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for the facts



Hinckley has it.



Hinckley & Bosworth
CAMRA

Presents the 3rd

Hinckley Beer Festival

9-11 Sept 2010

60 Real Ales,
Plus Ciders, Perries
& Fruit Wines



ampaign for Real Ale

Opening Times:

Thurs 5pm - 11 pm

Fri 12 noon - 11pm

Sat 12 noon - 11pm

Food available
at all sessions



**OFFICIAL
PROGRAMME**



**CAMPAIGN
FOR
REAL ALE**

Warwickshire BEER CO.

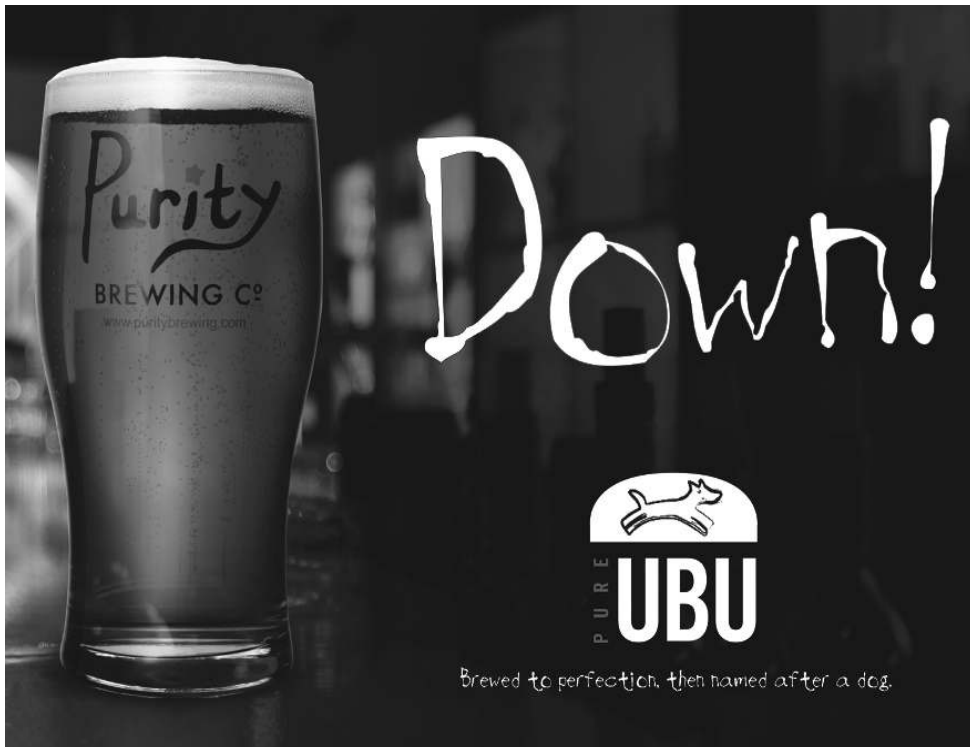
“A new image
for an old favourite
Kingmaker 5.5%
our premium ale”



Call Ben on 01926 450747

or

e-mail: sales@warwickshirebeer.co.uk



Hinckley & Bosworth CAMRA Members Branch and Beer Festivals Diary

(See website for full details)

www.hinckleyandbosworthcamra.org.uk

OCTOBER 2010 (Continued)

Wed 20th - Sun 24th

Mansfield CAMRA
Beer Festival

Mansfield Civic Centre
See Website for emerging details

Fri 22nd - Sat 23rd

1st Long Eaton CAMRA
Beer Festival

The Westgate Suite, West Gate, Long Eaton
40 Beers, many of which will be Locale, plus ciders,
perries and fruit wines.
Open midday til 11pm

Thurs 28th - Sat 30th

Birmingham CAMRA
Beer Festival

Second City Suite, 100 Sherlock Street, B5 6LY
Tel: 0121 6667610
200 Ales, 40 Ciders & Perries
New Venue, Bigger Festival

NOVEMBER 2010

**Tues 2nd
Branch AGM**

Ashby Road Sports Club 8.00pm
Hangmans Lane, Hinckley

**Tues 16th
Evening Pub Tour**

Minibus Trip, pubs to be decided.....
Contact Alan on 07767 362502

Hinckley and Bosworth CAMRA Branch Officers

Chairman:	David Finn	Membership Secretary:	Robin Newhouse
Secretary:	Richard Lewin	Young Members Co-ordinator:	Helen Jones
Treasurer:	Geoff Target	Beer Festival Organiser:	Bill Smith
Webmaster:	Alan Cooke	Half Pint Editor:	David Bates
Pubs Officer:	Chris Davies		

All email addresses start with their title, followed by:

@hinckleyandbosworthcamra.org.uk

for example Chairman@hinckleyandbosworthcamra.org.uk.

New members will be made very welcome at any monthly meetings or social evening. Seats on minibus trips must be booked in advance. Please check venues, times and more details on either our website or by phone, before leaving. Please note that the Hinckley & Bosworth Branch cannot accept any liability for diary dates or advertisements taken that feature a dated event that occurred before the publication is published and distributed

Hinckley & Bosworth CAMRA Members Branch and Beer Festivals Diary

(See website for full details)
www.hinckleyandbosworthcamra.org.uk

SEPTEMBER 2010

Fri 17th - Sat 18th
8th Melton Mowbray
CAMRA
Beer Festival

Cattle Market, Scaford Road, Melton Mowbray
LE13 1JY. 40 + Beers plus Ciders and Perries.
Open 11am til late. Admission free before 6.30pm,
£4 after. Food & cold local food available all day
Live Music:
Friday: The Hound Dogs **Saturday:** The Platforms

