

The Deal Dover Sandwich & District Branch Magazine

CHANNEL DRAUGHT

Issue 73

Free

Autumn 2017



Inside:

◆ **DEFINING CRAFT BEER**

Attempting the impossible?

◆ **BEER & FOOTIE IN KENT**

A Southport Supporters away trip to the County



CAMRA
CAMPAIGN
FOR
REAL ALE

CHANNEL DRAUGHT



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Autumn 2017

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***Please note that views
expressed herein are not
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**Please drink
sensibly!**

**Cover Photo -The Ship,
Deal**

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BRANCH DIARY

Sat 16 Dec

Branch Meeting/Christmas Social **King's Head**, Kingsdown – 11.30 am

Mon 15 Jan

Branch Meeting, **Alma**, Deal

Fri 2 - Sat 3 Feb

**WHITE CLIFFS FESTIVAL OF
WINTER ALES**

Dover Town Hall

Mon 19 Feb

Branch Meeting & Festival Wash Up, **Louis
Armstrong**, Dover 7.30pm

Branch Website www.camra-dds.org.uk

Branch meetings are held every third Monday of each month and start at 7.30pm.

For full details about rural rambles, pub strolls and 2018 GBG Trail, please email john@ramblingrumbler.plus.com or call 01304 214153.

Events marked * are not organised by CAMRA

Welcome to new look Autumn 2017 edition of *Channel Draught* – full colour gloss and with, we trust, all teething troubles sorted out. You will note that page numbers have been reduced from 64 to 48, necessary because of increased printing costs with the new format, however as the use of gloss paper allows for a smaller font size we are hopeful that total written content will remain the same.

As well as being the first under a revised format this edition is also accompanied by considerable sadness. From its inception our magazine has been printed by A R Adams & Sons in Dover, and as many of you will know the business's owner Bob Adams passed away in October. Although not a real ale drinker, Bob always gave us great assistance and was a major help in kicking off the magazine in the early years of the millennium. He also backed the White Cliffs Winter Ales Festival for which he provided posters and tickets. He is greatly missed and our most sincere condolences to his family.

Currently, tax remains a major issue facing pubs and real ale drinkers, and recently CAMRA has been urging members to lobby their MPs to back the Campaign's call for the Government to freeze beer duty for the rest of this Parliament, to help pubs and brewing and keep more money in consumers' pockets.

Beer duty in the UK, at 54p a pint is amongst the highest in Europe. Duty and other taxes now account for a third of the cost of a pint, made worse in the Spring Budget by Chancellor Philip Hammond resurrecting the hated Duty Escalator. British drinkers account for nearly 40% for beer duty paid in the EU while consuming just 12% of its beer. Pubs are also being clobbered by business rates, paying 2.8% of business rates while only accounting for 0.5% of UK turnover.

While the freeze on beer duty and rate relief amendments in the recent budget are welcome this is only a start. As well as campaigning to see the freeze maintained in subsequent budgets, CAMRA is calling on the Government to stop viable community pubs from being driven out of business by introducing a £5,000 annual rate reduction. CAMRA members can lobby their MP at www.camra.org.uk/keeppubsafloat.

Martin Atkins



LOUIS ARMSTRONG

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3 MINUTES FROM PENC ESTER ROAD BUS STATION

CAMRA AWARDS

DEAL, DOVER & SANDWICH BRANCH AWARDS

- ζ SPRING PUB OF THE SEASON 2015
- ζ AUTUMN PUB OF THE SEASON 2016
- ζ PUB OF THE YEAR 2017

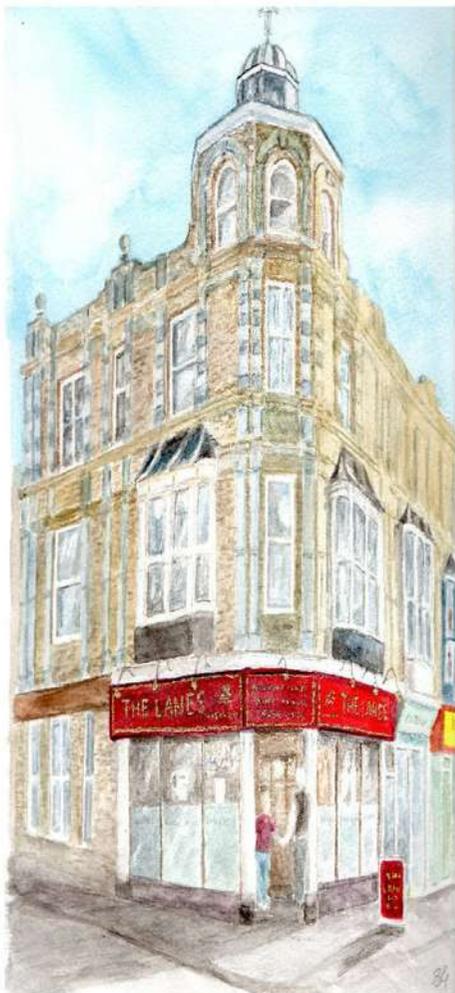
REGIONAL AWARDS

- ζ EAST KENT PUB OF THE YEAR 2017
- ζ RUNNER-UP KENT PUB OF THE YEAR 2017

*DEBBIE & KEITH
LOOK FORWARD
TO WELCOMING YOU TO*

THE LANES

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LOCAL NEWS

If you have any news about a pub in your area – new beers or different beer range, alterations to the pub, beer festivals or anything that may be of interest to our readers, please email:

channel.draught@camra-dds.org.uk

We are, of course, equally pleased to hear from landlords with news about their pub.

TWO LEADING KENT PUBS

The **White Horse**, St James Street, Dover and the **Dog**, Wingham are among the three best pubs in Kent as adjudged by the Kent Tourism Awards – a resounding accolade for our Branch area.

DOVER

The **White Horse** has long been one of the most respected of the town pubs, with a distinct iconic quality (see Last Knockings) and we applaud its success. Regular ale is Harveys Sussex, usually with a cider and two other ales on the handpumps, which on recent visits have included George Gale Seafarers and Landlord. Meanwhile a few minutes' walk away at **Blakes** in Castle Street, Millis House Bitter remains standard alongside two or three other real ales – a visit in mid-October finding Adnams Nutbrown and Pitchfork Golden.

In Church Street, at the time of writing, the **Roman Quay** has been closed for some time. It has been suggested that this is one of the pubs acquired by Heineken from Punch, and that one reason for its closure is necessary work being carried out to comply with the new owner's operating requirements. However, from outside any internal activity is notable by its absence, and just before going to print we hear that it is being advertised "To Let".

Mash Tun, Bench Street: A varying selection of normally at least four real ales on draught, plus a number of bottled beers. Kent brewers feature strongly, with recent appearances including Breakwater, Hopdaemon, Westerham, Hop Fuzz, Range, Whitstable and Angels and Demons. In late October the latter's Hockley Sole Stout was much enjoyed, as was Turner Cider's Russet – a good choice of Kentish cider also being a regular feature. Early November found the pub as the final destination on this year's GBG Pub Trail, coinciding with its final barrels of this year's green hopped ale – Goody's Genesis and the East Kent Collaborative Brew (see Local Brewery News).



The Good Beer Guide Trail 2017 finale in the Mash Tun

Before the Mash Tun we had already found more Kent beer at the **Eight Bells** – Hopdaemon and Wantsum Ravening Wolf and Black Pig – and a complete full house at **The Lanes**: Mat Cat Golden IPA, Breakwater Cow Juice, Canterbury Ale Miller's, Gadds No 7 and Romney Marsh Mellow.



Martin Atkins presents Debbie & Keith Lane with their Kent Pub of the Year Runner Up Certificate

With Kentish wine and Kentish cider, the pub is heavily Kent orientated. The latest edition of the GBG lists 40 to 50 breweries in the county, and from just our members' own reports the pub has

featured a quarter to a third of these over the last couple of months. Quite right then, that as well as being this year's Branch Pub of the Year and East Kent Pub of the Year, it was also named Kent Pub of the Year Runner Up – an award that we took the opportunity to present during the last part of this year's Trail.

At the **Prince Albert**, Biggin Street London Pride has been available of late, while real ale remains intermittent at the **Golden Lion**, Priory Place and by all accounts most recently fairly absent – although, when available, John Smith's or the eponymously named Golden Lion Ale usually being the choice. At the **Priory Hotel** one or two real ales are normally on the handpumps from varying sources – Badger beers having been seen over recent months.

In Ladywell, as far as we are aware, **Les Fleurs** remains without real ale, and no further information about the **Park Inn**, which while operating as an "Indian" has retained much of the former layout including the bar servery. Along with a selection of keg fonts, a visit earlier in the year found at least one real ale available – Gadds No 5 to be precise – so further reports much appreciated.

No problem with real ale of course at the **Rack of Ale**. Recent months have seen a wealth of local brews including Tir Dhá Ghlas Brewery Pig's Ear and Jimmy Riddle, Ripple American Pale and Four Candles East Kent Bitter. A variety of Breakwater beers from the Lorne Road brewery have also been in evidence and in mid-October Hopping Mad from the Deal Community Hop Project was available. From further afield Westerham Grasshopper appeared in September, while Titanic Plum Porter, obviously retaining its following, is seen regularly.

Breakwater beers have also made an appearance at the **Louis Armstrong**, Maison Dieu Road, where Blue Ensign Bitter and Cow Juice Stout were both on the handpumps during October. Regular suppliers remain Hopdaemon, Gadds, Old Dairy, Westerham and Goachers but with an increasing presence from the Romney Brewery whose Cinque Porter proved particularly popular in late October. And the pub retains its devotion to live music – Friday, Saturday and Sunday (the long established Jazz evening), plus intermittently other nights – a recent 60th birthday celebration for local drummer Tosh, drawing a packed crowd. At the nearby **Red Lion**, two real ales remain the choice, Plough from the G2 Brewery in Ashford, and either Timothy Taylor Landlord or Good Old Boy from West Berkshire.

Following Dean's departure in July a new tenant was being sought for the **Boar's Head** in Eaton Road, which we understand was eventually let during the Autumn. Meanwhile the pub had remained open with ale policy seemingly much the same. A visit in late October found Young's Bitter and Adnams Ghost Ship. And earlier in the month at the nearby **Crown & Sceptre**, Late Red was on the handpumps.

Following its move over to KeyCask during the warmer summer weather, as predicted in our summer edition, cask ale returned to the **Thirsty Scarecrow** during the autumn to take advantage of the various local green hopped ales. However, cider remains its main raison d'être, being our current Cider Pub of the Year, and, as far as we know the county's only cider house. Across the road there is still apparently no sign of real returning to the **Eagle**, but we have heard that the new landlord is looking to promote darts, pool and other traditional pub activities.

Breakwater Brewery Tap, Lorne Road: The brewery taproom is now well established and a major outlet for real ale in Dover, with up to six or seven cask ales usually available. This autumn saw Handpicked Green appear, while drinkers continue to reminisce euphorically about the unlikely to be repeated Mongrel (see Local Brewery News). Plans to extend opening to include Wednesday seem apparently now on hold, so this remains Thursday to Sunday.

At Buckland two real ales are normally available at the **Bull**. An ever changing selection found Sharp's Atlantic and Theakston's Paradise in early September, and Bootleg Urban Fox and Theakston's Masham Oaked Ale in mid-November.

Changes in River, where the **Dublin Man O' War**, closed for the last year and a half, is now subject to an application for change of use and the erection of houses, as yet undetermined – the outcome predicted by local opinion for some time. Along the road, Shepherd Neame eventually ended several months of uncertainty in October, when the **Royal Oak** was sold by auction. As we go to print we understand that the pub is open, with a new landlord and existing staff retained.

Fox, Temple Ewell: While Kelham Island Pride of Sheffield remains a regular, still more fox ales appear. As well as Coteleigh Fox and Exmore Fox, September saw Exile Urban Fox, with later in the year an appearance by Red Fox. Other ales have included Gale's Seafarer, Ringwood Razorback, Woodforde's Boudicca's Revolt, and in early November a poppy ale with a donation to the annual

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Poppy Appeal.

At Whitfield we hear that the **Kittiwake** has been refurbished and renamed the **Rock Rose**. A visit in early September found **Hobgoblin**, **Wainwright** and **Pedigree** on the handpumps. Meanwhile at the **Archer** **Hobgoblin** was available.

