equal fourth was Marston’s Pedigree.

Real ales from a number of other Leicestershire and Rutland breweries were found, reflecting the growth in their number in recent times, with Belvoir, Charnwood, Grainstore, Langton and Très Bien beers in evidence.

Derbyshire, Nottinghamshire, Lincolnshire, Northamptonshire and Warwickshire breweries were also represented, suggesting a thriving local ale scene in the city centre.

Leicester CAMRA are pleased with the results and hope to repeat the exercise in future years to identify trends in the changing pub, bar and ale scene in the city.

For further information please contact
Bob Reay (Census organiser) 07768358080
bob@reayfamily.co.uk
Philip Tiplady (Pub Campaigns Co-ordinator)
07595159857 secretary@leicestercamra.org.uk

August Bank Holiday Beer Festival

30 REAL ALES
8 TRADITIONAL Ciders

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A Leicester Mercury article on this subject can be found at http://www.leicestermercury.co.uk/Real-ale-pubs-thriving-Leicester-says-Camra/story-26738273-detail/story.html
MILD REPORT 2015

This year’s Mild Trail was again well supported and thank you to all participants; breweries, venues and drinkers! I hope it was a worthwhile and enjoyable Campaign month. Mild isn’t just for May so here’s to a continued presence on the bar in pubs, clubs and at festivals. If you have any feedback (from either side of the bar) please let me know. A couple of ideas are forming for next year.

Cheers, Shawn Collier

ON THE MILD TRAIL IN MAY 2015
Leicester Branch member Robin Worth gives his view of the month

Yes folks it was that time of year again when fans of mild ale were given the task of visiting Leicester city and county pubs to sample both light and dark mild, collecting stickers towards a T-shirt and be in the hat for other prizes.

I joined in CAMRA led crawls, on my own, with my wife and friends; the first was a city crawl, finishing at the Western for a branch meeting, but the best crawl was the Northern side covering Sileby and Syston, travelling from Leicester Railway Station and by bus to Barkby’s Malt Shovel; the return bus to Syston never appeared so a ramble to the Queen Vic and Syston Social Club was necessary and we certainly earned our beer and shirt that day!

The most numerous mild on offer was Belvoir Dark Horse, very dark, malty and creamy; a bit like Shipstone’s (once a favourite of mine). In contrast Syston Social Club had Ma Pardoe’s light mild that looked and tasted like a lightly hopped bitter. Most of the Everard’s pubs had Brampton’s Dark and Nottingham; both of these were quite strong so they were treated with respect. Often mild is thought of as a fairly weak session ale, but Victorian strengths also featured with its related cousins Old Ale and Ruby; Sarah Hughes Ruby at 6% is certainly not a necking ale!

No trail is complete without some difficult to find and get to pubs including Shearsby’s Chandler’s Arms and, a new one for me, the Beer House in Market Harborough (at least reachable by public transport).

But the hardest place to find for me was the Glen Hills Social Club tucked in a maze of a housing estate.

You don’t need to be on a trail to find mild. Discover that it can be a good, tasty pint and ignore the flat cap image picked up over the years mostly from the big nationals who only want to push their often bland and fizzy keg.

So what are you waiting for? Try a pint of mild today!

MILD TRAIL RAFFLE

- Dow Bridge Mild 3 Bottle packs
  Jo White, Carl Harrison, Tom Lindop
- Thwaites Mild 4 Bottle packs
  Pete Loveday, Steve Johnson, Graeme Malen, Philip Tiplady
- Meal for 4 (Plough, Littlethorpe)
  Neil Clayton
- Meal for 2 (Malt Shovel, Barkby)
  John Jones
- £20 Voucher (The Western)
  Mike New
- Shirt and glasses (The Beerhouse)
  Robert Ford
A new real ale trail has been published in Newark to coincide with the launch of the National Civil War Centre on Appleton Gate.

In anticipation of increased visitor numbers to the town, ten real ale pubs have produced the free leaflet in conjunction with Newark-based publishers Capital Media and with the support of the National Civil War Centre and the Newark branch of the Campaign for Real Ale.

The ten pubs are members of new group Pubs in Newark Together (PINT), whose aim is to get Newark recognised as a prime destination for good pubs and good beer. Many of the pubs also feature menus boasting local produce.

Phil Ayling, partner at Just Beer Micropub and member of PINT, said: “We’re immensely excited to be part of the Newark Civil War Ale Trail, which will, quite literally, put some of the town’s most popular real ale pubs on the map.”

