

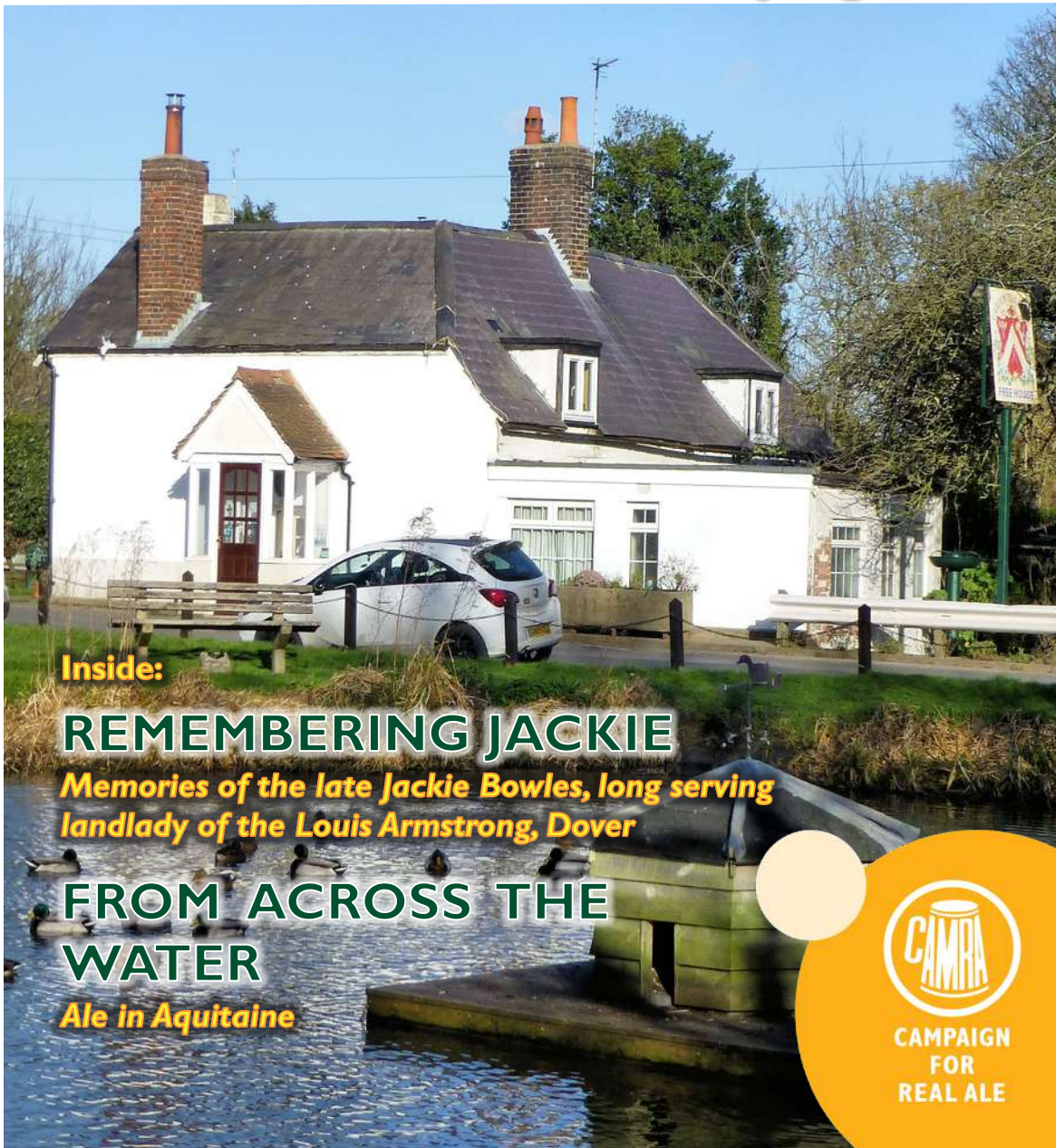
The Deal Dover Sandwich & District Branch Magazine

CHANNEL DRAUGHT

Issue 79

Free

Spring 2019



Inside:

REMEMBERING JACKIE

Memories of the late Jackie Bowles, long serving landlady of the Louis Armstrong, Dover

FROM ACROSS THE WATER

Ale in Aquitaine



CAMPAIGN
FOR
REAL ALE

CHANNEL DRAUGHT

**Issue 79
Spring 2019**

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sensibly!**

Cover Photo

**The Carpenters Arms,
Coldred
Good Beer Guide Pub 2019**

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BRANCH DIARY

Events shown in blue are not organised by CAMRA

Thur 23 - Mon 27 May	Beer Festival, New Inn , Canterbury
Fri 24 - Mon 27 May	Beer Festival, Haywain , Bramling
Fri 24 - Sun 26 May	Crabble Corn Mill Beer & Cider Festival
Thur 6 Jun	Thirst Thursday Walk – Berry, King's Head Kingsdown, Freed Man Ashford, Folkestone, Romney Marsh & KESR Festival , Tenterden
Fri 14 - Sat 15 Jun	Branch Meeting and AGM, The Bar , Deal.
Mon 17 Jun	Rotary Club Charity Beer Festival, Fox Summer Festival, Berry
Fri 21 - Sat 22 Jun	Thirst Thursday – Eight Bells, Thirsty Scarecrow, Carpenter's Arms
Fri 21 - Sat 22 Jun	Branch Meeting, Chance , Guston
Thur 4 Jul	Kent Beer Festival , Canterbury Rugby Club, Merton Lane North, Canterbury
Mon 15 Jul	CAMRA Great British Beer Festival , Olympia, London (See Page 46)
Thur 18 - Sat 20 Jul	Thirst Thursday – The Lanes, Five Bells Eastry, Louis Armstrong
Tue 6 - Sat 10 Aug	Branch Meeting, Crown , Finglesham
Thur 1 Aug	
Mon 19 Aug	

Welcome to the Spring 2019 edition of *Channel Draught*, the magazine of the Deal, Dover, Sandwich and District Branch of CAMRA: an edition tinged with more than a little sadness, but also with a certain measure of success.

First to the success. After almost twenty years of publication our magazine has at last won an award, and a national one at that. At this year's Members' Weekend, AGM and Conference in Dundee *Channel Draught* was voted National Runner Up as Most Improved Branch Magazine. No doubt reflecting our somewhat belated decision to move from a matt black and white format, to full colour gloss, we very much appreciate the recognition and thank the Conference for its decision.

Turning though, to less joyful news, many of you will probably be aware that the last few months have seen the death of three local licensees – in our branch area Jackie Bowles of the Louis Armstrong and Heather Lemoine at the Admiral Owen in Sandwich, and, in our neighbouring Ashford, Folkestone and Romney Marsh branch, Ron Blown at the Bowl Inn, Hastingleigh. Our condolences to their families, friends and customers.

Otherwise, as much as possible, things carry on as normal. An unfortunately large number of pubs are closed, some almost certain never to reopen, and others with future in some considerable degree of doubt. We also regretfully note the apparent cessation of brewing, if only temporarily, at Ripple Steam Brewery. However, we welcome the establishment of Sandra's in St Margaret's, the endeavours of the villagers in Ash to reopen the Chequer, and the success of the Deal Hop Project, which, just starting its third year, looks set for further expansion.

All related in detail elsewhere in the magazine, plus, along with all the usual items, a new report from Stuart Roberts in France, a day out in the pubs of Deal, a brief history of a long gone Dover pub, and recent news from our county's breweries.

Martin Atkins



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- SPRING PUB OF THE SEASON 2015
- AUTUMN PUB OF THE SEASON 2016
- PUB OF THE YEAR 2017
- PUB OF THE YEAR 2018

REGIONAL AWARDS

- EAST KENT PUB OF THE YEAR 2017
- RUNNER-UP KENT PUB OF THE YEAR 2017
- EAST KENT PUB OF THE YEAR 2018
- KENT PUB OF THE YEAR 2018

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KENT PUB OF THE YEAR 2018





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.

BERRY, WALMER WINS BRANCH PUB OF THE YEAR

After several years when the decision has gone to other Branch pubs, the Berry in Walmer has regained the crown and been chosen as Branch Pub of the Year for the eighth time. It has also retained the award for Branch Cider Pub of the Year. Landlord Chris Barnes has run the pub since 2005, and in that time received numerous awards, including on more than one occasion East Kent Pub of the Year, and in 2013 Kent Pub of the Year. We congratulate Chris and his team on their achievement and wish them every success as they go forward, as both Pub of the Year and Cider Pub of the Year, into the county competitions and hopefully the national competitions. Presentation of the two awards is scheduled for Saturday 22nd June, during the pub's summer beer festival.



In this edition our reports for Dover and Canterbury benefit from contributions by Chris Walkden of Stockport and South Manchester CAMRA, who visited East Kent for several days earlier in the year, and to whom we extend our thanks.

DOVER

In the Market Square major work continues at the premises most recently known as **Burger Bros** (formally Port of Call, Ellie, etc.). Closed since Autumn 2017, it appears to have been opened up back to a substantial depth, supporting earlier information of the rear part being brought back into use with a central bar servery. However, currently no change at the **Roman Quay** where no activity has been reported of late, and which remains closed.

Also joining the closed list is Shepherd Neame's **Lord Nelson**, facing into the new St James' Devel-

opment on the corner of Flying Horse Lane, and while, at the time of writing, sporting steel shutters, there is no "for sale, business opportunity, etc." signage. Let free of tie some years back the last incumbents left a few months ago, and future remains uncertain, with speculation ranging from complete disposal to a revamp appropriate to a shopping area. There are also rumours of possible use as a coffee shop.

Meanwhile in Bench Street another closed pub, or at least the site of it, was commemorated at the end of March when a plaque was installed in the adjacent underpass in memory of the seven people who lost their lives when the **Crypt** was destroyed by fire in March 1977. What remained of the building was subsequently demolished and the site has remained vacant ever since. Nearby the **Mash Tun**, which opened at 10.30 specifically for the ceremony, always offers a broad selection of beer and cider. Recent beers have included Dark

Star Hophead and Pale Ale, Gadds Seasider, Hopdaemon Incubus and Westerham Single Hop. More distant suppliers have involved milestone from Nottinghamshire and the newly established 3 Piers brewery from Lancashire.

More real ales to be found at **Blakes** in Castle Street, where, among others, the last few months have seen Dartford Wobbler, Parkway Fools Gold, Pitchfork Golden Ale, Old Pie Factory Humble Pie, Adnams Oyster Stout and Pitchfork Aurical. At the **White Horse** Timothy Taylor Landlord remains a regular, with Harveys Sussex appearing often. Various Fullers beers, such as Swing Low and Oliver's Island, have made an appearance and early April saw Black Sheep on the handpumps. In Russel Street, as far as we are aware, no change at the **Castle** which remains up for sale, and without real ale.

The Lanes, Worthington Street: As befits the current Kent Pub of the Year, a broad selection of ale largely from Kent micros – prominent of late



Noel Beamish of Dover Outreach Centre (left) receives the Festival Charity donation from Jim Green, Festival Organiser

have been Tonbridge, Northdown, Musket, Kent, Angels and Demons, Canterbury Ales and Goachers, whose Crown Imperial Stout was described as: "Really flavoursome tasty stout and a cure for the cold wet evening outside!" In mid-April the pub hosted the presentation to Dover Outreach Centre of a donation of £500 from the proceeds of the Branch's 2018 White Cliffs Festival of Winter Ales.