DEAL

In Queen Street in late summer, the **Hole in the Roof** became the **Queen Street Tap**, offering four real ales at what we hear are very favourable prices, £2.50 a pint or thereabouts, plus a good range of real ciders. The pub is set out in town centre eating/drinking style with large screen TVs, and a visit shortly after the changes found a choice of **Adnams Ghost Ship**, **Robinsons Trooper**, **Doom Bar** and **Wantsum 1381**. Initial visits suggested that three national and one local ale might be the prevailing policy, however in practice there appears more emphasis on the latter – in late October **Wantsum Montgomery**, **1381** and **Seasider**.

As usual, a wide choice of ale at the **Berry** from near and far. **Oakham** beers were particularly prominent in September, especially “**Oakham Day**” on Thursday 14 Sept, when nine of their beers were served. Among the selection was **Bishop’s Farewell**, **Velvet Claws**, **Inferno** and **Attila** – “Very strong. Definitely not a session beer!” In mid-October the pub hosted a **Green Hop Festival** with local contributions from **Westerham**, **Gadds**, **Canterbury Ales** and of course the **Deal Hop Farm’s** very own **Hopping Mad** brewed by **Ripple Steam**.

In Upper Walmer latest reports suggest the site of the former **Railway** still remains cleared and awaiting development. Local real ale drinkers are however probably better served by the **Freud Man** on **Dover Road** offering an ever changing selection from near and far. Beer quality remains among the best, for example in early October, when there was particular praise for **Ascot Final Furlong**.

Just Reproach, **King Street**: A choice of four real ales normally available, including, in mid-September, **Oakham JHB** inducing recollections of long ago days in the **Mogul**. Of other recent ales, **Clouded Minds No 29** was described as a stunningly hoppy beer, while a barrel of **Kelham Island Pale Rider** – “A long-time favourite not seen down this way for a while,” was proving very popular with the early evening drinkers one Thursday in early Autumn.

In the **High Street** the **Spire’s Bar** at the **Landmark Centre** continue to offer real ale, seemingly predominantly local. Visits in September and Octo-

ber found respectively **Romney Marsh Rye Mild** and **Canterbury Ales Wife of Bath** on sale, while in early November three local ales were available. Meanwhile **Gadds** ales remain prominent at **Der Bar**, a visit in early October enjoying a pint or two of **Seasider**. **Gadds** is also a main supplier to the **Ship** in **Middle Street**, where as always **Dark Star Hophead** remains a popular choice.

In **Alfred Square** the **Saracen’s Head** was offering **Bishops Finger** and **Whitstable Pale Ale** in early September, while at the **Deal Hoy** in **Duke Street**, **Shepherd Neame’s** policy of swapping ale with other breweries saw **Castle Rock Harvest Pale** alongside **Spitfire Gold** and **Master Brew**. The pub also provided the venue for our **October Branch meeting**, where we drank **Master Brew**, **Late Red** and **Whitstable Bay**.

Also taking advantage of **Sheps swaps** policy, has been the **Magnet** in **London Road**. Early November found a brew from the award winning **Lacons** of **Great Yarmouth** on the handpumps alongside **Master Brew**. On earlier visits **Blonde Ambition** had been available.

Around the corner (or along **Church Path**) the **Farriers** in **Manor Road** continues its renaissance from the later **Admiral Keppel** days, as a home of good and varied real ale. In late August it was good to see **Wadworth’s Farmers Glory** back in a local pub again, alongside the less somewhat venerable **Ripple Farmhouse** and **St Austell Proper Job**.

Sportsman, **Sholden**: The pub was closed during the Autumn and put up for sale by auction, guide price £350,000 – at the time of writing no further information.

In **Kingsdown** at the **King’s Head**, recent beers have included from **Gadds**, **She Sells Sea Shells**, **No 5** and **Green Hop Ale**, plus also **Cross Bay Hurricane Bitter**, **Goacher’s Green Hop Silver Star** and **Bockington Brewery Special House Ale**. At the **Rising Sun** a very wet day at the end of August found **Bombardier** and **Youngs London Gold**, and subsequently at the **Zetland**, **Whitstable Bay**, **Spitfire**, **Blonde Ambition** and **Master Brew**.

SANDWICH & RURAL

Green hopped beer was well represented in **Sandwich** this Autumn. In early October at the **Admiral Owen** **Canterbury Ales Green & Black** was available alongside **Wantsum 1381**, while in the **Crispin Inn**, **Mad Cat Green Hop Pale Ale** was added to the regular **Mad Cat Crispin**. Later in the month, a visit to the **George & Dragon**, **Fisher Street** found the choice to be **Wantsum Green**



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Hop Challenger – on the handpumps along with Butcombe Bitter.

Elsewhere in the town Harveys Sussex could be found at the **Kings Arms Hotel** in Strand Street, and Shepherd Neame Master Brew at the **Market Inn**. At the **Mermiad's Locker**, beers from Canterbury Ales are a feature and other Kentish brews have included Bexley Howley Bitter and Angels and Demons A.D.H-Me. Meanwhile, opposite at the **New Inn**, mid-September found Sharps Atlantic on the handpumps with a very competitively priced Courage Best at £2.65 a pint.

At the **Red Cow**, the ever changing range has included Gadds She Sells Sea Shells & No. 3 Kent Pale Ale, Timothy Taylor Boltmaker, Ringwood Fortyniner, Long Man American Pale and Doom Bar.

In Wingham, as we state above, well deserved success for the **Dog** which has been named as one of the best three pubs in Kent according to the Kent Tourism Awards. The pub is renowned for its food, but beer is no side-line, and a few years ago a small brewery was installed, although we understand that it is currently not brewing.

However, no awards for its near neighbour the **Red Lion**, where, after a long drawn out process, permission was eventually granted for the conversion to residential use. In September scaffolding had been erected and work was underway. Fortunately the village's other pub, the **Anchor**, thrives as a community local, and also a live music venue. A visit earlier in the Autumn finding a choice of two Kent ales – from Westerham and G2 – plus Doom Bar and Thatcher's cider.

Currently no further news of the former **Aylesham Working Men's Club**. An application for conversion to flats having already been refused, we believe an appeal decision is now awaited.

And at Staple, a fate similar to that of the Red Lion, no doubt awaits the **Tuns at Staple House** (former Three Tuns), where permission exists for change of use to residential dwelling plus erection of nine dwellings and shop.

Better news' though, for Staple's other pub, the **Black Pig** at Barnsole. The transition to new licensees, following the departure of Ali and Jane through ill health, appears to have been fairly seamless and all accounts suggest that ale policy is continuing as before. Visits in mid October finding a choice of Theakston's Best Bitter, Fuller's Red Fox and Wantsum 1381.

Elsewhere in mid-October a ramble during a "howling gale" across the marshes from Minster

saw an intrepid group find welcome sanctuary at the **Rising Sun**, East Stourmouth. Recovery being enhanced by good food and a selection of ale comprising Caledonian Red, Cotleigh 25 and Cotleigh Barn Owl.

In Ash the campaign to save the **Chequer** continues, as confirmed by a shareholders' meeting in September. The meeting also voted in favour of continuing to seek communication and negotiation with the pub's owners. Meanwhile, nearby Woodnesborough remains without a pub – the **Charity** still closed and no news of it reopening, or any other development.

Five Bells, Eastry: Always maintaining regularly changing guests, recent visits have found Fuller's London Pride, Wantsum Black Prince, Woodforde's Wherry, Westwood Mad Hatter, Spitfire and Brains Bitter.

Crown Inn, Finglesham: The pub continues its varying selection of ales with normally a local representative from East Kent and Dark Star Hophead remaining ever popular. Recent months have seen Goody Good Sheppard, Dark Star Hophead, Canterbury Ales Miller's Ale, Angels and Demons, Theakston's Paradise Ale, Orkney Kittiwake, and Whitstable Green Glory.

Plough & Harrow, Tilmanstone: Another recent Shepherd Neame disposal, the pub is closed with work apparently going on, but exactly what and to what end remains unknown – no planning applications have been submitted. People on site have been less than forthcoming over requests for information. And at Nonington also closed since late summer is the **Royal Oak**. We understand that the licensee has left and that the owners are looking for a replacement. At the **Two Sawyers**, Woolage Green, Hop Head and Doom Bar were available in early September.

In Shepherdswell we have no further news about the **Bricklayers**, where "the pub still remains boarded-up and overgrown with weeds." There are rumours that the owner plans to redevelop it as residential housing, say the Campaign Group, but to date no planning application has been made. However, local opinion suggests that with the change in the law removing permitted development rights from public houses, the owner may have a battle on their hands when it comes to getting permission.

As predicted in our Summer edition the village's other pub, the **Bell**, up by the Green, has seen a change of licensee. One local commented, "the new regime....has started off on the right foot,

much to the pleasure of the villagers.”

At Coldred, the **Carpenters Arms** provided the venue for our September meeting where we sat in the back bar and drank from a selection of Hop Head and Revelation from Dark Star, and Butcombe Bitter. The pub continues as a fine community local with a broad selection of ale from across the country. Local suppliers usually feature Gadds, and of late Romney beers have been much in evidence.

Plough Inn, Ripple: Venue for our August Branch Meeting, one or two Ripple Steam brews are usually available plus of course Fullers ESB, for which the pub remains a rare regular outlet. Other beers seen recently include Old Speckled Hen and Sharp's Atlantic IPA. Meanwhile, for those seeking less rarely seen beers, the **Chance**, Guston regularly offers draught Bass, a pint or two of which were much enjoyed in early October.

At St. Margarets the **Red Lion** remains closed and unused with apparently much of its pub character removed, destined, it is locally believed, to follow the **Hope** into residential use, where recent observations suggest that the residential conversion and new housing at the rear is nearing completion. That leaves in the main village, just the **Smugglers** and the **White Cliffs Hotel**, where the thirsty local or weary traveller may slake their thirst. Meanwhile, down at the Bay, Sheps apparently have acquired a new tenant for the **Coastguard**.

In early September at Barham, the **Duke of Cumberland** had Harveys Sussex, Greene King IPA and Black Sheep on the hand pumps, while in Denton at the **Jackdaw**, Landlord, Tribute, Spitfire Gold and Ringwood Razorback were available.

At Elham the **Rose and Crown** was selling Master Brew, Whitstable Bay and Lancaster Amber on a visit in early September, while at the **King's Arms** the choice was the usual selection of Harvey's Sussex, and Golden Braid and Skrimshander from Hopdaemon. In the **Gatekeeper**, Etchinghill the selection included Old Dairy Ueberbrew, Timothy Taylor Boltmaker and Angels and Daemons American Pale Ale.

In Capel we say a sad farewell to John and son Mike who were due to leave the **Valiant Sailor** in November after three years running the pub. Formerly at the Mill Inn, Mill Hill in Deal they were staunch supporters of this magazine and ran advertisements with us for both pubs. At the **Light-house** Doom Bar and Broadside were on the handpumps along with bottles of Spitfire and Romney, and at the **Royal Oak** real ales were Master

Brew, Doom Bar and Hardy & Hansons.

CANTERBURY

The most recent report (late September) to CAMRA's Kent Regional Meeting notes that the **Tally Ho** in Canterbury, the **Chapter Arms** at Chartham Hatch, the **Anchor** in Littlebourne, and the **George**, Shalmsford Street at Chartham are currently closed. Canterbury Branch is monitoring possible planning applications.

The George was closed some years back for quite a period and then reopened after some refurbishment. Its future prospects as a pub are perhaps not helped by its substantial size and accompanying adjacent land. Meanwhile, the Anchor, a couple of months ago, had chipboard over the windows and a note on side wall blackboard declaring it would reopen shortly in somewhat faded chalk.

If the Tally Ho does not reopen that would seem to leave just the **New Inn** as the sole remaining pub in this small locality – recent decades having seen the disappearance of the **Royal Dragoon**, **Brewers Delight**, **Leopard's Head** and **William IV**. Fortunately the New Inn continues to thrive, with many a beer festival, the weekend of the 23rd September seeing a celebration of this year's hop harvest with a large selection of green hopped ales. And green ales remained a feature for the next month or so, including local brews Old Dairy Bullion, Collaboration, and Ripple Steam Hopping Mad.

And more local ales at the **Phoenix** in mid-September when four Kentish ales were on the handpump – Pig & Porter IPA, Wantsum One Hop (Fuggles), Incubus and Green Daemon. At the **Kings Head** the choice was Green King IPA, Abbot, Hardy & Hansons and London's Glory.