“The trail will enhance Newark’s growing reputation as both a town steeped in history and a discerning beer-drinker’s ‘must-do destination.”

Once the historic attraction opens in early May, a trip to Newark holds the potential for a fantastic day out. Whilst exploring the town’s vast history, visitors can discover the featured pubs, a number of which are based in some of Newark’s most historic buildings. The ale trail leaflet, which will be distributed across the East Midlands, features a detailed map of key civil war sites such as the Queen’s Sconce and Newark Castle, along with descriptions of each pub.

Stuart Graham, M.D. of Capital Media, said: “The opening of the new Civil War Centre is a wonderful opportunity to promote Newark across the UK - an important part of that being the town’s growing reputation as a real ale hub.”

“Newark’s buoyant licensed trade is already the envy of many other towns of a similar size and, as national publishers of real ale guides, we’re always doing what we can to promote the town’s vibrant pub scene as far and wide as possible.”

The ten pubs are members of new group Pubs in Newark Together (PINT), whose aim is to get Newark recognised as a prime destination for good pubs and good beer.

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3rd ANNUAL BEER FESTIVAL

Friday 28th – Monday 31st August

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Live Music Sunday & Monday Afternoon from 3PM

BBQ in The Beer Garden From 3pm on Sunday & Monday

20% Discount for Camra Members & Loyalty Card Holders on Monday 12-6pm

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www.britanniaqueniborough.co.uk or follow us on FACEBOOK
1964 Three months shy of my 18th birthday, I took my first (half) pint of Ansells bitter at my village local, ‘The Axe and Square’, Countesthorpe, served by the renowned Mr Ben Berridge.

1964-1966 ‘The Lager and Double Diamond years’, usually took place in the basement of The Hind in London Road (was it called ‘The Cauldron’?), until after 2 years I realised that I was drinking little more than a tasteless, over gassed concoction for my 1/9d a pint.

Common sense prevailed, however, when our family moved to South Wigston and I was invited to sample the delights of the Grand Hotel in Canal Street. Definitely a workers pub, it was always full of people imbuing Shipstone’s excellent Bitter and Mild and frequently ‘mixed’! I had somehow inadvertently taken to ‘real ale’ without even knowing the fact.

In 1974 I saw a brief few lines in the ‘Daily Express’ of the now legendary ‘Four men in a pub in St Albans’. The following day I Googled “CAMRA” – (hang on, no Internet then) but somehow learned that a new Branch of this ‘CAMRA group’ had been formed in Leicester and held its meetings at ‘The Joiner’s Arms’ in Sanvey Gate. There were about 20 people present including Pete Bailey, Mark Taylor and chaired by the one and only...Mike Clutten! The Joiner’s was a Banks’ house serving bitter and mild through strange looking cylindrical style electric pumps.

Soon after we published our first Local Good Beer Guide printed with dark blue ink on light blue, almost ‘parchment type’, paper, depicting a buxom bar person on the front cover! This guide, and suggestions from fellow members, introduced me to the revered delights of ‘Ruddles County’.

I often ventured out to ‘The Fox and Goose’ at Illston on the Hill run by another ‘legend of the arts’ ...Mr Jack Scott who dispensed Ruddles Bitter, County and Barley Wine (was it 11%) all on handpump.

Date Unknown, a new member joined the Branch. I recall at a ‘beer break’ with Phil Jobin and ‘Clutt’, - we all agreed...”Give the scrawny kid 3 months!”

We were slightly out as the ‘scrawny kid’ recently completed 25 years as Leicester Branch Chairman!

1984 (?) The National CAMRA AGM was held at Loughborough. Somebody (?) composed a short ‘anthem’ to mark this event that was published in “What’s Brewing” of that year and in 1995 published in the ‘National Poetry Now Book of Traditional Verse’.

IMBIBE WITH ME

Imbibe with me, ale flows ‘til eventide
My darkness deepens, when I can’t imbibe
When all else fails, real ale comforts me
Lift up your glasses and imbibe with me
© Stuart Roscoe 1995

There was no annual beer festival then, my first recollection of such being at a very muddy Abbey Park as part of the annual show. There were one or two at The Gateway, University and Colston Road before our current location for the past 15 years.

Forty plus years and many pints later I have a host of recollections, some a little misty with time that I’m sure will be corrected but mostly very happy memories. Pride when the national membership reached 5,000 and very proud indeed to have worked with such magnificent people as Julie Stanley, the ‘Scrawny Kid’ and many more!’

