Spring 2026

FREE

Pint Taken

Award Winning Worcestershire County CAMRA Magazine

In this issue

- Pub and Brewery News
- Social Trips and Events For All
- Hagley to Droitwich Railway Trail
- Local Cider News

...and lots more

pinttaken.org.uk

CAMRA

St Richard's canal festival 2026

Droitwich Spa

Real Ale & Cider Bar opens 5pm Friday
Live Entertainment

Children's Activities • Canal Boat Rides
Arts & Crafts • Food stalls
Model Boats • Dog Show (Monday)
The 'Great Droitwich Duck Race' (Monday)

FRIDAY 1st MAY
Entertainment from 6.30pm
SATURDAY 2nd MAY - SUNDAY 3rd MAY
Activities from 10am
Entertainment until 11pm
MONDAY 4th MAY
Activities from 10am
Entertainment until 5pm

Editor's Introduction

The early months of the year are traditionally the most depressing, whether this is because of the post-Christmas slump, the shorter days or just the damp and cold. This year you can also throw in the cost of living, global conflict and a general mistrust in the people that are running our country.

It's important therefore to make sure that we look after each other, especially if it all seems to be getting too much. In our last edition we featured an article on how the pub has a part to play in conquering loneliness, which prompted an organisation called Men United to get in touch to outline what they are doing to support men that find themselves at a low point, see page 18.

It's also a worrying time for pubs and their licensees, wondering whether they'll be able to pay next month's bills. The government has recently announced a plan to help pubs over the next couple of years, but it's yet to be seen if this will be enough, so in the meantime we need to do our bit to support our pubs as much as we are able, to try to get them through these difficult times.

But it's not all bad news for pubs, in the last six months we've seen chinks of light in some parts of Worcestershire with pubs opening up or reopening again in places like Clent, Bewdley and Malvern (see Pub and Brewery News on page 4). We can but hope that this upswing catches on and there will be a few more successes to celebrate.

One key issue that tends to impact the majority of pubs in a county like Worcestershire is public transport and how to reach pubs that are off the main track. The Worcestershire On Demand service that is being spread across the county is a resource that can help address the issue.

If you live in an area covered by this service you can order up a bus using the WOD app to take you shopping or to a pub that would normally only be accessible by car. The service has a few issues, but it's a facility we need to persevere with, so why not give it a try? It now covers several areas within Worcestershire, just go to the Worcestershire County Council website or Google search Worcestershire on Demand for more details.

Spring always sees an upturn in the number of beer festivals available and this year is no exception, see page 29 for details of a few local festivals coming up.

If you'd like to comment on anything within this magazine, or any other beer or CAMRA related issues, please get in touch **editor@pinttaken.org.uk** Please include your name, even if you don't want it included as we can't publish anonymous comment.

Gez Quinn **editor@pinttaken.org.uk**

The copy deadline for the Summer edition of *Pint Taken* is 26th April.

Cover photo: Old Royal Library, Great Malvern by Neil Berry.

Pint Taken is published by the Redditch & Bromsgrove, Wyre Forest and Worcester branches of CAMRA.

10,000 copies of *Pint Taken* are distributed across the county of Worcestershire and beyond.

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Pint Taken is designed and printed by Catshill Design **design.catshill.com**

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Pub and Brewery News

In the last edition of *Pint Taken*, the recently refurbished **Royal Oak** in Catshill was highlighted as serving cask ales. Sadly, this only lasted a couple of weeks and a "lack of demand" was given as the reason for it being taken off; the lack of cask ale was also pointed out by one of our readers. It was suggested to the owners that, as the beers were only visible from the bar and not the more popular lounge/restaurant, this could explain why visitors weren't drinking it.

Despite this "lack of demand", cask ale can still be found at the nearby **Crown** and **Plough & Harrow** in Catshill and a trip to neighbouring villages will find the **Gate**, **Nailers Arms** and the **New Inn** in Bournheath, the **Swan** in Fairfield and the **Wildmoor Oak** in Wildmoor, all of whom serve at least two cask beers and are recommended for thirsty locals.

On Severn Side South in Bewdley, a cocktail bar has been transformed into a vibrant community bar and pub. **Orilla**, next door to The Courtyard Restaurant, and owned by the same business, now has three cask beers. Bar manager Ian Mercer says he looks for beers locally and around the region that are not found in other pubs in the town so that visitors can find something a little different. There are also plans to add another two handpulls with one serving a dark beer. On the taps there is always at least one from the local Nothing Bound Brewery at Heightington. The beers are served in excellent condition from the underground vaulted cellar, making this a destination pub for beer fans.

The Malvern Tavern in Malvern Link has been revamped and on the recent CAMRA branch outing we were delighted with the fantastic range of beers on the bar which included five dark beers.

The local Worcester CAMRA branch was also privileged to be invited to the pre-opening night at Great Malvern's latest pub, the **Old Royal Library** which gives a hint to its former life, although more recently it was a bank. As you can see from our

front cover, it's a most impressive building and the grandeur is not lost inside especially when one spies the range of beers from Black Country Ales, who own the pub, and the independent breweries beers and ciders on the bar. Great Malvern and Malvern Link are becoming serious competition to Worcester for wonderful pubs and the range of beers.

The **Talbot** in Knightwick will be holding the All Saints Beer Festival on 10th, 11th and 12th April featuring local and hard to find beers.

Since reopening, the **Millers Arms** in Pershore is going from strength to strength and boasts four hand pulled beers from the Wadworth portfolio.

The **Open Ditch** in Sinton Green has been listed as a vacant pub for auction which was scheduled to have taken place on 5th February.

The **Red Lion** in Evesham has been owned and run by Tom Doggett for the past 3½ years. He is fanatical about cask beer and the pub is now a must-visit destination. I had the pleasure of a few

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ALL HOP
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NEW LOOK,
SAME BEAUTIFUL BEERS.
THE HOP SHED
TROPICAL SUNSHINE IN A GLASS CARRIED BY HOPPY WAVES
CRAFTED WITH 100% BRITISH HOPS
JAVA PALE
PALE ALE | ALC 4% VOL |

Pub and Brewery News

hours there in front of the log fire chatting with Tom. The full range of beers was on offer at my visit from the likes of Moreton Mild to Bewdley's Sunshine, Goff's Porter to Uley's Pigor Mortis. It will be seen that Tom will look to support local breweries but he is sometimes tempted to get a more distant representative in. A case in point, and illustrating Tom's dedication to cask beer, was his decision to purchase two casks of Liberation IPA from the brewery in Jersey before brewing ceases there and is transferred to the mainland. Along with the excellent beers the pub has become a centre for numerous community activities including supporting the local food bank, music events, quiz nights and club meetings. The latter has been helped by the purchase of the adjacent premises which offers members a quiet room. The pub's location in the

Market Place is only a few yards from the town's central bus stop and ½ mile from the railway station on the busy Paddington to Worcester line.