Fri 24th - Sun 26th
Great Central Railway
Beer Festival - Non CAMRA



Great Central Railway, Loughborough.
From Midday each day. Admission free to CAMRA
members, other concessions.
Live Music on Friday night, Saturday afternoon and
Saturday evening.
Hot food on Friday from midday, Sat (all day) and
Sun (midday til 5pm). 40+ Guest Ales, plus ciders.
Further details Tel: 01509 230726

Thurs 30th - Sun 3rd Oct
Windmill Inn at Brascote
Inaugural Beer Festival
Non CAMRA
Newbold Verdon LE9 9LE

14 Real Ales, plus Cider, Perry & Fruit
Wines. Live Entertainment on Friday and
Saturday. 20p per pint discount on Real
Ales for Card Carrying CAMRA Members

OCTOBER 2010

Tues 5th
Monthly Meeting

Barwell Sports Bar 8.00pm (tbc)
Kirby Road, Barwell LE9 8FQ

Thurs 14th - Sun 17th
Nottingham
CAMRA
Beer
Festival



Nottingham Castle NG1 6EB
Over 700 beers, ciders, perries and country wines.
Live entertainment on the magnificent Victorian
bandstand, with a separate beer tent.
Opening Times:
Thurs 14th to Sat 16th 11am til 11pm
Sun Noon til 3pm (subject to beer availability)
Admission:
£5 per person, £2.50 for CAMRA members

MESSAGE from the CHAIRMAN

I am very pleased to be able to welcome you to the 3rd Hinckley Beer Festival, which is organized and managed by the Hinckley & Bosworth Branch of the Campaign for Real Ale. The location and format of the Festival have been tried and proven in the last two years. The main changes are in the choice of beers and ciders on offer. In 2009 the emphasis was on LocAle to coincide with the launch of our LocAle scheme, part of CAMRA'S efforts to support local breweries and widen the choice of locally produced beers on offer in our pubs. This year at the Festival we will be offering a wider choice of national brands, supported by beers from our local breweries.

As most of you will appreciate, the secret of any successful scheme or Festival is the preparation, hard work and commitment of the Branch membership. We are very fortunate to see this reflected, not only in the members of the Beer Festival Committee, but in all those who willingly volunteer to staff the bars, police the doors and help in any way necessary to ensure the success of the event. Our Beer Festival Organiser, Bill Smith, has recently left the area and moved to distant shores, so this is his swansong. Although he will be a difficult act to follow, he leaves a trusted and tried legacy with his professional approach and meticulous attention to detail. Like Banquo's ghost, I am sure he will be hovering in the background in the future!

September marks our 2nd anniversary as a full Branch and the past year has seen a continuation of our growth in size and stature. Membership now exceeds 250, attendances at our monthly meetings often total 30 or more and our major campaigning tool, the Half Pint Magazine, now has a circulation of 2,500. The social side of the Branch is very important and continues to flourish, with regular trips to Beer Festivals, breweries and the more remote rural pubs in our area. As a Branch I think we keep the balance right between the campaigning and social sides of CAMRA; it must never become totally the one or the other.

So in welcoming you all here this weekend, I very much hope you will enjoy our Beer Festival and make it a regular date in your diaries for the years to come!

David Finn
Chairman

HINCKLEY BEER FESTIVAL 2010 - Welcome!

Welcome to the 3rd CAMRA Hinckley Beer Festival. The Hinckley & Bosworth Branch of CAMRA (Campaign for Real Ale) is once again proud to offer you a superb selection of 60 real ales plus ciders, perries and fruit wines.

Around half of the beers featured this year in the Beer Hall are brewed within 20 miles of Hinckley, mainly by small breweries which deserve greater support and are part of our LocAle scheme which promotes locally produced beers. The remainder of the beers come from as far away as Cornwall and Orkney, so you have plenty of choice and variety.

This year, in addition to widely available beers from Marstons and Everards, we have deliberately included some of the more readily obtainable ales from smaller breweries such as Batemans, Exmoor and St. Austell. If you are new to real ale drinking and like these beers then hopefully it will be easier for you to find them again. Remember, in order to fully enjoy the different tastes and flavours, start with a low ABV (less than say 4%) mild or bitter before gradually progressing to the stronger brews.

If you prefer ciders and perries (the pear equivalent) we have a good selection of these in the Second Hall alongside the fruit wines. How about trying the Farmer Fear's Leicestershire cider? Also in this hall, hot and cold food will be available during all sessions, together with non-alcoholic drinks.

Whatever you choose to drink, please enjoy the Festival in a responsible manner and help us make it as successful as previous years!

Cheers: Bill Smith, Beer Festival Organiser, Hinckley & Bosworth CAMRA

**Thanks to Leicester Tigers & England Rugby player
George Chuter for opening our 3rd Beer Festival.
Look out for the festival special named after George called
"Chuter's Choice", brewed by Quartz brewery at Swinfen**

National CAMRA LocAle Scheme

The CAMRA LocAle scheme is a National initiative that promotes pubs which endeavour to always stock at least one locally brewed real ale. LocAle serves a growing consumer demand for quality local produce and an increasing awareness of "green" issues, where everyone benefits from local pubs stocking locally brewed ale:

- Environment – fewer "beer miles" so less road congestion and pollution
- Consumers - greater beer choice and diversity
- Local Economy - money is spent locally and retained locally

The Hinckley & Bosworth CAMRA Branch defines a "LocAle" as one which is brewed within 20 miles of the pub selling it. Only one of the ales at any one time need be a "LocAle" for a pub to qualify. If your local is not already participating in the scheme, ask the landlord why not – there is no fee for signing up.

See pages 8 and 9 of this programme to see this years LocAles at the festival.

It takes all sorts to campaign for real ale

Save money by paying by Direct Debit

Join CAMRA today...



Complete the Direct Debit form below and you will receive three months membership free 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 or call 01727 867201. All forms should be addressed to Membership Secretary, 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)

Please state which CAMRA newsletter you found this form in?