In Biggin Street we understand that the refurbished **Prince Albert** has dropped real ale, while at the **Golden Lion** it appears intermittent. Opposite the station, the **Priory Hotel** normally offers one real ale, recently including Sharp's Doom Bar and Shepherd Neame Whitstable Bay. At the **Boar's Head** Karen Beard was the new licensee from late March, and we extend best wishes to her prede-

cessors in their new endeavours. Karen is keen to maintain the pubs community function and retain real ale, so we hope that we can still expect a good pint of Youngs. In West Street the **Carriers Arms** is up for sale freehold.

Thirsty Scarecrow, High Street: As well as an extensive range of Kent cider with supplements from outside the county, the pub is currently offering two KeyKeg beers, usually one light, one dark. In early May Pig and Porter supplied the very tasty Blackbird Stout, which was replaced by Westerham Nitro Stout alongside the pale brew Herkules from Kent. However, apparently no sign of real ale currently returning to the nearby **Eagle**.

In Bridge Street we understand that work has been taking place in the closed and boarded up **Admiral Harvey**, with rumours still suggesting that it will reopen as a pub. Meanwhile nothing closed about the **Red Lion** where two real ales are normally available – of late usually Landlord and Black Sheep bitter.

As many will now know great sadness at the **Louis Armstrong** where long time landlady Jackie Bowles died in March (see page 27). However, normal service at the pub continues with its range of Kentish ales.

And more Kentish ale of course at Dover's **Breakwater Brewery** in Lorne Road, where, as well as appearing increasingly widely around East Kent, up to half a dozen home brewed real ales are normally available in the tap room, as exemplified by Chris Walkden on his visit a few months ago: Dover Pale Ale, Breakwater Best, Samphire Gold, Bearded Man, Kicks and Dockers Porter. And the brewery's Cow Juice was declared winner at last



Bob Martin (right) presents the Beer of the Festival award to Breakwater Brewery

year's Kent and East Sussex Railway Beer Festival, hosted by our neighbouring Branch Ashford, Folkestone and Romney Marsh – the certificate presen-



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tation taking place in the Tap Room in March.

On Crabble Hill the **Three Cups** has been selling Breakwater beers, such as Dover Pale Ale, On the Hop and Samphire Gold over recent months. In early April Courage Best was available. In Crabble Avenue the **Cricketers** has stopped selling real ale although it is offering a number of bottled ales, although not necessarily CAMRA compliant.

In River the **Royal Oak** continues its ex-Sheps existence, offering up to four real ales with normally three from Adnams – a visit in late March finding Ghost Ship, Lighthouse, Broadside and Oakham Bishop's Farewell. Meanwhile, along the road, the former **Dublin Man of War** continues its progress into a row of houses with construction of dwellings either side well under way.

At Kearsney the **Railway Bell**, closed around New Year, remains so, and while there is still a sign outside advertising "a fantastic business opportunity", it has now been joined by another offering the freehold for sale.

At Temple Ewell the **Fox** has recently become one of Breakwater's established customers, Castle on the Hill appearing frequently, and alongside a range that regularly includes Marston's 61 Deep, Exmore Fox and Sharps Sea Fury. This year's Rotary Club Charity Beer Festival will be held on the weekend of Friday 21st and Saturday 23rd June.

DEAL

As we report on page 5 we congratulate the **Berry** on regaining the crown as Branch Pub of the Year, and also for retaining Branch Cider Pub of the Year. As usual the pub's range has remained extensive, featuring many beers and breweries otherwise not seen locally. Many old favourites too. We note that the excellent Harveys Old was still available as late as mid-March, and that a barrel of Thornbridge Jaipur was awarded National Beer Scoring top marks: "The perfect Sunday afternoon pint to make you forget about work the next day!" Locally, there was also much praise for Time & Tide New England IPA.

On Dover Road the **Freed Man** remains a popular outlet for real ale. Recent local brews have included Black Taxi to the Moon and the award winning I Spy Dragonfly from Angels and Demons, and Papworth Victory Best Bitter and HE-BRU IPA from Northdown. And in early March, with Four Candles Session and Three Legs Dark on the hand-pumps, a customer might well have thought that the beer selection formed part of some kind of riddle.

In Mill Hill, at last visit the **Mill Inn** was selling London Pride, but the pub is becoming increasingly isolated – the **Yew Tree** having converted to a Tesco some years ago, and the **Railway**, now a row of houses, seemingly likely to be soon joined by the **Telegraph**, currently closed and recently subject to an application for change of use.

Also currently closed is the **Magnet** in London Road, although not up for sale, and no indication of Shepherd Neame's plans. The nearby **Farrier**, though, in Manor Road offers a good choice for real ale drinkers, with recent visits finding Caledonian Edinburgh Castle 80/-, St Austell Proper Job, Oakham JHB, Timothy Taylor Landlord and Greene King Patron Saints Ale.

Just along from the station the **Eagle Tavern** is also closed, although of late not a real ale outlet. However, those seeking cask need only go to the other side of West Street where the **Queen Street Tap** and **Sir Norman Wisdom** both offer a good selection. The former showing interest in local beers – Friars, American Triple and Knights Ales from Canterbury Ales and Romney Marsh Mellow on visits earlier this year – and the latter of late seemingly displaying a West Country bias with such as Quantock Rale Head, Yeovil Star Gazer and Exmoor Gold.

And more Canterbury Ales in Alfred Square at the **Prince Albert** where Wife of Bath's Ale was among the choice during a recent visit, while at the **Ship** Gadds ales remain prominent – Nos 5 and 7 appearing regularly alongside a seasonal such as Oatmeal Stout or in late March Hoppy Pale – together with Hophead and Landlord. In Duke Street Master Brew and Spitfire Gold were on the handpumps at last visit to the **Deal Hoy**, while around the corner the **Alma** was selling Harveys Sussex, Wainwright and Landlord.

As we report elsewhere (see High Street Crawl) plenty of good real ale to be found in the High Street area, the **Salvation** and **Saracen's Head** having been chosen recently for Branch meetings and **The Bar** lined up for this year's AGM in June.

In King Street as always, a wide and varying selection at the **Just Reapproach** where locals such as Romney Marsh, Hop Fuzz, Four Candles and Kent compete with more distant brewers – Oakham, Fyne Ales, Bad Seed and Tiny Rebel being just a few from the choice over recent months. Particular reference was made to Wild Beer Millionaire: "Cracking form with good balance of sweetness for this salted caramel and chocolate stout. Decadence in a glass." And further pleasing comments at the

Bohemian about Skrimshander – good taste, good depth of flavour and good head. Beer choice here is similarly drawn from near and far.

In Mongeham, real ale of course at the **Leather Bottle**. Now with handpumps installed the choice is usually local, and recent visits have found American Pale Ale, Golden and Best Bitter from Romney Marsh and Reeve's Ale from Canterbury Ales. Along the road the **Three Horseshoes** was selling no real ale at last visit although offering a selection of bottled ale. To the best of our knowledge the **Sportsman** in Sholden remains closed with future uncertain.

At the **King's Head**, Kingsdown, three ales are normally available. Hancock's, Wadworth and Green King Abbot all having featured of late. From Kent Gadds' No. 5 has appeared regularly and in late March Goacher's Gold Star was reported as, "Excellent beer in near perfect condition". Earlier in the year the choice at the **Rising Sun** was Landlord and London Pride.

SANDWICH & RURAL

Admiral Owen, High Street: As our Introduction reported, the Admiral Owen suffered the sad loss of landlady Heather Lemoine earlier in the year, and we extend our sympathy to family and friends.

At the time of writing the pub is closed with future plans for the premises uncertain. Meanwhile, business carries on at the **Crispin** over the road, where house beer is provided by Mad Cat Brewery. Also from Mad Cat, Jester was available in March, while a regular at the pub on several recent visits was Harveys Sussex. In Fisher Street the **George and Dragon** was closed for a period earlier in the year, but, we understand, was planning to reopen in May.

In April our monthly Branch Meeting saw us visiting the **New Inn** in Delph Street, where the beer selection included the very competitively priced, and well looked after, Courage Best. Opposite, alterations at the **Mermaids Locker** have seen the gravity dispense replaced by handpumps, a visit in mid-April finding Wantsum Hurricane and Adnams Fat Sprat, and later, in early May, Wantsum Montgomery and Adnams Ghost Ship. And good reports from the **Red Cow** where beer choice over recent months has included Timothy Taylor Boltmaker and Fuller's London Pride.

In Ash the revival of the **Chequer** continues. As well as work to the building, considerable effort has been employed in the garden. In addition to all the standard gardening requirements, the bat and trap pitch was restored last autumn, and the pub



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has joined the Deal Hop Farm project, with two hop plants, planted in March. Meanwhile the front of the pub has been enhanced by the installation of flower planter troughs.

By contrast prospects for the **Charity Inn**, Woodnesborough appear bleak. The village's sole remaining pub, and listed as an asset of community value, it has been closed now for several years, and there seems no great demand to see it retained. We assume the future lies with the conversion plans submitted in December. Fortunately, more life at the **Five Bells**, Eastry, where the Easter weekend again saw the annual beer festival. Meanwhile the pub's normal line up comprises Greene King IPA and guest, with selection from both national and local brews. Wantsum Black Prince Mild makes regular appearances, and recent choice has included Wychwood Hobgoblin Gold, Whitstable Try Time, Fuller's London Pride and Musket Ball Puller.

Crown Inn, Finglesham: A wide variety of ale featuring both locals such as Gadds, Northdown and Old Dairy and more distant brewers, whose beers on recent visits have included Harvey's Sussex, Banks' Amber Bitter, Ringwood Razorback, Westgate Best Bitter and Otter. Dark Star Hop Head features regularly.

In Wingham the **Anchor** offers a varying choice of ale. Over the last few months visits have found Harviestoun's Bitter & Twisted, Harvey's Sussex, Otter Springfest, Landlord and Doom Bar. And at the **Dog** beers in March and April included Whitstable Bay and Samuel Adams Blonde Ambition from Sheps, and Harvey's Sussex. At Pluck's Gutter, in late March, the **Dog and Duck** was selling London Pride.

Griffin's Head, Chillenden: Saturday 13th April saw the Branch award the pub the certificate for being chosen Branch Pub of the Season last winter. Real ales were Master Brew and Whitstable



Branch Chairman Martin Atkins (centre right) presents the Winter Pub of the Season Award to Helen Paraskevas of the Griffin's Head, Chillenden

Bay, both of which feature regularly. At the nearby **Fitzwalter Arms**, Goodnestone Master Brew, Bishop's Finger and Hop County have all been available recently, along with guest ale Black Sheep on a visit in late February.

At Nonington there was Doom Bar on the hand-pumps at the **Royal Oak** in late February, while at the **Wrong Turn**, Barfrestone an ever changing range has included, over the last few months, Breakwater Castle on the Hill and Cow Juice, Gadds' No.5, McCanns Harry Hop, Wantsum Black Prince and Hop Fuzz English.

Bricklayers Arms, Shepherdswell: Another of the Branch's closed pubs, its future appears increasingly uncertain. Applications have been submitted for conversion to residential, but the most recent, at the start of 2019, was withdrawn a few months later. Meanwhile, as far as we know, the option to be let as a pub remains.