The **Fountain** in Clent reopened at the beginning of December. Unfortunately it had closed in March 2025 following the sad, untimely death of its landlady Jackie Macey. It has had a refurbishment and is now open, mainly as a restaurant but with plans to create a separate bar as well.

The **Oddfellows Arms** in Astwood Bank (the Oddies to its friends) has been closed for a couple of months following a succession of tenants. However, it was reported in the local press that a local businessman has been trying to talk to Greene King, the owner, to discuss the possibility of setting it up as a non-profit community pub to benefit the local area, but hasn't had a reply. Since the paper got involved, Greene King have been in touch and said that they are willing to discuss any proposals.

The community owned historic **Queen Elizabeth** pub in the gorgeous village of Elmley Castle, situated alongside the National Trust's Bredon Hill, offers a fine range of cask beers, complete with tasting notes, with the emphasis on local breweries. Being a community pub there is plenty of emphasis on local events and a wall rack displays some of the suggested walks, not all have to be 'up the Hill'. Above the piano is a large photograph of a Great Western locomotive from the 1950s and 1960s and named Elmley Castle.

To submit pub news go to
pinttaken.org.uk/send-news

Bewdley Brewery has been winning awards again. At the West Midlands and West Central Area Champion Beer of Britain Awards, William Mucklow's Dark Mild won Gold in the Brown and Red Ales, Old Ales and Strong Milds category. Last year they brewed over 470,000 pints of beer!

At the end of October 2025, the brewery opened its new shop at the front of the building and is open Monday to Friday 10 – 4 and Saturday 10-5. It is more prominent from the street and has already attracted an increase in customers. As well as stocking the full range of Bewdley's own bottle and canned beers, the shop also offers a selection of continental beers, local ciders and perries and the gin, rum and vodka all of which are made from the Bewdley Beer.

Late 2025 saw a change in some of the staff in the brewery tap room, which will now be managed by Holly, who was until recently at the **Cardinals Hat** in Worcester. All the street food vendors have been booked for the summer and Street Food Saturdays will return on 4th April.

The brewery is sponsoring an exhibition called "Raise A Glass" which explores the evolution of

L: Mucklow's Mild award - CBOB Co-ordinatior Rob Budworth, Christine & Dave Carr, Tim Wilkins ; R: The Brewery Shop Photo Colin Hill

drinking glasses through history. The exhibition is at the Stourbridge Glass Museum in Wordsley and runs from 29th January to 26th June 2026.

Fantastic news from **Hop Shed Brewery** is that the delicious Hoptical Illusion won Category Champion in the SIBA regional awards so will be going to the national finals in March! This has inspired the brewery to try and create a White Stout, a pale ale that tastes like a stout. This is proving much trickier to achieve and Sarah Saleh, owner of the brewery, tells me they are on test brew number two already and it still needs some tweaking!

February's seasonal beer is TA-RA A BIT, a 3.4% dark mild. They brewed a mild in 2023 and found it difficult to get pubs to give it a go, but are determined that this fabulous beer style becomes more popular so are trying again! Dark beers like stouts and porters are back in fashion so here's a beer perfect for those who have to drive to the pub. If it's still on the bar in March give it a go.

This year the brewery is undertaking a series of pub collaborations where they design a beer with one of the local pubs. An invitation to choose a beer style and strength goes to the pub followed by a meeting with Rob, the brewer, to design a recipe. A brew day is then fixed where the pub's chosen representatives will head to the brewery and help with the brew! The chosen name for the beer will be one which gives a nod to the name of the pub that is collaborating. For instance, the **Swan Inn** at Newland's beer, a 4.2% IPA will be available in March and is called Ugly Duckling. A second beer will be available mid-April and will be a 5% IPA to celebrate the **Cocky Anchor**'s 5th anniversary (the original Cocky Anchor was opened in Romsey in 2021).

The brewery is also spreading the word about the greatness of British hops to Australia as they have a connection with a brewer there and are helping them design a recipe using 100% British hops, as this is what we do best! The brewery here will then brew the recipe at the same time as the one in Australia and this beer will be available at the end of April.

The **Friday Beer Company** should hopefully be brewing by the time this edition of *Pint Taken* hits the pubs at the recently revamped **Malvern Tavern** between Malvern Link and Great Malvern.

It's five years since **Copper Beech Brewing**, who are now based in Worcester, started brewing and they will be creating five collaboration beers to celebrate the occasion.

Grinnbull Brewing situated just to the north of Worcester often have their beers, possibly including their 7% dark ale, on sale at the **Oil Basin** and the **Dragon**, both enthusiast real ale pubs in the city.

Night Owl Brewery's tap room at Crumpton Oaks west of the Malvern Hills will be open Wednesdays over the summer from April with hot food in addition to cobs, Thursday to Saturday. Music and in-house venison burgers will be available every first Saturday of the month. And all this accompanied by the brewery's pale ale, bitter and stout in the most beautiful countryside. 'First Bus' 417 runs from Worcester to Ledbury, Monday to Saturday and has a stop less than half a mile from the brewery. How marvellous! The bitter and stout will feature at Wythall Beer Festival, March 13th and 14th.

Brewery news is compiled by Neil Berry

To submit brewery news go to **pinttaken.org.uk/send-news**

Pub Garden Award

Wyre Forest CAMRA members visited pub gardens over the summer seeking ones that delighted them with their colour, variety and comfort for relaxing in the sunshine with a delicious pint.

The shortlisted contenders were:

- Chester Tavern, Kidderminster
- Hollybush, Stourport
- The Dog at Dunley
- New Inn, Shrawley

The winner of Wyre Forest CAMRA Pub Garden of the Year 2025 is the **New Inn** at Shrawley. Judges noted that it's very well maintained with many colourful flowers and shrubs, interesting features on different levels and is mobility accessible. There are shelters from the sun or showers, and plenty of seating. The bench tables even have clasps to keep furry friends close by. Open areas allow kids to play, leaving their adults to enjoy the excellent quality cask beers and home-cooked meals. Overall, it's a lovely garden and pub that's well worth a visit.

Receiving the presentation from Rob Budworth, Chair of Wyre Forest CAMRA, were staff member Abi Trueman and chef Colin Brookes.

Congratulations to all the shortlisted pubs. They are all welcoming and friendly, with interesting gardens and fine cask beers. Well worth visiting over the warm days of spring and summer. Find them on CAMRA Pubs and plan your visits!

Nick Yarwood

Close, But No Cigar

Whilst preparing the Winter edition of *Pint Taken,* I received an email that almost had me shouting "Hold the Front Page" and "Drop the Dead Donkey" and other similar exhortations from the newspaper publishing industry.

The email came from a television production company asking whether they could feature *Pint Taken* in the Guest Publication spot of the popular satirical TV show "Have I Got News for You". Although I had initial worries about whether our publication might face some ridicule, we agreed that on balance it would be a good thing and so we said yes and provided copies of the magazine and agreed copyright issues etc, and sat back to see what might happen.