	Direct Debit	Non DD
Single Membership (UK & EU)	£20 <input type="checkbox"/>	£22 <input type="checkbox"/>
Joint Membership (Partner at the same address)	£25 <input type="checkbox"/>	£27 <input type="checkbox"/>

For Young Member and 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

Mem Form 0108

Instruction to your Bank or Building Society to pay by Direct Debit		DIRECT DEBIT
Please fill in the form 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	Originator's Identification Number	The Direct Debit Guarantee This Guarantee is offered by all Banks and Building Societies that take part in the Direct Debit Scheme. The efficiency and security of the Scheme is monitored and protected by your own Bank or Building Society. If the amount to be paid on the payment date changes CAMRA will notify you 10 working days in advance of your account being debited or as otherwise agreed. If an error is made by CAMRA or your Bank or Building Society you are guaranteed a full and immediate refund from your branch of the amount paid. You can cancel a Direct Debit at any time by writing to your Bank or Building Society. Please also send a copy of your letter to us.
To the Manager Bank or Building Society Address Postcode Name(s) of Account Holder (s)	9 2 6 1 2 9 FOR CAMRA OFFICIAL USE ONLY This is not part of the instruction to your Bank or Building Society Membership Number Name Postcode	
Bank or Building Society Account Number	Instructions to your Bank or Building Society	Please pay CAMRA 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 CAMRA and, if so will be passed electronically to my Bank/Building Society.
Branch Sort Code	Signature(s)	
Reference Number	Date	
Banks and Building Societies may not accept Direct Debit instructions for some types of accounts.		

FRUIT WINES

Having sampled the wonderful ales and ciders at the festival or if you prefer something a little different, you may also wish to sample our excellent selection of fruit wines.

Well you can choose from the list below (they can be found at the cider bar):

Fruit Wines from Hook Norton

Strawberry	Mead	Peach
Raspberry	Black Beer	Elderberry
Blackberry	Apple	Ginger
Damson	Apricot	Sloe
Cherry	Parsnip	

CHAMPION BEER OF THE FESTIVAL

A favourite part of the festival for many is voting for the best beer of the festival. Last year this was won by Parish Brewery with their "High Cross Ale" at 5.0%.

While sampling the ales, don't forget to check out which one is your favourite. It may be an old classic or a new wonderful taste you have just discovered.

Look out for our "Champion Beer" voting slips, around the hall or at the main office and place your vote for the "Ale of the Festival" in the voting box provided.

The winning brewery will be presented with a prestigious certificate to commemorate their achievement. Our first winner was the Dent Brewery in Cumbria, with their Aviator Ale.

Following confirmation of last years winner, the branch arranged a trip to the brewery in Burrough on the Hill, Leicestershire. Following a tour of the brewery we sampled their ales and had a light lunch.

Baz Parish also provided us with a great insight into the brewing process with an article which was featured in the Jun / July edition of the "Half Pint", our newsletter. An extract of the article is as follows:

"The Parish brewery is situated in the heart of Leicestershire and is a totally traditional brewery using only traditional ingredients and methods, with no artificial preservatives, colourings or flavourings. It is famous for having brewed the strongest beer in the world at 23% and is in the Guinness Book of Records. The Parish Brewery brews a selection of beers at present, which are as follows:

Parish Special Bitter (PSB) at 3.9%
Farm Gold at 4.2%
Burrough Bitter at 4.8%
Baz's Bonce Blower (BBB) at 12%
Poachers Ale at 6%

The Parish Brewery started brewing beer in 1983 a year after acquiring the public house then called the Stag and Hounds, a 16th Century Inn at Burrough on the Hill".

HINCKLEY BEER FESTIVAL - CASK SPONSORS

This year we have been able to involve our supporters in the beer festival by having a sponsor a real ale cask. On each cask you will see a sponsors message and below there is a more detailed listing of each sponsor and their business details. Thanks to all sponsors

Name	Text	Contact	Street	Town	Postcode	Phone
All Hire (Sales) Ltd	For all your Tool Hire & Sales needs	Damian Allton	8 Hawley Road	Hinckley	LE10 0PR	01455 617949
Red Lion	Main Road, Pinwall	Dave or Shelly	Atherstone Road	Pinwall	CV9 3NB	01827 712223
Elephant & Castle	Hinckley & Bosworth CAMRA Pub of the Year also East & West Midlands Best Kept Cellar 2009	Tim	26 Main Street	Thurlaston	LE9 7TP	01455 888213
M A Wheatley & Co IFA	Investments, Pensions & Life Assurance	Mark Wheatley	8A Station Road	Hinckley		0777 5751166
M A Wheatley & Co IFA	Investments, Pensions & Life Assurance	Mark Wheatley	8A Station Road	Hinckley		0777 5751166
Windmill Inn	Windmill Inn, Newbold Verdon Beer Festival 30 Sept - 3 Oct	Chris James	Brascote	Newbold Verdon		824433
Embo Tours	School trips to Great War, Holocaust & Second World War areas	Alan Emberson	136 Featherstone Drive	Burbage	LE10 2PP	
Carpet Collection	Real People, Real Value, Get Real!	Bob Seymour	85a Castle Street	Hinckley	LE10 1DA	01455 230413
Ashby Road Sports Club	Ashby Road Sports Club - Hinckley & Bosworth CAMRA Club of the Year 2010	Carolyn	Hangman's Lane	Hinckley		01455 615159
Furnicraft Ltd	A new bed from Furnicraft will help you 'Sleep it off'	Chris Woodall	George Street	Hinckley		01455 632803
LDJ Solicitors	LDJ Solicitors - Friendly service & advice to the community	Simon Marlow-Ridley	Elizabeth House, St. Mary's Road	Hinckley	LE10 1EQ	079661 50834
J T Tilley & Sons	Repairs, Service & MOTs for any vehicle	David Tilley	Lutterworth Road	Burbage	LE10 2DY	01455 239303
Elm Lea Hotel	Elm Lea Hotel - Rooms, Functions, Weddings, Restaurant, 01455 239254		Ashby Road	Hinckley	LE10 1SP	01455 239254
John & Barbara Bowley	Every success to Hinckley Beer Festival		4 Shakespeare Drive	Hinckley		
Barwell Sports Bar	A very comfortable & friendly pub having a sporting theme	Bob & Lynda	Kirkby Road	Barwell	LE9 8FQ	01455 843067
Computer Focus	Laptops & Computer repairs		65 Stockwell Head	Hinckley	LE10 1RD	01455 619222
Inkley Ink	Inkley Ink for the cheapest ink around	Norman Johnson	65 Stockwell Head	Hinckley	LE10 1RD	01455 619222
Hinckley Tile Services	Hinckley Tile Services for all your tile & bathroom needs	Rod Heath	67 Stockwell Head	Hinckley	LE10 1RD	01455 631977
GS Solicitors	Local Solicitors offering help for the locals	Carl Skelton	23 Station Road	Hinckley	LE10 1AW	01455 618763
Mike B's Security Ltd	Mike B's first for service		4-8 Rugby Road	Hinckley	LE10 0QD	01455 891046
B Page & Son Cycles	Trevor Page - Oldest cycle shop in Hinckley	Trevor Page	3 Rugby Road	Hinckley		01455 634014
King William IV	Popular Market Bosworth traditional pub with beer garden - All Welcome	Chris Smart	35 Station Road	Mkt. Bosworth	CV13 0JS	01455 290241