Outside the city beers from Goachers and Canterbury Ales were available alongside Youngs Bitter at the **Rose and Crown**, Stelling Minnis; Harveys and Otter at the **Hop Pocket**, Bossingham; and Hop Head, Red Top and Jarl from Fyne Ales, at the **Chequers**, Stone Street. At Pett Bottom the **Duck** was closed for “sprucing up”, while the **Plough and Harrow**, Bridge, had Master Brew on the handpumps, and the **Mermaid**, Bishopsbourne, Master Brew and No 18 Yard Green Hop Ale. At the **Black Robin**, Kingston, Incubus, Seaside and Doom Bar could be found.

Kent ales now feature strongly in the **Duke William** at Ickham with usually at least two available from a choice of three – a recent visit finding Pig and Porter APA and Tonbridge Rustic. At nearby

Wickhambreaux the **Rose** was selling Caledonian Golden XPA, Greene King IPA and Brains Rev. James.

FOLKESTONE

Visitors to Cheriton Place might initially be perturbed at the sudden disappearance of the **Firkin Alehouse**, however the micropub is quite well and flourishing just next door, having taken the



opportunity to move to larger premises. Beer selection remains an ever changing choice, recently including Gadds Rye Pale, Breakwater Bulwark and Tonbridge Rustic from Kent, and, from more distant parts, Hop Head, Betty Stoggs, Saltaire Citra, Burning Sky Burning Star and One Mild End Snakecharmer.

More Kent ales along the road at **Chambers**, where the choice in late September was Angels and Demons A.D.H-Me, Romney Amber and Pig & Porter American Amber, alongside Adnams Lighthouse. In Christchurch Road the **Happy Frenchman** was still closed, while around the corner at the newly established **Bouverie Tap**, with normally two real ales on offer, Goody's Good Life and Downlands Amber were available. At **Harveys** Bombardier and Directors remained the choice.

In Church Street the **Pullman** was selling Gadds Nos 5 and 7, Doom Bar and Dark Star American

Pale Ale, and the **Guildhall** in the Bayle, Greene King IPA, Harveys Sussex and Young's Special. Meanwhile, it was good to see the latter's former long-time licensees, Gilly and Stuart, temporarily reinstated at the **British Lion** – Banks', Hobgoblin Gold and Ringwood Fortyniner being the ale choice. At **Kipps** the selection was Canterbury Merchant's Ale, Mad Cat Timber Batts and Romney Murmuration.

In the Stade, with a choice of up to five real ales there is always plenty of good beer at the **Mariner** – Fuller's London Pride and Oliver's Island, Broadside, Harvey's Best, Doom Bar and Landlord all having been available on recent visits. At the **Ship**, earlier in the Autumn, Bombardier and Bombardier Gold, Doom Bar and Youngs Bitter were available, and at the **Lifeboat**, Incubus, Mad Cat Timber Batts, Canterbury Jester and Gadds No 5. In Tontine Street the **Troubadour** was selling XT Porter, Gadds No 5 and Burning Sky Plateau.

"Home brewing" seems all the rage currently in Sandgate. In house at the **Ship**, with its own Amazing Brewery developing and expanding (see Local Brewery News), although none of its own beers were available on a mid-October visit, when the selection was Dark Star Hop Head and American Pale Ale, Greene King IPA and Abbot, Summer Lightning and Hop Fuzz Fall Out. Meanwhile, Gary from **Inn Doors** brews Sandgate Special for his own pub at the **Four Candles** in Broadstairs.

A visit to Hythe in mid-October found Old Speckled Hen at the **Carousel** and at the **Potting Shed**, Hop Fuzz Fall Out and Martello, and Gadds Dog Bolter. The **White Hart** was selling Greene King IPA, Canterbury Ales Reeves Ale and Angels and Demons Harry Hop, and the **Red Lion** Youngs Bitter, Harveys Sussex and Directors. At the **Three Mariners** there were beers from Hopdaemon and Tonbridge, alongside Youngs Bitter.

Contributors

Martin Atkins, The Mcilroys, John Pitcher, Tony Wells, Jim Green etc.

Please note that any views expressed herein are those of the contributors and are not necessarily those of this branch or CAMRA Ltd

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LETTERS TO THE EDITOR

FOOD FOR THOUGHT

A rather disturbing trend seems to have been gathering pace in recent years with regard to pub opening/closing hours. This may have not gone unnoticed in the local CAMRA branch. Is this just a local problem, peculiar to Channel Draught Country, or is it a nationwide matter which CAMRA needs to embrace nationally? That would be interesting to know.

On two recent and separate occasions, I was with friends in two different large pubs, each with a dozen or more customers and regular rounds being purchased. Suddenly, around 2100 hrs, everyone was told, "Drink up – We are closing". There was, within a minute or two, unsurprisingly, a group of bewildered strangers staring at one another, speechless, in darkness outside the Pub

There are also times when one goes to a particular pub, same date and time as previous visits, to find a note on the door, "Sorry-we are closed today". Why not get a bar person in and stay open? Wasted journey time and money and an unhappy customer.

I have brought up this point with landlords on a friendly/casual basis, to be met with: "Oh well, if you don't like it, you can drink elsewhere" – completely failing to see the point. Or: "it was half past seven and there was nobody here – so we closed".....WHATTTTT!

Last year, for example, I was in a pub with around ten customers.....just gone 7 pm. Within ten minutes, I was the only customer left (must have been my socks!). "Oh well, when you've finished, we'll be closing then, no point in staying open. I deliberately took my time drinking my pint. Within 20 minutes the pub was full again – new customers buying beer. Does the SPAR shop close because at some point in the day there was no customer on site for a few minutes? – of course not.

Recently, I have travelled home from "up country", anticipating a friendly pint or two in a local pub at around 2100 - 2145 hrs, only to find three local pubs closed – hardly a late or unreasonable time. There was also the instance of a minibus of eight, regularly visiting local pubs. Went to one country pub at 8 pm on a Saturday night only to find it closed, and having been at the same pub two weeks earlier until 10 pm! – a wasted journey and drinking time. They told me they won't go again. A self-fulfilling prophecy, if ever there was one.

Sadly, there are more examples which could be mentioned. Is this trend a result of the transfer of Licensing Regulation from the Magistrates to the Local Councils? Certainly it could surely influence decisions of any Council considering "change of use" planning applications to convert a pub into a private residence.

In the past, one would go to a particular pub on a particular date & time to meet (or avoid) acquaintances who you knew would be there. That doesn't happen so much now, as pubs could be shut. So people, having made a wasted journey once, don't go again. Whilst it is the landlords right to regulate their hours, you can't buy Beer in a closed pub.

The real point is that this unprofessional behaviour is successfully conspiring to destroy the operators own trade & customer base, thereby making a major contribution to the demise of THE PUB TRADE. Traditional and established, well founded popular social habits are evaporating.

You may feel these views are already well voiced. Nevertheless, maybe CAMRA should take a stand, otherwise more pubs will close. Whatever happened to "a fit & proper person"? It's all very well "pub-chain" landlords moaning about their exorbitant leases – it seems the some Publicans are inadvertently destroying their own trade.

A Concerned Voice

The *Park Inn, Dover* (opposite right). A pub whose opening became particularly intermittent and uncertain before finally closing, and in due course reopening as an Indian restaurant.





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The National News

By Martin Atkins

Cask Resilient Although the overall market is declining, cask ale has of late performed better than keg beer or lager, says the Cask Report. Over the past five years cask sales have dropped just 5% while keg and lager have fallen respectively by 23% and 10%. Also cask ale outsells keg ale by 57% to 43%, although with a 65% market share lager remains the dominant force. However, there are increasing signs of lager drinkers “giving cask a try”, while pubs who depend heavily on cask have seen sales rise sharply.

The closure of wet-led pubs though, which CAMRA currently calculates as 21 a week, is a continuing worry (see below), while despite commitment to raise standards, too often beer is found in poor condition. But on the plus side cask drinkers are doing their best to keep pubs going. They are the highest spenders among beer consumers and “are more likely than anyone else to use the pub – not just for general visits, but for a wide range of occasions and events.”

Pub Decline Continues A third of British pubs have shut in the last 50 years, down to fewer than 50,000 compared to 75,000 in the early 1970s, with more beer drunk at home than in the pub. The threat is immense, with the 2017 new business rates revaluation a “ticking time bomb”, and, as we report in our introduction, CAMRA is calling for greater support. Good Beer Guide editor Roger Protz says a pub’s character and atmosphere has no replacement: “The British pub is unique – it is rooted in our island’s history, dating from Roman and Saxon times. There is no better place for people to meet, enjoy a beer, strike up a conversation, make new friends and put the world to rights.”

Return of Tied Estates? Twenty years ago everything pointed to the future separation of brewing and pub owning. Now recent events suggest the two might be cuddling up again. Deals earlier this year have seen C&C, owners of Tennent’s lager and Magners cider, acquire Admiral Taverns’ 845 pubs, and Dutch brewer Heineken purchase 1,900 pubs from Punch Taverns – the latter after offering to make disposals to satisfy the Competition and Markets Authority. Heineken, which already owns 1,100 pubs, now becomes the UK’s third largest pub owner after Greene King and Enterprise. Meanwhile, responding to CAMRA

concerns about consumer choice, C&C chief executive Stephen Glancey was confident the acquisition would be good for both tenants and consumers, but also a platform to buy more pubs.

Late Night Levy Expands In London, Tower Hamlets has joined the City, Islington, Camden and Hackney and introduced a Late Night Levy which will be imposed on any pub licensed past midnight irrespective of whether they actually trade during those hours. CAMRA has criticised the approach which it describes as a blunt instrument that penalises the responsible majority who contribute positively to the night time economy.

The levy of up to £85.38 per week, depends on the size and rateable value of a premises and will cause additional hardship to pubs already suffering from the rates revaluation and generally rapidly rising costs. Tower Hamlets decision comes at a time when the value of the Late Night Levy is seriously doubted – a recent House of Lords report concluding that it had “failed to reach its objectives and should be abolished.” CAMRA argues that late night issues are better dealt with in other ways such as Business Improvement Districts.

Hop Back Celebration Hop Back Brewery of Wiltshire, famous for Summer Lightning, a market leader when micro-brewing was not far out of its infancy, is celebrating 30 years of brewing with an exhibition at its original home, the Wyndham Arms in Salisbury – a pub not unknown to Deal, Dover, Sandwich and District CAMRA. Photographs, posters and some of the many awards certificates that the brewery has won are on display, although we do not know if the latter includes either of those won as Beer of the Festival at the White Cliffs Festival of Winter Ales fifteen to twenty years ago.

Wandering Brewing A new concept from Bedford Brewer Charles Wells (if, having sold its brands to Marston’s, brewer is still quite the correct title), will see the company collaborating with other brewers to create 22 beers over the next two years. The first two have been created with Buckinghamshire’s XT Brewery and are Wet Pale Ale (3.7% ABV) and Wild Special Ale (4.3% ABV). Details about the project can be found at www.wanderingbrewer.co.uk.



FROM ACROSS THE WATER

South west France is really moving with real ale production. In this last couple of years I have seen the creation of three real ale breweries, and simply by visiting their outlets one is discovering the existence of other breweries.

Widening my choice of watering holes is the St Saud Brewery at the Moulin de Mazieras, St Saud Lacousiere. Mike and Val Povey arrived in France around 2005, and after missing real ale and inspired by their local microbreweries back in Hampshire and their love of France, they set about creating a brewery in an idyllic, wooded valley on an unmetalled road which is also a route for back-packers and ramblers.

The brewery is of 5.5 BBL capacity and after two years of building, brewing, tasting and perfecting, Mike and Val's products finally hit the Market in July 2016. Sales have climbed steadily since, and Mike's Cousin, Lorraine, who lives in England and is a shareholder gives up most of her holiday allowance to visit France and help out.

Beer styles are Best Bitter (4.2%), Pale Ale (5.5%), IPA (5.2%), Black IPA (5.5%), Summer Ale (4.5%) and a Festival Ale (4.5%). They have a lasting and very distinctive flavour with hops from Europe, USA and New Zealand blended with English barley and speciality malts from Belgium, and only Irish moss for fining.