A week or two later another email arrived saying Pint Taken would be featured when the programme was recorded that week, but it still had to make the final edit.

Friday came along and we were waiting for 9pm to see if we would be on - but no, an email just before going on air said we hadn't made the edit as there was too much ribbing of Trump to fit in.

So, I had to put away the front page banners saying "as seen on TV" and wonder about what might have been if it hadn't been for Donald Trump! Who knows, we might yet feature in an extended version that appears on Dave sometime in the future, but now all we can do is dream about what could have been.

Gez Quinn

Gareth & Hayley offer a warm welcome at

The HOP POLE

A Good Selection of Traditional Ales and Ciders.
Regular Offerings from Bathams, Wye Valley, two ever changing guests, Two Craft Ales, Old Rosie and Robinsons Flagon Cider

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qe@queenelizabethinn.co.uk - www.queenelizabethinn.co.uk

Opening Times

MONDAY 18.00 – 21.00
No food available

TUESDAY - FRIDAY 09.30 – 23.00
Breakfast 9.30 – 11.30 Lunch 12.00 – 14.00
Dinner 17.30 – 20.30

SATURDAY 9.30 – 23.00
Breakfast 09.30 – 11.30 Lunch 12.00 – 15.00
Dinner 17.30 – 20.30

SUNDAY 9.30 – 20.00
Breakfast 9.30 – 11.30 Lunch 12.00 – 16.00

Our CAFÉ is also open from 09.30 to 17.00 from Tuesday to Sunday, serving a wide selection of Teas, Coffees, Scones, and Cakes

Elizabeth

GOOD FOOD GUIDE 2024/25

GOOD BEER GUIDE ★2024★ WE'RE IN IT

Tripadvisor Travellers' Choice Awards 2024

VISIT WORCESTERSHIRE Tourism Awards 2022/23 Winner

Cider Comes to Studley

John and Victoria Caney opened their new Cidery in October 2025. **Caney's Cider House** is a pub dedicated to selling cider. There are very few places like this left in the country, off the top of my head I can only think of the **Monkey House** in Defford in Worcestershire, the **Cider House** in Quatt near Bridgnorth and the **Olde Cider Bar** in Newton Abbot, so it's got to be worth a visit.

It's based in what was the old Weatheroak brewery in Unit 7 of the Victoria Works trading estate in Studley, just over the road from Aldi and tucked behind the Barley Mow.

Cider and perry from across the Caney's range can be found at the taphouse, plus the odd guest cider to maintain a good mix. On the bar you'll find a selection of ciders available on handpull plus others direct from boxes and bottles to take away if you wish. They sell freshly made rolls every weekend and will be selling Cuban cigars in the coming months and organising pairing evenings with cider talks.

You'll find yourself sitting amongst the tanks and bourbon casks filled with the previous year's cider, gently fermenting and/or maturing before they're ready to drink. In total, Caney's makes up to 10,000 litres of cider and perry each year which is sold around various outlets, pubs and festivals.

Caney's source their apples and pears from orchards across Worcestershire including Pershore, Malvern and Fladbury and it's the blend of the different types of fruit that make their cider and perry distinctive.

One of the ciders that they produce, Beetle Orchard, is made using apples from the Vale Orchard in Worcestershire which is home to the Noble Chafer Beetle, a rare metallic-green beetle only found in the oldest traditional orchards.

They also produce "The Officer" which is aged in Bourbon casks and is named after Victoria's father who was a Chief Petty Officer in the Royal Navy and helped set up the business.

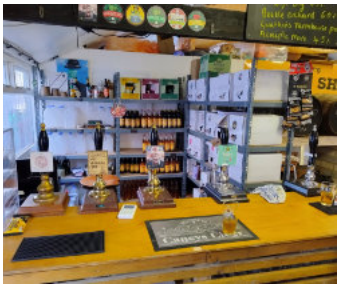
John (pictured above) and Vicky started making cider in 2010 but didn't start selling it until 2016 when their first batch sold out in weeks.

They have since been growing the business, gradually increasing the amount of cider they make. In 2017 they opened their Bottle Shop on Studley High Street but this closed when the landlord sold up.

The increase in business led to the purchase of new equipment in 2018 which also helped to improve quality. Since then they have been flat out making cider and selling it around pubs and festivals until, in 2024, they took the plunge and expanded into the new Cidery which has now also been opened to the public.

The Cidery is open Thursday 12 - 6pm, Friday and Saturday 12 - 8pm and some Sundays with extended opening hours, throughout the summer, that will be announced.

Gez Quinn



L to R: Caney's Cidery bar, bourbon casks, cider fermenting

Lunchtime Socials Update

In the Winter edition of *Pint Taken* a new initiative for lunch time social events was advertised. The first of these took place at the **Golden Cross Hotel**, Bromsgrove on Monday 5th January, and has been hailed as a great success. Around 16 local branch members joined to wish each other a Happy New Year and share anecdotes from their Christmas celebrations. One aspect of the launch was an attempt to engage members of our branch who have not previously been to any local event, be this one of the regular evening meetings or trips, so it was extra special to welcome Nigel from Redditch to his first CAMRA event and I am delighted to say that he was made very welcome. This is a reminder that our local public transport links can enable any member from our main Redditch, Bromsgrove and Droitwich towns to join any of our future lunchtime events.

A thank you has gone to Martin Checketts at the Golden Cross Hotel for arranging tables and seating for our large group, and this also gave us an opportunity to unfold our new CAMRA branch banner so others in the room had some idea as to what our group might be about!

An additional thank you to Martin for answering some questions from our group, which were mainly around beer choices, which I might add everyone was very happy about on the day.

Please join us at any or all of the forthcoming events, including our regular evening meetings (see page 31). For your diaries, the next lunchtime socials (all from noon) will be:

Tues 7th April The Cross, Finstall, Bromsgrove. Note this follows Easter Monday.

Tues 5th May Alestones, Tardebigge, Redditch. Come and be regaled with anecdotes of a pub from a publican's viewpoint. Note that this follows Spring Bank Holiday Monday.

Mon 1st June The Hop Pole, Droitwich.

Tim Craig, Redditch and Bromsgrove CAMRA Social Secretary ***social@rb.camra.org.uk***

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The Swan

The Swan at Blakedown

Village Pub and Free House serving local Real Ales from Hobsons, Bewdley, Wye Valley, Hop Shed and more.

Bar and Restaurant serving excellent value home cooked food and a Traditional Sunday Lunch. Booking advised.

Large heated patio and garden with children's play area, dog friendly and alfresco dining.

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FOOD served 12-8, 12-8 Fridays & Saturdays, 12-6 Sundays.