HINKLEY BEER FESTIVAL - CASK SPONSORS (CONTINUED)

Name	Text	Contact	Street	Town	Postcode	Phone
Croft Hair & Beauty Salon	Newly established family run Hair & Beauty Salon, offering competitive pricing in a relaxed atmosphere	Lisa Bardill	1 Pochin Street	Croft	LE9 1HA	01455 282739
Weavers Arms	Warm friendly pub serving at least 5 Real cask Ales, Sky Sports & good food	Kevin Bridgwater	Derby Road	Hinckley	LE10 1QE	01455 632927
Weavers Arms	Warm friendly pub serving at least 5 Real cask Ales, Sky Sports & good food	Kevin Bridgwater	Derby Road	Hinckley	LE10 1QE	01455 632927
AMG Midlands Ltd	AMG Midlands willingly supporting Hinckley CAMRA	Nik & Gayle Vann	21 Brunel Road	Hinckley	LE10 0AA	01455 610072
Wards	Wards are proud to sponsor the 3rd Hinckley Beer Festival		20 Station Road	Hinckley	LE10 1AW	01455 251771
Midsat	Quality home entertainment equipment, aerials & satellite sales & installation	Dale Sveiden	12 Lower Bond Stree	Hinckley	LE10 1QU	01455 250548
G Seller & Co Ltd	G Seller & Co Ltd - Serving the community for nearly a Century	Andrew Haywood	75 Upper Bond Street	Hinckley		01455 637457
Neil the Butcher at Fifes		Neil	Castle Street	Hinckley		07810 787996
Cannon Sport	Suppliers of quality sportswear & equipment support Hinckley Beer Festival	Jamie Cannon	4a Station Road	Hinckley	LE10 1AW	01455 233469
Geoffery Hill & Co	Happy to support the Hinckley Beer Festival		11 Station Road	Hinckley	LE10 1AW	01455 637715
Bray & Bray Solicitors	Bray & Bray Solicitors - Offering services for businesses & individuals	Duncan Jefferson	33 Station Road	Hinckley	LE10 1AP	01455 639900
Connor's Bakery	Get fresh with your local family baker Est. 75 years	Andrew Connor	50 Rugby Road	Hinckley		01455 634853
ASDA Hinckley	ASDA Hinckley are proud to support our local community		Barwell Lane	Hinckley		01455 636145
Simon the Tiling Specialist	All Tiling requirements possible - Ceramic, Porcelain & Natural Stone	Simon Knowles	22 Newquay Close	Hinckley	LE10 1XN	01455 450023
Total Party Hire	Event Organisers, Hog Roasts, Firework Displays, Inflatables & more! www.totalpartyhire.co.uk	Jamie Hunt	Rugby Road	Hinckley	LE10 0QG	07816 363502
Balloonatics	Fancy Dress costumes, balloon décor, Fireworks & party accessories www.balloonaticspartyshop.co.uk	Sam Bennett	Rugby Road	Hinckley	LE10 0QG	01455 233444
James Bailey Planning		James Bailey	9 Hinckley Road	Burbage	LE10 2AF	01455 611810
Ye Olde Red Lion	Seven Real Ales - What more could an Ale Drinker want?	Simon Roderick	1 Park Street	Mkt. Bosworth	CV13 0LL	01455 291713
David Finn	The Chairman backs a winner! The 2010 Hinckley Beer Festival	David Finn				
Nuneaton Signs		Gary Phipps	Kelsey Close	Nuneaton	CV11 6RS	02476 341922
CNC Centre Ltd	Fanuc CNC Service & Spares, specialising in Robocut & Robodrill www.cnccentre.co.uk	James Fisher	35 Mansfield Street	Quorn	LE12 8BE	07554 457099

OTHER NOTES AND HEALTH & SAFETY

GLASSES

On arrival you will have paid an entry fee (unless a CAMRA Member) and purchased a glass, which is yours to keep. Please take care of it as you will be charged for a replacement. When you leave you may obtain a refund if you do not wish to keep the glass.

BEER AND CIDER TOKENS

All beer and cider etc. is to be purchased by "strike through" tokens which are available from the Festival "office". Each card of tokens is worth £6 and when a purchase is made the amount will be struck through with a marker pen by the bar staff and the card given back to you. Cash refunds for parts of a card in multiples of 50p will be given up until 15 minutes after "time" has been called. However, we urge you to donate your unused tokens to our chosen charity the Matt Hampson Trust.