Most dispense is either 33cl bottle conditioned, or unfiltered and unpasteurised in 10 and 30 litre Ecofass Craft Cask, where secondary fermentation and conditioning takes place before being dispensed by nifty little devices not much bigger than a PC tower. These generate air pressure twixt bag and cask, squeezing beer up to the dispenser where it's temperature can be regulated. However, a recent run out took us to the Green Man Inn where it is served on handpump.

Outlets are many and widespread, bars, off-licences, campsites, supermarkets and fifteen towns, and a recent beer expo at a producers market generated more interest. However, Mike and Val feel that a SIBA type group is needed to bring greater brewing awareness, and there are also plans for an association of drinkers and brewers to taste and demonstrate the pairing of beer and food so that direct inroads can be made into restaurants and big social events.

If you are visiting France, especially the Dordogne, info@perigordbeers.com will let you know St Saud's current availability for a pub visit or stock of beers. Tasting and purchases can be made, and they have a one bedroom gite if you want to sleep on something more than a hop pillow. Mike's dream would be to license the premises for a beer and food stop-off for the thirsty wayfarer. With all that and a campsite just up the track I reckon one day Mike and Val may find that one of the pilgrim ways to St Jaques de Compostella may be diverted through their little valley.

For Channel Draught readers who may be venturing into this region the outlets are shown opposite.



Bars/Restaurants/Cafes

- **Entente Cordiale** - Abjat
- **The Green Man** - Charroux
- **Aromes I** - Montbron
- **Café du Palais** - Riberac
- **La Lanterne** - Roussines
- **Brantome Police Horses** - St Pancrace
- **Hotel de France** - St Pardoux la Riviere
- **Bar Odessey & La Paillot** - St Saud
- **Horse and Racket** - Villereal

Campsites

- **Camping Le Château Verdoyer** - Champs Romain
- **Camping Maisonneuve** - St Jory de Chalais
- **Camping la Bucherie** - St Saud

Shops/Caves

- **Boutique Lou Pelou** - Bergerac
- **V&B** - Bergerac & Boulazac
- **Cav'epicerie** - Mareuil
- **Simply Supermarket** - St Pardoux La Riviere & Thiviers
- **Proxi** - St Saud

I have often spouted in the past that when a French man or woman really knows what real ale is, and the painstaking process of preparation, mixing and balancing of different ingredients that goes into making a pint, they are on board. They have a great respect for the artisan who is producing anything of quality, and that certainly can be said for St Saud beers.

Ann and I are now slowly doing the rounds of St Sauds outlets, one of which is the Entente Cordiale in Abjat sur Bandiat. Jojo and Anna are the cheery, welcoming hosts and the bar is open all days except Mondays with very lively weekends, especially Friday which is Tapas night. One Sunday a month, Anna turns out a superb English breakfast which really starts at midday, for the French would find anything more than a croissant too heavy before noon.

It is a dimly lit, beamy bar in a tranquil village about 15 minutes' drive from Nontron in the heart of fantastic ramblers' country, and welcomes walkers. Its layout and décor has an English accent, but is great melting pot for both nationalities, and the 4.2% best bitter is selling well to both. There are a couple of Artisan produced unfiltered, unpasteurised keg beers that taste well but that's as far as I get, as the extra gas isn't for me.

Every four to six weeks they have good bands, even if the ZZ Top tribute band did look like three starved Santas. All in all I still enjoy my beer in The Royal Oak but it is nice now to know I have a list of pubs to go to, where we'll find other real ales on tap, and have yet another brewery to visit.



Stuart Roberts

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LOCAL BREWERY NEWS

Eight new Kent breweries featured in the new 2018 Good Beer Guide, bringing the total in the publication to 44. The new Kent breweries are:-

Angels & Demons - Capel-le-Ferne, **Boutilliers** - Faversham, **Breakwater** - Dover, **Brumaison** - Marden, **By the Mile** – Broadstairs, **NauticAles** - Broadstairs, **Samphire** - Folkestone, **Stag** - Woodchurch

We understand, though, that the **Samphire Brewery**, 118 Sandgate Road established in 2015 in the back room of a home brew shop may have closed. Also in Folkestone, we have no current information about the **Dockers Brewery** or the **Folkestone Brewery**. However, in Ashford there is news of work having started at the **Chapel Down Brewery**.

In Sandgate the **Amazing Brewery** based at the Ship is now well established and has been providing beer for the pub for the best part of two years. In mid October, with new air conditioning installed and barrels painted with the brewery's identifying colours it was anticipating selling into the trade before the end of the year.

From Lympne we hear that **Range Brewery** Special Ops (Green Hops) took a second at Canterbury Food Festival, and there were awards also for **Old Dairy** with Snow Top, Dark Side of the Moo and Uber Brew at the South East SIBA competition. From **Romney Marsh Brewery** comes news that Murmuration 02, a 5% American Pale Ale which was available mid-summer, received a very positive feedback – no surprise there as it disappeared with great rapidity when offered at the Louis Armstrong.

Angels & Demons at Capel is now a well established part of East Kent brewing with its beers appearing widely among the more independent pubs – particularly the micros. Still brewing under both the Angels & Demons name and McCanns, the latter's Harry Hop Pale Ale and Hockley Soul Oatmeal Stout appear particularly popular.

In Lorne Road the **Breakwater Brewery**, now with about a year's brewing behind it, continues to produce new beers, its broad selection proving popular and now appearing regularly at other venues around the town and locally in East Kent, as well as in its own tap. More recent additions to its range include, for this autumn, Handpicked Green, and the widely available Blue Ensign Bitter and Cowjuice Milk Stout. Interest of late has particularly surrounded its 5.6% West Country IPA, commemoratively named Mogul, and an accidental derivative (brew that went wrong), but which ending up around 6% and renamed Mongrel, tasted superb – apparently though there are no plans to re-brew.

At Cullin's Yard, Dover's other brewery, **Tir Dhá Ghlas**, continues with the standard range of Jimmy's Riddle Bitter, Pig's Ear Bitter, Jolly Roger Mild. One or two are usually available in Cullin's Yard and occasionally elsewhere locally – Royal Cinque Ports Yacht Club, and just recently the Rack of Ale. Unfortunately though, seemingly no reoccurrence of Toomey's Revenge stout.

Ripple Steam continues as a major provider of beer across our Branch, pubs such as the Plough in Ripple, or in Deal the Farrier and the Bohemian Deal taking its brews regularly. A major event this Autumn has been the creation of the first brew for the community project **Deal Hop Farm** – see below.

Latest reports from Thanet inform us that **Isla Vale Brewery** is closing. However the new **Margate Brewery** at the former Cottage Pub is likely to be brewing in January. Earlier in the Autumn **By the Mile** was looking to produce a brew for the Tap Room, probably an English Black Ale, plus a Porter for the winter, while the **Four Candles** reported business as usual. Early autumn saw green hop ales from by **NauticAles**, as well as **Gadd's** and **Wantsum** who were also involved in a green hop collaboration beer with **Goodys** and **Canterbury Ales**. Wantsum additionally had two more varieties in the pipeline using ancient hops.

Deal Hop Farm – Hopping M.A.D: Made Around Deal

The Deal Hop Farm had a remarkable first year harvest on the 14th September. The harvest happened over 95 of the farm's 130 sites in and around Deal producing an amazing 75kilos of Prima Donna (1st Gold) hops

with an estimated 400 people involved in the process.

A one stage there were five teams of hop pickers working at the Landmark Garden with music happening, queues of people delivering their hops for weighing, a Town Cryer announcing the 'tonnage' and assorted media milling about.

The best picture of the day was when the pre-school site brought their harvest in – the basket was literally larger than some of harvesters. A fantastic community day and great reminder of past Kentish hop harvests.



The Hops were passed on to Ripple Steam Brewery who brewed two runs the green hopped 'Hopping MAD'. In all 57 casks and 139 cases of bottled beer – an impressive 5600 pints in the first year – available in about 35 local pubs & outlets. The beer was well received by the members and the public alike and rated very well at the Berry's Green Hop Season.

The Deal Hop Farm had their own celebrations 'Oktoberfest' on the 28th October with 200+ members & guests attending and finishing off the final casks.

The next dates are the Farm's AGM at the Astor on Sunday 28th January and the launch of 2018 season at the Lighthouse on Thursday 8th February both at 6pm. Membership reopens at the end of Jan to beginning April 2018.

<https://www.facebook.com/DealHopFarm/>

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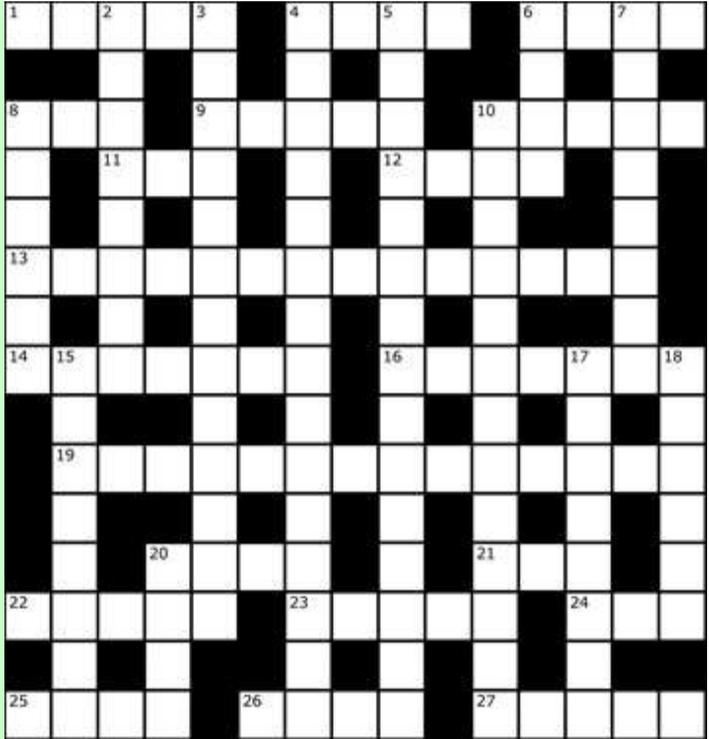
By Trisha Wells

Across

1. The science of reasoning (5)
4. Relinquish or make over (4)
6. Hunger and yearn (4)
8. Will consider an offer close to the price (1,1,1)
9. Watery fluid that collects in the nose (5)
10. Triangular upper part of a wall at the end of a roof (5)
11. Lower the beam of a car's headlights (3)
12. Piece of verse (4)
13. 1969 western featuring the song, "Vand'rin' Star" (5,4,5)
14. Idiot (7)
16. The devil (3,4)
19. 1945 movie written by Noel Coward, starring Celia Johnson and Trevor Howard (5,9)
20. One who sells shares hoping to buy them back later at a lower price (4)
21. Regret (3)
22. The upper regions of air beyond the clouds (5)
23. Match up (5)
24. Put in opposition to (3)
25. Son of Isaac (4)
26. Python who sang "Always look on the bright side of life" (4)
27. Home of a beaver (3)

Down

2. Benevolence (8)
3. Rug cleaner (6,7)
4. Capital of the Puy-de-Dôme department in the Auvergne (8,7)
5. Layer of waterproof material in the wall of a building (4,5,6)



6. His ale is water (4)
7. Greek (8)
8. Rhythmical sound of brass instruments such as the tuba (6)
10. Author of "My family and other animals" (6,7)
15. Heat-resistant mineral (8)
17. Fearless and adventurous (8)
18. First gymnast to do a backward somersault on the beam (6)
20. Nick-name of George Brummell, 19th Century dandy and friend of George IV (4)

**Crossword Answers
on Page 45**

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CHANNEL VIEW

Hops and Glory *Along with Craft Beer, Key Keg and the future course of CAMRA,*

another constant source of argument among real ale drinkers concerns the exact style and nature of their favoured beverage. Things have changed a great deal since the time of CAMRA's foundation, when the choice rarely extended beyond mild or bitter, with the chances of finding either, particularly mild becoming increasingly remote. The current variety of ales bears no comparison, and in a recent edition of CAMRA's newspaper What's Brewing the editor of the Good Beer Guide, Roger Protz, raised questions about the popularity of American hops.

Are British beers losing their essential Britishness? I pose the question as a result of my talks at the Great British Beer Festival (GBBF) where audiences of around 60 or 70 people get the opportunity to sample the winning beers in the Champion Beer of Britain (CBOB) competition.