CAMRA at Branch level is in a much better place than 40 years ago - little to do with me but to the dedication and hard work of local members past and present. Congratulations to ‘LD 100’

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On 24th June we were at The Black Dog in Oadby for another Pub of the Month celebration.

The pub was in the doldrums for several years before Everards bought it. Originally intended as a ‘Project William’ it reopened in April 2014, following refurbishment, with Peter and Joan Carroll from Liverpool in charge. Joan had a long association with Wetherspoons on Merseyside, but Peter is new to the trade with a background in engineering. Encouragingly, the new incumbents have managed to attract significant new trade rather than just those re-locating from other pubs.

Everards Tiger and Original are resident with up to four guest beers and frequently a cider. Peter has redecorated the skittle alley and we took the opportunity to put it to good use by accepting the offer of a match against the resident team. Despite CAMRA taking the first leg we finally succumbed 2-1 to the locals. The Black Dog offers a wide variety of food and we got the opportunity to try some of it during the mid-match interval when the hosts laid on a tasty buffet. A worthy addition to our stock and well deserving the award.

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Not for the first time, all of the venues on this jaunt are linked by The Leicestershire Round Footpath, so once again it’s out in the sticks for another round of drinks. My jaunt started on a Saturday morning by catching an Arriva X3 leaving St. Margaret’s Bus Station at 10.20 and alighting at approximately 11.00 at the bus stop just before the Harborough bypass begins. Close to this bus stop is The Langton Inn, my first port of call.

Foxton was to be the first village on my itinerary; however this pub actually lies just outside the civil parish boundary of Foxton. Although some way from the small village of West Langton, this Inn is in fact situated within West Langton civil parish boundary. Part of Whitbread’s Table-Table brand of pub/restaurants attached to a Premier Inn, it is part of a relatively modern development, including a McDonalds and a Service Station, sited at the northern end of Market Harborough bypass. The one large L-shaped room is mainly dedicated to diners and the garden has paved areas furnished with picnic tables. Real Ales available were Sharp’s Doom Bar and Marston’s Pedigree.

Foxton is believed to have attained its name from the large number of foxes which inhabited the area. It was originally a hill-top settlement, thought to have been founded in Saxon times with a landscape fashioned in the ice-age. The village gradually moved down the valley side as a farming community, working on the open three field system until it was enclosed in 1770. Foxton remained virtually unchanged from Norman times until the end of the 18th century when the canal arrived, bringing improved communication and alternative job opportunities. As a consequence agriculture began to diminish as the villagers’ primary occupation and from the latter part of the 1700’s and until the middle of the 1800’s there were many abodes with stocking frames where entire families, parents and children, toiled to produce worsted stockings. This period also saw the development of orchards growing the local variety “Foxton Pride”. There was also a mushroom ketchup factory in the village at this time, and whilst apple growing and mushroom collection still required agricultural workers, these would have been more seasonal and possibly part time occupations.

I made my way back to the bus stop, crossed over the main road, then anticlockwise around the roundabout to the bottom of Gallow Hill where after a few yards the Leicestershire Round Footpath (LR) was signposted to my right across the fields. The route to Foxton was clearly defined by yellow way-marker posts (YP) but was so well trod they were, for the most-part, superfluous. The path eventually emerged into Swingbridge Street, via a track between two houses, where I turn left past Groom Lodge and The Grange which was once a well-known Leicestershire hunting box. Then, after about 100-yards, the LR turned right onto a footpath which took me to Middle Street where it turned left, then almost immediately right down Dalby’s Lane emerging on Main Street directly opposite to The Shoulder of Mutton.

I didn’t go into The Shoulder of Mutton as it doesn’t open until 5:30pm. However, I have frequented this pub before and can say it is a combination of Chinese restaurant (eat in and take away) and country pub which seems to successfully meet the needs of both diners and imbibers. It was originally a farmhouse, which opened as an inn in 1770. The pub consists of an L-shaped public bar with an adjoining snug plus a dining/function room. Pictures in the bar depict scenes of bygone Foxton whilst displayed on the wall in the snug there is some brewery...
memorabilia in the form of a large framed tin sign advertising the long gone Eady & Dulley Market Harborough Brewery. Nowadays the pub serves two regular beers, Everards Tiger and Greene King IPA. The large lawned front garden is furnished with picnic tables.