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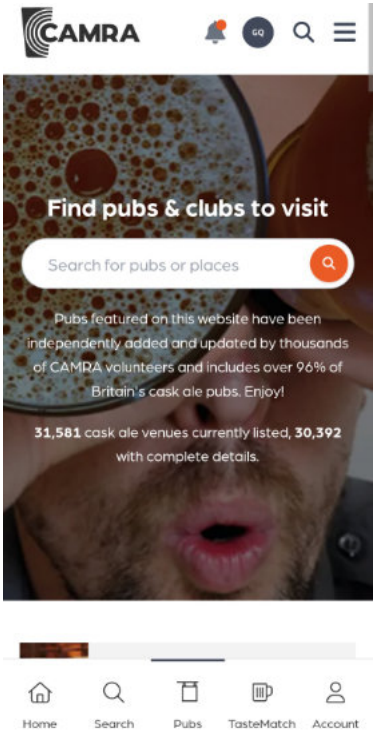
What's Happened to Whatpub?

For many years Whatpub.com was CAMRA's flagship pub finding resource. As a CAMRA member it was a wonderful tool when travelling or visiting a new place for the first time, to find the best places to find a decent pint. But time catches up with us all in the end - and that includes mobile apps - and Whatpub has now been replaced by a much improved service which has been integrated into CAMRA's main website and can be found at www.camra.org.uk/pubs.

So what's changed?

We used to have the Whatpub website and the *Good Beer Guide* app (which needed a separate subscription to use) for finding pubs and clubs. Now both of these have been retired and merged into the new CAMRA Pubs service.



Although the new service has been relocated it is still built around the same central pubs database which is regularly updated by volunteer CAMRA members around the country, with each branch taking responsibility for keeping the data on the pubs in their area up to date.

Who can use it?

The CAMRA Pubs service can be accessed by anyone, however there are also a few new features that require a subscription, as follows:

The basic pub location service is available to everyone for free and includes:

- Finding the nearest pubs to you.
- Filtering to narrow down the type of pub you like.
- Description of each pub, including beers you can expect.
- Maps to help find each pub.

If you sign up for an **Explorer Pass**, which costs just 99p a month, it gives you all the above plus

- Avoid adverts.
- Skip the guesswork and find your perfect pint with the TasteMatch tool.
- Plan, build and share your own custom pub trips or find curated itineraries from CAMRA branches.
- Find where your favourite beers are being poured with our live pub search.
- Access the *Good Beer Guide* for definitive recommendations on the best pints in the best pubs.

If you sign up as a CAMRA member, or are already a member, you'll get all of the above plus the ability to score your beers, which helps determine which pubs go into the *Good Beer Guide* and the Pub Of The Year competition.

If you haven't already, give it a try and see what you think.

Tips:

To make it easier to access you can add a link to your phone's home screen.

- Navigate to **camra.org.uk/pubs**
- On Android, select the 3 dots in top right of screen and select "add to home screen"
- On iPhone, select the Share icon (square with arrow) and select "add to home screen"

If you find any comments about the Pubs Service itself or data about individual pubs, please let us know by clicking on "Suggest an Edit".

Gez Quinn

camra.org.uk/pubs

Hagley to Droitwich Railway Trail

This is an easy trail featuring some great pubs, excellent beer and even a brewery. What more could you ask for? It is based around a single train journey from Hagley to Droitwich and can comfortably be done over a lunchtime and afternoon.

If you are not getting the train to the starting point at Hagley, the 318 bus from Bromsgrove may be a good option. Check train times in advance, but you should have approximately an hour at each location. Each train journey takes about 10 minutes. Cobs and/or snacks are available in virtually all of the pubs featured.

Hagley

We start at the **King Arthur**, a short walk from the attractive railway station. This Bathams pub serves Mild and Bitter. You then walk back to the station and take the train to Kidderminster.

Kidderminster

A short walk from the station, the **King and Castle** is adjacent to the Severn Valley Railway station. It is a free house with six well-kept and regularly changing cask beers.

A five-minute walk down Comberton Hill takes you to **Weavers Real Ale House**, a micropub serving nine interesting and changing cask ales, three of which are house beers.

After walking back to the main railway station, catch the train to Hartlebury.

Hartlebury

The **Hartlebury Brewery Tap House** is a modern conversion of the former railway station. The comfortable lounge bar serves six cask ales from local breweries, including those from the adjacent brewery. Hot food is available. Don't leave it too late to cross the level crossing and catch the train to our final stop.

Droitwich Spa

From the railway station, walk to the T-junction and turn left into Union Lane. Walk down the hill and turn right into Hampton Road.

The **Railway** (just over the canal bridge) is an additional stop. It has a new manager and serves a Wye Valley cask beer. The road turns into a path that goes under the Saltway, and the next two pubs are opposite one another.

The **Old Cock** is the town's oldest pub, with multiple rooms. Hot food is served and there are six cask beers, including locally brewed options. CAMRA members receive a 10% discount on cask beers.

The **Hop Pole** is an 18th-century pub with six cask ales. These change regularly but typically include beers from Bathams and Wye Valley.

If you are heading for the 144 bus (to Worcester or Catshill/Bromsgrove), continue down Friar Street towards the A38. A stop at the **Freemasons Arms** is recommended. Four cask ales are served, including two changing guest beers.

Brett Laniosh

Food and Beer - It's the Marketing

The article 'Pubs Against Loneliness' (*Pint Taken*, Winter 2025/26) highlighted the vital role pubs play in combating isolation. Put simply, community pubs are places where people feel welcome and can strike up a conversation. A friendly, inclusive pub is a real asset to any town or village and, as a business, is far more likely to be valued and supported by its community.

That sense of welcome is reinforced by what's on offer at the bar and on the plate. The range and quality of food and drink can make the difference between a pub that merely survives and one that truly thrives.

The Food

Worcestershire is fortunate to have a wide variety of pubs catering for those seeking good food and ideally both. Some pubs are clearly food-led, others proudly beer-led, and many strike an excellent balance between the two.

Food-led pubs will typically have a clear online presence, with menus available on their website and social media channels used to showcase tempting, mouth-watering images of the dishes they serve. These pubs understand that presentation and promotion are as important as the food itself.

Beer-led pubs, meanwhile, tend to emphasise the range and interest of their beers, often focusing on distinctive styles or locally produced ales. While crisps remain a staple, an increasing number now offer more substantial snacks—filled cobs, Scotch eggs, pork pies and cold pies—which are hugely popular with customers who want something satisfying without committing to a full meal.

The Beer

Disappointingly, too many pubs fail to help themselves when it comes to promoting their drink offer, particularly cask beer. Marketing is not optional—it is a fundamental part of running any business. If customers don't know a product is available, they simply won't buy it.

Word of mouth helps, but pubs will struggle if customers arrive at the bar and can't easily see what's on offer. Point-of-sale information is crucial. Pump clips should be the first thing a customer notices when they approach the bar. Common mistakes include hiding pumps away from the main bar, placing them in side rooms without clear signage, or even turning pump clips around.