With two exceptions, all the beers we discussed use American hops. I endlessly read out the same names: Cascade, Chinook, Citra, Columbus and Simcoe. The Lone Rangers were Saltaire's Triple Chocoholic, which uses good old Fuggles and Goldings, and Rudgate Ruby Mild, hopped with English Challenger but with a late addition of Styrian Goldings from Slovenia. As these two beers are packed with rich chocolate and dark malt flavours, the hops don't get a chance to shine.

One beer in particular pays homage to American varieties. Tiny Rebel's Cwtch uses Cascade, Citra and Columbus and – to rub the message home – dry hops the finished beer in cask with another burst of Citra. The result is a beer with a profound citrus character that's in sharp distinction to the piny, spicy and peppery notes of English hops with their more restrained orange, lemon and lime fruit notes.

The people taking part in the discussion were not too impressed with the beers presented to them. It should give the CBOB judges – myself included – pause for thought. Are we out of touch with ordinary drinkers who don't want what brewers call “hop forward” beers?

I'm not Johnnie Jingo flourishing the Union Jack – not my style – but I am a champion of English hops and don't want to see the industry withering on the bine. The Guardian newspaper shone a spotlight on

the problem with an article by Rebecca Smithers on the near collapse of English hop growing, with just 16 farmers still harvesting them.

The report had a major impact. It not only brought English hops and their tragic decline to the attention of a large audience but it also forced the industry out of its complacency. The drive to nurture and promote English hops was led by a veritable dynamo, Ali Capper, who farms hops on the Hereford and Worcester border. She has shaken up the almost moribund and deeply conservative English Hop Association, renamed it the British Hop Association to give it more clout in foreign markets and, most importantly, developed new varieties with more of a fruity kick.

There's now a lot more to home-grown hops than Fuggles and Goldings. The association lists 27 varieties including such new breeds as Boadicea, Endeavour and Jester. Endeavour, with a neat touch of humour, is named in honour of Inspector Endeavour Morse who was known to enjoy the occasional glass of the amber liquid.

The list also includes Cascade, the best-known American hop variety that's now being trial-grown here. It will be fascinating to see how a hop grown in the Pacific Northwest of the US, with blazing hot summers, accommodates itself to the cooler and damper climate of the English Midlands. But as Cascade – along with the American Willamette – was first sown by English settlers who had taken samples of the Fuggle with them, it's possible the Cascade will integrate well.

I would say to British brewers who are entranced by American hops that tastes are changing in the US. Not all drinkers there want beers so hoppy and bitter that your taste-buds shrivel as you drink them. Session beers – session IPAs in particular – are now in vogue. Of course, American brewers still use local hops but in a more restrained manner.

A young man at one of my GBBF sessions complained he didn't like any of the beers. He wanted beers with balance, he said, with malt character as well as hops.

I couldn't agree more. The beauty of British beer has always been that brilliant intermingling and cross-fertilisation of grain and hops. Malt, brewers say, is the soul of beer and we need to allow it to speak from the pulpit and not be diminished by too asser-



RAMBLINGS & RUMBLINGS

By Stroller

Thurs 7 Sept – Hare & Hounds, Northbourne Pub shut, but en route to next port of call, happened on **Betteshanger Social Club** (Youngs bitter) An unplanned visit and a warm welcome. **Crown, Finglesham** (Goody Ales Good Sheppard, Dark Star Hop Head, Beer Goggles)

Wed 20 Sept – Louis Armstrong (Westerham Summer Perle, Old Dairy Uber). **Fox** (Gales Seafarer's Ale, Ex-moor Urban Fox, Cotleigh Fox) How many Fox beers can the Fox find?

Sun 24 Sept – Star, St Mary-in-Marsh (Goachers Fine Light, Young's Bitter, Master Brew, Directors) As well as the usual Sunday crowds, place heaving with old rockers, for Sunbeam motorbike rally.

Fri 6 Oct – Crown, Finglesham (Hop Head, Theakston Paradise, Belhaven/Orkney Kittiwake) Arrived just before Fri Happy Hour 5-7, ale @ £2-60, Good lively crowd, not to be missed!

Sat 7 Oct – Afternoon in Folkestone: Troubadour (Gadds Dr Sunshine, XT Porter, Gadds 5). **Bouverie Tap** (Range Greenhop, + 1 other) Not sure how to score 'greenhops'. Do I like it? What are they for? First visit here, doing quite well late afternoon. **Firkin – larger next door version** (Breakwater Bulwark, Hop Head, Salopian something or other) Bigger premises seems to work, but micropubs are supposed to be 'micro' so care needed in expanding them.

Sun 8 Oct – Mind the Gap, Broadstairs (Ripple Gold, McCanns Hockley, Gadds Greenhop, Dark Star American Pale Ale). **Royal Alexandra Pavilion – Ramsgate Wetherspoons** (Prescott Hill Climb + others) First visit, very impressed with large outside roof area in particular, though inside acoustics chronic. **Stanley Grey, Pegwell** (Gadds 5, Youngs Bitter) Nice little stroll to Pegwell, sat outside to enjoy view over the bay. **Artillery, Ramsgate** (Something Greenhop) This one definitely to my liking, but with the late hour and crowds round the bar, forgot what it was!

Mon 9 Oct – Zetland (Spitfire, Whitstable Bay, Master Brew, Late Red) Always a pleasant place to visit 'off peak' between meal servings and one can admire the cars in front where the sea view used to be!

Tues 10 Oct – GBG Trail No 5, Sandwich: Kings Arms (Harveys Best, Green King IPA) Entrance seems to be from the back through the car park, I wonder why! **Crispin** (Crispin Ale, Madcap Greenhop, Broadside). **George & Dragon** (Butcombe Bitter, Wantsum Greenhop, Otter Amber) Like Zetland above, always a pleasant place to visit 'off peak' between meal servings

Fri 13 Oct – Black Pig (Fuller's Red Fox, Theakston Best, Harveys Best) Nice to see the place thriving at lunchtime after the change of hands. **Five Bells Eastry** (Brains Bitter, Green King IPA). **Crown, Finglesham** (Kittiwake, Whitstable Greenhop).

Sat 14 Oct – Plough, Folkestone Road (Sharps Atlantic) Good place to stop on walk to cliffs, though don't eat too much before climbing hill opposite to Capel!

Sun 15 Oct – Sun, St Nicholas-at-Wade (Hobgoblin, Caledonian Poltergeist) **Birchington – Wheel Ale-house** (Mighty Oak Siren Blonde, Isla Vale Bosun's Dark Bitter) First visit, typical friendly micropub

Tues 24 Oct – Queen Street Tap (Wantsum Montgomery @ £2-45! 1381, Seaside) Queried price with barman, had I heard right?

Wed 25 Oct – Louis Armstrong (Breakwater Cow Juice, Skrimshander, Summer Perle) Not to be missed on Weds – Good value home cooked food £5.00, and beer at £2-50 a pint

Thurs 26 Oct – Shepherd & Crook (Hop Fuzz English, Canterbury Pardoners) After very good lunch the plan was to take the once-a-week bus 111 to Mersham, but it didn't show! So it was eventually the **Firkin** and the **Lanes** instead

Sat 28 Oct – Chance (Bass, Doom Bar) Good to see a few in, Sat lunchtime. **Plough, Ripple – Halloween 'Beer Festival'** (Ripple Hopping Mad & Stingy Jack, Breakwater Kruger Blood Red Orange, Abbot, ESB)



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Friday 5th December - **Happydaze** - 9:00pm

Saturday 16th December - **Charlie** - 8:00pm

Monday 18th December - **Carols around the Christmas Tree** 6:30pm

followed by the **Christmas Raffle Draw**

Friday 22nd December - **Mixed Emotions** - 8:00pm

Tuesday 26th December - **Boxing Day Quiz** - 11am

Joe Scott - 2:00 to 5:00pm



Vintage Bus Trip

Some believe that the Old Buggers are an ancient order whose origins are lost far back in the mists of time. In fact it is a comparatively new foundation, dating from Charlie Willett's occupancy of the Bell at Lydden several decades ago. With a few like-minded regulars, an association was formed to enjoy each other's company, good real ale and good dining. Being preponderantly of that age that is older rather than younger, when the best things in life are best grabbed when they still can be, and when a good grumble and putting the world to rights is as much duty as pleasure, no better name could be decided upon than Old Buggers.

For many of us, awareness of the Old Buggers dates from Charlie moving to the White Horse in Dover in 1979 (See Last Knockings). Over the next dozen or so years the Old Buggers downed many a pint and put away many a meal, and new members were inducted. And events continued after Charlie's retirement in 1991, although as time progressed the infirmities and losses of age saw a certain diminishing of activity.

Charlie died in the spring of 2016, followed later that year by another member, Terry Easley, but not before he had left a bequest in his will for money to fund an Old Bigger outing in the old style – a coach trip to visit pubs in the countryside around Dover, sadly now a much depleted group. However, from among those that remain a trip was organised.



Accordingly one fine morning in the middle of August a small group assembled outside the Priory Station, some kicking off proceedings while waiting, by enjoying a quick half from the early opening **Priory Hotel**. Transport was to be by an aged East Kent Dennis coach, hired specifically for the occasion. It was of early 1950s vintage and, at the time of construction, state of the art, capable of achieving over 50 miles per hour and undertaking trips to the South of France.

We set off at around 11.30, the antiquity of the transport well illustrated as we climbed Lydden Hill – movement almost ceasing as we double declutched in search of an appropriately low gear. Our first stop was the **Fitzwalter Arms**, Goodnestone, a Shepherd Neame house in two bars, mercifully little changed over the years. We drank Master Brew and stayed for about half an hour, while Giles produced old photos of long past Old Bigger events including expeditions on England's inland waterways.

Our next stop was the **Griffin's Head**, just over a mile away at Chillenden. Also Shepherd Neame, nothing much seeming to have changed since the departure of long time licensees Jerry and Karen a year and a half ago. The beer choice was Master Brew, Spitfire and Whitstable Bay, with most taking advantage of the warm sunshine to sit outside. Again a pleasing half hour or so passed before we moved on again, this time for a more substantial journey to the **Crown Inn** at Finglesham, and during which we encountered an ancient Citroen, almost of an age comparable to our own transport.

At the Crown, food awaited us – sandwiches and chips sufficient to ward off the pangs of hunger – while we choose ale from a selection of Hophead, Bombardier Gold and Bombay Social from the new Angels and Demons Brewery at Capel. This was to have been our final stop but old habits die hard and the suggestion arose to finish the day off back at the **White Horse**.

And so, late afternoon, the final stage saw us alight outside "The Horse" for one last drink...or drinks. Three ales and a cider were available, including Landlord and the regular, Harvey's Sussex, and for an hour or two we sat with old memories at the far end of the main bar, modern tables and chairs having long replaced the aged settles that at one time accommodated quiz teams, and the walls now bearing the inscriptions of cross channel swimmers, instead of pictures from the time of Nelson.

An excellent day out, and one perhaps worth repeating. Special thanks to Giles Hadfield for its organisation, and of course posthumously to Terry Easley for his bequest.



It may not have gone unnoticed that the brewery has been shrouded in scaffolding since April.

Every six years we undertake redecoration works, painting the wood, iron work and signage to maintain the appearance of our Grade II listed building. It gives us a chance to examine every element of the fabric and, inevitably, attend to the constant wear and tear that occurs with the passage of time.

A programme of works, involving stone masons, joiners, roofing contractors, lead workers and glaziers has ensued under the supervision of our maintenance staff and consultant architects.

The brewery was rebuilt in 1881 by Messrs Card & Son of Lewes from designs of the eminent brewery architect William Bradford of Carlton Chambers, Regent Street, London. During construction work, they unearthed the weather vane that sits on the top of the brewery tower. Dated 1621, it is believed to have originally graced St Thomas a Becket's Church in Cliffe High Street. In 1985, the smaller tower was added to the original in order to increase our production capacity. Built in the exact style of the existing building, it was the recipient of a Civic trust Award and our listed status followed shortly afterwards.



In many ways, Harvey's is a 'heritage site'. Behind its brick façade you will find a production area that has been maintained over the centuries to reflect a time honoured brewing process. Sacks of UK grown malted barley and bales of locally grown hops are held within the original stores and brewing equipment has been maintained or replaced to perpetuate a method of production that has withstood the test of time. It takes a large number of dedicated staff to ensure that standards and procedures are maintained.