I turned left uphill along Main Street for a tad over a furlong and crossed over the humpback bridge where The Black Horse was straight ahead of me. A large imposing structure, constructed in 1821 on the site of earlier public house, it stands at the top of the village with a garden that enjoys a commanding view over Foxton and the surrounding countryside. The pub has two separate bars and a large conservatory dining area. It has two regular beers in the form of Ruddles, Best & County, plus two guest beers sourced from Matthew Clark, on this occasion Wells & Young’s Bombardier and Adnams Southwold Bitter.

From The Black Horse, I went back over the hump back bridge and left into North Lane to access the towpath, this stretch of which forms part of the LR heading now towards Foxton Locks. Building work on the locks started in 1810 and was finished four years later. Little changed until the inclined plane commenced during 1898 and was finished in 1900. While the inclined plane was in operation the locks were allowed to fall into decline to such an extent that in 1908, the then considerable sum of £1,000 was spent bringing the locks back into operation. Before long I was approaching a place known on the waterways as Foxton Junction where the Market Harborough Branch Canal joins the Leicester to Northampton section of the Grand Union. Across the water I could now see the next two licensed premises on my journey.

I crossed over the small swingbridge to The Foxton Locks Inn, which is the larger of the two pubs and essentially a food orientated establishment consisting of one large subdivided room adjoined to an extensive outside covered decked terrace overlooking the waterway and passing boats. The pub also has a function venue in an adjacent detached building known as the Old Boat House. On offer here were Sharp’s Doom Bar, Greene King Morland Old Speckled Hen, Caledonian Deuchars IPA and Theakston Old Peculier.

On leaving I turned right and veered right down the path at the side of canal bridge 61 and over the narrow footbridge, at the bottom of the stairway of
locks, to the eponymously named pub. Bridge 61 is the smaller of the two pubs situated at the bottom of the famous flight of ten locks. The two-roomed interior comprises a snug with a serving-hatch bar and a larger room with wide doors that open out onto the waterfront. Brick floors, unplastered white painted uneven brick walls and timber boarded ceiling, along with the waterside view from the windows, all enhance the rustic charm of this little pub. The garden has barbecue facilities and is an ideal spot for watching the boats pass by. Available real ales were Adnams Southwold Bitter and two locally themed beers from the nearby Langton Brewery: Inclined Plane & Bridge 61, which is rebadged Caudle Bitter.

From The Bridge 61 I turned left and over the brick-built Foxton Junction Footbridge 62, better known as Rainbow Bridge because of its unusual shape. Turning left onto the towpath I'd re-joined the LR route which fairly soon came to, and crossed, a wooden footbridge 63 leading to a footpath over the fields to Gumley. The footpath emerged opposite Hillside House on Gumley Main Street where I turned left downhill soon finding The Bell Inn to the right hand side of the road.

In Anglo-Saxon times Gumley was known as Gutmundesleah, meaning Godmund’s clearing. The village’s first recorded mention was in 749, when, at the instigation of Saint Boniface, King Aethelbald held a synod at Gumley to answer accusations that he had been oppressing churches and monasteries. The outcome was that Aethelbald released the Church from all public burdens except for the three common burdens of building/repairing bridges and fortresses and providing military service. In 772 and 779 King Offa visited Gumley for the witenagemot of the kings of Mercia. The Witenagemot was a political institution in Anglo-Saxon England which operated from before the 7th century until the 11th century. After the Norman Conquest Gumley was given to the Conqueror’s niece, known as Countess Judith. In 1821 the village’s population peaked with 281 residents engaged working the land as well as making lace and stockings. Because Gumley has predominantly been surrounded by pasture, the medieval ridge and furrow method of working the land is particularly well preserved and its fields are subject to preservation orders.

The Bluebell, which later became The Bell Inn, was built of locally made bricks in the 19th century at which time there was another pub in Gumley, known as The Hartopp Arms. Although food features large at The Bell, it is equally convivial as a pub to have a chat over a pint. Paintings and photographs depicting hunting scenes and characters bear witness to Gumley’s location in Fernie Hunt country. The short front entrance corridor leads to a small dining room to the left, whilst to the right is the L-shaped public/lounge bar with exposed stone columns and low ceiling beams. To the back is a pretty terraced cottage garden with a pond. Timothy Taylor Landlord is its regular beer and there are three changing guest beers, on this occasion Greene King IPA, Castle Rock Harvest Pale and Charles Wells Eagle. For the squeezed apple juice aficionados, Westons Old Rosie was available on hand-pump.

