FREE

HOP PRESS



NO 3

WHITBREAD, THE LATEST

One of the many people who took interest in the letter written by the local Branch Secretary in the Southern Evening Echo, regarding the end of brewing at Romsey, was the Whitbread Director, Mr Ralph Spreckley. After seeing the letter, he got in touch with CAMRA to discuss this in more detail.

Three members of the branch were invited to visit Mr Spreckley at his home, one of the questions put to him was whether the Strong Country Bitter would be the same when brewed at Portsmouth. Mr Spreckley assured us that every effort would be made to keep the brew the same, several trial beers would be brewed he said, and in fact we were later invited to the sample room to taste the new beer-but more about this later.

One question, of great concern to branch members, was put to the Director, that is the future of Wessex Mild – a beer which seems to be fast disappearing from local Whitbread pubs. Several landlords have been told by Whitbread Sales Representatives that the mild is no longer available – due to lack of demand – despite the fact that it forms a large proportion of the beer sold in several pubs in the area. Mr Spreckley surprised us by saying that as far as he was aware, there were no plans to discontinue Wessex Mild – it would be continued as long as there was a demand for it.

We also expressed concern at the number of Whitbread pubs that are being sold without licenses. Mr Spreckley assured us that the brewery had a social responsibility towards the public and told us that pubs would not be sold de-licenced if there was no other pub in that area.

We also asked about the future of the site at Romsey, now to be used for bottling and distribution only. Mr Spreckley said that the brewing equipment was likely to be sold. There had also been rumours that in two years time, all bottling and distribution would be moved to a new depot in Rownhams, but we were assured that this rumour was unfounded.

On the subject of the new beer, on 22 June we were invited to the Brewery to sample it. Our palates could spot the difference between the two beers, but this would not be the final trial before the new beer was put on sale.

Although we were sorry to hear that Romsey was to stop brewing, we are pleased that Whitbread have come forward to put their side of the story. This shows that the brewers are willing to consult CAMRA rather than ignore them – as was their policy when the Campaign first started.

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Branch Diary

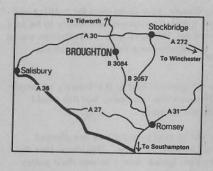
(The views expressed in HOP PRESS are not necessarily the views of the branch or campaign as a whole).

A Marstons House included in CAMRA Good Beer Guide 1981

PAM & KEN LECKIE

THE GREYHOUND High Street, Broughton Stockbridge, Hants, SO20 8AA

Telephone: Broughton 464



HOP PRESS

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LETTERS

Your Editorial on the front page of May's Hop Press prompted a few thoughts among local imbibers - initially over the notion that at £4.80 a gallon, beer is cheaper than petrol. OK, so on the dray perhaps, but we wonder

The other thing, however, is the notion that in any recent period, Romsey has been producing decent beer. In the boat trade there is now a feeling that marinas are a good thing because they provide places for 'that sort of person' with 'that sort of boat', and thus leave the decent moorings and anchorages free for those of us who enjoy the peace and freedom that is part of the essence of sailing.

May I submit that CAMRA is sponsoring the same thing with pubs? On the one hand we have the birth of small brewers, such as Ringwood and New Forest, where the care necessary with the brew is an a satisfactory basis, and on the other, we have still those brewers who are prepared to take the trouble now extending themselves far into the free trade - Adnams, Wadworth, Gales, Marstons and the rest. In so doing, perhaps the drinking public is also becoming polarised between those of us who appreciate a decent pint and the conservation of our fellow men - and women, and those who want Eurofizz, Whitbread-fizz, the juke box, space invaders and scampi & Chips.

There can be little doubt now that these are the major ingredients of the Whitbread's marketing 'philosophy' and so as long as the inroads being made for the decent stuff continues, why not? Let 'that sort of person' drink 'that sort of beer' in 'that sort of pub! - and leave the civilised ale houses free for those of us who enjoy the peace and freedom that is part of the essence of drinking.

Cheers!

A J SIGGERY - 7 Duart Court, New Milton

Dear Ed,

Believe their Wessex cask mild brewed in Portsmouth is not sweet enough for drinkers in the Western part of their trading area, Southampton and New Forest.

Believe their Keg Best Mild is sweet enough for these customers. Withdrew a cask mild that was brewed locally in Romsey in 1980. Have withdrawn the cask mild even from pubs where it was popular and are still doing so in favour of the new best mild.

and Have promised to stop supplying cask mild altogether if total sales fall below a target figure in the Wessex area.