SMOKING

The Masonic Hall is a non-smoking venue. If you wish to go outside to smoke please obtain a wrist band from the door staff to regain entry. Please note that you will NOT BE ABLE TO TAKE DRINKS OR GLASSES OUTSIDE while smoking.

LEAVING

It is a condition of our licence that DRINKS MUST NOT BE TAKEN OUTSIDE. Please therefore ensure you finish your drinks before leaving.

DOGS

With the exception of Guide Dogs, no dogs are permitted within the building.

ENTRY REQUIREMENTS & PROOF OF AGE

We reserve the right to refuse entry to any individual at any time and to ask any young person for proof of reaching 18 years of age.

CHILDREN

We regret that children will not be allowed into the Festival. This includes those in pushchairs, toddlers, and all those under the age of 18.

OTHER ASSISTANCE AND SPONSORSHIP

Thanks are due to many other firms and individuals for helping us to put on this Festival, these include the following:

All Hire of Hawley Road
Church End Brewery
Cynthia Evans Catering
Elephant & Castle Public House, Thurlaston
Everards Brewery
Marstons Brewery
Nuneaton Signs
Owners of the Masonic Hall
Rising Sun at Shackerstone
Shardlow Brewery

Thanks to All

BEER FESTIVAL TASTING NOTES

Ciders and Perries:

Maker	Origin	Cider / Perry Name	Type	ABV %	Description	Sell Price
Broadoak Cider	Clutton, Somerset	Perry	Perry	7.5	Medium	£2.60
Burnards Cider	Banham, Norfolk	Monty's Double	Cider	6.0		£2.60
Burrow Hill Cider	Martock, Somerset	Farmhouse	Cider	6.5	Dry	£2.60
Crossmans Cider	Weston-Super-Mare, Somerset	Home Orchard Special	Cider	7.0	Dry	£2.60
Farmer Fear's	Sutton Bonnington, Leicestershire	Thirsty Farmer	Cider	5.5		£2.60
Grays Cider	Tedburn St.Mary, Devon	Farmhouse	Cider	6.5	Medium	£2.60
Gwatkin Cider	Abbeydore, Herefordshire	Blakeney Red	Perry	7.5	Medium Dry	£2.60
Gwatkin Cider	Abbeydore, Herefordshire	Farmhouse Perry	Perry	7.0		£2.60
Gwatkin Cider	Abbeydore, Herefordshire	Stoke Red	Cider	7.5	Sweet	£2.60
Gwynt y Ddraig	Pontypridd, South Wales	Malvern Hills	Perry	5.5	Medium Dry	£2.60
Gwynt y Ddraig	Pontypridd, South Wales	Two Trees	Perry	4.5		£2.60
Hecks Cider	Street, Somerset	Farmhouse	Cider	6.5	Medium	£2.60
Millwhites	Boxmoor, Hertfordshire	Blackberry Blush	Cider	6.5	Medium	£2.60
Norburys Cider	Malvern, Worcestershire	Blackbull	Cider	7.0	Medium Dry	£2.60
Richs Cider	Watchford, Somerset	Legbender	Cider	6.0	Sweet	£2.60
West Croft Cider	Highbridge, Somerset	Janet's Jungle Juice	Cider	6.0	Medium Dry	£2.60
West Croft Cider	Highbridge, Somerset	Dry Cider	Cider	6.5	Dry	£2.60
Wilkins Cider	Wedmore, Somerset	Farmhouse	Cider	6.0	Medium Dry	£2.60

All subject to availability, tasting notes are from a variety of sources.

HINCKLEY BEER FESTIVAL - CASK SPONSORS (CONTINUED)

Name	Text	Contact	Street	Town	Postcode	Phone
George & Dragon	New Management, New Chef, New Menu, Come & Try Us		Main Street	Stoke Golding		
Cross Keys	Traditional Village Pub. Open All Day from 11.00am Marstons Ales plus Guest		Hinckley Road	Burbage		
Anchor Inn	Join Us at the Totally Refurbished Anchor Inn For Fine Marstons Cask Ales & Guests		Church Street	Burbage		
Sportsman Inn	The Sportsman Inn, Coventry Road, A Great night every night		Coventry Road	Hinckley		
Lime Kilns	Traditional Canalside Pub Serving Real Ales, Cider & Home cooked Food		Watling Street	Burbage		
Railway Hotel	Try Real Ale at the Railway Every Day, Every Week. Accommodation Available.		Daniel Richards	Hinckley	LE10 1AP	01455 612399
Intramark Ltd	Suppliers of Embroidery, Fleeces, Polo Shirts & T Shirts	Keith Davies	56 Windsor Street	Burbage	LE10 2ER	01455 612400
Bargain Booze	Huge Range of Great Value Beers, Wines & Spirits	Sajan Keshwala	Coventry Road	Hinckley	LE10 0JU	01455 896994
The Barbers Shop	Gentlemans' Barber – A Cut Above The Rest	Chris Bennett	31 Trinity Lane	Hinckley	LE10 0BQ	07985 418170
New Image	Bring Beer Festival Programme with you & get 10% off	Lynwen Davey	14 Derby Road	Hinckley	LE10 1QF	01455 636215
Best of Hinckley	BestofHinckley www.thebestof.co.uk/hinckley champions of the very best recommended local businesses	Geoff	www.thebestof.co.uk/hinckley			
Smart Cartridge	Stationery & Office Supplies, Ink Cartridges Re-manufactured on site. Friendly efficient service		1 Church Walk	Hinckley		01455 614319
Heart of England Co-operative Funeral Services	Co-operative Care, When You Need it Most		Kings Walk	Earl Shilton	LE9 7NL	01455 844400
The Village Flower Shop	Quality Flowers & Arrangements for All Occasions		17 Chequer Street	Bulkington	CV12 9NH	02476 317422
Michael Ashton	Gem, Thank you for making me smile. Love, Ashton					
Lester Home Improvements	Enjoy These Beers & Support Your Local CAMRA!	Chris Lester	Outlands Drive	Hinckley		07969 306966

