

The Deal Dover Sandwich & District Branch Magazine

CHANNEL DRAUGHT

Issue 80

Free

Summer 2019

IT'S OPENING TIME!

Community owned Chequers at Ash opens its doors



Also

Elephant & Hind in Dover

George & Dragon in Sandwich

Roman Quay in Dover

all re-open



CAMPAIGN
FOR
REAL ALE

CHANNEL DRAUGHT



Issue 80 Summer 2019

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**Please note that views
expressed herein are not
necessarily those of this
branch or CAMRA Ltd**

**Please drink
sensibly!**

Cover Photo

**The Chequers,
Ash**
Community owned pub

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BRANCH DIARY

Events shown in blue are not organised by CAMRA
Branch Meetings start at 7.30pm

Mon 19 Aug	Branch Meeting, Crown , Finglesham.
Thu 22 - Mon 26 Aug	Beer Festival New Inn , Canterbury
Sat 31 Aug	Maidstone & Mid Kent CAMRA Beer Festival, East Malling
Sat 31 Aug - Sun 1 Sept	Faversham Hop Festival
Fri 6 Sept	Branch Ramble, Crown , Finglesham to Farrier , Upper Deal
Sat 14 Sept	Hop Hoodening , Canterbury Cathedral 11am
Mon 16 Sept	Branch Meeting, Farrier , Deal.
27th - 29th Sept	Canterbury Food & Drink Festival
Fri, 27 Sept - Sun 13 Oct	Kent Green Hop Beer Fortnight
Fri 11 - Sat 12 Oct	Cider, Green Hop & Gin Festival, Berry , Walmer
Fri 18 - Sun 20 Oct	Spa Valley Railway Beer & Cider Festival Tunbridge Wells
Monday 21 Oct	Branch Meeting, Elephant & Hind , Dover.
Monday 18 Nov	Branch Meeting, George & Dragon , Sandwich.

As once again we approach Brexit we hope that the following pages may offer some respite from political argument, forebodings, back stops and general media speculation. Nevertheless, whatever the eventual outcome, for Deal, Dover, Sandwich and District Branch recent months have on balance seemed distinctly positive.

Leading the news must be the reopening of the Chequer in Ash, now under the ownership of the Chequer Inn Ash Society, and the first community owned pub in our Branch area. Meanwhile, in Sandwich a new pub, the Smugglers Beer & Music Café has been established, and the George and Dragon reopened; in Deal the Magnet and Eagle are open once again; and in Dover the Market Square welcomes the return of the Elephant and Hind (back under its original name), the Roman Quay is operating again, and we await the reopening of the Admiral Harvey in Bridge Street.

However, while very welcome and heart-warming, on the debit side there are still a handful of Branch pubs closed with future very uncertain if not distinctly bleak – a state of affairs reflected nationally, and which has seen almost a quarter of pubs close between 2008 and 2018. Among other challenges facing today's pub is simply the level of tax, accounting for about a third of the price of a pint. Duty, in particular, is especially onerous in the UK. A 5% ABV beer attracts 54p duty per pint – in Germany and Spain it would be 5p, in Belgium 12p and in the Netherlands 19.3p. The solution lies in the Government's hands. (see Channel View)

Maybe things were better in the past, and in this edition we take a look at another disappeared pub from Dover Town Centre, and the brave new world of 20th century drinking as envisaged in Carlisle during World War I. Also, as well as all the usual items, we have an update from the Deal Hop Project, Stuart Roberts makes a visit back to the old country, and we report on various attempts to revive long disappeared brews

Martin Atkins



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CAMRA AWARDS

DEAL, DOVER & SANDWICH BRANCH AWARDS

- 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

*DEBBIE & KEITH
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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.

TIPSY GARDENER, COXHILL, SHEPHERDSWELL

Branch Pub of the Season for Summer

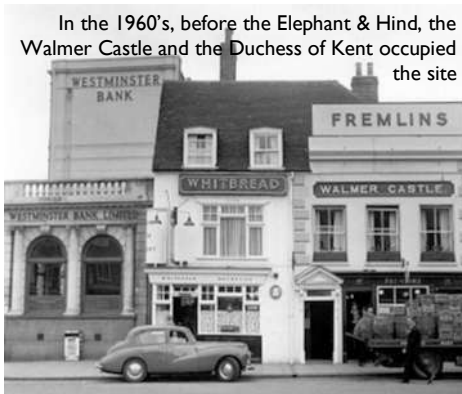
Opened only in Spring 2018, the Tippy Gardener in Coxhill has been chosen as our Branch's Pub of the Season for Summer 2019. Operated by father and son Carl and Sam Edwards, it comprises a good sized single bar with comfortable seating. Handpumped real ale and KeyKeg beers are offered, and the pub regularly features events and live music. A pleasing venue for a pint or two in the evening, the Tippy Gardener also makes an excellent stop on a summer's walk, as some of us from the Branch found last year, when we enjoyed Wantsum 1381, enhanced, for those among us of a certain age, by the pub's audio system playing a music selection from fifty years ago.