Customers should not have to ask what beers are available. All options should be clearly visible wherever they are in the pub and reinforced through the pub's website and social media. Where pumps are located elsewhere, a dummy pump or display at the main bar can be an effective solution.

Pubs That Get It Right…

Top marks go to pubs that use chalkboards—or increasingly, digital displays—to show their beers clearly, including strength, colour and a brief description. This not only informs customers but encourages them to try something new.

And for food-led pubs, beer should never be an afterthought. Good food and good beer go hand in hand. When both are treated with equal care and attention, everyone benefits—the customer, the pub, and the wider community it serves.

Brett Laniosh

Visited All Eight of Our Worcestershire Pubs?

THE CROSS INN
Finstall

THE HANBURY TURN
Bromsgrove

THE MARKET TAVERN
Tenbury Wells

THE IMPERIAL TAVERN
Worcester

THE SARACEN'S HEAD
Worcester

THE HOLLYBUSH
Stourport

THE REAL ALE TAVERN
Bewdley

THE OLD ROYAL LIBRARY
Malvern

BLACK COUNTRY ALES

Proudly Brewing in
The Black Country.

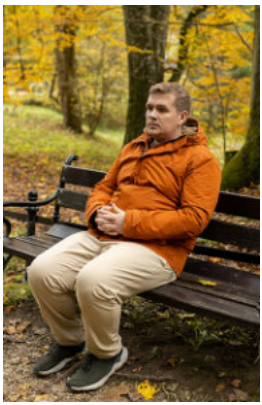
We Are Men United

In our last edition, we printed an article on loneliness and how pubs can help combat it. This, in turn, prompted a message from Matthew White on a related subject, which I would like to share with you.

We Are Men United CIC was formed in 2024 following the loss of a young man called Harry to suicide aged 22. The founder of the enterprise, Matthew White, wanted to create a legacy for Harry and his parents, so that his short life was not in vain, and lived on through this work to help others.

Every day in England and Wales, 14 men are lost to suicide, EVERY DAY! This is a devastating statistic which is not reducing.

Clinical services are massively overstretched, and not all men feel able to seek this support, and even when they do, the waiting list is typically 18-24 months. The stigma of men admitting a problem with their mental health and doing something about it, is still a huge problem. For those men that want support, they still face barriers to community wellbeing support, including transport difficulties, digital exclusion, physical limitations or social anxiety. We fill this gap with free, accessible, face-to-face groups for those who do not meet clinical thresholds or avoid formal support services. There are no forms to fill in, no waiting time to endure.



Our focus is men with mild to moderate struggles which are negatively affecting everyday life, such as isolation, low mood, anxiety, or low self-esteem. By offering someone to talk to and somewhere to turn early, we reduce the risk of men reaching crisis point, and ultimately suicide.

Men United provides free mental health and wellbeing support for men across Worcestershire and delivers it through a network of 21 peer support groups. We run small, facilitated groups that combine peer support, discussion, coaching, and skills training, led by an experienced mental wellbeing coach. Our sessions provide trusted, welcoming spaces where men can speak openly, build supportive relationships, and access practical tools to improve their wellbeing. We share our stories, we listen and we work on supporting each other over a cuppa.

Please visit **men-united.co.uk** for more details and locations of our groups. Or **facebook.com/we.are.men.united.cic**

Michael White

GREAT BRITISH PUB AWARDS 2025 WINNER

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Men United
For Mental Wellness

In the heart of the historic city

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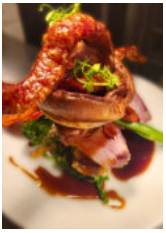
The King Charles House is one of the most beautiful and historic buildings in Worcester.

It was built in 1577 and still keeps its orignial infrastructure from the day it was built- Including our famous 'eubliette', otherwise known as the dungeon!



29, New St, Worcester WR1 2DP
Tel 01905 726100 • info@thekingcharleshouse.co.uk

A Tour of South Derbyshire

The day started off well with both pick-ups on time. The weather seemed against us with howling rain but then as they say, “it doesn't rain in pubs”. With the poor weather and various road works we arrived at our first pub the **White Swan**, Littleover some 10 minutes late. What surprised us was how busy the pub was in the drinking area just 15 minutes after opening, however it was a party waiting for their bus to take them to watch Derby County take on Watford, just down the road. Needless to say all six hand pulls were very active with a good choice. With the late arrival it was decided to adjust our timings so as to get back on plan, but nobody seemed to mind and everybody finished their drinks comfortably.

Our next stop was the **Hole in the Wall** at Mickleover. This pub, owned by Derby Brewing,

features many of their beers as you would expect (as well as many other keg and cider options) and is described as a micropub. It is the biggest micropub I've ever been in but was well lit and had plenty of tables and comfortable seating. In no time at all everyone was served, and for me the Hop till you Drop was in perfect condition.

We left five minutes early to our next stop, the **Spread Eagle** in Etwall. A larger pub with a large front sunny garden, well when it’s not raining that is. The pumps had an unusual beer for me from the Gate & Burton Brewery called Reservoir which the manager assured us was a cracking pint. It was in good form and if you enjoy an amber malty flavour with finely balanced hops, then this is for you. I was told Jaipur was being served from the

wood which I missed. A striking feature inside the pub was the many low beams, all covered in brown padding which you were grateful for if you were taller than 5'8"!

Yet again we left five minutes early for our trip to Tutbury, a lovely village which holds a collective town beer festival every year in May with 12 venues for 2025. Unfortunately, we got held up en route at Walton bridge across the Trent, where two towed caravans were trying to pass despite the reduced width. Once they had managed to inch their way through, we carried on to our next pub, a micropub in the true sense of the word, the **Cask & Pottle**.

Although much smaller than the Hole in the Wall, the beer choice was very good. We wanted to know what a pottle was and Google soon revealed it to be an archaic term for half a gallon but a chart on the wall showed it as between a gallon and a firkin, I think that the pin measure was missing. The owner confirmed the chart was copied from an old 12th century manuscript which had been wrong but they decided to keep it as was.

Having at last caught up with our original plan our next stop was the **Colvile Arms** in Lullington which although 4.15pm was very busy due to a private party in one room and a drinking party in the back room. Thankfully just as we were getting served, the back room emptied out and everyone got a seat. Sadly only two beers appeared to be on here, Draught Bass and The Bounder from Leatherbritches. The Bass tasted good and before we set off we persuaded a customer to take our traditional group photo, which I think we all managed to squeeze into, with Cy on his knees!

Our final stop on the way home was the **Pup & Duckling** in Solihull, another micropub and a smaller version of the Dog & Duck. We were well received with quick service, despite being fairly busy, and we had three reserved tables in the rear room. The range of beers was impressive and Lynne, who had been drinking halves had to go for a pint of the Bristol Beer Factory's Milk Stout which so impressed that Brian and Greg found it necessary to have an extra half chaser.