On leaving The Bell Inn I turning left uphill, having to walk on the road for much of the way, as a significant number of egocentric village residents seem to be under the impression that Gumley Main Street pavements are for car-parking. At the top of the hill, where the road turned to the left, I carried straight on along a track leading to the parish church, St Helen’s, which mostly dates from the 14th century, and is situated on the edge of woodland at the top of the village. Carrying straight on to the left side of the church and veering right where the footpath split into two directions, I fairly soon came to a road where I turned left then almost immediately right continuing along the LR. Once again, the route was easy to follow and clearly defined by YP. Before very long Saddington village was visible ahead in the far distance. Situated at the summit of Smeeton Hill, the highest point on this section of footpath, there is a park bench, the plaque on which reads “Mary Hodgkins 1925-2004 who loved the Leicester Round”. This section of footpath offers spectacular
panoramic views taking in such recognisable landmarks as Rockingham Castle, Billesdon Coplow, Gilmorton Windmills and the familiar contours of Charnwood Forest on the horizon. However, the local topography hereabout conceals sight of Saddington Reservoir which didn’t come into view for quite some time. This artificial lake was created in the 1790’s and is said to be the second oldest reservoir in the country. It was constructed as a catchment basin to maintain water levels to the nearby Grand Union Canal and the section as far as Kings Lock Aylestone, north of which the canal is fed by the River Soar. When the footpath eventually emerged onto Saddington Main Street I turned left and on reaching the junction with Weir Road The Queens Head was just ahead to the left hand side of the road.

In 1066 Saddington belonged to Queen Edith, wife of Edward the Confessor. At her death in 1075 her property passed to William I, who held Saddington at the time of the Doomsday Book survey in 1086 and the land remained in the monarch’s hands until at least 1200. Saddington has always been mainly an agricultural village with a few people employed in the usual village handicrafts and trades. In the 1840’s there were a few framework-knitters in Saddington, and in 1961 outbuildings and stables near Saddington Hall housed a hosiery manufactory.

The Queens Head give a discount of 30p per pint of Real Ale, for card carry CAMRA members. To the front of this pub there is a traditional public bar and adjoining snug, both with convincing faux ceiling timbers to enhance the rural ambience. Offering spectacular views across the valley containing Saddington Reservoir, the large restaurant is set over three floor levels paved with black flags. Amongst half a dozen village craft and tradesmen listed in 1846 was a publican at The Queens Head and a shopkeeper. The village shop has been gone for some time but in October 2013 this pub opened its own shop in a converted outbuilding with ex-England cricketer Chris Broad doing the official opening. The shop, which was a joint enterprise between the pub’s tenants and Everards Brewery, sells a range of foodstuffs, including produce made in the pub’s kitchen. To the rear are a large car park, a small patio area and a large lawn with plentiful picnic tables and children’s play equipment. Available real ales were Everards Tiger, Courage Best Bitter and Burton Bridge Stairway to Heaven.

Turning right from The Queens Head and then left along Weir Road I walked by the Centrebus 44 bus stop adjacent to Bryars Close, as the bus wasn’t due. I headed towards Fleckney forking right along Kibworth Road, then forking left into Fleckney Road. On reaching the first bus stop in Fleckney, adjacent to The Meer, I caught an Arriva 49B to start my journey home. Spectacular views, interesting sights and an invigorating ramble along the Leicestershire Round linking six pubs which, on the day, offered no less than seventeen different real ales.

Cheers,

Jim Reay
FESTIVAL DIARY

FRI 1 – SUN 9 AUG  QUEEN'S HEAD, SADDINGTON – BEERS & CIDERS

TUE 11 – SAT 15 AUG  CAMRA GREAT BRITISH BEER FESTIVAL – LONDON OLYMPIA

FRI 21 – SUN 23 AUG  BEACH PARTY – BLACK HORSE, AYLESTONE. 20 BEERS, 10 CIDERS. MUSIC, FOOD, ETC. CAMRA PREVIEW NIGHT THUR 20 (SEE AD P15). WWW.BLACKHORSE-AYLESTONE.CO.UK

THU 28 – MON 31 AUG  WHITE HART, QUORN – 30 REAL ALES, 8 CIDERS (SEE AD P18)

FRI 28 – MON 31 AUG  BAKERFEST – BAKERS ARMS, BLABY (SEE AD P17)

FRI 28 – MON 31 AUG  CIDER FESTIVAL - ROSE & CROWN, THURNBY. 6 HAND PULL CIDERS PLUS A RANGE OF BOTTLED OPTIONS (SEE AD P10)