Why don't they:

Publicise the cask mild and encourage people to try it? Brew a cask version of the Best Mild?

Change the cask mild?

Buy in someone else's mild?

Or Even: Ask the customers what they want?

> Yours mildly disappointed, Norman Spald ii ng

DIAT LAGERS...

THE FATTENING TRUTH

Ever thought of including Guinness in a weight reduction programme? Of Course not. But the fact is that the well-known black liquid which has done more for inflation than any number of governments, has less calories than some of the popular slimmers beers.

The big problem is that many people confuse the words DIAT with diet, and think low carbohydrate means low calorie which it doesn't, and it is calories that count when slimming.

Diat Pils are low in carbohydrate as they are brewed for longer and most of the sugar turns to alcohol, but as alcohol has more calories per gram than carbohydrates, a high alcohol/low carbohydrate beer would contain as many calories as a normal beer.

The only people who benefit from these beers are diabetics, who, because of the low sugar level, can drink it without including it in their diet, then it is only recommended if they are not overweight.

Lite lagers are not as strong as diat Pils being of equal alcohol content as an ordinary bitter, but as it has been pointed out, all alcohol is fattening.

So what do you do? The following chart shows the calories and carbohydrate counts of the more popular diats and lites and those of alternatives.

CALORIE CHART	Kilocalories per ½ pint (290 ml)	Grammes of Carbohydrate per ½ pint (290 ml)
Daught Bitter	93	6.7
Draught Mild	.73	4.3
Strong Ale	209	17.7
Guinness	100-110	8.5
Carlsberg Special Brew	210	13.0
*Hemeling Lite Lager	77	1.6
*Pilsor Strong Lager	126	2.1
* Heldenbrau	73	1.7
*Henninger Diat Pils	102	2.0
*Holstein Diat Pils	112	2.9
*Carlsen Lite	79	1.1
*Satzenbrau	116	2.2
*Marstons Low C	76	1.1
Arctic Lite	83	2.5 .
Ayingebrau	104	2.0
Lowenbrau Diat Pils	112	2.7

^{*}Calorific and carbohydrate values obtained directly from the breweries.

As can be seen, many of the so-called slimming beers contain more calories than the milds and bitters, which can cost up to 10p per pint dearer. The obvious fact to be gleaned from the chart is – if you want to lose weight you don't have to drink the high strength/high profit beers just cut down on the consumption of your usual drink.

But why are these more expensive? When was the last time you saw mild advertised on TV amid exploding glasses and lasers? (Whitbread spent £2m advertising Heldenbrau- and we still don't know what we did to deserve it!)

With Diats and Lites accounting for about 10% of lager sales it is no wonder that brewers want you to drink their brand. But it is no reason for them to con the public by implying that their beers will help you slim because there is simply only one rule to follow, that is "if you want to lose weight, but don't want to give up drink completely, the simple solution is to cut back on the quantity you consume."

- and if you want to save a few pence as well try the mild!
- * A professional dietitian as appeared in What's Brewing August 1979.



The Musketeer

North Street, Pennington, Hampshire, SO4 8FZ Lymington 76527

A comfortable village pub in the New Forest area known for its Real Ale. No Juke Boxes, Space Invaders or Fruit Machines here.

GALES - H.S.B. & B.B.B.

RINGWOOD - Best Bitter

WADWORTH = 6X

Always available - Good Bar Snacks and Best Sirloin Steak.

Travel Directions; - Pennington is 1 mile W of Lymington on the main A337. Turn right at "White Hart" - 200 yds along North St you will find the "Musketeer".

STEVE & TANYA

WELCOME YOU TO

THE PAINTED WAGON A FREE HOUSE

THE FINEST SELECTION OF TRADITIONAL ALES IN SOUTHAMPTON CITY CENTRE

WADWORTH: 6X and Old Timer

RINGWOOD: Best Bitter, Forty-niner and

Old Thumper

ELDRIDGE POPE: Royal Oak

BASS: Draught Bass

PLUS GUEST ALES AND PORTERS

All served by hand-pump and gravity.