On the Green at the top of Church Hill, the **Bell** was selling Directors and Doom Bar on the latest visit, while at the other **Bell** in Lydden, a varying choice saw Red Raddle, More's Head and Ravening Wolf from Wantsum and Glamorgan Pales of the Unexpected available earlier in the year. In mid-June, Father's Day weekend sees a return of the annual Real Ale and Cheese Festival (see advert page 34). In Coldred, more good real can always be found at the **Carpenters Arms**, the pub being chosen as host for our May Branch Meeting.

In Woolage Green Hop Head and Doom Bar were available at the **Two Sawyers** on a visit in February, while at the **Cumberland** in Barham the choice was Harvey's Sussex, Greene King IPA and Ringwood Razorback. And Razorback also at the **Jackdaw**, alongside, Tribute, Lancaster Bomber and Gadds No.7.

In Capel, Doom Bar could be found at the **Valiant Sailor** and **Lighthouse** in March and Doom Bar and Courage Best at the **Royal Oak**. At the **Plough** on Folkestone Road London Pride was available.

Plough and Harrow, Tilmanstone: Recent reports suggest that renovation work may be coming to an end and that the pub might soon be reopening. However, seemingly little prospect of similar at the **Cider Works**, Waldershare where mid-April found the fire damaged pub out of use and little sign of any activity.

Plough Inn, Ripple: Visits in February and March found beer selection included Ripple Steam Best Bitter, Fullers ESB, Old Speckled Hen, Dark Star

Hophead and Belhaven Grand Slam.

In St Margaret's the **White Cliffs Hotel** offers a choice from local brewers – Gadds, Angels and Demons, Ripple Steam, Time and Tide, etc. – while the village's newest establishment

Sandra's in the Driveway, near the bus turnaround, is available for beer, tea and coffee. And down in the Bay a selection from Sheps can be found at the **Coastguard**.

CANTERBURY

Two Doves, Nunnery Fields: The prospect of the pub, sold to a developer early in the year, being turned into flats has generated substantial opposition, and attracted the interest of the *Kentish Gazette*, keen to do an article about concern over its loss and the disappearance of community assets. Prominent in challenging any change of use has been Katrina from the New Inn who tells us that there has been strong support from local residents and CAMRA locally and nationally, and that she is in a position to take on the freehold and maintain it as a community pub, similar to the New Inn, should that opportunity arise. She says she would like to hear from anyone supporting her bid to keep the property as a pub and has requested the Council register it as an Asset of Community Val-

ue, for which it has now been nominated with a final decision set for mid-June. We also hear that there is opposition about a similar change of use at the **Tally Ho**, but no further information at the time of writing.

New Inn, Havelock Street: Back at the New Inn events appear much as usual. This year's St Patrick's Day would apparently not be forgotten for a very long time while any check on the contents of the pub cellar would normally find sufficient to support a small beer festival. Meanwhile earlier in the year the choice on the handpumps was Musket Fife and Drum, Howling Hops Pale XX, Otter Bitter, Black Sheep Bitter, Skinners Lushingtons, Mad Squirrel Mr Squirrel and Gadds Uberhop. And of course the usual annual beer festival will take place over the Spring Bank Holiday weekend – see Branch Diary.

Foundry Brew Pub We understand that the move to new premises in Stour Street has proved successful and that brewing has resumed. However, the current closing time is 1140 due to local restrictions, and efforts are being made to increase the hours. Meanwhile, the nearby **Old Brewery Tap** appears no longer to have cask.

Around Old Dover road, a few months ago, there



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was just Doom Bar at the **Cross Keys** and Spitfire Gold and Whitstable Bay Pale at the **Old City Inn**. However, the Phoenix was selling Hopfuzz English, Musket Powder Burn, Lincoln Green Maroon, and Blonde Ambition and Golden Rule from Tonbridge. And in early March a visit to the **King's Head** found Greene King IPA, Old Speckled Hen, and Hardy and Hanson Bitter.

Outside the city, at last visit, Breakwater Best was available at the **Duck**, Pett Bottom, Master Brew at the **Plough and Harrow**, Bridge, and Ripple, Youngs and Goachers Dark at the **Rose and Crown**, Stelling Minnis. At the **Black Robin**, Kingston the choice was Gadds No.7, Doom Bar and Up and Udder from Old Dairy.

Haywain, Bramling: A visit in March found London Pride, Bombardier, Canterbury Ales Pardoners and Westerham Grasshopper on the handpumps, while over the Spring Bank Holiday a choice of 40 Ales & Ciders, live music and barbecue feature at this year's beer festival – Friday from 7pm until Monday.

At the **Duke William** there was a totally Kentish selection comprising McCanns Harry Hop, Canterbury Ales Friars and Romney Amber, while the **Rose**, Wickhambreaux was offering Adnams, Greene King IPA and Gadds No.5. At Littlebourne the **Anchor** remains closed and boarded up with the prospect of possible conversion to housing.

FOLKESTONE

In Tontine Street the **Tontine Tavern** (former Troubadour) closed earlier in the year and has now reopened as the **Angels & Demons Brewery Tap**. In the Stade in mid-March the **Mariner** was selling London Pride, Harveys Sussex, Doom Bar, Ghost Ship and Canterbury Ales Pardoners, and the **Ship** London Pride, Doom Bar, Greene King IPA and Bombardier Gold. At the Lifeboat London Pride and Old Dairy Copper Top were available.

In the Bayle there was Hobgoblin, Razorback and Fortyniner at the **British Lion** and at the **Guildhall** London Glory, Greene King IPA, Old Speckled Hen, Ruddles County and Olde Trip to Jerusalem. At **Kipps** the choice was Canterbury Ales Ruby Best Bitter, Four Candles. Triple Hopburst Extra Pale and Angels and Demons Goldlocks is Dead.

In Cheriton Place the **Firkin** had two brews from Iron Pier – Perry Street Pale and Rosherville Red – together with Gadds Common Conspiracy and Five Points XPA. While on the handpumps at the **Chambers** were Ghost Ship and Lighthouse from

Adnams and Goldlocks is Dead and Bombay Social from Angels and Demons, alongside Biddenden Cider and Biddenden Bushels.

At the **Radnor Arms** the two regulars from Tonbridge, Hookers Hooch and Lookers Liquor, were joined by a third, Tonbridge Amber, while Old Dairy No Bull and Romney Marsh Modern British featured at the **Bouverie**.

In Sandgate in late march the selection at the **Ship** was Greene king Abbot and IPA, Dark Star Hophead, Summer Lightning and the pubs very own Cotter VC. Also medium and dry Biddenden cider. And at **Inn Doors** a choice of five – Four Candles Sandgate Special, Springhead Left Lion, Great Newsome Sleck Dust, Kent Mosaic and Wantsum Sandgate Pilsner.

In Hythe there was London Pride and Ruddles County at the **Carousel**, and Hophead, Long Man Old Man, and Gadds No 5 at the **Potting Shed**. And more Gadds at the **White Hart** with again No 5 plus Seaside, along with Greene King IPA.

The **Red Lion** was selling Youngs Bitter and Old Dairy Copper Top, while at the **Three Mariners** the choice was Ripple Farmhouse, Youngs Bitter, Dartmoor Legend and Goachers Dark.

Bowl Inn, Hastingleigh: It is with sadness that we report the death of landlord Ron Blown earlier in the spring, and our sympathies to family and friends. An antiques dealer, well known as owner of "Ron's Emporium", he lived for lengthy periods in Dover and Deal before taking over the Bowl some fifteen years ago, and which during his occupancy won Ashford, Folkestone and Romney Marsh Branch Pub of the Year in 2012, 2017, 2018 and 2019. The latest information we have, suggests that his wife and daughter are likely to continue the running of the pub.

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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DEAL HOP FARM 2019

Looking forward to a third successful year

The Deal Hop Farm is now in its third year, and comprises in its own words “a patchwork farm made up of people’s gardens, allotments and community spaces in and around Deal.” Having expanded from 94 sites in 2017 to 210 sites last year, a further 45 have been added this year, with some 380 people involved.

Last year 178 kilos of hops were harvested of which 78 kilos were used to make Hopping M.A.D. (Made Around Deal) a green hopped beer brewed by Ripple Steam Brewery and which was distributed to some 34 pubs and outlets in and around Deal, more distant parts of Kent, and as far afield as London. It proved most popular, with casks selling out within the day in some places.

The remaining 100 kilos were professionally dried and put aside for future use – which they were, earlier this year, when two new beers were brewed by the project’s new local brewing partner, Time and Tide Brewing. The first was a 4.1% pale ale with a mix of community Prima Donna, Citra and Cascade hops, and the second a 5.8% Extra Special Bitter (ESB) using Deal Hop Farm Prima Donna. Both beers were available in cask and can from Good Friday.

Kerry Campling, Sales Director of Time and Tide said “We’re really excited to be part of this fantastic local community project, and hope to produce several beers this year using both the project’s dried and green hops.” We love the local link, and the area has inspired many of our beers. “....special thanks must go to Howell & Hicks – a Deal firm who kindly designed the can and badge artwork for the project free of charge. These really will be authentic Deal beers.”



Speaking on behalf of the Deal Hop Farm, Steve Wakeford commented that they were very grateful to Sam, Paul, Kerry & Jamie at Time and Tide Brewing for moving so quickly to support them and put their dried hops to good use. We were really pleased that our members were able to sample the beers for Easter. And he added, “One of the key aspects of our project is the ‘local food’ message of linking local growers with local breweries, local pubs & outlets by producing a great set of beers to be enjoyed by the town as well as our members. We are really looking forward to these new beers and working with Time and Tide in 2019.”

As well as being available from pubs and other outlets, locals who wanted to sample the two brews were able to take advantage of an Open Day held by Deal Hop Farm & Time and Tide in the Captain’s Garden at Deal Castle on Easter Monday 22nd April from 10:30 to 14:30 where the beers were available for tasting and purchase.

Local pubs and outlets who would like to carry the new beers should contact Kerry on **07929 404246** or email sales@timeandtidebrewing.co.uk

For further details go to Deal Hop Farm’s Facebook Page & Group **DealHopFarm**, email info@dealhopfarm.org.uk or phone 01304 372673.

Time and Tide Brewing was started five years ago by Sam Weller, Kerry Campling and Paul Campling and is based at Statenborough Farm near Eastry. “Our mission”, they say, “is to create great beers! To change people’s minds about how beer should be drunk and challenge customers with new flavours and ideas.” The brewery can be contacted by email at info@timeandtidebrewing.co.uk or by phone **07840327265** and for more information go to Website: www.timeandtidebrewing.co.uk, or Facebook: [@timeandtidebrewing](https://www.facebook.com/timeandtidebrewing).