Dover

Elephant & Hind Returns What links Burger Bros, Port of Call, Ellie, Hop and Vine (proposed and never implemented) and no doubt some others

In the 1960's, before the Elephant & Hind, the Walmer Castle and the Duchess of Kent occupied the site



we have forgotten? They have been of course, at some time or other, all names for the Market Square pub originally constructed as the Elephant and Hind in the early 1960s, and which, after almost two years of closure, reopened this summer once again under that name. As many will know, the Elephant and the Hind were the emblems of brewers Fremlins and Whitbread and were combined into the new pub's name when it replaced Fremlins' Walmer Castle and Whitbread's Duchess of Kent which had formerly occupied the site.

Before reopening, the pub, with the help of a £10,000 grant from Dover District Council, was subject to several months of major alterations and refurbishment including a substantially enlarged bar area. Handpumps have been reinstalled, a recent visit finding Gadds Festive available, and a variety of entertainment is planned including live music.

Also reopened this summer after several years of closure, speculation and rumour has been the

Roman Quay in Church Street, though from initial reports it appears that the traditional absence of real ale will be retained.

However, more possibility of a return to regular real ale at Shepherd Neame's **Lord Nelson** on the edge of the new St James development. Closed since earlier in the year, proposals so far suggest that the brewery envisage the premises as a café style bar & restaurant, with reopening during the autumn. Meanwhile, on the Russell Street side of St James the **Castle** is still for sale, and we assume still without real ale.

In Castle Street at **Blakes**, Millis Blakes Bitter, remains house real ale backed up by a selection from near and far. Recent choice has included Ruffled Feathers, Cheeky Monkey and Blood and Fire from Parkway, Adnams Fat Sprat, 3D Down Under, Breakwater Best and Pitchfork Single Header. At the **White Horse** Timothy Taylor Landlord and Harvey's Sussex remain regulars supported by guests such as St Austell Tribute.

Cullin's Yard, Cambridge Road: Overlooking the Wellington Dock, the bar and restaurant normally offers a selection of Adnams and home brewed ales from the Tír Dhá Ghlas Brewery – Jimmy Riddle available on a recent visit.

At the **Mash Tun** in Bench Street Kentish brews predominate in recent reports with strong showing by Canterbury Ales – Pacific Gold and New Zealand Pale, Westerham – Viceroy, Audit and 1965, and Goody – Dead Good and Good Innings. Also from Kent were Pig and Porter All those Vibes and Dover's own Breakwater Dover Pale Ale. Beers from elsewhere have included Dark Star Hophead and Irving Admiral Stout.

And plenty of Westerham of late also at the **Eight Bells** with Viceroy, 1965 and Summer Perle all being seen over recent months. Also from Kent has been a variety of Wantsum Brews – One Hop, Yellow Tail and Montgomery, together with appearances by Old Dairy and Whitstable. Beers from further afield have included in addition to regulars like Abbot, Ruddles Best and Doom Bar iconic favourites like Marston's Old Empire and from Burton Bridge Draught Burton Ale – a reincarnation of the Ind Coope classic?

The Lanes, Worthington Street: A broad selection of Kentish beer, as might be expected for the 2017 & 2018 East Kent Pub of the Year and 2018 Kent Pub of the Year, complimented by the odd brew from beyond the county boundaries, and backed up by Kent cider and wine. Among the breweries regularly represented can be found

Romney Marsh, Tonbridge, Ramsgate, Kent, Angels and Demons, Musket and Whitstable and two recent additions to the Kent beerage, Northdown of Margate and Iron Pier of Gravesend. All draught ale drawn straight from the barrel, and attracting complimentary comments such as from one drinker describing their evening's selection of Gadds No 7, Iron Pier Rosherville Red and Kent Pale as "near as damn it perfect".