WIST MARLANDS ROAD

behind the ABC cin

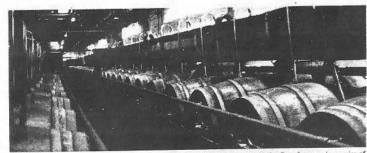
As readers of What's Brewing, CAMRA's national magazine, will know, Bass last month announced the closure of their No 2 Brewery at Burton-upon-Trent. This decision, to be implemented in September 1982, also means that the famous Burton Union system of fermentation will be taken out of use. This Victorian constuction has been used for many years to ferment the distinctively flavoured draught Bass. Worthington Best Bitter and the naturally-conditioned bottled White Sheild, are also passed through it.

Despite their advertising claims in the past, which emphasized the uniqueness and tradition of draught Bass, the company has been actively seeking a substitute method of brewing for these beers, using conical fermenters (the type they brew lager or anything else in). Despite CAMRA's concern that the flavour may change after fifty or more years of brewing in the same equipment and with the same strain of yeast (or at least its derivative) the company told representatives of CAMRA at a meeting in 1980 that they were already near to reproducing the taste so closely that no-one would be able to tell the difference.

Now, What's Brewing reports, this goal appears to have been reached. CAMRA's party of tasters could not tell Burton-Union brewed Bass from the new variety at a specially arranged sampling session in May this year. However, it may still fail to achieve consistency in mass production over a long period, and for this reason CAMRA has reservations as yet about giving the new brew unconditional approval. Experience when Bass closed Joules Brewery at Stone, Staffordshire, in the early 1970's leads us to suspect the worst of any change they introduce, regardless of their assurances.

The message for you, the drinker, is that the new Bass is being tested in selected pubs at this moment. You could be drinking it tonight. If you notice any change in draught Bass (or, for that matter, White Shield or Worthington Best Bitter - the traditional variety) write and tell:

Mr Jack Leachman, Chairman, Bass Brewing Ltd, 137 High Street, Burton-upon-Trent, Staffs DE14 1JZ



The Burton Unions are an old and proven brewing system dating back to the 1840s. Beer ferments in a series of interconnected large oak casks, called Unions. The frothing brew circulates round the system continuously passing over the yeast - and it is this process that helps to give Draught Bass its unique taste and character. The Union system also plays a vital role in preserving the Bass yeast - which has remained unchanged for over 150 years

PUB NEWS

It was reported in the last issue of the HOP PRESS that the Sun Inn at Romsey had a new landlord. However, this is a reporters error as the news is 16 years late. We apologise to everybody for this mistake.

Several Marstons pubs now have the newly named Mercian Mild and Capital Bitter (PXX) which up till now has not been widely available in this area.

The Crown at Eastleigh has changed its name to the Golden Eagle and now sells

The Frog & Frigate now brews and sells its own beers in Southampton.

White Horse at Droxford now sells Fullers E.S.B.

The Plough at Itchen Abbas is now a Free House.

The Waterside, Hythe now sells Watneys Tamplins.

Anglers Arms, Bishopstoke now has Strong Country and Pompey Royal on gravity. Prince of Wales, Bishopstoke has lost its Whitbread Wessex Mild. Fair Oak Wine Shop now sells 6X on draught to take away.

Black Horse, Waltham Chase has re-opened.

Would you like to see your pub here? Contact the Editor



WESSEX LEISURE SPECIALISTS

Genuine Slate Shove Halpenny Boards, Table Skittles, Nine Mens Morris, Dominoes/Cribbage Sets

Double 6/9/12 Dominoes etc.

For a full price list send S.A.E. to:

WESSEX LEISURE

The Dolphin

16 Church Lane

Christchurch

Dorset BH23 1BS

Tel: 0202 477338

BEER DRINKERS FAULT FINDER

SYMPTOM	FAULT	ACTION TO BE TAKEN		
Drinking fails to give satisfaction and taste, shirt front wet.	Mouth not open while drinking, or, glass being applied to wrong part of face.	Buy another pint and practice in front of mirror. Continue with as many pints as necessary until drinking technique is perfect.		
Drinking Fails to give satisfaction and taste, beer unusually pale and clear.	Glass empty	Find someone who will buy you another pint.		
Feet cold and wet.	Glass being held at the incomest angle.	Turn glass the other way up, so that open end is pointing towards the ceiling.		
Feet warm and wet.	Incorrect bladder control.	Go and stand next to the nearest dog – after a while complain to its owner about its lack of house training and demand a pint in compensation.		
Bar blurred.	You are looking through the bottom of your empty glass.	Find someone who will buy you another pint.		
Bar swaying.	Air turbulence unusually high – may be due to darts match in progress.	Insert broom handle down back of jacket. Find out if you are being taken to another pub – if not complain loudly that you are being hijacked by the Salvation Army.		
Bar moving.	You are being carried out.			
You notice that the wall opposite is covered with ceiling tiles and has a flourescent light strip on it.	You have fallen over backwards.	If glass is still full and no-one is standing on your drinking arm, stay put. If not, get someone to help you up, and lash yourself to the bar.		
Everthing has gone dim; and you have a mouthful of dogends and broken teeth.	You have fallen over forwards.	See above.		
Everthing has gone dark.	The pub is closing.	Panic.		
You have waken up to find your bed hard, cold & wet. You cannot see your bedroom walls or ceiling.	You have spent the night in the gutter.	Check your watch to see if it is opening time - if not, treat yourself to a lie in.		
4.4	kin			