In an age where many companies are relocating to alternative sites and constructing breweries that are more automated and cost effective, we feel that the heritage of Harvey's is well worth protecting and maintaining. We are fortunate that many devoted customers share these same ideals and continue to enjoy a range of our award winning local beers.

We are very proud to remain brewing in the heart of Lewes.



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BEER AND FOOTIE

A Southport Supporter travels away to enjoy Kent pubs

If you think that real ale is the drink of rugby and cricket fans and that football supporters are all “lager louts”, then think again. We recently received an account of a visit to Kent by Southport supporter **Dave Williams** of which the following is an adapted version.

Recently I embarked on the long journey in pursuit of two of my favourite hobbies – visiting new football grounds and drinking real ale. Well, visiting good pubs too. That’s three now, to follow in the footsteps of the great Monty Python team in the Life of Brian. Oh, and walking too (that’s enough!!!).

Anyway, I set off with Yvonne (Mrs. Williams to you) to pay a visit to my cousin Cathy and her husband Pip in Minster-in-Thanel. It takes about six hours, or, in other words, it would be quicker to get to Greece or Turkey by plane, as it is almost in France! It was Wednesday 1st March, and we duly arrived at about 5 o’clock after a couple of stops, including the Kings Arms, Upper Upnor. A local Pub of the Year (POTY) winner for CAMRA Medway branch, I slaked my thirst with an excellent pint of Dark Star Original, a rare beer for us Northerners.

We planned to stay until the following Monday, allowing me to see the Maidstone United v Southport match on Saturday. However, in the meantime there were good pubs to visit. We started in Sandwich the following day, where I managed to sneak in a quick half of Timothy Taylor Landlord in the Red Cow, before driving to Margate, the nearest thing in Kent to Blackpool, and having a pint in the non-GBG listed Barnacles. However, the Adams Southwold bitter was not bad.

The following day we visited Ramsgate, where I don’t think I had been since crossing the Channel to the European Cup Final in 1985 for the infamous Liverpool v. Juventus match at the Heysel Stadium. Pip dropped Yvonne and me in the town centre, and after getting my bearings we headed for the Hovelling Boat Inn.

Now, if you have never visited a micropub, then Kent is where they were invented, and there are loads of them in this county.

This was the first of many that weekend, and was wonderful, a throwback to the good old days of proper old-fashioned service when you would go to a pub, take a seat, and the bar staff would take your order and bring your drinks to your table. My Three Castles Chain Mail Pale was excellent.

Much as I could have stayed there all afternoon, I moved on in the interests of research to the top of Westcliffe Road, where in Grange Road is another micropub, the Conqueror Ale House, a previous finalist in the national CAMRA POTY competition. Again it was very friendly, and hard not to get involved in conversation with the locals. The banter was priceless, including a conversation with a well-dressed man whom I soon realised was the local undertaker! I was in good hands here if I drank too much and keeled over!

After a pint of an unusual beer called Mad Cat Oatrageous (sic) brewed using oats, I said farewell and headed back down Westcliff Road to the Artillery Arms. This was a lovely quiet pub with a raised area for me to get away from the bar and have a quiet read on my own with nobody to bother me. My beer was the local Whitstable Try Time, rugby-themed to cash in on the Six Nations rugby tournament. Very good it was too!

Later that night, back in Minster, we took Cathy and Pip for a meal at the New Inn. A pint of Canterbury stout was rather good, as was the food. We finished the night at the local GBG-listed micropub, the Hair of the Dog, where my Rudgate Battleaxe was a little flat for my liking, but the local cider was excellent.

On Saturday I arrived at Maidstone East at 12.33, leaving time for a few beers. My plan was to visit the



town's four GBG listed pubs, which ended up being a tall order, because Maidstone is bigger than I anticipated.

I started at the furthest away, the 15th century Olde Thirsty Pig. The barman could not do enough for me, offering me tastes of the beers until I found one I liked (they were all excellent), and even taking a few photographs for me and allowing me behind the bar. My Wantsum Black Pig was superb, and I got a CAMRA discount too!

My plan to get to two or three GBG pubs before the match went to pot, mainly due to the distance I had walked to get to the OTP and the fact that the local CAMRA branch had recommended the new Cellars Alehouse micropub. Hard to find, it is situated down the steps of the old Style and Winch brewery yard, close to the railway line and the River Medway, and it was well after 2 o'clock when I got to it. The Maidstone Alpha was perfect, and easily the best beer I was to have all week.

I got a little lost getting to the Gallagher Stadium, (the danger of drinking beer before the match), which I found to be only the third football stadium I have been to which sold real ale. However, there was nowhere to sit, no away end for visiting supporters, and no terraces, so I had to watch the game at pitch level with people in front of me. It's just as well I am over six feet tall, or I would not have seen much of the game, the Sandgrounders eventually well beaten 4-2. After the game, I headed for the nearby Flower Pot, described in the Good Beer Guide as a "must-visit when in Maidstone". It was OK, but my Redemption Pale Ale was not a patch on the Redemption Trinity I had had in Leeds.

I now realised I would need to stay later visit all my pubs, and texting Yvonne to let her know, headed for the GBG listed Wetherspoons Society Rooms near Maidstone East station. A fellow customer at one of the pubs earlier, advised me "not to bother", but I wanted to make my own mind up. He was right, a number of Maidstone fans were toasting their win, but there was very little choice for a Wetherspoon house, and apparently no local beer. My pint of Brecon Brewing Six Beacons did not taste like it had travelled well from South Wales.

I swiftly left, and made my way to Wyatt Street, which I had now pinpointed on my A-Z, despite the drizzle, and the Rifle Volunteers, another POTY winner. A lovely, homely quiet pub selling the Kent-brewed Goachers beers, including mild, which I thought had all but disappeared in Southern England. Very good it was too, although I only had time for a half, and at only £2.70 a pint remarkably good value for Kent, and over a pound cheaper than two other pubs I had been in that day.



The Rifle Volunteer, Maidstone



Sunday, and there was a chance of one last pub visit. Cathy and Pip took us to Deal, where we had last been in about 2000, and while the girls went to look in the shops Pip and I went to one last Kent micropub, the Just Reproach, one of the county's first, and therefore one of the UK's first. This was wonderful, and my pint of Breakwater HMS Minnow mild excellent. Not only that, but the barmaid asked us to help ourselves to complimentary cheeses and crackers, even though we had never been in there in our lives.

The local people were lovely, delighted that we had travelled so far and made us extremely welcome. I really could have stayed here all day, and it was also dog friendly, which was particularly good as Cathy had her King Charles Cavalier dog, Alfie with her. Nothing was any trouble to the staff and locals here, and this was now probably my favourite pub of the week, because I just love cheese and biscuits and good beer.....OK, that's five things I like now.



25th White Cliffs Festival of Winter Ales

Friday, 2nd Feb - Saturday, 3rd Feb

The continuing success of our beer festival depends on all the CAMRA volunteers who give up their time to help out at the event. We are always looking for new recruits, young and old, to join us. So if you'd like to help out, whether it's just for a few hours or throughout the beer festival, you will be made most welcome. Don't worry you don't need any experience - you just need to be a CAMRA member.

If you would like to volunteer please email your details to beer.festival@camra-dds.org.uk

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THE LOCK-KEEPER'S REST

A new micropub opens beside the River Trent at Sawley

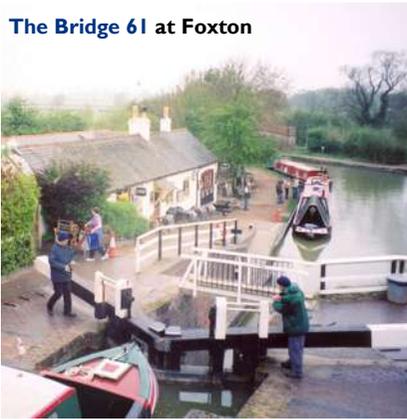
The following by **Andrew Denny** appeared a few months ago in *Waterways World* along with photos of the Lockkeepers Rest, *The Beery Boaters* are always interested in new waterside pubs. We have included photos of three other new canalside pubs we know of.

Micropubs have become the one-room revolution of the drinks industry in recent years, so it's no surprise to find the trend has migrated onto the towpath. Recently opened is the pint-sized watering hole, the Lockkeeper's Rest, at the downstream end of the Sawley Cut – a half-mile-long canal that bypasses a treacherous section of the River Trent.

It's run by Dave Parrot, Sawley Lock's former lock-keeper who bought the lock cottage from the Canal & River Trust in 2012 and retired earlier this year. The petite boozery occupies what was a front room at the property, and Dave did most of the work to convert it into a pub himself, even making the sturdy wooden furniture.



The Bridge 61 at Foxton



The pub serves up to six types of beer and two ciders, the names of which are artfully displayed on barrels above the bar. As well as pints and half pints, Dave also uses 1/3 pint 'taster' glasses, usually in trays of three, for the undecided among the punters. There's also a choice of other drinks, including red and white wine and Fentiman's artisan soft drinks, and a small selection of snacks – think locally made scotch eggs and sausage rolls. Customers can also purchase a limited number of boating items, such as traditional chimneys and windlasses.

The Lockkeeper's Rest is located next door to the Coffee Kiosk, run by Dave's partner Kathryn Collier, and both are only accessible by foot (it's a ten minute walk from Sawley Marina) or boat. The over-18s-only pub is open Thursdays 4pm until 9.30pm. Fridays and Saturdays 12 noon until 9.30pm and Sundays 12 noon until 4pm. For more information call 07585 504969.

The Weavers at Kidderminster



The Weighbridge, Alvechurch





CRAFT BEER

Here it is then, an accurate analysis and definition of craft beer. “You’d be lucky”, I hear you snort, “More chance of identifying the origins of the Universe.” Quite possibly, few issues seem to stir up more argument among real ale drinkers. However, the following (slightly adapted), by **Steve James** in *Ales & Tales*, the magazine of the *Stourbridge & Halesowen and Dudley & South Staffordshire branches of CAMRA* is probably as good as you’ll get.

Discussions about craft beer have been continuing in the press, including What’s Brewing, in local pubs and beer cafés, and at CAMRA meetings and conferences. I remember asking someone: what is the difference between real ale and craft beer? About £5 a pint, he said! So what is craft beer?

It is difficult to define craft beer, since it turns a subjective by-word for quality into something which is objectively quantifiable. One quick and short definition is probably: “a beer made in a traditional or non-mechanised way by a skilled brewer in a small brewery”; simply put, it is not beer brewed by one of the mega-breweries. But this may be too simplistic.

I think the original term “craft beer” came from across the pond, where the USA Brewers’ Association describe an American craft brewery as: small (annual production of less than 6 million barrels); independent (less than 25% owned or controlled by a beverage alcohol industry that is not itself a craft brewer); and traditional (most of the alcohol in a beer’s flavour derives from traditional or innovative brewing ingredients and their processes). But this definition, particularly in size, would include most of our major UK brewing companies. So, for Europe, this definition has been refined, defining a European craft brewery as: small (less than 500,000HL annually); authentic (brews all their beers at original gravity, without using corn, rice or other adjuncts); honest (ingredients clearly listed on the label, with the place of brewing); and independent (not more than 25% owned by a brewing company which operates any non-craft brewery).

So what do CAMRA say? Well, we know that “real ale” is: “beer brewed from traditional ingredients, matured by secondary fermentation in the container from which it is dispensed, and served without the use of extraneous carbon dioxide”. We also know that it is a “living” product, as opposed to “keg” beer which has been filtered and/or pasteurised, and is served under pressure using carbon dioxide and/or nitrogen.

CAMRA launched a consultation in March 2016, recognising that craft beer posed a challenge to CAMRA’s original aims, since much of it is served from gas-pressurised metal kegs or plastic “key kegs”, rather than “living” beer served by a handpull from traditional wooden or metal casks. There is also the temperature at which the beer is served. Traditional real ale is usually served at normal cellar temperature (11 - 13 C), but “craft-keg” beer tends to be served at a much lower temperature (5 - 8 C). But both are made in exactly the same way with the same basic ingredients.