Sadly, it was time to go, everyone seemed to have enjoyed the day out with several commenting on a great choice of pubs and locations. A big thank you to everyone for being on time and Tim Craig our organiser who unfortunately didn't make it due to illness. Mind you he was there in spirit with his usual rainy day. (Sorry Tim)

Confessions of a passenger by Greg Pittaway.

Thanks also go to Lynne Pittaway, Lee Kiteley and Ali Fitton for photo contributions.

Romania's Beer Scene

Way back in the 1980s I visited Poiana Brasov in Romania for a week's skiing. The country was under Communist rule and security was tight. We were not allowed to visit the capital Bucharest without an escort and not even permitted to explore Brasov, the nearest town to the ski resort.

Needless to say, the beer available at the resort was locally produced lager of a poor quality and taste which I avoided in favour of the rather better local wine!

Wind the clock forward to November 2025 and I and two CAMRA member friends travelled to Bucharest to see how things had changed, especially on the beer scene – and wow had they changed!

From top: Alan and friends, Mustata Brewery, Delta Craft Beer Taproom

We booked into our hotel, the elegant and rather luxurious Concorde in Old Town Bucharest in a terrible rain storm but set out immediately to find a bar. Using Google (not available in the 1980's!) we found that the nearest craft beer bar was only a minute's walk from the hotel, so off we set.

The Delta Craft Beer Taproom is a fairly basic micropub but offers an amazing range of craft ales (all keg – cask has not reached Romania yet) from a 5% Pilsner to an 11% Banana and Chocolate Imperial Stout – all 10 beers on offer were brewed in Romania and were of excellent quality – what a start!

The following day we went on a guided tour of the City (in drier weather fortunately) and learned of the rather traumatic history of the country as well as viewing some fantastic buildings and sights – well worth doing if you are visiting Bucharest.

After the tour we found the smallest bar in the country (allegedly) called, appropriately, the 'No Room Bar' with five local ales and just enough space for about 10 people – great fun with friendly and helpful staff!

Next was a much larger pub with another great range of Romanian beer – the Ground Zero bar featuring IPA's, sour beers and stouts.

Last on the day's visit was the magnificent Hop Hooligans Taproom – a very smart hostelry with 20+ beers of all types – an outstanding place!

There are many more fantastic craft ale pubs in Bucharest – too many to list here but all worth searching out.

Next day we boarded a train for the two hour journey to Brasov which is in the Carpathian Mountains of Transylvania. The walk from the railway station to the Old Town passed Cold War monolithic blocks and much more picturesque houses until we reached the main square which is beautiful and surrounded by mountains. Overlooking the town is the old ski resort I went to in the 80s but we had no time to take the cable car to see it.

Just off the square are another two great beer places:

The café Tipografia serves excellent food and draft artisanal beer from the local Zaganu brewery – I had the Dark, a 6% unpasteurised stout with a fine flavour.

Nearby was the wonderful Mustata (moustache) brewery featuring nine of its own brewed ales. The tasting paddle featured eight of them which I had to try and I wasn't disappointed – I thoroughly recommend this brewery tap if you are in Brasov.

In conclusion, the beer scene in Romania is thriving and a million miles from the bland lager of the 80s. If you are heading to Eastern Europe then give Romania a call if possible – I think you'll be surprised and impressed.

Alan Grainger
This report is my own opinion and does not reflect CAMRA's information.

Pints, Pizza and a Parton Wig

The 2025 Volunteer Reward Trip

The 2025 Worcester Beer Festival underwent a dramatic transformation this year, fueled by a newly expanded committee that tripled in size. By sharpening our focus on marketing, sponsorship, and entertainment, we managed to craft an event that will be remembered for quite some time—or at least until we do it all over again! But while the committee builds the infrastructure, it is our fantastic volunteers who bring the festival to life. Quite simply: no volunteers, no festival.

To move beyond mere words of thanks, we gathered on Saturday, 15th November, for our now-traditional Volunteer Reward Trip. For the third year running, our "spiritual home" for the day was the Hop Shed Brewery in Suckley.

Storming the Hop Shed

The journey began outside Cafe Viaduct, overlooking the Worcester racecourse. We formed a convoy of three minibuses, and with CB radios crackling and a "Smokey" (metaphorically) on our tail, we set off. The 25-minute trek down narrow country lanes was made all the more adventurous by Storm Claudia. Despite a yellow weather warning, heavy rain, and localised flooding, our spirits weren't dampened—in fact, a few of us were secretly hoping the floods might "trap" us at the brewery overnight!

Field-to-Glass Excellence

The Hop Shed is a true local gem. Founded in 2016 by Sarah and Hani Saleh, it's a "field-to-glass" success story and the first UK brewery located directly on a commercial hop farm (Stocks Farm). Nestled in a converted chicken shed, the brewery celebrates its rustic roots by naming its award-winning brews after poultry breeds—from the citrus Frizzle to the robust Phoenix. Using 100% locally grown hops, they offer some of the freshest pints in the county, proving you don't have to look further than the neighbouring hopyard for world-class ale.

Beer, Speeches, and... Dolly?

From 1.30 to 6pm, the taps were flowing. Armed with plentiful beer tokens and fueled by incredible sourdough pizzas from the Woodfired Pizza Box van, the atmosphere was electric.

Festival Organiser Ben Smith and I did our level best to "bore" the crowd with our thank you speeches, but the volunteers remained remarkably resilient. The highlight of the afternoon, however, was courtesy of our Volunteer Manager, Jo Weir, who produced a Dolly Parton wig. To everyone's surprise (and perhaps slight concern), the Dolly look seemed to suit the male volunteers best—I'll let the photos speak for themselves!

Looking Ahead to 2026

This party usually falls right as we finish our 2025 wash-up meeting and hold our first Worcester CAMRA beer festival committee meeting for the 2026 Festival. It's a reminder that Worcester CAMRA is a year-round labour of love. It remains one of the most rewarding things I do, and I want to thank every one of you for making this community what it is.

Cheers,

Mark Griffiths
Herefordshire & Worcestershire
County Coordinator
Worcester CAMRA Chairman

Pub Companies - Who Are They...

Over the many editions of this magazine we often reference PubCo's or Pub Companies, but what are they and how do they impact the pubs that we use and the beers that we like to drink?

The Pub and Club Campaigns Committee of CAMRA have therefore produced a series of articles that will provide the facts on who these companies are and how they operate.

This is the first in a series and the aim is to let the facts speak for themselves so that you can make up your own mind about the positive or negative effects of these practices on our pubs and the folk who run them.

A POTTED HISTORY OF THE PUBCO

Fifty years ago, when CAMRA was formed, the pub landscape looked very different. For a start, there were many more of them – some 75000 against around 47500 now. The majority of pubs (52000 or so) were owned by breweries. The 89 small and regional breweries had 13800 of them and the rest were in the hands of the 'Big Six' – Bass Charrington, Allied, Whitbread, Scottish & Newcastle, Watney/Grand Metropolitan and Courage/Imperial.