Off Folkestone Road, the **Priory Hotel** opposite the station usually offers one or two real ales sourced both nationally and locally. Recent visits have seen Hardy & Hanson's Bitter and Patron Saints Ale from Greene King, Breakwater Best and Dover Pale Ale, and Nelson Thunderer. Also St George's Day Ale of unknown provenance. In Eaton Road the **Boar's Head**, still offers Young's Bitter as its regular real ale.

In Bridge Street, reports that the **Admiral Harvey** would reopen as a pub are no longer looking like speculative rumour. Work having been ongoing for some time, a licence was applied for earlier in the summer, and late July saw a notice appear in the window announcing an imminent opening.

Whether or not real ale is on the agenda remains to be seen, but it is disappointingly absent from the nearby **Eagle**. However, Dover's cider house, the **Thirsty Scarecrow** in the High Street always offers KeyKeg ale – a visit in early July finding Kent KGB, as well as a broad selection of cider of which the Wise Owl Dry proved excellent.

In Charlton Green two real ales are normally on offer at the **Red Lion**, of late usually Landlord and Black Sheep. Meanwhile four ales on draught remains the choice at the **Louis Armstrong**, featuring almost exclusively Kentish breweries – brews from Gadds, Romney Marsh, Goachers, Westerham, Hopdaemon, Old Dairy, Whitstable, Breakwater and Canterbury Ales all appearing over recent months. Morris dancing outside the pub, on the evening of July 30th, attracted a substantial audience, including not a few sitting on the car park wall opposite – more than turned up for the carnival someone remarked.

Breakwater Brewery, Lorne Road: Work continues on expanding brewing capacity. In the Taproom established brews such as Dover Pale Ale, Dover Patrol and Breakwater Best appear alongside newer creations – Pineapple Pale, Black Ensign, Breakwater Kicks and Mogul West Country IPA. Meanwhile recent visits found Mac's Bucket List on the handpumps at the **Bull** and Wadworth 6X and Burnt Orange IPA at the **Three Cups**.

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In River the final stages of the transformation of the **Dublin Man 'O War** into a row of houses appear well advanced, and at the **Royal Oak** Adnams beers remain pre-eminent, Lighthouse, Broadside and Ghostship all having been available recently. Among the non Adnams selection Oakham JHB and Shep's Bishop's Finger have been seen of late. At Kearsney, no sign currently of the **Railway Bell** reopening, which remains, as far as we are aware, both on offer for lease, or for sale freehold.

Fox, Temple Ewell: Late June saw the pub hosting the annual Rotary Club Charity Beer Festival, which, with the weather having picked up, proved its usual success. Among the pub's regular selection Breakwater beers such as Samphire Gold, Castle on the Hill and Bulwark feature strongly, alongside Marston's 61 Deep and Exmoor Fox.

DEAL

Berry, Walmer: Friday and Saturday 21/22 June saw this year's summer beer festival at the Berry offering a wide range of ales and cider from around the country, many, colourfully named brews only seen locally, if at all: the likes of Kissingate Ripple Raspberry Stout, Mad Squirrel London Porter Dark Ale, Gun Chummy Bluster. Deal, Dover, Sandwich Branch took the opportunity to celebrate the pub's recent successes and present landlord Chris Barnes with the awards for Branch Pub of the Year, Branch Cider Pub of the Year and East Kent



Chris Barnes (centre) from the Berry receives Branch Pub of the Year, Branch Cider Pub of the Year and East Kent Cider Pub of the Year Certificates

Cider Pub of the Year. With its standard range of up to eleven real ales on handpump and ten real ciders the Berry offers one of the best choices of real ale and cider anywhere in East Kent.

On the Strand, a recent visit to the **Lighthouse**, found the pub continuing to offer Kentish real ale. Now with handpumps installed, the choice was Northdown Pale Mary, Wantsum Black Prince and Kent Cain and Able.

In Beach Street back in June, real ale at **Dunkerley's** was as normal St Austell Tribute, while more St Austell could be found at the **Bohemian**, where a visit found Proper Job in particularly good condition. Four or five draught real ales is the normal choice which London Brewing Co London Lush and Long Man American Pale Ale among the selection of late. At the **Clarendon Hotel** the former Burger Brothers operation has now ceased, handpumps have been installed and the bar now forms part of the hotel.

Taphouse Beer Café, South Street: a recent additional outlet for real ale, with at least one cask ale usually available – Adnams Rule of Twelfths, Iron Pier Porter, Long Man Golden Tipple and Canterbury Ales Wife of Bath's Ale all having appeared over recent months.