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6.30pm to 11.00pm - no music

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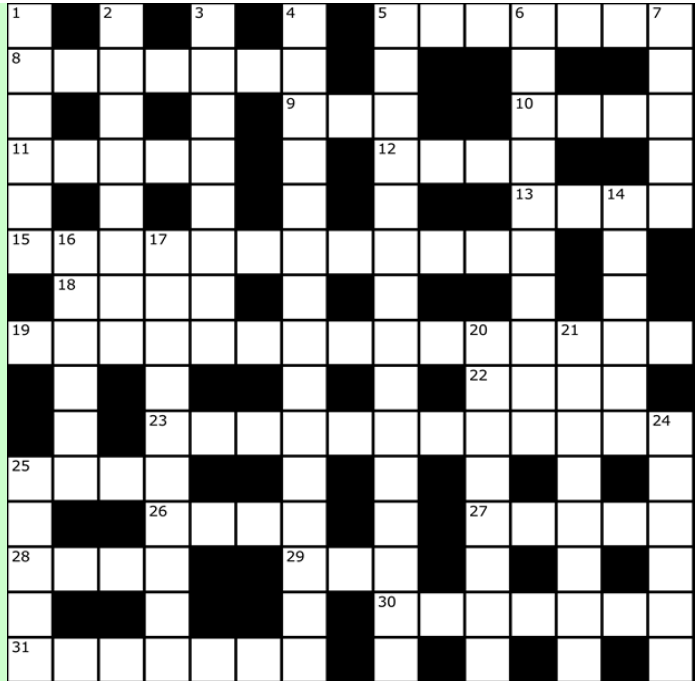
BY TRISHA WELLS

ACROSS

5. Port in North-West Spain, the site of a battle in 1809 where the British commander, Sir John Moore, died (7)
8. Fruit, a hybrid of the grapefruit and the tangerine (7)
9. Enthusiasm for cleaning! (3)
10. Scottish or Irish Gaelic language (4)
11. A transparent pale green gemstone (5)
12. A group of countries or political parties (4)
13. Russian girl's name (4)
15. A person between 60 and 69 years old (12)
18. In mathematics, the length of the opposite side of a right-angled triangle divided by the length of the hypotenuse (4)
19. Name of the US equivalent of the Foreign Ministry (5,10)
22. Old-fashioned word for pains or troubles (4)
23. Sweet food served on anniversaries, often accompanied by singing (8,4)
25. A Zulu army (4)
26. One of three 10th Century German kings (4)
27. A run scored other than from a hit with the bat, such as a 'wide' or a 'no-ball' (5)
28. A pair of Hebridean islands (4)
29. An Eskimo's short-handled knife (3)
30. A small simple crown worn by lesser royalty or nobles (7)
31. A small barrel-shaped cheese (7)

DOWN

1. British painter, famous for painting horses and other animals (6)
2. Eating disorder, '..... nervosa' (8)
3. Flimsy dressing gown (8)
4. The official residence of a British governor abroad (10,5)



5. Accompaniment to game and cold meats, made from redcurrant jelly (10,5)
6. Inefficient and not financially viable (10)
7. Title given to the leader of a pack of cub scouts, taken from a character in 'The Jungle Book' (5)
14. Polish port where the labour union 'Solidarity' was founded in 1980 (6)
16. Admiration and respect (6)
17. Type of medicine first discovered by Alexander Fleming (10)
20. A dark red fruit created by crossing a blackberry and a raspberry (8)
21. An elastic polyurethane material used for hosiery and underwear (8)
24. Inflicts or requires (6)
25. A Canadian Eskimo (5)

Crossword Answers on Page 45



KENTISH BREWERIES

News from the Kent breweries whose beers are available in our area.

Kent currently has around fifty breweries. The following is a summary of recent information from those brewing in, or regularly delivering to, the Channel Draught distribution area. A number have not been included because we currently have no news or reports.

Amazing, Sandgate Very little to report, Cotter VC is still the best seller.

Angels and Demons, Capel le Ferne Sells beer under the Angels & Demons name and the McCanns name. Goldilocks is Dead was the Beer of the Festival at the 2018 White Cliffs Festival of Winter Ales, and I Spy Dragonfly was Beer of the Festival in 2019.

Breakwater, Dover Wrong End of Town Peanut Stout won Kent Beer of the Festival at the 2018 Kent Beer Festival, and Cow Juice won Beer of the Festival at Kent and East Sussex Railway Beer Festival. No beers are pasteurised or filtered and may be found as cask conditioned, key-keg, top pressure or keg. New equipment to triple brewing capacity currently being installed. There is a mobile bar for outside events and the Tap Room is open Wednesday to Sunday – see advert.

Canterbury Brewers & Distillers, Canterbury Successful move over winter of Foundry brewpub to former Chromos bar at 77 Stour Street. Large bar with separate area used mostly as restaurant opening out into the brewery. Hoping to get late licence extended beyond 1140.

Dartford Wobbler, Dartford Dartford Wobbler Brewery won Best Mild for their Curiously Dark Mild at the Gosport Beer Festival Feb 2019

Goacher's, Maidstone Stout and Old 1066 available throughout last winter. Green Hop a great success.

Goody Ales, Herne New staff to assist with the admin. Expanding into west and south east London.

Hop Fuzz, West Hythe Advent ale produced last December. Lagers developing a lot, and regularly sold at brewery tap – Unit Number One. Events advertised on Facebook.

Iron Pier, Gravesend First anniversary earlier this year. Pale Ales, Bitters, Stouts, Porters and Sours in cask and some in keg. Distribution covers Kent and parts of London. Tap Room open until 22:00 Friday to Sunday – available for private functions. Displays by local artists once a month, accompanied by local musicians & regular tasting sessions. One off brews likely to be expanded this year.

Kent, Birling Centennial single hop pale, raised at least £500 for an Armistice Centenary charity. Twelfth Night dropped for last winter – festive season ales being Christmas Pudding (5.8% Winter Warmer), Yule Log (4.5% Chocolate Cream Stout) and Driving Home for Christmas (1.8% Light Hoppy Pale Ale). Meanwhile Old Jamaica Stout is “getting rave reviews” and the brewery describe it as a must have for the winter. Sales abroad continue to expand, and there are lots of plans for 2019, including new beers. Following the demise of AVS they are supplying beers across the county but have no ambition to become a fully developed wholesaler.

Musket, Maidstone 20th October 2018 saw the public opening of the brewery/Armoury (Musket Tap Room). On 6th November the Brewery featured in 'Made in Kent' on KMTV to celebrate Musket's 5th Anniversary and the opening of The Armoury – subsequently proving very popular and a short food menu is now being introduced.

Northdown, Margate Brewery now established behind Hornby hobbies in the old Mears unit in Margate. Brewing in full swing with all their ales in production. Cuckoo brewing still being done in London and bottle production being sold through a few outlets in Thanet. Beers have been widely distributed around Kent and as far afield as Norfolk and Derbyshire. The Tap room is now completed and can be visited on Friday evenings (5pm – 7pm) and Saturdays (3pm – 7pm).

Old Dairy, Tenterden Gold Top no longer brewed as cask – just keykeg and bottles (not bottled con-

ditioned). New beer 'No Bull' a milk stout. Normally only bottles and Keykeg, but a recent trial in cask was positively received, and they may do some in cask next time it is brewed.

Ramsgate, Broadstairs 4th March saw Sue Fisher brew a Special Ruby beer, POW, for International Women's Day Celebrating Power of Women, and for the pan European beer collaboration project Citizens of Everywhere Ramsgate is partnering Pohjala of Estonia in brewing a dark 5.3% canned beer named "Spread of Democracy". Meanwhile Gadds No. 11 having featured on Channel 4's Sunday Brunch and BBC Good Food Guide, where it won against other low alcohol beers, went on to win Gold at the BFBI International Awards – running since 1888 these could be considered the Oscars of the brewing industry. Gadds current site is being expanded and the brewery has taken over another unit which is being developed to include a pilot brewery for experimentation, a Whizzo Tap Room plus new shop.

Range Ales, Lympne Last autumn saw green hop beer 'Special Ops' brewed and winter beers including a new coconut infused stout 'Bounty Hunter' (4.5%)

Ripple Steam, Sutton Latest reports suggest that brewing has currently ceased – any further information gratefully received.

Rockin' Robin, Boughton Monchelsea Continuing to brew 60-70 casks per week but mid-2019 will have to vacate the premises, as site owner is not renewing the lease. Expects then to 'cuckoo' brew at Old Dairy in Tenterden. Last year liaising with the MBC to get change of use on a newly acquired property in Staplehurst High Street.

Romney Marsh, New Romney Beer production at start of 2019 is up by a third on last year. The Pilot Inn, Lydd is regularly taking five barrels per week of American Pale (which they rebrand as Sleepytime Girl B17) and a bottled version is planned, unfiltered and vegan friendly. New ruby ale Modern British (3.8%) was available until at least Easter. Last year the brewery sponsored the glasses at Kent & East Sussex Railway Beer and Cider Festival.

Shepherd Neame, Faversham Having recently acquired 22 pubs, including prime London locations, and disposed of 51, the brewery was operating 320 pubs in London and the South East at the time of last Autumn's AGM. Future plans include a hotel and pub in Ebbsfleet Garden City.

Tír Dhá Ghlas, Dover Regular line up Jimmy's Riddle Bitter (4.7%), Pig's Ear Bitter (3.7%), Jolly Roger Mild (3.7%). Any one or two may be found at the Cullin's Yard Bar and occasionally at the Roger Marples Beer Festivals at the nearby Royal Cinque Ports Yacht Club.

Tonbridge, East Peckham Sales good during the 2018 hot summer with growth over 2017 – driven largely by core range of Traditional (house ale in many pubs), Coppernob and Blonde Ambition. A Stout has been produced for the first time – Velvet Raven, which has been very well received and is planned for all year round availability. 85% of the brewery's hops are Kent grown.

Wantsum, St. Nicholas at Wade End of last year saw raspberry porter (4.6%) a great success, first batch selling out in four days. Also being brewed for Christmas was Figgy Pudding (4.5%), a chestnut winter ale and Five Gold Grains (5.0%) a golden Christmas ale. New ale, Little Ships Citra is a low gravity (2.4%) golden ale. Distribution has expanded to include Portsmouth and Bournemouth areas with a new venture about to start in the Cambridgeshire/Northamptonshire area. Guest ales are brought in from a dozen breweries across the country. 'Old Bakery' gin, using an old recipe found in an illicit still at the back of a bakery in Enfield, is being distilled. Wantsum sponsored the glasses at this year's The Planet Thanet Beer Festival.

Whitstable, Grafty Green The brewery won the National Silver Medal for Premium Bitters and Pale Ales for Pearl of Kent Golden Ale 4.5% and also won the South East Gold Medal for Whitstable Pilsner 4.9% at this year's SIBA BeerX awards.

CAMRA Kent Beer Festival
18th – 20th July 2019
Canterbury Rugby Club
Merton Lane North, Nackington Road
Canterbury, CT4 7BA





FROM ACROSS THE WATER

Ale in Aquitaine

Having followed Stuart into northern France, Belgium and most recently back into this country, his latest reports take us back to his adopted home in south west France. Aquitaine, its old medieval name, has long had strong connections with England, all or part, being a possession of the English crown for about three centuries. When finally regained by the French in the mid 15th century it was claimed by some to have become more English than French. Subsequently, Bordeaux wine has always found favour in this country, Rugby Union is particularly strong in south west France, and in recent decades many Britons have set up home in the Dordogne. In this, and in our next edition, Stuart takes a look at the current state of real ale in the area.

Firstly, I'd like to thank Ron Meares and the rest of Deal, Dover & Sandwich branch for a reliable delivery of the Branch magazine. It is a good read and a necessary one as from the early part of last year there were problems with the delivery of VB and BEER journals (*resolved now we trust – Ed*). I do wish to save paper but cannot sit in front of a PC for too long to read the internet edition, but my used copies of VB and BEER do provide informative reading and persuasion to Brits and French alike when I drop them off at my locals.

2018 was crazy, and in the last two years the number of artisanal breweries in SW France has risen from 27 to nearly 100. The balance is about equal in number between French and British brewers, but it is noticeable that the French are brewing English styles with English hops, although Maris Otter has only recently been introduced by Hugh Davies of Brasserie de la Bastide. And while French brewers have traditionally relied on sales and orders on market days, their beers are gradually finding their ways onto the shelves of the pubs selling cask ales.