Most of the other 23000 pubs were free houses (in name anyway – many tied their beer supplies to a big brewer in return for loans and discounts). Companies that just owned pubs were few and far between – the likes of Sir John Fitzgerald in the north-east and Heavitree in the south west (though they tied themselves to Bass).

Just about every pub-owning brewery rigorously imposed a supply tie on its own products. As late as the mid-1980s, I remember a Greene King Director recoiling in horror at my suggestion that they allow a few guest beers in their pubs. As a result, new breweries found outlets hard to come by and we customers were hardly spoilt for choice, as a glance at a Good Beer Guide of that era will reveal.

Then, in 1989, along came the Beer Orders. The story of this epochal legislation (for better or worse) is superbly told in Laura Hadland's recent Fifty Years of CAMRA book but, in essence, the government acknowledged the stranglehold on the industry exercised by the Big Six and, among other things, capped their pub ownership at 2000.

By now, because of closures and sell-offs, the Big Six owned fewer pubs between them but the Orders still meant around 11000 pubs coming onto the market. We, of course, dreamed of a new golden age of multi-hand pumped free houses galore, but the reality was sadly different. Companies were quickly established, usually with close links to the Big Six, to hoover up these pubs in big batches then negotiate supply deals, invariably with the company who previously owned the place. Enterprise Inns, for instance, started off with the purchase of 368 pubs from Bass, and that's where they bought the beer from.

"the treatment of their tenants by many of the Pubcos had become a major issue"

In the years that followed, wheeling and dealing saw companies variously grow, collapse, merge, acquire, dispose – it was very difficult to keep up with who owned what. Some companies concentrated on managed pubs, some on tenancies, a few on a mixed model. Behemoths emerged – by 2004, Punch Taverns and Enterprise each owned more than 8000 pubs, though both had accumulated so much debt that they ran into trouble come the financial crash and subsequently retrenched. We'll have a closer look at the current pub company scene in the next article.

A brief history of Punch Taverns illustrates the volatility surrounding pubcos from the 1990s onwards. Punch formed in 1997, purchasing a tranche of pubs from Bass. Two years later, they bought Inn Business (mostly former Whitbread pubs) and then the rump of the Allied estate. The managed

... and What Do They Do?

pubs were spun off into a separate division called Spirit. In 2003, they acquired their 3100-strong rival Pubmaster plus a couple of smaller companies. Next, Scottish & Newcastle's managed pubs were snapped up and added to Spirit. By 2011 the impact of the crash was being felt, calling for a 'strategic review'. Spirit was demerged and, in 2015, sold to Greene King. Come 2016, a takeover bid totalling £403m (plus the taking on of a billion pounds of debt) was accepted; 1900 pubs went to Heineken with the remaining 1300 residing with Patron Capital, though the Punch brand has been retained.

In the meantime, the treatment of their tenants by many of the Pubcos had become a major issue and, after years of campaigning, the Government was persuaded, in 2014, to announce a statutory Pubs Code aimed at regulating their practices and ensuring fair treatment for tenants. We'll return to the Code in a future article. In this context, though, it needs mentioning that the currently accepted definition of a pub company embraces breweries that own pubs – and nowadays most such companies have separate management structures for their pub and brewing operations.

In the end, pub companies are here to stay. There is nothing wrong with the basic model and, indeed, there are some excellent companies (mostly smaller ones) who treat their licensees well and clearly see their pubs as more than just property assets. It would, though, be difficult to argue that the ways in which some companies operate raise many issues around their custodianship of what aren't just piles of bricks-and-mortar but, in most cases, precious and valued community assets. We'll examine those issues in due course.

Paul Ainsworth

Perry Farm Cider and Perry

I strive to earn the honour and title of an 'artisan Cider and Perry maker' and would describe myself today as someone who is passionate about using only the traditional methods, such as 100% pure juice and natural fermentation. I produce both still and sparkling, with the abv ranging from 5.8% up to around the 8.0% mark.

My interest was sparked more than 15 years ago when I learnt that my uncle Joe had a few rows of cider apple trees within his small orchard based near Tewkesbury. Ever since then I have been working away to bridge the gap between a cider that a purest hard-core cider enthusiast would appreciate, whilst at the same time producing something that also appeals to a customer with a more 'commercial', sweeter, palette. My customers tell me that I have managed to now hit the 'sweet spot', although not too sweet in taste!

I produce my cider on our family farm, Perry Farm, tucked-away between Stourport and Kidderminster. My wife's parents have owned the farm since the late 1950s and it hasn't changed much since then. It's a great location, full of character and history, perfect to produce an equally historical product. We have planted several varieties of apple and pear trees on the farm, allowing me to experiment to find the best blends of cider and perry. Cider varieties include Kingston Black, Dabinet, Elis/Ashton Bitter and many more…. I source my perry pears from ancient trees located in the area. I love making perry! It's such a special, unique drink and many of the trees are hundreds of years old.

The thing that appeals to me even more than the finished 'drink', is the great people that I continue to meet along the way. It's lovely to meet like-minded folk and when they come to visit me on the farm, they seem to love the character of the farm as well as also enjoying a good tasting session, too! As cider making is an autumn event, I get a lot of satisfaction all year around from tending to the trees and hopefully watching them flourish in the summer. As many people noticed, 2025 was a bumper crop, which should mean that I can increase my production of 'finished' cider and perries to around 1000 litres this year. Still tiny vs. the big boys, but just enough to meet the demands of my customers whilst allowing me to stick to my traditional and authentic cider/perry making principles.

The increase in apples also led to many customers contacting me to ask if I could make bottled apple juice for them. Something that I also get a great deal of satisfaction from.

You can usually find my still ciders at the CAMRA beer and cider festivals in the local counties. For bottled sparkling cider or perry, customers can contact me directly from May/June (depending on when I hear the first cuckoo, of course).

Thanks for reading!

Colin Simpson
perryfarm.applejuice@gmail.com

the Old Bush
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Tasting Notes - Music and Beer

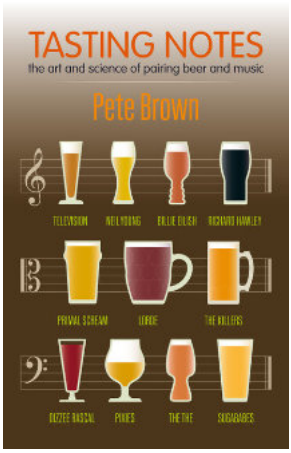
In his latest book, Tasting Notes, beer writer Pete Brown explores how what you listen to affects the taste of the beer you are drinking. Matching beer or wine to food is commonplace, but beer and music sounds rather controversial. I've heard Pete talk on the subject and taken part in one of his beer-and-music matching workshops. I am convinced.

The first half (side 1) of the book explores how we taste and perceive flavour. The second half (side 2) presents 45 pairings of songs and beers for you to try.