*Thanks Again to all of
our Cask Sponsors*

BEER FESTIVAL TASTING NOTES

LocAle Beers:									
Cask No	Brewery	Origin	Beer Name	Type/Style	ABV %	Description	Sell Price	Cask Sponsor	
1	Beowulf	Chasewater, Brownhills, Staffs.	Beorma	Bitter	3.9	Pale session ale with malty hint of fruit and lingering bitterness	£2.80	Carpet Collection	
2	Beowulf	Chasewater, Brownhills, Staffs.	Finn's Hall Porter	Porter	4.7	Complex tasting malty porter with sweet roasted coffee nose	£3.00	David Finn	
3	Black Hole	Burton-on-Trent, Staffs.	Black Hole Bitter	Bitter	3.8	Straw coloured session beer with a Czech heritage	£2.80	LDJ Solicitors	
4	Black Hole	Burton-on-Trent, Staffs.	Titan	Best Bitter	4.4	Rich, golden, balanced bitterness with subtle toffee flavours	£2.80	John & Barbara Bowley	
5	Burton Bridge	Burton-on-Trent, Staffs.	Bridge Bitter	Bitter	4.2	Superb red, amber bitter with the typical sulphurous "Burton" nose	£2.80	Computer Focus	
6	Burton Bridge	Burton-on-Trent, Staffs.	Burton Porter	Porter	4.5	Malty throughout with roast, fruit and liquorice flavours	£3.00	Inkley Ink	
7	Burton Bridge	Burton-on-Trent, Staffs.	Thomas Sykes	Barley Wine	10.0	Rich and warming, fruity, heady and hoppy. Handle with caution!	£4.60	Connor's Bakery	
8	Burton Old Cottage	Burton-on-Trent, Staffs.	Oak Ale	Bitter	4.0	Full bodied tawny bitter with a dry hoppy finish	£2.80	Furnicraft Ltd	
9	Burton Old Cottage	Burton-on-Trent, Staffs.	Pastiche	Strong Ale	5.2	Smooth, balanced ale with a complex taste and aroma	£3.00	Hinckley Tile Services	
10	Church End	Ridge Lane, Nuneaton, Warwicks.	Gravediggers	Mild	3.8	Multi-award winning mild with chocolate and roast flavours	£2.60	G Seller & Co Ltd	
11	Church End	Ridge Lane, Nuneaton, Warwicks.	Odd-y-Sea	Best Bitter	4.6	Tangy, lightly hopped brew commemorating long distance tractor run!	£3.00	Embo Tours	
12	Church End	Ridge Lane, Nuneaton, Warwicks.	Summer Terother	Strong Ale	7.0	Light, sharp taste with five hop types - appeals to both sexes!	£3.00	GS Solicitors	
13	Dowbridge	Catthorpe, Leicestershire	Bonum Mild	Mild	3.5	Dark brown, full flavoured mild with a satisfying finish	£2.60	Weavers Arms	
14	Dowbridge	Catthorpe, Leicestershire	Centurion	Bitter	4.0	Traditional bitter, dry hopped with Golding hops	£2.80	Mike B's Security Ltd	
15	Everards	Narborough, Leicestershire	Sunchaser Blonde	Bitter	4.0	Golden, sweet, lightly hopped brew with bitter finish	£2.80	Croft Hair & Beauty Salon	

All subject to availability, tasting notes are from a variety of sources.

BEER FESTIVAL TASTING NOTES

Other Beers:									
Cask No	Brewery	Origin	Beer Name	Type/Style	ABV %	Description	Sell Price	Cask Sponsor	
47	Idle	West Stockwith, South Yorkshire	Idle Eyes	Best Bitter	4.5	Dark brown ale, rich and roasted, ending with pleasant bitterness	£2.80	Sportsman Inn	
48	John Thompson	Ingleby, Derbyshire	Summer Gold	Best Bitter	4.5	Golden ale with refreshing citrus flavour and hoppy aroma	£2.80	Lime Kilns	
49	Marstons	Burton-on-Trent, Staffs.	Royal Ryder	Bitter	3.8	Light coloured beer with malted wheat and Progress hops	£2.80	Intramark Ltd	
50	Marstons	Burton-on-Trent, Staffs.	Pedigree	Best Bitter	4.5	Sweet with slight sulphur aroma and a hoppy, sweet finish	£2.80	Bargain Booze	
51	Milestone	Newark, Nottinghamshire	Mississippi	Strong Ale	5.5	Deep gold, full bodied made with American hops	£3.00	Ye Olde Red Lion	
52	Oakham	Peterborough, Cambridgeshire	Citra	Bitter	4.2	Hoppy golden ale, lemon and grapefruit flavours with malty finish	£2.80	Smart Cartridge	
53	Orkney	Stromness, Orkney	Dark Island	Stout	4.6	Roast malt and chocolate leading to long lasting bitter dry finish	£3.00	Heart of England Co-op Funeral Services	
54	Oxfordshire Ales	Marsh Gibbon, Oxfordshire	Oxtail	Best Bitter	4.5	Dark brown and smooth, medium hopped, with a bite in the tail	£2.80	Neil the Butcher at Fifes	
55	Shardlow	Cavendish Bridge, Leics.	Chancellor's Revenge	Bitter	3.6	Light coloured refreshing well hopped session beer	£2.80	M A Wheatley & Co IFA	
56	Shardlow	Cavendish Bridge, Leics.	Narrowboat	Bitter	4.3	Pale amber bitter with a short crisp hoppy aftertaste	£2.80	Anchor Inn	
57	Shardlow	Cavendish Bridge, Leics.	Platinum Blonde	Lager	5.3	Cask conditioned twin hopped strong lager - how lager should taste	£3.00	The Barbers Shop	
58	St.Austell	St.Austell, Cornwall	Tribute	Bitter	4.2	Copper bronze premium ale with good balance of malt and hops	£2.80	Best of Hinckley	
59	Thornbridge	Bakewell, Derbys.	Jaipur	Strong Ale	5.9	Complex, well balanced IPA with superb lingering bitter finish	£3.00	Ashby Road Sports Club	
60	White Horse	Stanford-in-the-Vale, Oxfordshire	Scourers Brew	Best Bitter	4.5	Citrus flavoured pale ale from lager malt and cascade hops	£2.80	The Village Flower Shop	