MANY A TRUE WORD

It is generally agreed that the majority of advertisements don't tell the whole truth. The Advertising Standards Committee are abviously trying their utmost to make sure that readers actually read the whole truth. With this ideal in minds ! enclose two examples of the brewers telling the truth, both taken from national papers.

WHAT'S SO SPECIAL ABOUT NEWCASTIER

The Newcastle Bitter advert did go on to say that it is not as gassy as most beers. It would seem that they have realised that people do not want to drink fizzy drinks, if only they would also realise that carbon-di-oxide makes the beer taste awful evertin the small quantities they are talking about.

The Skol advert from their cartoon strip clearly shows what CAMRA have been saying for a long time - lagers are not value for money, though this is the first time the brewers have actually admitted it,

Nothing.

FOOD FOR THOUGHT!

Fancy a drink, then grab a knife and fork! Yes beer is a very useful cooking ingredient. Graeme Wall kindly supplied us with this menu (if your meals are laced with ale, please send the recipe and I'll pass it on to the readers).

(Serves 3 - 4 according to how hungry you are)

I lb Pork

Ground Ginger

4 thsp Plain Flour

Ground Nutmeo

1 pint Beer

Paprika Salt

Cayenne Pepper Ground Cloves

Garlic Salt

White Pepper

Put flour into large plastic bag then add the spicer and shake well until thoroughly mixed.

Cut Pork into small cubes, then put that the plastic body and stake until the covered by the flour.

Take a large frying pan, pour its enough vegetable of the cover the base of the pant When the oil is hot, put the ports into the passand for until lightly browned on both side Pour beer onto meat, cover and signer gently to about 20 minutes.

Serve with white rice and peas. (Alternatively, older can be used instead of been

COLLECTORS CORNER



As was expected, brewers up and down the country have celebrated the Royal Wedding by issuing a commemorative brew. Although there is not really a final list, there are about 87 bottles from various breweries. Some brewers produced a special draught beer for the occassion which was not bottled.

Obviously some of these are easier to obtain than others, (the Three Tuns and Woods Brewery are for instance, limited in number – whilst Carlsberg and Whitbread are only available to trade). The main reason for the larger number of Wedding beers than Jubilee beers is the

growth of the small breweries many of whom did not exist in 1977 (Ringwood Brewery who have issued Royal Match and Bourne Valley Brewery with Belle & Crown).

One of the more interesting developments in the Wedding beers is the use of non-return containers, at least three brewers have used ring-pull wide-necked bottles, whilst Felinfoel have put their Princes Ale in a can.

Another feature is the cost of certain bottles, whilst in Jubilee Year it was unusal to pay over 50p for a bottle, many of them are now around the £1 mark, with a few being over £2 or more.

The list is still growing as the Old House at Home (Chidham) have just issued one. CAMRA members have a list of bottles in What's Brewing, and anyone wishing to have a list should send an S.A.E. to the Editor.





Other collectable bottles which have been issued since the last issue include:

GALES: Who issued "Jubilee Ale" to commemorate the 175th Anniversary of the Old Rutlishians.

HARVEY: Who issued "Round Table Ale" for Lewes Round Table Association.

WATNEYS: Whose Isleworth Brewery issued a bottle called "The Mayors Ale" to commemorate the Lord Mayors visit to the brewery on 2 April.

SELBY: Whose "Fire Iron Bitter" is brewed for the Yorkshire Dales Railway.

PENRHOS: Who had a special beer for the 4th Annual Wye River Raft Race.

THE

MAYOR'S

REWED AND BOTTLED BY

WATNEYS LONDON LTD.