For those unconvinced, I would urge anyone here to try the following:

Pour a glass of Sierra Nevada Torpedo, or a similar New England IPA. Play Be My Baby by The Ronettes and note the taste of the beer, followed by No Time to Die by Billie Eilish. Do you notice that the beer tastes much sweeter with one song and much more bitter with the other?

Next, pour glasses of Chimay Blue and Schlenkerla Märzen. Taste each one while listening to Debussy's Clair de Lune and Jimi Hendrix's All Along the Watchtower. Do you find that each piece of music pairs with a different beer?



I interviewed Pete on the subject for EBCU (European Beer Consumers Union) — you can find it on YouTube — and I also recommend his blog. Search for "Say Hello to Tasting Notes: The Art and Science of Pairing Beer and Music."

Brett Laniosh

Beer Festivals 2026

March

Wythall Spring Charity Beer Festival 13th - 14th Wythall Community Club **wythallcommunityclub.org.uk/event/wythall-spring-beer-and-cider-festival**

Burton Beer & Cider Festival 19th -21st Burton Town Hall, Burton **burtoncamra.wordpress.com/beer-festival**

40th Coventry Beer Festival 27th - 28th Coventry Rugby Football Club, Butts Park Arena, CV1 3GE **coventry.camra.org.uk**

April

All Saints Beer Festival 10th - 12th The Talbot, Teme Valley Brewery, Knightwick **temevalleybrewery.com/the-talbot**

Jelleyman's Beer & Cider Festival 25th Old Carpet Factory, Puxton Lane, Kidderminster DY11 5DF **facebook.com/61586544832187**

May

St Richards Canal Festival 1st - 4th Vines Park, Droitwich. **strichardsfestival.co.uk**

Weighbridge Spring Festival 15th - 16th Alvechurch Marina **the-weighbridge.co.uk**

Cookley Beer Festival 23rd - 24th Cookley Sports & Social Club **facebook.com/cookleybeerfestival**

Worcester Beer, Cider and Perry Festival 2026

August 13th - 15th Worcester Racecourse

On our 24th year, Worcester Racecourse will once again transform into a haven for beer, cider, and perry enthusiasts as it hosts our 2026 Worcester Beer, Cider and Perry Festival.

From 13th to 15th of August, the festival will celebrate CAMRA's legacy of providing the best that beer festivals can offer in our re-vamped format inside the Grandstand Enclosure once again, split across three levels inside and sprawling the grassed areas outside.

Tickets

Advance Tickets are now available for purchase on our website –

festival.worcester.camra.org.uk/#Tickets

Each ticket grants you admission for the day, a festival glass to keep as a souvenir and a festival programme to plan out your day.

For our valued CAMRA members, free entry is available. Tickets must still be bought via our website to ensure your discount and don't forget to bring your membership card along. You can also pick up your additional half pint of beer vouchers once you're inside the festival.

Volunteers Needed

The Worcester Beer, Cider, and Perry Festival wouldn't be possible without the dedication and hard work of its volunteers. From pouring pints to ensuring the smooth operation of the event, volunteers play a crucial role in making the festival a success. If you're passionate about beer, cider, or perry and want to be part of this exciting event, volunteering opportunities are available. Simply visit the festival website below for more information on how to get in involved! **festival.worcester.camra.org.uk/#Volunteering**

We look forward to seeing you there!

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TUESDAY - THURSDAY 15.30 - 22.00
FRIDAY & SATURDAY 12.00 - 22.00
SUNDAY 12.00 - 18.00

CAMRA Events and Contacts

Events below are open to all CAMRA members, and non-members are welcome to join us.

March

Mon 2nd Lunchtime Social (RB) - 12pm to 2pm, Freemasons Arms, Droitwich WR9 8LR

Tue 3rd Members' Meeting (WF) - King's Arms, Areley Kings, DY13 0NN

Wed 11th Members Meeting (WO) - See branch website for venue

Sat 21st Branch Trip to Pelican Inn and Gloucester Beer Festival (WO)

Tue 24th Members' Meeting (RB) - Gate Hangs Well, Headless Cross B97 5ES

April

Tue 7th Lunchtime Social (RB) - 12pm to 2pm, The Cross Inn Finstall, B60 1EW

Tue 7th Members' Meeting (WF) - Old House at Home, Blakedown, DY10 3JE

Wed 15th Members Meeting (WO) - See branch website for venue

Tue 28th Members' Meeting (RB) - Hop Pole Droitwich WR9 8ED

May

Tue 5th Lunchtime Social (RB) - 12pm to 2pm, Alestones, Tardebigge Court, Tardebigge B97 6QW

Tue 5th Members' Meeting (WF) - Walking tour starting at The Swan, Kidderminster, DY10 1DE

Wed 13th Members Meeting (WO) - See branch website for venue

Tue 19th Branch AGM (RB) - 7.30pm Start. Wythall Community Club, Silver St, Wythall B47 6LZ

Thur 28th - Sat 30th Sheffield Spring Trip (WF)

June

Mon 1st Lunchtime Social (RB) - 12pm to 2pm, Hop Pole, Friar St. Droitwich WR9 8ED

Tue 2nd Members' Meeting (WF) - Garden Social - New Inn, Shrawley, WR6 6TE

Branch Contacts

Redditch & Bromsgrove Branch (RB)
Email **paul@rb.camra.org.uk** or call Paul Richards 07974 889553 Website **rb.camra.org.uk** Facebook **facebook.com/groups/rbcamra** Meetings are held on the fourth Tuesday of the month and start at 7.30pm unless otherwise stated.

Worcester Branch (WO)
Email **contact@worcestercamra.org.uk** or call Mark Griffiths 07968 337487 Website **worcester.camra.org.uk** Members' meetings are on the second Wednesday of every month 6.45 for 7pm to 9pm.

Wyre Forest Branch (WF)
Email **contact@wyreforest.camra.org.uk** or call Rob Budworth 07845 901706 Website **wyreforest.camra.org.uk** See Facebook **facebook.com/wyreforestcamra** for latest details of social events. Members' meetings are held on the first Tuesday of the month, start at 7.45pm.

Shakespeare Branch
Email **contact@shakespeare.camra.org.uk** or visit **shakespeare.camra.org.uk** Covering Evesham area.

Worcestershire Tasting Panel
CAMRA members wishing to join the panel and breweries with info on new beers are very welcome to make contact. Panel Chair Nick Yarwood **worcstastings@wyreforest.camra.org.uk**

THE WEIGHBRIDGE INN

OPEN 7 DAYS PER WEEK
Real Ales & Beer Garden

Branch Pub of the Year 2025
CAMRA
REDDITCH & BROMSGROVE

Alvechurch Marina
Scarfield Wharf, Worcestershire, B48 7SQ

THE-WEIGHBRIDGE.CO.UK
0121 445 5111

Spring Beer Festival 2026
Friday 15th and Saturday 16th May