FRI 28 – MON 31 AUG  ROYAL OAK, LONG WHATTON – 40 BEERS. CIDERS & PERRIES, FOOD, MUSIC, ETC (THEROYALOAKLONGWHATTON.CO.UK)

FRI 28 – MON 31 AUG  BRITANNIA, QUENIBOROUGH – 30 REAL ALES, MUSIC, BBQ, 20% CAMRA & LOYALTY CARD DISCOUNTS (SEE AD P20)

THU 3 – SAT 5 SEPT  WREAKE VALLEY ROTARY, SYSTON BEER FESTIVAL – AT LEAST 50 BEERS (SEE AD P13)

FRI 11 – SAT 12 SEPT  WESTERN PARK CHARITY – 20 CRAFT BEERS & REAL ALES, CIDERS. FOOD WESTERNPARKBEERFESTIVAL.ORG

FRI 18 – SUN 20 SEPT  WORLD CUP RUGBY BEER FESTIVAL – FREE TRADE INN, SILEBY. BEER, CIDER, FOOD & ENTERTAINMENT. (SEE AD P8)

THU 1 – SUN 4 OCT  STAMFORD ARMS, GROBY

20 CASK ALES 10 REAL CIDERS SAUSAGE & CABBAGE THURSDAY FOR CAMRA MEMBERS (SEE AD P3) WWW.STAMFORDARMS.CO.UK

THU 1 – SUN 4 OCT  THE BRUNSWICK, DERBY – 50 REAL ALES & 20 CIDERS/PERRIES, BBQ, MUSIC (SEE AD P22)

ALSO – SWAN & RUSHES – 3 FORTHCOMING FESTIVALS – SEE AD ON PAGE 29 (OPPOSITE)

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Leicester CAMRA Branch Diary 2015

AUGUST
SAT 1ST
Trip to the Cotswolds
(Contact Gary for details)

WED 5TH
Branch Meeting –
Oadby Royal British Legion
7.30pm

FRI 7TH
New Members – Meet the
Brewer, The Globe 19.30hrs
(Contact Shawn Collier)

WED 26TH
Pub of The Month – Beerhouse
(Market Harborough)

SEPTEMBER
WED 2ND
Branch Meeting - Venue S.T.C.
(see website) 19.30hrs

SAT 12TH
Trip To Colchester (Contact Gary
Akiens)

WED 23RD
Beer Festival Meeting – King
Richard III 19.30hrs

WED 30TH
Committee Meeting – The Ale
Wagon 20.00hrs

OCTOBER
WED 7TH
Branch Meeting – Old Plough
(Birstall) (tbc) 19.30hrs

WED 28TH
Annual General Meeting –
Regent Club, Regent Road
19.30hrs

NOVEMBER
WED 4TH
Branch Meeting – Criterion (tbc)
19.30hrs

SAT 7TH
Trip To York
(Contact Gary Akiens)

NOTES
Branch Contact:  K Williams: 07989 272717   keithedmundwilliams@yahoo.co.uk
or:  chairman@leicestercamra.org.uk  86 Bonchurch Street, Leicester LE3 5EE
For Saturday and Sunday trips:  Gary Akiens: 07815 825039
or e-mail:  socials@leicestercamra.org.uk
For a fully up to date Branch Diary, please visit www.leicestercamra.org.uk and click on the Diary page.

Gazputin
(your genial host)
welcomes you
to our traditional
Ale House for
the following : -

Thursday each week 9pm

<table>
<thead>
<tr>
<th>Date</th>
<th>Event</th>
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<tbody>
<tr>
<td>Friday 14th August weekend</td>
<td>Quiz night</td>
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<tr>
<td>Friday 28th August weekend</td>
<td>Cool Cider &amp; Cheese Festival</td>
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<tr>
<td>Friday 18th September</td>
<td>Oktoberfest beers from Munich</td>
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<tr>
<td>From Friday 24th September</td>
<td>Cask Ale Weekend ***</td>
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<tr>
<td>From Friday 4th October</td>
<td>Beer Festival with an extra Ten ***</td>
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*** New stillages and cooling system will enable more variety, higher quality

The Leicester Drinker       www.leicestercamra.org.uk
# CAMRA discounts available locally

(New additions in bold)

All locations are in Leicester unless indicated in brackets. Information given in good faith and liable to change. Some discounts may be modified or restricted where special promotions are on offer.