Brasserie De La Bastide The latest brewer of cask ales is Biere De La Bastide, Monpazier, in the Lot region, which is just south of the Dordogne. He has opted to use metal Firkins in the main but key cask is available. Either can go through chillers and the beer remains full flavoured and refreshing enough to take a chilling lower than some Brits would accept back in the UK. Red wine too is served chilled in the summer.



I first tasted Hugh's IPA by chance after calling into a pub that once served St Saud beer. The new owners had opted to change from Brasserie St Saud to Bastide for proximity, as the former is a four hour round trip compared to Monpazier at thirty minutes.

Hugh hails from Great Barfield in Essex, and although growing up in a world of Ridleys, Greene King, Adnams, Tolley Cobald and Rayments, and being second in command at Bass Charrigton South Eastern Sales, had no experience in brewing until 2017. Sales was mainly his career and he finally ended up with a major deep water exploration company of which his wife Denise was CEO, before both decided to quit the rat race and move into their holiday home near Ste Croix de Beaumont, thirty minutes east of Bergerac.

Hugh had always hankered after running a small brewery so after a course with PBC in Salford and after pestering friends who own Shalford Brewery and Towcester Mill Brewery for experience, he bought an old Renault Garage in Monpazier in November 2017 and kitted it out with a six barrel brewery plant supplied by PBC.

The brewery's cask ales come in 4.5 and 9 gallon casks and 30 litre Key Casks that are served by French bars inexperienced in hand pumps, and those who prefer the method of dispense – either way natural, living, unpasteurised, unfiltered and with no extraneous and industrial CO2 touching the product. Bottle



Brasserie De La Bastide's outside sales stall

conditioned beers are hand bottled in batches of 3000 bottles at a time in both 33cl and 500cl.

If you'll, pardon the pun, Hugh doesn't do things by halves. He started off by "brewing just four ales" but in just two years has expanded to eleven, regular and seasonal. Most of his malted barley comes from the UK (Crisps) and includes such stalwarts as Maris Otter, Crystal, Carapikls, Black, Cara, Amber, Carafa and Munich. Other grains include wheat, roasted barley and flaked barley. Hops include Challenger, Sovereign, Pioneer, Fuggles, Golding, Amarillo, Northdown, Target, First Gold, Minstrel, Magnum, Perle and Saaz.

His beers are mainly named from historical and personal events and people, such as his flagship bitter 1284 (4.4%) – the date Edward I commissioned the building of Monpazier. And the majority are of bitter style, ranging from St Andre (4.3%) a dark, smooth bitter brewed for the Six Nations, to Eymet (4.4%), light coloured, with a very strong citrus flavour. However, there is also the Belgian style Beaumont Saison (5.2%), an American IPA, Chasse (5.2%), and Pearson Viking Stout (3.8%), named after a Rugby mate and stocked in the bar at Leighton Buzzard Rugby Club.

For the summer Eleonore (4.7%), a light ginger flavoured beer using root and dried ginger, makes a great bottle from the fridge on a summers day to wash down the Confite de Canard, while It Looks Like Reindeer (6.4%), is a dark, complex beer for Christmas. Hugh runs a beer club every other Tuesday, which is well attended, and which offers tasting and food pairing.....or just playing board games.

(To be continued)

Stuart Roberts

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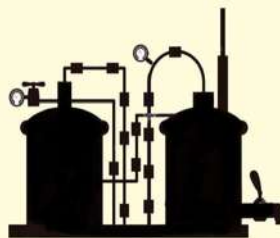
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The National News

By Martin Atkins

Fullers CAMRA has raised concerns about the implications on choice, value for money and beer quality, following the sale for £250m of Fuller's beer business and Chiswick brewery, where it has brewed for almost 175 years, to Japanese brewer Asahi who already own Meantime. Fullers will in future focus on pubs and hotels which generate 87% of its profits.

"It's a very sad day to see such a well-known, historic and respected name exit the brewing business", said National chairman Jackie Parker, "It would be very disappointing to see the character of Fuller's beers change as a result. While the Fuller's family has stressed it has sought to protect the heritage of the Griffin brewery, we'd call on the new owners to pledge to continue brewing operations at the Chiswick site." She also asked for a commitment to continue cask ale including the full range of Fuller's, Dark Star and Gale's beers.

CAMRA has expressed its concerns to the Competition Commission and has received an undertaking that the Campaign will be consulted should an investigation take place, if the watchdog launch one. It has also asked Fuller's board for assurances about its community pub estate.

However, real ale drinkers might feel that Asahi Europe boss Hector Gorosabel, did little to allay their concerns, when he commented that his company's global footprint will enable it to unlock the potential of Fuller's cask brands internationally. "It is another step towards realising Asahi Europe's vision of becoming a global brewing powerhouse built on our commitment to brewing excellence and quality," he said. (See Last Knockings)

Beer Sales Up According to the British Beer & Pub Association (BBPA), on and off-trade beer sales were up 2.6% on the previous year, marking the biggest year-on-year sales growth in 45 years. However, this was almost all accounted for by off sales which grew 4.7%. The on-trade increased by just 0.1%. BBPA chief executive Brigid Simmonds said it had been a good year, with the chancellor's decision to freeze beer tax in the 2018 Autumn Budget having immediate impact.

Thornbridge Bucking the Trend Despite the on-trade's minimal improvement, reported above, and *Cask Marque*, in its 2018/19 report, recording a 6.8% fall in sales of cask ale over the past year, at

Thornbridge, cask beer is growing year on year, and it is now brewing more than ever since beginning in 2005 – over 2m pints in 2018. Chief executive Simon Webster said: "There is an unfortunate stigma around cask beer that it's all flat, brown ale with no flavour, which in reality couldn't be further from the truth. We are constantly evolving, in the last year we've brewed everything from a jasmine and orange pale to a flat white pale ale as well as developing a series of ice cream porters which have all been incredibly received." The company's bar at last year's Great British Beer Festival drew huge crowds, and an additional delivery was needed during the course of the festival.

Community-run Pubs Resilient A new report from the Plunkett Foundation finds that community-run pubs are now stronger than ever and growing, with people more enthusiastic to run one. They are continuing to thrive where private enterprise has failed, and, with no community pub ceasing to trade during 2017, maintaining an impressive 100 per cent survival rate. CAMRA's own figures show more than 120 UK pubs are owned by local community groups. Pub campaign chair Ben Wilkinson said: "In many instances, these are pubs that have been brought back from the brink of closure through the hard work of dedicated locals who refuse to see their pub disappear". Unfortunately, he added, community buy-outs are sadly not always feasible, and CAMRA is looking to the promised reviews of business rates and the Pubs Code as essential in stemming the tide of closures.

National Pub of the Year CAMRA's top award this year has gone to the Wonston Arms, a small community pub from the Hampshire village of the same name. Derelict just four years ago, it was bought by current owner and landlord Matt Todd, who has focused his efforts on benefiting the local community. Alongside cask ales and a wide selection of gins, there are pop-up foodie nights and a variety of social events including darts matches, folk music, jazz sessions, quizzes and a photography club. Fundraising is important, having raised to date over £25,000.

Matt Todd said that he strived to recreate the kind of wet pub that he went to in the 1970s with his father, when he was a young boy in the north of

England. However, the pub's continuing required the kind of help provided by the small business rate relief, which had been absolutely vital during their fledgling years. Now established they faced the prospect of growth being penalised through the rates system.

National Pub of the Year coordinator Ben Wilkinson said: "Pubs like the Wonston Arms highlight what communities stand to lose if their local pub closes – something being experienced in all too many places. These types of pubs are more than just businesses, they are the heart of our local communities and part of what makes the UK the country it is".

Runners-up in the competition were the Cricketers Arms in St Helens, Merseyside; the Chequers in Little Gransden; and the Volunteer Arms (Staggs) in Musselburgh.

Pub Closures CAMRA'S latest pub closure figures reveal fourteen are closing each week, prompting further calls from the Campaign for action to save pubs. While down from eighteen a week last year, reflecting in part CAMRA's success in achieving new local planning protection for pubs in England, and half the level of a few years ago, it remains disappointingly high. Without swift action,

it is likely that many will ever reopen. Hardest-hit areas include Yorkshire and the Humber plus the South East.

CAMRA's national chairman Jackie Parker reiterated the value of pubs to our national culture and their importance in combating loneliness and social isolation. The drop in closures showed the worth of CAMRA's hard fought campaign to get planning protection – a necessity, and a welcome move from the government, although it's taken nearly two years for the benefits to show. She said politicians should back the Save Our Pubs campaign and show they are squarely behind pubs.

CAMRA Criticises Pub Report Meanwhile CAMRA has rebuked a report from property agents Christie & Co, which estimated that over 1,000 pubs need to close within the next two years for the industry to reach a "sustainable equilibrium of 47,000". CAMRA chief executive Tom Stainer said that the report did little to acknowledge pubs vital role in many local communities, offering employment, along with a location for a range of activities and personal interaction. "Instead of closing 1,000 pubs, we need greater support for them through a fairer business rates package and a stronger Pubs Code."

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CHANNEL VIEW

Live Beer, Live Music v Keg Beer, “Keg Music” Last summer James Beeson for the *Morning Advertiser* visited both CAMRA’s Great British Beer Festival at Olympia, and its more recently established rival, the London Craft Beer Festival. His report began with a summary of the style of the two events, but which from the start appeared to display a certain bias:-

“Cask is king for the GBBF and, although there were a few breweries serving craft keg beers and a reasonable selection of UK and international bottles, the overwhelming majority were served in traditional cask format.”

“LCBF, on the other hand, makes a hero of craft keg, where the most innovative and exciting beers are showcased from modern, forward thinking breweries. There is also the Cask Yard, where drinkers could sample the likes of classics like Dark Star Hophead, and a large selection of bottles and cans to take away from Beer Merchants.”

He noted that, despite the hot weather, the beer quality at both festivals was generally very good. However, he was of the opinion that choice at LCBF was “streets ahead” of that at the GBBF.

“Fruited goses, imperial whisky stouts, ice cream IPAs and juicy table beers from some of the finest breweries in the world were proudly displayed, leaving GBBF’s offer looking a little traditional and dated.”

He also compared the food at both festivals and their respective entertainments, and while admitting that enjoyment of the latter was probably down to personal preferences, appeared, from subsequent comments, to feel that LCBF, with apparently close connections with the music industry, distinctly had the edge.

Finally, in conclusion, and while acknowledging the debt that current British brewing owes to CAMRA, he states:-

“GBBF has been London’s biggest and best beer event for many years, and with good reason..... However, the event has suffered in recent years. While other festivals have moved on in terms of the variety of the beer on offer, the use of new dispense methods and the addition of high-quality entertainment in order to elevate their offering, GBBF has remained, arguably, stationary and can feel somewhat stale.

LCBF, by comparison, felt like a breath of fresh air, paving the way forward in terms of innovation, quality and diversity. The festival might not have the gravitas and heritage of GBBF, but it certainly has the edge when it comes to the overall customer experience.”

So, we know all about new varieties of beer (if beer is the correct term for some of the strange concoctions that have appeared) much associated with the craft movement, and we are also aware of new dispense methods, but what comprises “high-quality entertainment”? – from James Beeson’s report, and unless he has omitted some details, it would seem to consist entirely of DJ sets.