CAMRA clearly wishes to embrace new developments in the pub and beer industry, without compromising its key principles and purposes. The CAMRA Revitalisation Project, with much discussion and soul-searching, is taking this matter further, examining its future role. A press release in December 2016 suggested that CAMRA widen its vision and mission to reflect changing consumer needs and developments in the drinks industry. The Good Beer Guide confirms that “while real ale is craft beer, not all craft beer is real ale”. In fact, “real ale” cask beer is a perfect example of craft beer, being made with premium natural ingredients in a traditional way. But still no specific definition of “craft beer”...yet; the jury is still out.

SIBA (the Society of Independent Brewers) sees its key role as “promoting and campaigning for Britain’s independent craft breweries”. It also says 46% of beer drinkers regard craft beer as made by small brewers rather than large corporations; 35% regard craft breweries as “artisanal”, and 22% associate the term with “small” and 14% with “local”. Brewdog, great proponents of craft beer, suggest: “a beer brewed by a craft brewer at a craft brewery”, but that requires us to define “craft brewer” and “craft brewery”.

However, there are some themes here. The key characteristics of a “craft” brewery seem to be its size and production capacity (relatively small); authentic and honest (premium quality ingredients, output and traditional production processes, brewed by a skilled brewer) and its independence (not controlled by a major brewing combine). This should result in the production of “craft” beer, by a “craft” brewer in a “craft” brewery. And the moral is, while nearly all traditional real ale is craft beer, not all craft beer is real ale!

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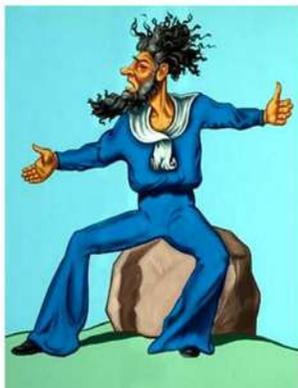
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YORKSHIRE RAIN AND YORKSHIRE BEER

THE BEERY BOATERS' 1993 TRIP

Being ten years since our first (and last) canal trip in Yorkshire, we decided for April 1993 to pay a return visit to Shire Cruisers at Sowerby Bridge. Although we totalled only nine, we had two boats, Lincoln (48ft) with Ray Crane, Peter and Phil Simpson and Hon. Commodore (Unelected) and York (56ft) with Jeff Waller, Dave and John Underdown, Peter Broberg and Paul Weddell. Boats any larger would be too long for our planned route to Selby, and, we had found in 1983 that nine people on the 56ft Durham was uncomfortably crowded. We were also completing an Inland Waterways Association National Cruising Award attempt, and we anticipated lots of extra points to add to those from last autumn's BCN trip.

We set off from Sowerby Bridge at 4pm on Saturday 24th April, after extricating the lads from the Moorings pub, and headed for the Salterhebble Locks, where, having to wait for other boats, we had a quick look up the truncated Halifax Arm before descending. The guillotine gate on the bottom lock was now electric and boater operated. Reaching Brookfoot by 7.25 we moored above the lock, and spent the evening in the Red Rooster. Good beer but no food at the pub, so some walked into Brighouse to get fish and chips while the rest of us stayed until the bitter end.



Sunday morning. "Bloody Yorkshire, bloody raining!" Lincoln set off at 6.15, with no sign of any movement on York, but they soon caught us up at Ganny Lock, where they went in first, but found they couldn't get out of the bottom with Lincoln alongside. We refilled the lock, backed the boats out and Lincoln went in first, followed by York. It all worked fine then. Through Brighouse Locks and onto the River Calder for a short section to Kirklees Cut. "Still piddling down!" and cars on the M62 had lights on as we went under it at 07.20. The single gate of Kirklees Flood Lock was open as we went through, although the river, going off over a big weir alongside it, making a gallant attempt at capturing York.

The Calder and Hebble is a river navigation, bits of canal alternating with stretches of river and can be rather hairy. The two Kirklees Locks dropped us down to the river again, passing close to Robin Hood's Grave, before Cooper's Bridge Flood Lock and back to the Calder and Hebble, to carry on towards Dewsbury. I was on the tiller in the pouring rain with everyone else down below eating breakfast. Peter Simpson had volunteered for cook that week. Ray relieved me for breakfast at Battleyford Lock.

Although still raining the sky showing signs of brightening, and just before 11.00 we moored above Figure of Three Locks, to wait half an hour before departing for lunch at the Brewer's Pride, Healey Mills. The rain had at last stopped, as we took the footpath to the pub, passing through the two small tunnels under the railway (flooded if it's been raining), and crossing the footbridge over the Calder; about ¼ mile in all. The pub was probably our best all week. Beers included Bateman's Mild, Thwaites Mild and Castle Eden Porter. A no-frills pub, just good beer and good food. It had just been voted the Yorkshire CAMRA Pub of the Year for 1993.

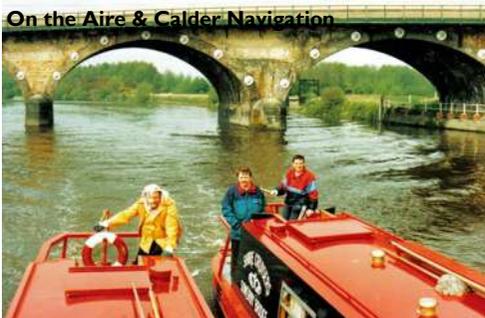
We left at 3.20, and half an hour later set off down the two Figure of Three Locks. At Thorne's Cut, the water, now flowing quite quickly and rising, was starting to close the single flood gate at the top end. We managed to force our way through, the current trying to drag us down the river towards the weir, while York, following, went even further down the river before managing to get back to the cut. We were now entering the suburbs of Wakefield.

Byt 5.20 we were at Thorne's Lock, where a black cat, as I thought, ran past the boat and down the lock, before I recognised it as a wild mink. Shortly afterwards it came back and trotted along the towpath along-

side us, completely unconcerned about the presence of humans.

The Calder here is wide and both boats were racing down side by side, and it seemed that Dave, steering York, might miss the inconspicuous Wakefield Flood Lock before he noticed where I was heading, and continue downriver for the centre of Wakefield. We moored just above Fall Ing Lock, and assembled in the nearby Graziers Arms (Tetley) at seven o'clock, then walked into Wakefield (except Ray, who wasn't feeling too well). We visited Henry Boon's (Clarke's Brewery Tap) and the Beer Engine with Indian take-aways on the way back. I had chicken vindaloo, and prepared to suffer in the morning!

Monday morning and a somewhat later start than usual. Jeff was needed at work for a couple of days and left around 7am, agreeing to meet us here on our way back. The weather was fine for the moment. I strolled across and had a quick look at the river.



The water level appeared to have gone down a bit since the day before. "Wish I'd put the bog paper in the fridge!"

Down Fall Ing Lock and onto the Aire & Calder Navigation, where Broadreach Flood Lock, a mile further on was closed. Like all Aire and Calder locks in those days it was keeper operated, but a call on the hand-held VHF radio that Ray had borrowed had no effect, so Paul went ashore and knocked at the door of the lock-side cottage. The keeper appeared in his dressing gown and told us to open the lock ourselves and leave the gates open.

Another mile and we passed over the Calder on the 1839 Stanley Ferry Old Aqueduct. Concern that it might collapse saw a new concrete aqueduct built alongside it in 1981, but so far the old one hasn't fallen down. Birkwood Lock shortly followed. Out radio. "Birkwood Lock, Birkwood Lock, narrowboats Lincoln and York approaching you from Wakefield", in the correct manner as per the book. Immediate reply, "O.K, I'll have the lock ready when you get here", but not as per book. Lock gates open and green light showing we could enter. Very impressive, as was the lock size, 214 feet by 22½ feet, and everything operated by the lock keeper pushing buttons.

Towards Castleford, and back on the Calder the three-arched Stephenson's Railway Bridge is on a bend of the river. Both boats, throttles open, taking advantage of the fast flow of the water. Trying to get ahead, I steered Lincoln towards the arch on the inside of the bend. Under the first parapet of the bridge and 'bump' under the keel, but the boat kept going. Under the second parapet and 'bump' again, but this time the boat stopped, hard aground. A prod with the pole indicated that we were sitting on a heap of brick rubble. No amount of rocking the boat or poling would shift it. York tried pulling us ahead, but we still didn't budge, and then giving us a snatch from astern, but the rope snapped. Eventually with a more gentle pull backwards, we slid off. Peter took over the tiller while I spliced our mooring rope back together again.

There is a four-way junction at Castleford. From Wakefield you turn left for Leeds or go straight on through the flood lock for Selby. You certainly don't turn right as you will find your boat going over a very big weir: we kept well clear while waiting for the lock gates to open. After we had gone through, to moor in Castleford Basin, the lock keeper kept both sets of gates open which indicated that the water level was probably getting back to normal.

It was now 10.50 and we topped up our water tanks and waited for the pubs to open. A Hargreaves Ca-wood push tug came past with three coal-laden compartment boats, presumably bound for the Ferrybridge Power Station. We were shortly to see plenty of these. At midday we went across to the nearby Old Mill pub for a couple of pints of Theakston's, before heading off at 12.55 with Ray steering, head wrapped in his Arab scarf, looking like Yassir Arafat!

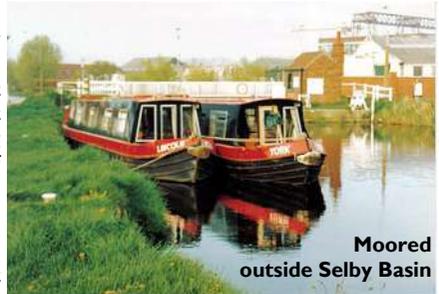
Through Bulholme Lock and onto the Aire, deep and wide, boats side by side, again. Not the Oxford & Cambridge Boat Race but the Lincoln & York Boat Race Peter remarked. Plenty of commercial traffic around Ferrybridge Power Station, mostly compartment coal boats. The riverside Golden Lion has no pub moorings, but the Ferrybridge lock keeper directed us to pontoon moorings alongside the lock from

where we could cross to the pub. We got inside just after 2 o'clock. The only beer was Tetley's, and we were told that we were just too late for food, despite there being plenty left in the servery. However Peter did a superb scrounging job, negotiating for us to serve ourselves – eight platefuls for the price of three normal meals!

Off again just after 4.30, passing the Steam Packet, then a home brew pub, and turning left back onto the Aire through Bank Dole Lock beside a pungent chemical works. Manual locks only from now on. The river here twists and turns through flat open fields, the towers of the Kellingley Coal Mine in the distance, either ahead, astern, or to the right or left depending on the direction of the river at the time. Just before 6.00 we moored for the night at Beal, above the lock on the short section bypassing the weir.

A path ran to the road alongside the former lock keeper's cottage, but there were signs marked 'private' at each end. I knocked at the cottage door and asked the elderly lady who answered, whether we could use the path, receiving in reply what seemed a rather grudging assent. There are two pubs in Beal, and we assembled first at the Hungry Fox, which although a bit of a restaurant and only selling John Smith's real ale, proved pleasant enough, our stay accompanied by a sudden and violent thunder storm.

The rain had stopped but there were still claps of thunder when we left for the King's Head (now the Jenny Wren), five minutes' walk away. The beer was only John Smith's and Tetley's, but we were really made to feel at home, and it was 1.55 on Tuesday morning when we left the pub. Returning to the boats we woke the guard dog in the lock cottage, who gave full vent to his opinion of us. To make matters worse, someone discovered a bottle of rum when we got on board!



At 6.15, I was woken by the sound of York's engine and Cherub (now acting captain) shouting, stamping about and blowing his ship's hooter. I went to the rear door, where we were roundly abused with much profane language by a young 'gentleman' from the cottage for making a noise and waking his dog up at two in the morning. We sent Paul ashore to remonstrate with the young gentleman, but he made himself scarce

With everyone looking somewhat jaded, we went through, picking up the lock workers from a landing stage right below the weir in full spate. An hour later we were through West Haddesley Lock and onto the remarkably rural Selby Canal, with no locks on the five miles to Selby Basin. The only villages are Burn and Brayton and the only building alongside the canal was a pub, the Anchor, at Burn Bridge, but this closed in 2006.

In Selby were moored just outside the basin before the swing bridge. The nearby pub, the Nelson Inn, at the time only sold Whitbread Trophy and John Smith's, so apart for Dave and Peter, the rest of us walked the half mile into the town – Peter joined us later. Some of us had a look round Selby Abbey, and of course we explored the pubs in the town, staying until closing time that evening and returning to the boats with Chinese take-aways.