<table>
<thead>
<tr>
<th>Location</th>
<th>Discounts/Privileges</th>
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<tbody>
<tr>
<td>Black Horse, Aylestone</td>
<td>CAMRA discounts/privileges for specific events</td>
</tr>
<tr>
<td>Bull's Head (Blaby)</td>
<td>20p/pint</td>
</tr>
<tr>
<td>The Castle Hotel (Kirby Muxloe)</td>
<td>10% discount on Cask Ales</td>
</tr>
<tr>
<td>Crown (Anstey)</td>
<td>10% off Cask Ales</td>
</tr>
<tr>
<td>Dog &amp; Gun (Keyham)</td>
<td>30p/pint on real ales</td>
</tr>
<tr>
<td>Exchange, Rutland Street</td>
<td>10% off Cask Ales, Ciders &amp; selected items</td>
</tr>
<tr>
<td>The Friary, Hotel Street</td>
<td>10% off real ales</td>
</tr>
<tr>
<td>Glenhills Sports &amp; Social (Glen Parva)</td>
<td>Temporary Visitor Membership for 50p with CAMRA card</td>
</tr>
<tr>
<td>Globe, 43 Silver Street</td>
<td>30p/pint</td>
</tr>
<tr>
<td>Golden Shield (Fleckney)</td>
<td>20p off Real Ales</td>
</tr>
<tr>
<td>Hind, London Road</td>
<td>10% off Cask Ales</td>
</tr>
<tr>
<td>Malt Shovel (Barkby)</td>
<td>20/pint on Real Ales &amp; Trad Cider</td>
</tr>
<tr>
<td>Marquis Wellington, London Road</td>
<td>10%</td>
</tr>
<tr>
<td>Narborough Arms (Narborough)</td>
<td>10% off Cask Ales &amp; Ciders</td>
</tr>
<tr>
<td>Old Horse, 198 London Road</td>
<td>10%</td>
</tr>
<tr>
<td>Parcel Yard</td>
<td>CAMRA card gives same discounts as a Steamin Billy Card.</td>
</tr>
<tr>
<td>Plough (Littlethorpe)</td>
<td>10%</td>
</tr>
<tr>
<td>Queen of Bradgate, High Street</td>
<td>50p off Cask Ales on Mondays</td>
</tr>
<tr>
<td>Queens Head (Saddington)</td>
<td>10% discount on Cask Ales</td>
</tr>
<tr>
<td>Queen Victoria (Syston)</td>
<td>20p off Guest Ales</td>
</tr>
<tr>
<td>Red Lion (Gilmorton)</td>
<td>30p/pint</td>
</tr>
<tr>
<td>Red Lion Inn (Rothley)</td>
<td>20p/pint &amp; 10p/half</td>
</tr>
<tr>
<td>Rose &amp; Crown (Houghton on the Hill)</td>
<td>20p/pint</td>
</tr>
<tr>
<td>Royal Standard</td>
<td>10% off Cask Ales</td>
</tr>
<tr>
<td>Rutland &amp; Derby, Millstone Lane</td>
<td>10% off Cask Ales</td>
</tr>
<tr>
<td>Sir Robert Peel, Jarrom Street</td>
<td>10p/pint off Guest Ales</td>
</tr>
<tr>
<td>Slug &amp; Lettuce, Market Street</td>
<td>10%</td>
</tr>
<tr>
<td>Stamford Arms, Groby</td>
<td>10% off Cask Ales</td>
</tr>
<tr>
<td>Syston Social Club (Syston)</td>
<td>Temporary Visitor Membership with CAMRA card</td>
</tr>
<tr>
<td>Western</td>
<td>CAMRA card gives same discounts as a Steamin Billy Card.</td>
</tr>
<tr>
<td>Winstanley (Braunstone Town)</td>
<td>20/pint off guest ales</td>
</tr>
<tr>
<td>W - Corn Exchange, Market Square</td>
<td>standard 50p vouchers accepted and 20% off food</td>
</tr>
<tr>
<td>W - Highcross, High Street</td>
<td>standard 50p vouchers accepted and 20% off food</td>
</tr>
<tr>
<td>W - Lord Keeper of the Great Seal (Oadby)</td>
<td>standard 50p vouchers accepted only</td>
</tr>
<tr>
<td>W - Last Plantagenet, Granby Street</td>
<td>standard 50p vouchers accepted and 20% off food</td>
</tr>
<tr>
<td>W - Sugar Loaf (Market Harborough)</td>
<td>standard 50p vouchers accepted and 20% off food</td>
</tr>
<tr>
<td>W - White House (Scraptoft)</td>
<td>standard 50p vouchers accepted only</td>
</tr>
<tr>
<td>W - William Wygston (Wigston)</td>
<td>standard 50p vouchers accepted only</td>
</tr>
<tr>
<td>The Yews (Great Glen)</td>
<td>10% discount on Cask Ales</td>
</tr>
</tbody>
</table>

W/ prefix denotes Wetherspoon outlets accepting CAMRA vouchers. One voucher per visit rule generally enforced.