FOX & HOUNDS: At Shoddesdon better known as Dasher Downings had a beer called "Babys Bottle" to celebrate the birth of a daughter.

Also look out for 50th Anniversary from Border Brewery.

TRAQUAIR HOUSE have issued a Silver Wedding Brew
bottled by Belhaven, issued to celebrate the Lairds

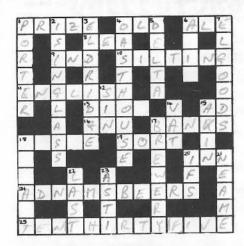
25th Wedding Anniversary.



CAMRA have celebrated theit 10 th Anniversary by issuing a bottled beer (illustrated above) the beer brewed by Ridleys is a bottle-conditioned beer with an OG of 1055, and a limited number are available at Branch Meetings.

CALLING ALL BOTTLE COLLECTORS !!

If you have any unwanted bottles for sale or swap, send a list of what you are offering and your requirements to me (with an SAE) and I will compare your list with others and inform you of who else wants what.



To be drawn at the December Branch meeting. First prize will win a Good Beer Guide, second the Penguin Guide to Real Draught Beer.

All entries to the Editor, 15 Bellevue Rd Eastleigh.

Winners of the May Crossword were:

John & Gordon (Longmead Arms) G V O'Reilly (Swaythling)

ACROSS

- 1 (and 4 & 6 across) Reward of stale beer from Hampshire Brewer (5,3,3,)
- 8 Strange ale in meadow (3)
- 9 Coopes partner (3)
- 10 Reason why the different gin list clogs up river (7)
- 11 Comedian Arthurs nationality (7)
- 13 60's wanderer in pop charts (4)
- 15 Short Notice (2)
- 16 Beast in everlasting numbers (3)
- 17 Saves black country brewery (5)
- 18 One pole and girl deal out (5)
- 19 Kind of segregation (4)
- 20 Fashionable pub by the sound of it (3)
- 24 Mar bad sense for Suffolk drinks (6,5)
- 25 Gravity of Macklays Heavy (3, 6, 4)

DOWN

- Gatekeeper gets popular old brew (6)
- 2 Is home with beaker making substance to clear beer (9)
- 3 The unholy half of Dorchester Brewery?(8)
- 4 Use a shoot, oddly enough in the drying building (4,5)
- 5 (and 17) Origin of Batham's Mild (5,7)
- 6 Test used to find taste of bad beer (4)
- 7 The spanish freight goes to Cambridgeshire Brewer (7)
- 12 Pole in immoral practice (3)
- 14 Tax on distilling vessel? (3)
- 15 Like a family (4)
- 17 (see 5 down)
- 18 Crazy can perform in one piece (6)
- 20 Buts partner in objections (3)
- 21 Point to crazy name for shepherd's mate (5)
- 22 End of cobblers tool (4)
- 23 Its a different kind of sparkling wine (4)



PAGES

CAN YOU RECOGNISE THE BUILDING ABOVE?

Hampshire Real Ale Guides to the first two drawn at the December Meeting who can give the name and address when it was a pub - answers to the Editor please.

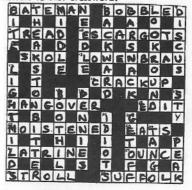
Mystery Game in last issue was SHANGHAI.

Other Games: Aunt Sally, Shove Ha'penny,
Batand Trap, Threes and Fives, Cribbage,
Shut the Box, Petanque and Bar Billiards.

Winners: Mike Jones of West Wellow and

Answers to last crossword:

The Mailmans Arms, Lyndhurst



MAILMANS ARMS Lyndhurst

A PRADITIONAL PUB WITH TRADITIONAL ALE; Marston's Pedigree, Furton Bitter No 3 Mild.

we have no juke hox and no space invaders!

we do have 2 comfortable bars,

the surton Saloon which houses of head sorts teams and one social darks team, and on we me days a crib www., so if you think you can play, just turn us before 0.1,

The sells bounge incorporation a fine clubblay of china and crystal belos, is a little more quiet to concentrate on the glass in hand.

Line Hosts: Larry and Event Walner,

.ol; Lyndhurst 225%.

REAL ALE TRAVELS

We avoid the City Centre for this walk-about, and instead start working our way down St. Mary Street, which boasts 5 pubs all selling real ale.

We start off with the two Whitbread pubs, firstly the Kingsland Tavern where mild and Strong Country Bitter is served. Conveniently, only a few yards down the road is the Plume of Feathers serving Whitbread's other local real ale, Pompey Royal on handpump.