By contrast the GBBF offered live folk and rock acts. It may sound simplistic, but it invites the observation, live music to accompany live beer. Because if anything defines cask ale and differentiates it from other forms of beer, it is that it is a living product, its life and vitality provided by secondary fermentation in the barrel even as it is drawn off or pulled up by handpump.

Those who founded CAMRA in the early 1970s had grown up with rock and roll in the 1950s and the innovative creativity of the 1960s, and irrespective of whether the music of those decades is to your taste, it defines a certain spirit and approach – a spirit and approach many might feel absent from recent decades.

James Beeson observes that “GBBF has remained, arguably, stationary and can feel somewhat stale”. If stationary is defined as a crime then we stand guilty as charged. Our argument, though, was always about whether beer drinkers accepted the keg products which much of the brewing industry were intent on pushing them towards, or whether we retained our very much unique, and in CAMRA’s opinion superior, cask conditioned style. On that basis stationary was our stance and we stand by it. However, to accuse the GBBF and its devotion to cask ale and live music as being stale, is more than a little ironic, when contrasted with the LCBF’s recorded music and gas induced beer. (See Last Knockings)



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(More details coming soon - check website)**



REMEMBERING JACKIE

**Memories of Jackie Bowles,
landlady of the Louis Armstrong, Dover for 57 years,
who passed away recently**

We do not normally set aside space to commemorate the passing of a licensee but in the case of Jackie Bowles, the Branch's longest serving landlady who died in March, we make an exception.

Jackie and her husband Bod, took over the Louis Armstrong, (the Grapes as it was then known) in Maison Dieu Road, Dover in September 1962. They were then living above the adjoining Maison Dieu Road post office, run by Bod's mother and it was not without a certain foreboding that Jackie, who at the time had a secure job teaching in Folkestone, acquiesced to her husband's suggestion that they take on the tenancy of the pub next door. A foreboding, perhaps somewhat realised, when the following winter proved to be the worst of the second half of the 20th century.

The Grapes (the name is still engraved on the front wall), was then part of Charrington's extensive tied estate, and I recall Jackie saying that their rent was £50 a year and beer one shilling and twopence a pint (about 6p). 1963 saw the birth of their daughter Jane and 1965 their second daughter Sarah. At the time the pub was just one of eighty or so in the town, but in the succeeding decades Jackie and Bod were to transform it into Dover's leading regular live music venue.

Both Jackie and Bod were keen jazz enthusiasts – Bod played the trombone and Jackie, while living in London a few years earlier, had become involved in the city's Jazz culture getting to know some of its leading exponents such as Chris Barber – and from the mid-1960s Sunday night jazz at the Grapes became a regular, attracting a wide range of local musicians, as well as, on occasion, some of national renown. Over the years, music choice was extended to other nights of the week, and to include other styles and genres, such as rock, blues and folk.

The name change came about in 1972, a year after Louis' death, and in the early 1980s Jackie and Bod bought the pub when Bass Charrington (as the owning brewery had then become) decided to sell the property. That was when the pub acquired its current layout – the two bars knocked into one, and the bar servery set at right angles to its former position, also the installation of the stage and the mirrored wall. And for real ale drinkers, Draught Bass replaced Charrington IPA as the house beer. More recently, with the rise of local microbrewers, choice expanded, and today the pub normally offers a choice of four Kent ales.

Jackie's life was not without its trials and tribulations. The brewery's decision to sell up came initially as a very unwelcome surprise, and in late 2000 she was left as sole owner when Bod died. She also for a period had the additional responsibility of running the next door post office, battled and defeated cancer, and some twenty years ago, as local chairman of the now largely defunct LVA, led a campaign against the "Runners" (bootleggers as they were more generally known nationally) – a role in which she not only met with ministers, but attracted threats to her personally, including damage being done to her car.

Throughout all, Jackie remained stoically optimistic, greeting customers with a smile and cheery welcome, even in her later years, when, suffering from osteoporosis, she found moving about behind the bar increasingly difficult. However, with additional respiratory problems, and her daughter Jane, taking more and more responsibility for the day to day running of the pub, the last couple of years saw her largely confined to her room upstairs, even though her intellect and conversation remained as sharp and acute as ever.

As a regular at the Louis Armstrong for many years I feel privileged to have known Jackie, and in 2012 the Branch presented her with an award for fifty years at the pub. She was an outstanding landlady and is very greatly missed.

Martin Atkins

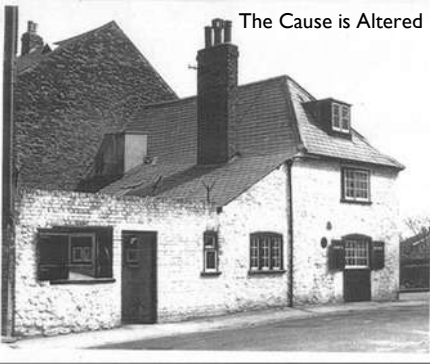


MARKET SQUARE PUBS

The first in series about the now disappeared pubs around Dover's Market Square

With origins that date back at least to Roman times there is surprisingly little remaining of pre 19th century Dover: Dover Castle and Maison Dieu of course, a couple of churches, some of the properties on Snargate Street and a few elsewhere, and a handful of pubs – the White Horse, Castle and Cinque Ports, and very possibly the Golden Lion and Bull as well. But Dover has always been commercially minded and the needs of the port have always had priority, and much was demolished to make way for expanding docks and new roads and railways. Additionally, for over four years, during the German occupation of France in World War II, the town was daily at the mercy of shelling and bombing from across the Channel.

However, more remained after the war, than is left now, and over the next few editions of *Channel Draught* we will take a look at the some of the now disappeared pubs, that in the 1950s and 1960s could still be found in and around the Market Square. Together with Queen Street, to which it was linked by the old market hall and a couple of lanes, along with Market St., Princes St., Last Lane and Chapel Lane, it was an area that still retained many of the buildings, and much of the small irregular street pattern from earlier centuries.



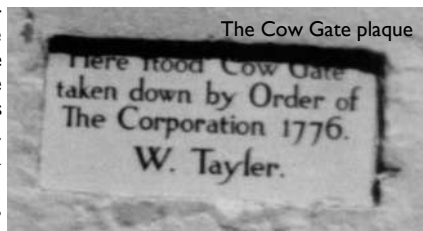
The Cause is Altered

THE CAUSE IS ALTERED Quite possibly the best remembered of those disappeared pubs, if only because of its unusual name, it was situated at the top of old Queen Street on the corner at the junction with Princes Street, and adjoined on the side and back, St Mary's Infant's School. Its site now forms part of the grassed area to the south west of York Street.

Its history and name have often been the cause of much speculation. Exactly when it was built is not known but it was of considerable age, and was generally considered to date back at least to the 17th century, but whether it was truly Dover's oldest pub, as regularly stated, is another matter. The Cinque Port Arms at the Western Docks has many old features, including a 17th century fireplace,

and the White Horse, St James Street claims to date from several centuries earlier. Certainly the Cause is Altered's construction of flint, rough stone and brick, whitewashed over, together with irregularly spaced windows of various styles (those on the ground floor mostly with shutters) suggests considerable age.

With regard to its name, theories have ranged from changing loyalties during the Civil War/Restoration period to the more fanciful corruption of, 'the cows is haltered' or 'the cows is halted': the pub formerly abutted the old Cow Gate which was demolished in 1776 and whose existence was commemorated by a plaque on the pub's southern corner. Other suggestions have involved its location at the top of a hill and the Spanish phrases "la casa en las alturas" which translates as the house in the heights, or "la casa de alta", the house of high, or the house of discharge. All these see a link with soldiers recently involved with the Peninsula War at the start of the 19th century having acquired some knowledge of Spanish.



The Cow Gate plaque

Here stood Cow Gate
taken down by Order of
The Corporation 1776.
W. Tayler.

Other information, however, throws doubt on these suggestions, although it would seem that the early 19th century origin of the name is very likely correct. In 1805 the pub appears to have been known as the Carpenters Arms (it was also at one time called the Blacksmith's Arms), but John Bavington Jones in *A Perambulation of the Town, Port and Fortress of Dover*, published in 1906, reported that: "An old inhabitant told us that

he saw the sign fixed there before he went to sea, in the year 1826. Being situated on a lonely spot on the Town Walls, it was a great resort of smugglers, but when Mr. Bourne took the house, at the beginning of the nineteenth century, he resolved to make a change for the better and put up a new sign "The Cause is Altered." The words The Cause is Altered being in bold raised letters over the door, along with name M A Bourne

However, this raises further contradictions. The licensee list indicates Mr Bourne did not take on the pub until 1840, before which, from 1832 to 1839, Andrew Watts held the pub. Also, it suggests that the initials M A refer not to Mr Bourne, whose first name was John and who died in 1846, but to Mrs Mary Ann Bourne (presumably, judging from their respective ages his widow) who held the pub from 1847 to 1867

Of course, memory being notoriously fallible, the recollections of an old inhabitant could well be inaccurate, or could indeed have been misreported, but whatever the truth, the above does suggest that the name M A Bourne was not there in 1826. Whether the rest of the sign was, is a different matter. The lettering of M A Bourne is somewhat larger than that of the other words and appears to be in a rather different script, so could have been a replacement for a previous name or names. Obviously an opportunity for further endless speculation, but if the words "Cause is Altered" were there in 1826, it would seem that it was not John Bourne who resolved to change the pub's name and reputation. Whatever the truth, the wording remained for the rest of the pub's lifetime.

In its final days the pub ended up as part of the extensive Whitbread empire, as part of the extensive Whitbread empire, via the brewery's acquisition of Fremains in the late 1960s. However, its earlier ownership is somewhat sketchy. In 1859 it was one of fourteen pubs being advertised to be let as free houses "in



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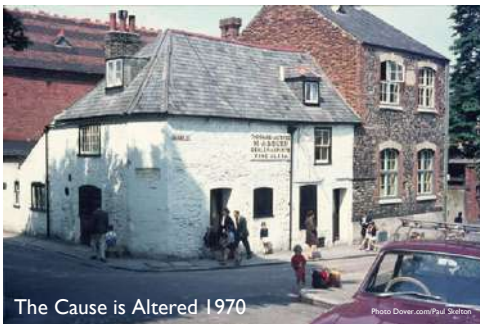


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consequence of the proprietors of the Dolphin Lane Brewery discontinuing that business". The brewery was purchased by Leneys and became the Phoenix Brewery, and although we cannot be certain that the Cause Is Altered came with the brewery, it would seem reasonably plausible, as Leneys's itself was bought by Fremlins in the 1930s. Mrs Mary Anne Bourne was licensee before, and remained so after, the demise of the Dolphin Lane Brewery, while a photograph of 1891 does not show any brewery name on the outside walls, just the earlier M A Bourne signage together with a newer sign carrying the name Prebble's, the licensees of the time.



The Cause is Altered 1970

Like many Dover pubs the Cause is Altered had strong connections with the sea, and it is said that in its later years any out of work seaman would be well looked after there until he found a ship. It also had its fair share of run-ins in with the law. Both Mary Ann Bourne and Thomas William Prebble were fined for infringements of the Sunday licensing hours, and in 1948 a brawl reported in the *Dover Express* resulted in 28 broken pint glasses, several broken fingers and an aspidistra pot smashed over one of the participant's heads.