**Non-CAMRA loyalty card schemes available to all customers:**

- **Black Horse, Aylestone**: “Cheaper by the dozen” - £5 voucher on collecting 12 stamps.
- **Chandlers Arms (Shearsby)**: 1 for 10 loyalty card
- **Exchange, Rutland Street**: £2.50 card gives a range of 10% discounts
- **The Friary, Hotel Street**: “Love Cask Ale” - every 7th pint free
- **Queen of Bradgate, High Street**: 1 for 10 loyalty card
- **Sir Robert Peel, Jarrom Street**: 50p card, Visit www.sirrobertpeelleicester.co.uk for details
- **The Steamin’ Billy Card**: £2 card gives various discounts. Details at www.steamin-billy.co.uk

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**August - September 2015**

The Newsletter of Leicester CAMRA Branch
Join CAMRA Today

Complete the Direct Debit form and you will receive 15 months membership for the price of 12 and a fantastic discount on your membership subscription.

Alternatively you can send a cheque payable to CAMRA Ltd with your completed form, visit www.camra.org.uk/joinus or call 01727 867201. All forms should be addressed to the: Membership Department, CAMRA, 230 Hatfield Road, St Albans, AL1 4LW.

Your Details
Title ___________________ Surname ___________________
Forename(s) __________________________
Date of Birth (dd/mm/yyyy) ___________________
Address __________________________________________
________________________________________ Postcode ____________
Email address _______________________________ Tel No(s) ____________________________

Partner’s Details (if Joint Membership)
Title ___________________ Surname ___________________
Forename(s) __________________________
Date of Birth (dd/mm/yyyy) ___________________
Email address (if different from main member) ___________________ 

Direct Debit Non DD
Single Membership £24 ☐ £26 ☐ (UK & EU)
Joint Membership £29.50 ☐ £31.50 ☐ (Partner at the same address)
For Young Member and other concessionary rates please visit www.camra.org.uk or call 01727 867201.

I wish to join the Campaign for Real Ale, and agree to abide by the Memorandum and Articles of Association

I enclose a cheque for ________________
Signed ________________ Date ________________
Applications will be processed within 21 days

06/15

Campaigning for Pub Goers & Beer Drinkers
Enjoying Real Ale & Pubs

Join CAMRA today – www.camra.org.uk/joinus

Instructions to your Bank or Building Society to pay by Direct Debit

Please fill in the whole form using a ball point pen and send to:
Campaign for Real Ale Ltd, 230 Hatfield Road, St Albans, Herts AL1 4LW
Name and full postal address of your Bank or Building Society
Service User Number

Instructions to your Bank or Building Society
Please pay Campaign for Real Ale Limited Direct Debits from the account detailed on this instruction subject to the safeguards assured by the Direct Debit Guarantee. I understand that this instruction may remain with Campaign for Real Ale Limited and, if so will be passed electronically to my Bank/Building Society.

Signature(s) ____________________ Date ________________

This Guarantee should be detached and retained by the payer.

The Direct Debit Guarantee

This Guarantee is offered by all banks and building societies that accept instructions to pay by Direct Debit.

If there are any changes to the amount, date or frequency of your Direct Debit, The Campaign for Real Ale Ltd will notify you 10 working days in advance of your account being debited or as otherwise agreed.

If you request The Campaign for Real Ale Ltd to collect a payment, confirmation of the amount and date will be given to you at the time of the request.

If an error is made in the payment of your Direct Debit by The Campaign for Real Ale Ltd or your bank or building society, you are entitled to a full and immediate refund of the amount paid from your bank or building society.

- If you receive a refund you are not entitled to, you must pay it back when The Campaign for Real Ale Ltd asks you to.

You can cancel a Direct Debit at any time by simply contacting your bank or building society. Written confirmation may be required. Please also notify us.

Banks and Building Societies may not accept Direct Debit instructions for some types of account.

31 The Leicester Drinker www.leicestercamra.org.uk
Brewed with 100% British ingredients