Wednesday 28th. Away at 06.00 precisely under a grey sky with quite a strong wind, of which we felt the full effect once back on Aire and its flat fields. But even going against the current we made good progress. Beal Lock, 08.45. "There be Dragons!" No sign of the natives, but a twitching of the curtains in the cottage windows indicated that we were not unobserved. The landing stage presented problems as we had to put the boats on the weir side to put the lock workers ashore, then go back down river to line up for the lock (the landing stage has since been moved to the other side below the lock).

Bank Dole Lock and the smelly chemical works just after 9am, and then on to Ferrybridge where the lock keeper warned us of an empty compartment train coming down from Castleford. We met at the three-arched railway bridge at Brotherton where the tub train was coming downstream fast under the 'wrong' (i.e. his left-hand) arch, no doubt to line up better for the lock ahead of him. We pulled out of the way and received a cheery wave from the steerer as he hammered past.

At Bulholme Lock the lock keeper and I were chatting on the VHF but I couldn't understand his broad

Yorkshire accent any more than he could understand my East Kent accent. We tied up at Castleford Basin at 1120 and walked down Mill Lane and over the river bridge to the Garden House Hotel (Vaux, Wards, 1990-93 GBG). There's a good view from the bridge of the impressive Castleford Weir, then even more impressive than usual because there was a barge stuck over it with the bows submerged.

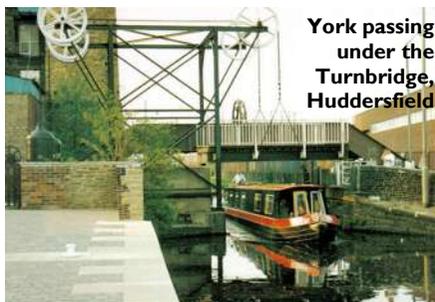
We left Castleford Basin at just before 2pm two, flood lock open and a green light from the keeper. Coming up to Woodnock Lock I called up on VHF, "Woodlock Nock, Woodlock Nock..." "Good beer at Castleford!" the keeper replied. Through King's Road lock at 3pm, then Birkwood, with only one gate open, and the other closed manually behind us – some sort of electrical problem? – and Broadreach Flood Lock with all gates open.

Back at Wakefield, Jeff arrived at 6.25, and we finally tied up on the Barnsley Road moorings, putting us nearer the city centre than Sunday, and after failing to find the moorings that Nicholson's maintained were outside the Jolly Sailor at Thornes Wharf. A fragmented Wakefield walkabout ensued. Ray decided to stay on board, while the others in two groups, and following different routes kept missing each other. Anyway both the Elephant & Castle and the Beer Engine were visited, but I can't remember whether we *did* all meet up that evening.

A clear sky on Thursday morning with signs of a fine day ahead. We set off at 6.05 after Ray had come back with his daily papers. Back on the river, York came steaming past Lincoln with Jeff on the tiller, evidently enjoying being back. At 1050 we reached Mirfield and tied up by Bridge 18 to await pub opening, and watch a man under the bridge in a small plastic boat, prodding around the bottom of the canal with a pole, followed by fishing with a boat hook and grappling iron. At one point he almost went backwards into the canal, when standing up and heaving at something heavy, it suddenly slipped off the grappling iron. Eventually being asked, he told us he was trying to retrieve the propeller from his boat, which had fallen off under the bridge. "Fat chance!" we thought, and departed for our ale.

Peter Simpson and I investigated the Navigation (Castle Eden and John Smith's), others went to the Black Bull (Tetley's) and finally we all congregated at the Railway, which sold Stones, Bass Light and Worthington. The cards and dominoes made another appearance. Back at the boats the fishing man had gone, without recovering, according to a couple on a boat moored nearby, his errant propeller. It was now 2.45.

With time to spare, we decided to go to Huddersfield, turning sharp left at Cooper Bridge Flood Lock towards the bottom lock of the Huddersfield Broad Canal, and upsetting a Canada goose on the point of the junction, flapping its wings and hissing at us. Nine locks up to Huddersfield, and at the second one, a Shire Cruisers boat was coming down with a front broken window. We enquired of the lady steerer who had done it. "Some vandal!" she exclaimed, indicating her husband walking along the towpath.



York passing under the Turnbridge, Huddersfield

We left the top lock at 6.15, with Dave in his element surrounded by grimy walls and tall Victorian chimneys, and shortly after through the famous Turnbridge or Locomotive Bridge, which requires lifting the whole roadway to go underneath it. Fortunately, it's counterbalanced and quite easy to operate, but holds the traffic for a while.

We arrived at Apsley Basin at 6.45, moored and cleared the propellers of debris. We decided to meet at 8pm at the Wharf Inn just across the Wakefield Road from the basin, apart from Ray, whose stomach was still playing up ("And he's got a lot of stomach to play up!"). The Wharf then sold Stones and Worthington's, and wasn't really our sort of pub, so we moved on to the Rat & Ratchet, except Peter who was waiting for a friend who lived locally. On the way we met a familiar figure, Ray, in his battered anorak and long-suffering canal trousers, looking like some sort of towpath vagrant. Later, he told us that while looking for a fish & chip shop he spotted a young lady on the towpath eating something from a bag. "Are those fish and chips?" he asked. "Yes, would you like some?" replied the charitable lady, thinking he was indeed, a down and out!

The Rat & Ratchet proved a bit of a noisy, but then all town pubs in Yorkshire seem noisy. At least we had

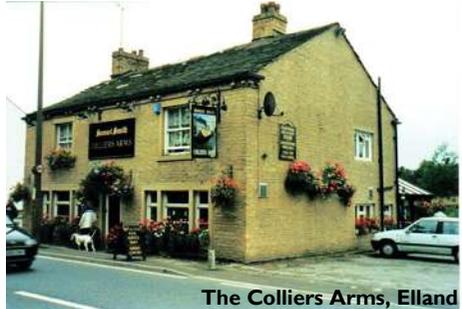
somewhere to sit and the beer was good, twelve different Real Ales plus cider, and we were later joined by Peter Simpson and his friend, apparently a prospective Beery Boater. Then he got married instead, wonder which is the worse fate! On Peter's friend's suggestion we took a taxi to the Shoulder of Mutton at Loxwood, also big, crowded and noisy, but the Timothy Taylor's beer was excellent and we stayed there the rest of the evening.

The last full day, Friday 30th April. As a special luxury Hon. Commodore (Unelected) let the lads stay in bed until 6.45, apart from Ray who went to get his newspapers. A nice clear sky boded well for a fine day again. Before leaving the city we took Lincoln in reverse for a quick trip up the Huddersfield Narrow Canal. With Paul on the tiller and Ray with the boat pole at the front keeping the bow in line, we reached the Polytechnic Blockage in ten minutes, chalking on it "The Beery Boaters Woz Ere 30/4/93 Lincoln" before returning.

By 7.40 we were setting off back down the Huddersfield Broad Canal, Lincoln's crew holding up at least half a dozen cars at the Turnbridge (a popular short cut for people who are late for work). At the top of the locks the lock keeper came out of his cottage and set off on his bicycle with his dog trotting behind to set the locks for us. We cleared the bottom just before 10.00 with the mad Canada goose waiting to attack again.

At Brighthouse by 11.00, where we stopped in the basin to take on water and wash-down the outsides of the boats. A few clouds now starting to appear. By 13.45 we were moored outside the Barge and Barrel at Elland, just in time for a meal. Six regular and four guest real ales and a cider; in this instance our Branch's very own Theobald's, overall winner of the CAMRA National Cider Championship in 1991 and 1992. Later Dave, John and I took a wander round the town, Dave trying to find the tobacconists/barber's shop which, on our last visit, sold a large range of loose tobacco and snuff. We found it, but all tobacco and snuff were packaged varieties. Such is progress!

Early evening I walked to the Colliers Arms, half a mile back down the canal, for a couple of pints of Sam Smiths. A little gem, I'd only ever visited by lorry, with moorings, canalside patio, no piped music, no fruit machine that I can recall, and just a small television set in the corner of the smallest bar. The beer, which has kept the pub GBG ever since my records began, was very good and just about the cheapest of the week.



The Colliers Arms, Elland

On my second pint, Paul came in looking for me and promptly agreed with my opinion of the pub. That called for another pint, before moving on to meet the others at the Old Bailey, where cards and dominoes were in full swing. Another good evening, and we left the pub at about midnight, noting the occupants of a police car keeping an eye on the premises – maybe the landlord being on holiday was the reason for the 'lates'!

Last morning and away at 6am. It had clouded over during the night but the sky was clearing again. Salterhebble Bottom Lock at 6.40 and finally clearing the top lock, and stopping for breakfast at 7.45. In between, the wash from the middle lock being emptied had spun York in a complete circle, giving Lincoln's bow a good clump while performing its pirouette, although even that didn't rouse the Simpsons. Cherub, on the tiller, put on his nonchalant look of "That's what I was going to do anyway!"

Set off for the last time at 8.25, and moored at Sowerby Bridge Basin with engines off at 9.15. The Shire Cruisers fitter complimented us on the gleaming brasswork but said that it didn't compare with a boatload of Army Junior Leaders that had hired a boat recently.

Obligatory photographs over, we all went our own ways for another year, the points accumulated on this trip, when added to those from last year, subsequently gaining the Beery Boaters a National Cruising Award Gold Standard.

Jim Green



LAST KNOCKINGS

Old Wort

£13.40 a Pint While £4 - £5 a pint seems often to be the going rate in London today, the £13.40 being asked by the *Rake* near London Bridge would seem just a little bit excessive. The beer concerned was an 8.2% ABV brew from Cloudwater – North West Double IPA – and the price was justified by Utobeer, who run the pub, as the consequence of the mark-up added by the distributor. Obviously an 8.2% beer does not come cheap, but even with various mark ups, including the pub's, what elements in its brewing led to a final bar price of £13.20? Meanwhile, the *Rake* must have judged that enough of its clientele were sufficiently well healed (or overpaid and stupid?) to fork out that kind of money – or was it all about publicity? Of the Manchester based Cloudwater, the 2018 GBG notes: "Regular cask ale production ceased in 2017."

Horse Sense The accompanying picture is reprinted courtesy of Katrina from the New Inn, Canterbury. When and where we don't know but it was e-mailed to us shortly after the pub's Late Summer Bank Holiday Beer Festival.

Reserved for Diners We all know that food has been the saviour of many a pub, but is a pub, a pub in any more than name where all tables are set aside for diners, and drinkers confined to the bar. A recent visit to one local pub found all unoccupied tables bearing a reserved sign, and when one group of diners left, and we occupied their table, a young lady appeared and slapped down the inevitable reserved card – although she did allow us to stay until further diners appeared. We all know that food in pub can be very lucrative, but it's hard to believe that the owning brewery is so strapped for cash that it requires every last square foot set aside for its sale.



The White Horse Charlie Willett ran the White Horse from 1979 to 1991, mostly before the time of all day drinking, but at a time when pubs, if open, never seemed devoid of customers. It was an age when employers accepted that a few pints at lunchtime, was, and always had been, the traditional right of their staff; when, before the relaxation of customs regulations and the removal of duty free, the Dover economy was robustly buoyant; and when the White Horse and a handful of other pubs offered a welcome home to the many engaged in the port and freight business.

Just a few decades ago, and a different world. Towards the end of Charlie's tenure the arrival of all day opening and the Beer Orders, which saw the big brewers' tied estates reduced, marked a major cultural change – a revolution, enhanced by the internet, mobile phones and social media, and a generally proscriptive attitude to mixing work and alcohol, that has seen a third of all pubs close since the 1970s, and left the remainder often as poor shadows of what they had been. The White Horse is still there, and is no poor shadow, but it's very different, and while all things must change some of us cannot help but regret that it is not as it was.

Holy Orders The Church at times has been criticised for adapting to suit its congregation, but surely no criticism can accompany the parish church in Norwich, which has taken over and re-opened a closed pub. Appropriately called the Mitre, it now offers pastoral services alongside ale – *pastorale* perhaps? And while most beer is locally sourced, suppliers include one Sheffield brewer whose speciality is beers with religious names. To what extent any of its beer complies with the requirements for real ale could not be determined from the TV report, but it did feature a lot of bottles, and there was no sign of handpumps or any other means of draught dispense.

Leney or Leany About 100 years ago, I guess, but, presumably in Dover, can anyone suggest where?



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