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BEER FESTIVAL TASTING NOTES

Other Beers:								
Cask No	Brewery	Origin	Beer Name	Type/Style	ABV %	Description	Sell Price	Cask Sponsor
31	Anglo Dutch	Dewsbury, West Yorkshire	Spike's on 't Way	Bitter	4.2	Pale bitter with hoppy, citrus aroma and dry fruity finish	£2.80	Nuneaton Signs
32	Batemans	Wainfleet, Lincolnshire	XB	Bitter	3.7	Mid-brown balanced session beer with apple hop aroma	£2.80	Weavers Arms
33	Batemans	Wainfleet, Lincolnshire	XXXB	Best Bitter	4.8	Classic blend of malt, hops and fruit on the nose with malty finish	£3.00	Total Party Hire
34	Bath Ales	Warmley, Bristol	Gem Bitter	Bitter	4.1	Well balanced amber coloured bitter with nice dry finish	£2.80	Michael Ashton
35	Beartown	Congleton, Cheshire	Bearskinful	Bitter	4.2	Dominant malt flavours with hops and a hint of sulphur aroma	£2.80	Baloonatics
36	Blue Monkey	Ilkeston, Derbyshire	BG Sips	Bitter	4.0	Award winning pale intensively hoppy beer with peppery bitterness	£2.80	Simon the Tiling Specialist
37	Blue Monkey	Ilkeston, Derbyshire	99 Red Baboons	Strong Mild	4.5	Dark ruby colour, malty with fruity hoppiness	£2.80	James Bailey Planning
38	Box Steam	Coleme, Wiltshire	Golden Bolt	Bitter	3.8	Light straw coloured, easy drinking with a bitter hoppy aftertaste	£2.80	J T Tilley & Sons
39	Box Steam	Coleme, Wiltshire	Tunnel Vision	Bitter	4.2	Clean tasting well rounded traditional ale with slight bitterness	£2.80	Railway Hotel
40	Clark's	Wakefield, West Yorkshire	Classic Blonde	Bitter	3.9	Light coloured with distinctive grapefruit aroma and dry finish	£2.80	New Image
41	Clark's	Wakefield, West Yorkshire	Westgate Gold	Bitter	4.2	Creamy, golden ale with malty, sharp dry finish	£2.80	Cannon Sport
42	Exmoor	Wiveliscombe, Somerset	Gold	Best Bitter	4.5	Golden yellow with sweetness and a more bitter finish	£2.80	Barwell Sports Bar
43	Full Mash	Stapleford, Nottinghamshire	Seance	Bitter	4.0	Fragrant crisp blonde ale with smooth zesty finish	£2.80	Midsat
44	Full Mash	Stapleford, Nottinghamshire	Spiritualist	Bitter	4.3	Reddish ale with superb hop aroma and delicate fruity taste	£2.80	CNC Centre Ltd
45	Grainstore	Oakham, Rutland	Rutland Panther	Mild	3.4	Superb reddish black mild with intense flavour well above strength	£2.60	Cross Keys
46	Grainstore	Oakham, Rutland	Ten Fifty	Best Bitter	5.0	Full bodied with a hint of malt on the nose and bittersweet finish	£3.00	Elephant & Castle

All subject to availability, tasting notes are from a variety of sources.

BEER FESTIVAL TASTING NOTES

LocAle Beers:								
Cask No	Brewery	Origin	Beer Name	Type/Style	ABV %	Description	Sell Price	Cask Sponsor
16	Everards	Narborough, Leicestershire	Original	Strong Ale	5.2	Full bodied, mid-brown strong bitter with a long satisfying finish	£3.00	AMG Midlands Ltd
17	Langton	Thorpe Langton, Leicestershire	Caudle Bitter	Bitter	3.9	Copper coloured well balanced session bitter	£2.80	M A Wheatley & Co IFA
18	Langton	Thorpe Langton, Leicestershire	Inclined Plane	Bitter	4.2	Straw coloured bitter with citrus nose and long, hoppy finish	£2.80	All Hire (Sales) Ltd
19	Parish	Burrough-on-the-Hill, Leics.	Parish Special Bitter	Bitter	3.9	Golden, copper coloured easy drinking with a well hopped finish	£2.80	Wards
20	Parish	Burrough-on-the-Hill, Leics.	Trudy's Tipple	Bitter	4.3	Light copper coloured hoppy ale with added elderflower	£2.80	Geoffery Hill & Co
21	Purity	Great Alne, Warwickshire	Pure Gold	Bitter	3.8	Refreshing golden session ale with pleasant hoppy aftertaste	£2.80	George & Dragon
22	Purity	Great Alne, Warwickshire	Pure UBU	Best Bitter	4.5	Distinctive premium amber coloured beer - very moreish	£2.80	Lester Home Improvements
23	Quartz	Swinfen, Staffordshire	Quartz Blonde	Bitter	3.8	Light amber, slightly sweet with pleasant bitter finish	£2.80	Bray & Bray Solicitors
24	Quartz	Swinfen, Staffordshire	Chuter's Choice (Special)	Bitter	4.0	Light fruity straw coloured bitter brewed using Tettnang hops	£2.80	Festival Special
25	Tollgate	Woodville, Derbyshire	Mellow Yellow	Bitter	4.0	Rounded malt flavours with a hint of spice from the hoppy finish	£2.80	Red Lion
26	Tower	Burton-on-Trent, Staffs.	Tower Bitter	Bitter	4.2	Gold coloured, malty, caramel, hops aroma, bitter finish.	£2.80	ASDA Hinckley
27	Tower	Burton-on-Trent, Staffs.	Cooper's Ale	Best Bitter	5.0	Mid brown coloured premium ale	£2.80	Elm Lea Hotel
28	Tunnel	Ansley, Warwickshire	Tradewinds	IPA	4.6	Aromatic, copper coloured, fruity, malty with dry scented finish	£3.00	Windmill Inn
29	Warwickshire	Cubbington, Warwicks.	Bottoms Up	Bitter	3.6	Light, easy drinking with floral nose and smooth hoppy bitterness	£2.80	B Page & Son Cycles
30	Warwickshire	Cubbington, Warwicks.	King Maker	Strong Ale	5.5	A real christmas cake of a beer, hints of whisky, chocolate and orange	£3.00	King William IV