In the early 1950s substantial alterations were made to the Queen Street frontage, the single doorway blocked up and replaced by a window, and two new entrances created where there were previously windows. The pub was finally demolished in the early 1970s having been closed since March 1969, a casualty of the proposed link road from the bottom of Folkestone Road to Snargate Street, which was to be eventually constructed as York Street.

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THE HIGH STREET CRAWL

A wander along Deal's High Street

Not, as perhaps you might think a new dance, but Deal, Dover, Sandwich and District's visit to Deal High Street, now home to half a dozen real ale outlets. Technically the **Saracen's Head**, our midway starting point one Saturday in late February, is not actually part of the High Street, being on the corner of Alfred Square and College Road, but we felt it near enough to the top end to warrant inclusion.



Ready for the crawl - Mark Hawkins-Moseling, Dave Underdown, Tony Wells, John Underdown, John Pitcher and Tiffany the dog outside the Saracen's Head

So, early afternoon saw about a dozen of us gather in the Shepherd Neame pub, to choose from a selection of Master Brew, Whitstable Bay and one of the brewery's bought in guests, Black Sheep Bitter. Some were disappointed that the pub no longer appears to offer draught Bishop's Finger, which for many years was a regular, however the pub very much retains the spirit of a traditional local, unfortunately seeming to become an increasing rarity these days.

Those consumed by the pangs of hunger took the opportunity to eat, and we stayed for about an hour or so before moving a few hundred yards into the High Street proper and on to **Bloody Mary's**, one of the new establishments to have

appeared in Deal over recent years.

We were experiencing the record breaking temperatures blown up to us from the Caribbean over the final weeks of last winter and the town was crowded, not least our destination. However, we managed to find seats, several opting to sit outside in the warm sunshine. One ale was available in traditional format, Gadds No 5, drawn off by gravity from a barrel behind the bar, and we sat around and chatted, enjoying a pint or two before heading for our next stop, **The Bar**.

Both Bloody Mary's and The Bar, have long frontages, occupying what could be two or three shop units and are fairly recent conversions from other uses – The Bar extending further back than Bloody Mary's and offering additional accommodation in a downstairs room. Beer and cider are drawn up by handpumps, that day featuring The Joy of Sesh from the New Bristol Brewery, alongside a cider. A very pale citrusy brew, but with substantial body, The Joy of Sesh proved good drinking, even for those not normally favourably inclined towards citrus flavoured beers.

Again we stayed for the best part of an hour before heading, mid-afternoon to the former Spires bar, now renamed the **Salvation**. Beer choice was from Ripple, Best and Farmhouse, and those arriving early enough were able to fill those parts that the beer hadn't yet reached before the chef departed. Set back from the road with a garden in front the Salvation comprises a good sized room, with plenty of comfy seating, and although part of the Landmark Community Centre, operates as a pub.

Next stop was the revamped **Rose Hotel**. For many years a standard town centre watering hole it has recently undergone a makeover



Bloody Mary's, Deal



The Salvation, Deal

to a more metropolitan style dining and drinking venue. However, prices have adjusted accordingly, the single real ale, Ripple Best being £4 a pint, and the various keg offerings more expensive still. It proved though, a fine and pleasant venue for a late Saturday afternoon.

Lastly, it was back to tradition, and the long established **New Inn**, dating back at least to the 17th century, although under different names. Once more a crowded venue, but that was no doubt enhanced by the pub's TV showing the Six Nations England/Wales match,

which was just starting as we arrived. Perhaps it was a reflection of that end of the High Street but real ale prices for a choice of London Pride or Harveys Sussex matched those of our previous location. However, half time in the rugby saw the appearance of platters of sandwiches and other snacks, courtesy of the establishment, and at a time when most of the assembled viewers were happily anticipating another England success.

And so our afternoon drew to a close – an enjoyable and informative time visiting a selection of pubs which while not new to us do not perhaps feature as ones we would regularly visit. A few hours well spent.

Martin Atkins



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YORKSHIRE RELISH

A nostalgic look back at the Beery Boaters 1994 trip around Yorkshire waterways

We had come across Banks Hire Boats of Selby and their two 50ft boats on an earlier trip, and thought one of them might have possibilities for our less populated end-of-year trips. One idea in particular was to go to Sheffield, and possibly also get to Goole and even explore the little-known Stainforth and Keadby Canal.

So on Saturday the 1st October 1994, five stalwart Beery Boaters arrived at Selby Basin to collect Andromeda. The quintet were, Ray Crane (Captain), Dave Underdown (First, Second and Third Mate), John Underdown (Ship's Cook), Speed, otherwise Andrew Bushby (Crew, Motley) and Hon. Commodore (Unelected) Jim Green (also Ship's Engineer and occasionally Diver). Owner, Dougie Banks, showed us over Andromeda, including the two heavy iron weights which we would need to move from the right side of the boat to the left as the toilet holding tank on the right-hand side of the hull filled up.

At 1500, the lock keeper, as promised, opened the swing bridge from the basin to the canal and we were away. "Where are you going?" he asked as we passed him. "Sheffield", we chorused. "Make sure that the keeper at Tinsley Locks knows that you're coming so that he can get the locks ready", he called after us.

It was raining softly but steadily with Ray on the tiller. Everything going well, and quite a few anglers indulging in worm-drowning whilst sheltering from the rain under their big green umbrellas. The Northern fisherman seems, on the whole, more cheerful than his Midland counterpart; more prone to exchange greetings with boaters rather than hurl insults and occasional clods of earth.

We were at West Haddesley Lock by 1625, and turned right onto the Aire, wide and twisting between high banks, where plastic bags adorned trees, showed how high the river can rise in flood. At least, for us, the rain had now stopped, and we were at Beal Lock by 1715. At that time the landing stage below the lock was inconveniently on the river side of the long narrow island that separates the lock from the weir on the river. However, the lock was empty, so Ray was able to nudge open the bottom gates and go straight in, leaving me to clamber up the lock-side ladder.

We tied up above the top gates at the small landing stage, and at 1815 headed for the pubs. It was noted that the 'Private' notice on the footpath alongside the lock house had been removed, so perhaps my letter to the Area Waterways Manager after our 1993 problems had borne fruit. First to the Hungry Fox (ex-King's Head) for John Smith's beer and a meal, and then to the King's Arms (since renamed the Jenny Wren) which had Moorhouses as guest beer in addition to the regular Tetley's and John Smith's. A friend of Ray, who lived locally, turned up, and an enjoyable evening was spent. We were remembered from our previous visit, but compared to that occasion we left early – just after 1am. Of course, various bottles were broached when we got back to Andromeda before turning in.



The Jenny Wren, Beale

Sunday 2nd October Up at 0615, with Ray, as normal, already up and making tea. The rest of the crew, also as normal, still slumbering. We cast off and were away up the river to Bank Dole Lock, with its pretty lock cottage on one side, smelly chemical works on the other, and another landing stage on the river side of the lock. Fortunately, the bottom gates were again open, so we were able to repeat our Beale operation. Just before eight o'clock we were out of the lock and turning left at the junction with the main line of the



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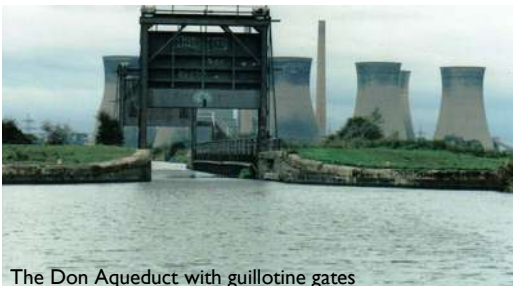
Aire & Calder Navigation. "On uncharted waters now!"

There was no lock keeper at Whitley Lock when we arrived, but never mind, the lock, 200ft by 20ft could be boater operated if it was unattended, using the omnipotent BWB Watermate Key. Somewhat daunting the first time, and complicated by the lock having an extra set of gates in the centre requiring the operating of three control consoles. Eventually, and after initially leaving a central paddle (or 'clough' up here) partly open and the lock not fully emptying, we left Whitley Lock at 0910. Phew!! By now it was quite a nice morning, some high cloud and not too much wind. I was summonsed down to breakfast at 0915.

We were through Pollington Lock by 1000. Ray went to breakfast and I took the tiller again. At 1027 we turned right onto the New Junction Canal at Southfield Junction, with the large reservoir opposite. Dead straight for the whole of its length, about 5 miles, it was completed in 1905, the last new canal in England. On the first bit there seemed to be an angling match in progress, and then came Sykehouse Lane Lift-Bridge, a bascule type and mechanically operated, like most on this trip. Speed and myself ashore to sort it out: in key, turn, push lift button, down come the road barriers, up goes the bridge, along come two cars and a bicycle...hard luck!! We had raised it fully, but we learned later that one can raise these bridges just enough to give clearance for the boat.

As we left a barge approached us, so we pulled over to the 'wrong' (left-hand side) of the canal to make it easier for it to get to the landing stage. However, the lock keeper from Sykehouse lock ahead turned up in his van to operate the bridge. "Why were you on the wrong side of the canal when the barge passed?" he demanded when we arrived at Sykehouse lock itself. We told him. "Don't forget to use your ropes at the locks!" (On our return he asked us why we were using our ropes at the locks!) He told us to ask at the next lock, Long Sandall, for a pair of Castell Keys, needed to operate most of the locks as far as Rotherham, and to inform the Tinsley lock keeper that we were coming.

A couple more lift bridges and a swing bridge, and then, at 1225, across the aqueduct over the Don with guillotine gates at either end to be closed when the river rises high enough to flood the canal. Shortly afterwards we passed Bramwith Junction, where the Stainforth & Keadby Canal takes a hairpin bend off to the left, followed by the apparently disused Thorpe Marsh Power Station, before mooring up at 1245 at Barnby Dun for our lunchtime ale at the Star: John Smith's, but no lunchtime food on Sundays. It had just started to rain.



The Don Aqueduct with guillotine gates

When we got back to the boat it was, "typical Yorkshire, coming down stair-rods!" Long Sandall Lock at 1515, where I obtained the required pair of Castell Keys for £18 deposit, but the lock keeper said that it would be no good trying to contact the Tinsley lock keeper on a Sunday. "Try early tomorrow morning". The rain tends to stop when Ray is on the tiller, but on this occasion it didn't. At 1530 we were entering the suburbs of Doncaster, and were at Doncaster Lock by 1600, and the rain *did* stop. Soon we were passing Doncaster Prison and

shortly after into open country again and onto the River Don, where once more it started to rain as we passed under the Sprotborough Railway Bridges and the A1(M) at 1640.

Through Sprotborough Lock and moored outside the Boat Inn, having used the Castell Keys for the first time. The rain had stopped again and the birds were in full song, as we walked into Sprotborough village to visit the Ivanhoe pub for Sam Smiths beers, and a very enjoyable meal. Then back to the Boat Inn to finish the evening with John Smith's Magnet. A very crowded and popular pub recently converted from an old coaching house where (according to *Nicholson*) Sir Walter Scott reputedly wrote *Ivanhoe*.

Monday 3rd October Up and away at 0700 (that is, Captain and Commodore) with Ray on the tiller. Some rain had fallen overnight, and started again fairly shortly with the morning getting colder, as we went through Mexborough Low Lock at 0745. While there a young Waterways man arrived to work on laying brick paving around the lock. He said that the lock keeper (a Mrs Lock Keeper) was on holiday but he promised to warn Tinsley of our approach. He also asked me if shaggy ink caps growing by the lock, and of

which I collected a bagful, were edible. Perhaps foolishly I told him "Yes". As we left the lock Dave looked back and spotted him running after us with the Castell Keys which, with all the comings and goings, I'd left in the lock console!