Next stop is the Joiner's Arms, an Eldridge Pope house. Besides having Dorchester Bitter, IPA and Royal Oak on handpump, the pub is also the centre of a variety of music clubs with folk, jazz and various other groups performing in the large lounge bar to the rear of the building.

Over the road again, and we find ourselves at the Oddfellows Ams, a Courage house. If you don't notice the sign, take a look at the Courage mosaics on the doorsteps. Directors and Best Bitter are served here.

Last on the list of St. Mary Street pubs is the Mason's Arms, a Gales house. This is well worth a visit, although be prepared to breathe in as it is a small, narrow pub and tends to get very crowded. The pub serves Bitter, HSB, Light Mild and 5X during the winter months. It is one of the many pubs that Whitbread sold off, and has been tastefully re-decorated by Gales.

LONGMEAD ARMS BISHOPSTOKE NO FRILLS JUST GOOD BEER

MARSTONS

MERCIAN MILD

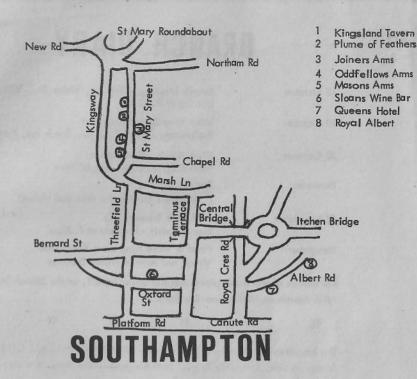
CAPITAL BITTER

PEDIGREE

PROBABLY THE CHEAPEST PINT IN THE EASTLEIGH AREA

1981 CAMRA G.B.G ENTRY





If, by this time, you have availed yourself solely of the Pompey Royal, the Royal Oak, Directors and HSB, it might be wiser to finish here. If you're still raring to go, carry on along St. Mary Street to the right, where it joins a dual-carriageway. Turn left here and to the right is Oxford Street. You don't need much imagination to see that Oxford Street must have been a classy place to live once. Sloan's Wine Bar is one of the few attractive buildings in what is now a sadly neglected area of the city. Opened for only a few months, it serves Devenish Wessex Bitter on handpump, as well as a wide range of wines and some unusual bottled lagers. The bar meals are also well worth sampling.

Make your way now towards the new Itchen Bridge. In Royal Albert Road, under the shadow of the bridge, you'll find the last three pubs of the evening. In the Queens Hotel you can sample a fine pint of Bass.

The Royal Albert, a few yards further on, is Gale's latest foothold in Southampton. Gales beers are all available on handpump in this pub, which stood derelict for several years before being taken over by the brewery. Rumour has it that a quaurter of a million pounds were spent on renovating the building, which has a huge amount of bar space and four floors.

The last pub on this walk-about brings us to Marstons, the Marsh, a corner pub with a rather unusual interior design. You'll find Burton Bitter and Mild here on handpump.

RAB NOOLAS

BRANCH DIARY

13 October Branch Meeting, Ship Inn, Wates starting at 8.00 pm						menesiei	
	20 October	October Mike King Darts Knock-out Preliminary Round, 8.00 pm, Brook Inn, Portswood					
	30 October		Walk-about - Brockenhurst Start 8.00 pm at the Jugged Hare				
November			Branch Meeting (See What's Brewing for date and Venue)				
12 November Wadworth Brewery Trip Evening visit - brewery at 7.30pm						*	
November			Final of Mike King Darts Knock-out Venue and date in What's Brewing				
	For details of a Nick Martin on	my event Milford	please contact -on-Sea 3585.	either myself,	or the Branch	Secretary -	
	«	>>	**	>>	«	>>	
	Buy now and go		Real Ale in the l	, ampoint			
	APPLICATION	I FOR MI	EMBERSHIP				
	1 wish to beco						
	* A full men	ber of C	AMRA Ltd (£7.0	00 per year)			
			h my wife/husbo				
	Please make a	heques p o: CA	ayable to "Cam MRA Membership	p, 34 Ailia is	odd, orr ma-		age of the second secon
	Name	•••••		• • • • • • • • • • • • • • • • • • • •			••••
	Address					• • • • • • • • • • • • •	
	After joining	you will	receive your me	embers month	ly magazine '	What's Brewing	but will

more importantly you will find out about local CAMRA branch activities -they will

be delighted to welcome you at any time - find out more.