All subject to availability, tasting notes are from a variety of sources.

fast off the mark

When Marston's head of brewing Richard Westwood had his eureka moment – it was an idea that sparked the biggest revolution in cask beer for 400 years. We asked him where he got his inspiration...



"That's where the idea began – and where all the hard work started for my team." On December 8, 2008, Richard had his first eureka explaining his immobilisation theory to colleagues. From there, lab technicians at Woburnampton, Dave Hill, Peter Holloway and Martin Dingley worked perfecting the exclusive technique until it was ready. Richard said "It went into production in October 2009 and I did a blind test and sent 'fastcask' Pedigree to 100 pubs without telling anyone, while carefully monitoring caskage, feedback and sales."

"We heard nothing. And sales and demand were unaffected. Eventually we put it into a pub with a massive demand and taste for cask. There was no drop in consumption. We knew we were onto something." fastcask™ was launched in April 2011.

"I wasn't in the back on a train or at my uncle's anniversary," Richard Westwood jokes. "I was actually sitting here, trying cask when it came."

"Finding a way to make cask beer less problematical for licensees is the Holy Grail of the industry. We've been grappling with the question of how can you have it more accessible for all pubs for years and years."

"There are still 48 per cent of pubs that can't or can't serve cask beer because of limited space or an inability to keep it properly because of the skill, time and effort involved."

"Cask is an unruly, unedictable rascal, but it is a fundamental part of cask beer because it produces a vast array of complex flavours and natural carbon drink."

"For some time now scientists have been immobilising organisms and enzymes (keeping them separate whilst at the same time active). Some of the more modern Champagne houses have been doing something similar. It struck me that if this could work for cask beer – keeping active yeast in the cask beer whilst at the same time settling immediately – this could be at the beginning of the solution."



fastcask™ LHM: From the 19th to the 21st century, it's all about the cask. It's still the heart of the beer. It's still the heart of the beer.

fastcask™ facts

- It can be served anywhere – fastcask™ Pedigree was served at Lord's for the first time this season (they only had keg before)
- It was served on a train last month
- It can be served on cruise ships and planes
- Mini casks can be kept in the fridge
- It sells around 800 firkins a month so far
- New equipment was needed to produce it



Cask Pedigree was served on a train for the first time in October 2011.

HOW IT WORKS



The fastcask™ solution

With fastcask™ we remove the yeast from the beer before it is placed into the cask.

It is then replaced in the form of a gel bead that is naturally heavier and drops to the bottom of the cask immediately whenever it is moved or disturbed.

The benefit is that it can be placed on sale more or less immediately after delivery and can stay on sale if the cask is disturbed.

MY REGULARS CAN'T TELL THE DIFFERENCE



A pub licensee, who blogs under the name of the 'Student Brewer' decided to put a cask of fastcask™ Pedigree to the test... without telling his beer-aficionado regulars what he was up to.

And to the 23-year-old former business student's amazement, they couldn't tell the difference.

Ed Pedigree, who runs the chain The Kiverts in Highgate, Wyo, said "I'm a bit of an aficionado myself as well as a forensic scientist – so I wanted to really nail this through its paces for my own satisfaction."

"Usually I give Pedigree three, four or sometimes five days before it's ready to sell. It was from Pedigree, for a lovely brew, but I wanted to find out more about it."

"So I didn't tell anyone about it. I had a cask of fastcask™ Pedigree delivered, left it in my cellar for two days, then vented and topped it. It was so clear as anything, although maybe a bit green looking. That night I served it to my regulars alongside normal Pedigree. No one noticed any difference at all."

"Just to make sure, I gave it a good old shake and to add it round the pub for like a man possessed. To my amazement – I still poured light!"

Ed tasted it the second day after soft-pegging it overnight and concluded: "The only, for me, was spot on from the second day. I couldn't tell it in any way."

"The thing is, I feel like a cheat. Traditional Pedigree takes a few days to settle, and a few more to condition fully. This Pedigree I would happily rack, vent, tap and sell within minutes."

"So from me, a huge thumbs up. It saves me time and money, as just as good as the original, and to top it off is suitable for vegetarians. No downsides!"

Ed runs the Edwardian built Kiverts with his wife Sheila, and his partner Amy Farrer.

FROM A CELLAR MAN'S POINT OF VIEW, I'M IN LOVE

MINI CASK PARTIES

"I can see myself using the mini casks during the summer or for parties as they will be perfect for groups of people who don't always want to keep caskage on site. The beer will be kept in the mini casks and will be served from a mini cask. I've heard a lot of feedback complaining that this will not be the only way of doing a cask offer. While I understand what they are coming from, I prefer to be optimistic and try to think of ways it can actually help my business. There are lots of occasions when offering the mini cask will actually be a real solution for my pub – and a point of difference for my pub!"