Now we were in the suburbs of Mexborough and a succession of automatic locks followed, until the last at Eastwood as we came into Rotherham. Rain of varying intensity most of the way, and one lock with reluctant buttons, and another where I went up the lock-side ladder only to find the console on the other side of the lock, and which, when I did get to it, transpired to already have been converted from Castell Keys to Watermate Key – which I had left on the boat. We also passed, just before Waddington Lock, the barge filled entrance to the mainly derelict (but subject of a distant restoration project) Dearne and Dove Canal. As we left Eastwood Lock, we received a cheery wave from the sole occupant of a dredger, who shouted to us in a completely unintelligible Yorkshire accent.

Progressing through the industrial suburbs of Rotherham, not improved by pouring rain, where a bridge bore the graffiti 'Forget Oxfam, Feed Bruce!', we rounded a corner, and found, by the new, smart, Rotherham Courthouse, Rotherham Lock. It was 1125. "Isn't it small!" (only 60ft long). No more buttons, out with the windlasses! Speed and I worked the lock in torrential rain, getting what meagre shelter we could under a footbridge which crossed the lock.

The locks were closer together now, with anti-vandal locks, some operative, some not. Next, at 1145 was Ickles followed by Holmes and Jordans, and then at five to one, and the rain having stopped, Andromeda arrived at the bottom of the eleven lock Tinsley flight, leading up to Sheffield. The bottom lock were open, and the lock keeper was by the next, getting it ready. He told us that he only knew we were on our way that morning when the lock keeper at Eastwood Lock telephoned him. So much for our requests to BWB staff that we met along the way! He was very helpful and informative; obviously not local as he had something of a Gloucestershire accent (marred by a bad cold!).

He told us that Sheffield Basin was drained and being worked on for a boat rally next May Day to celebrate the reopening, and advised us to moor outside his house below the second lock down. It had pontoon moorings, and was handy for the new Sheffield tramway. And as we hoped to qualify for the stainless steel plaque for having reached Sheffield Basin (or as near to it as possible), he suggested that we go as far as the new Don Valley Arena, the last place at the time where a boat could be turned. He also told us that the long-handled wrench tied to his bicycle operated the two pumps that fed water from the Don to the summit and the locks.

The Tinsley Locks appeared to be in very good condition, probably overhauled the previous winter I thought, and far better than those back to Rotherham. About halfway up the flight a shower of rain descended upon us by way of a brief farewell to leave us with fine, but sometimes quite cold, weather for the remainder of the week until the final day. Ray remarked that his sou-wester hat kept falling down over his eyes: "Half of the time I can't see where I'm going!" Hon. Commodore (Unelected) told him that half of the time it didn't make much difference.

By 1450 we had cleared the flight and were at the Don Valley Arena moorings, where we noted that the inevitable vandals had been at work smashing some of the glass bowls on the lamp posts. We took photographs and headed back towards the locks, where we watered up from the semi-hidden water point among the reeds in the pound below the top lock – pushing the bows into the undergrowth and secured the front of the boat to a tree. Meanwhile, I'd found a nice fat radial tyre to replace a fender we had lost earlier. "Is a mixture of cross-ply and radial tyres legal on the same side of a boat?" Descending the second lock, we moored up against one of the pontoons outside the lock keeper's house: rather short, we used just the stern and centre ropes, hoping no-one forgot and stepped off the bows in the night!

All except Speed, who we were to meet later in the Brown Bear, left at 1630 to take the Sheffield Supertram into Sheffield. In fact, we decided to ride



By the Don Valley Stadium



Waddington Lock (right) and the entrance to the Dearne & Dove Canal

over all the currently available system, before getting off at the main terminus in Fitzallen Square in the city centre. We met Speed as arranged, and as the Brown Beer did not do evening meals went to an Italian restaurant next door for some excellent pizzas. Next to the Roebuck, now re-named the Newt & Chambers, a Ward's house, followed by the Tap and Spile, Waingate, handy for the tram terminus. Most of us arrived back at the boat at exactly midnight, Speed ten minutes later having got left behind trying to sort out his ticket. Clear skies and a touch of frost on Andromeda's roof, and a glass of Tanqueray (*just the one?* – Ed) to put the finishing touch to an excellent day, and so to bed.

Tuesday 4th October Ray and I were up at 0740, the rest still sleeping off the effects of a good night in Sheffield. Sky still clear, but not as cold as I thought it would have been. However, there were still frost on the lock balance beams as we set off, Ray steering, me working the locks. The sun shining on the righteous! The un-righteous still in their pits! Curses about Lock 4 with its atrocious hydraulic 'Granny Gear' working the paddles. Dave now appeared, moaning about there being too much light to take photographs of the rusty tin sheds.

Particular problems at Locks 5 and 8 where so much water was coming over the top gates that it proved impossible to empty the locks completely. It required Andromeda tied to the one of the bottom gates pulling hard astern with several people on the balance beam, to force them open, and in addition at No 8, Ray jamming the boat pole in the gap before the gate could close again. We were beginning to comprehend Tinsley Flight's reputation as being a pig to work! We learnt from the lock keeper, that another boat was due up Tinsley Locks that morning, which probably explains the sudden rise in water level – no doubt he had pumped some more up. Meanwhile, I found some lock-side mushrooms to top up the cook's stores.

The lock keeper assisted us with the bottom locks, and we finally cleared at about 1000. However, we wouldn't now reach Doncaster for our lunchtime break. The itinerary would have to be revised. We moored above Rotherham Lock at 1120 for Speed, delegated by John, to get provisions from a handy nearby supermarket. Meanwhile Andromeda (and Ray) became the focus of interest from some legal-looking gentlemen from the nearby Rotherham Court House. Although something of a no-man's land hereabouts, the canal here wasn't altogether unattractive. I think what will stick in my memory about the Sheffield & South Yorkshire Navigation in autumn were the masses of blue Michaelmas daises and purple Himalayan balsam along the banks.

We were away at 1150, heading now for our new intended lunch break at Kilnhurst, where we had seen the Ship and the Commercial by Hootons Road Bridge. On the way a Yorkshireman working a dredger moved over to let us through: "Bloody hell!" he said, "You don't see a boat for weeks up here, but as soon as you start work they come along in bloody droves!" And just after Aldwarke Lock a BWB boat passed us with a couple of be-suited passengers taking photographs of us taking photographs of them. Some sort of BWB jolly?

As we approached Kilnhurst it started to get colder, with a sharp wind, and we were passed by a couple of barges laden with steel ingots. We tied up outside the Commercial at 1400 precisely, and went first to the Ship, across the canal. This proved to be a free house, ex-Whitbread, with electric pumps serving Stones and John Smith's beers. The other pub, the Commercial, was John Smith's, but also had Stones and also used electric pumps. The bitters here were £1 per pint.

Refreshed, we departed for Doncaster, where we had decided to spend the evening, at 1535. Through



Kilnhurst Lock

Waddington Lock, and then Mexborough Top Lock, where the lock keeper had the top gates open ready for us. Not long after leaving the lock, another narrow boat was seen coming towards us. It turned out to be Pegasus, Andromeda's identical twin, which had left Selby on the Sunday for a two-week trip. Greetings were exchanged as we passed. At Mexborough Low Lock Madame Lock Keeper had returned, but all the shaggy ink caps had gone: I suspected the young BWB lad, who I had told that they were edible.

Conisbrough Castle drifted by at 1655, followed by the attractive railway bridge, and then Sprotborough Lock at 1720, which took just ten minutes to pass through. "Perhaps we'll make Doncaster before dark after all!" In the event we were there at six, tying up at a nice little landing stage about 50 yards above Doncaster Lock. Although the area was not secured, and a footpath went past the moorings, crossing over the weir cut on its way towards the prison, it was apparently little used, and the spot looked as safe as anywhere, for our visit to the town.

At 1950 we left for the town centre, only a few hundred yards away, calling at the White Swan at Frenchgate with reputedly the highest bar counter in the country, followed by Rothwell's fish & chip restaurant opposite the Wool Market. Excellent value with friendly staff and ginormous portions, fish overhanging the plate. We finished the evening at the Hallcross, the Stock's Brewery Tap, before returning to Andromeda, which we found as we had left it, at 2345.

Jim Green

(To be continued)



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LAST KNOCKINGS

Old Wort

Misled by the Media We should not be surprised that the *Morning Advertiser*, reported in *Channel View*, appears somewhat infatuated with the London Craft Beer Festival and craft ale. Whole heartedly jumping aboard the band wagon, the recent addition to British brewing has been fêted and applauded by the media, who have enthusiastically been spreading the glad tidings, without delving any distance below the surface. Completely ignoring that anything brewed by craft brewers can also be brewed by real ale brewers, and very often probably has, beer drinkers, and many who never drank beer, have been encouraged to believe that here is something entirely new and original – that, at least, is not entirely untrue, craft prices are highly original, often 50% at least above non-craft beers. It is also regularly inferred that the several thousand new breweries established over recent years result from the craft ale explosion, whereas in truth it's taken several decades by small independent real ale brewers, only recently joined by the craft industry. What is never reported, if indeed it is known about, is the essential nature of real ale, a living beer which as we point out in *Channel View* is fermenting and conditioning in the barrel as it is being drawn off and served.

Pale, Male and Stale? The heading to the section in the same *Morning Advertiser* report dealing with alleged sexual and raciest abuse at CAMRA festivals, and which rather sounds like a caption looking for a subject. Apparently last year's GBBF demonstrated all the old criticisms, at least with regard to sexual attitudes, whereas the craft festival was all sweetness and light: "a joy to attend, with an array of people of all sexual orientations, genders, ethnicities and ages". Too good to be true? All I know is that our White Cliffs Festival of Winter Ale, which from my observation is fairly typical, welcomes everyone, young and old alike, attracts plenty of women – both as staff and customers, and from recollection only ever once had a problem of inappropriate sexual attitudes, whereupon the culprit was summarily ejected.

A Real Pub Elsie with Roger Marples and Chis Excell at Cowden Pound (Pictured right). Pubs come in all shapes and sizes and in many differing styles but is it not those such as the Queen's Arms which make this British institution so unique? Adapted and altered over the years, and adorned with various artefacts and collections of memorabilia, it is (as the modern colloquialism has it) what it says on the can – a house, or home, part of which is set aside for the public to come and drink beer, chat and socialise.



Fuller's Purchase How well Asahi are acquainted with the traditions and peculiarities of British family brewing remains to be seen, but judging from the announcement that accompanied the purchase of Fuller's, they certainly seem very familiar with western business-speak. A full range of usual suspects: mission, vision, synergies, global this, global that, and plenty of premium beers and products. And plenty of references to brands and branding, but no surprise there, sufficient of the population being either indifferent or lacking discrimination, and drinking whatever the big brewers push in their direction. Compare and contrast the good people of Deal, forging ahead with their Hop Project to brew their own beer from their own hops at a local brewery, with the minimal of branding and not the slightest trace of global resources.

Dark Star And the future of the Sussex brewer, purchased by Fuller's a year before it was itself purchased by Asahi? Whether or not the Japanese continue brewing in Chiswick, they surely will not want a second production facility in Sussex. Opportunity for a buy out and return to independence? – of course without Hophead and very likely, American Pale Ale.

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