Several changes in the High Street. The **New Inn**, closed for a period, reopened in July under new management, while the **Salvation** has been re-named the **Landmark Bar**. A visit here in June found Ripple Farmhouse and Millers Ale from Canterbury Ales on the handpumps.

At **Bloody Mary's**, Gadd's No. 5 was available on a recent visit, while at **The Bar** one drinker particularly praised Thornbridge Astryd – excellent aroma, good head and clean refreshing taste. The Bar was also the venue for this year's Branch AGM, where we had the downstairs room all to ourselves, and a choice of Bristol Beer Factory Fortitude, and Iron Pier Wealdway IPA.

In Middle Street Gadd's remains a staple at the **Ship Inn** with regularly a choice of three – Nos 5 and 7 plus another – alongside Hophead and Landlord. At the **Prince Albert** recent visits found Canterbury Ales Pardoner's Ale, Adnams Ghost Ship and Adnams Lighthouse. And on the opposite side of Alfred Square early June saw Master Brew, Whitstable Bay and New Dawn in Shepherd Neame's **Saracen's Head**.

Master Brew also remains standard at the **Deal Hoy** along with Spitfire Gold and, in June, guest beer Bath Prophecy. Meanwhile, recent visits to the **Alma** have found Harvey's Sussex and Best Bitter and Wainwright on the handpumps. At the **Queen Street Tap** recent months have seen a good representation of local brews with a variety of beers from Canterbury Ales, Gadd's and Wantsum. Contrastingly, at the **Sir Norman Wisdom** choice has been more national – recent examples including Adnams Fat Sprat, Ruddles Best, Nottingham Supreme Bitter, Evan Evans Cwrw, Naylor's Velvet – although not totally neglecting Kent beers with Wantsum UXB in June.

Just Reproach, King Street: As always and extensive selection of ever changing beers from all over the country with local ales ever prominent. Particularly good reports of Time & Tide/Deal Hop Farm Pale Ale (4.1%): “Superb fresh taste, lovely head - there’s much to like about this (ideal for a sunny afternoon)” From further afield nice comments also about Saltaire Best, “Top form with excellent taste....and happy faces all round”, and Gun Scaramanga Extra Pale – again excellent, “pleasant floral hoppy taste (even the missus liked it)”.

In Upper Deal the **Magnet**, briefly closed earlier in the year, was reopened by the summer, with Master Brew reported as standard. In early July it was joined on the handpumps by Shepher Neame Birra. At the **Bowling Green Tavern** St Austell Proper Job was available on a recent visit. And more Proper Job regularly at the Farrier, where other recently seen ales have included Timothy Taylor Landlord, Elgood’s Saturday Night Beaver, and the intriguingly named Watneys Pale Ale.

Leather Bottle, Great Mongeham: Visits over spring and summer have found Canterbury Ales and Romney Marsh very prominent – Pardoner’s, Kent Best, Pacific Gold and Wife of Bath from Canterbury and American Pale and Session IPA from Romney Marsh. As a contrast in late June

Caledonian Deuchars was available. In Sholden, as far as we are aware, no change at the **Sportsman**, which remains closed with future uncertain.

In Dover Road the **Freed Man**, following its micropub credentials, offers an ever changing choice of ale from small breweries, both local and from more distant parts. The last stop on the Branch’s July Thirst Thursday Trail, we entered a very crowded pub early evening to drink from a selection of Mogul Black IPA and Parkway Powerplay, Glastonbury Voodoo and Sambrook’s Session.

The previous stage had seen us at the **King’s Head**, Kingsdown where we drank Exmoor Fox, Marston’s Saddle Tank and Gadds No 5. Other brews seen recently have included Gadds’ Seaside and She Sells Sea Shells, Frome Same Again and Fuller’s Sticky Wicket. At the **Rising Sun**, visits in June and July found Timothy Taylor Landlord and Fuller’s London Pride. And at the **Zetland** over recent months the choice has included Whitstable Bay Pale Ale, Master Brew and Spitfire.

SANDWICH & RURAL

Chequer, Ash: After several years of hard work and struggle July saw the Chequer Inn Ash Society reopen their pub. New tenants are Janet and Craig Payten, who both have extensive experience in

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catering and the pub trade, Janet locally managing the Duke William at Ickham for a period and recently working at the Red Lion, Hernhill. We wish the project every success.

Unfortunately however, what the villagers of Ash have achieved is not reflected elsewhere. In Woodnesborough the **Charity** remains closed and seemingly unloved with apparently little local support for its retention. An application was submitted last December for conversion to residential use. In Staple the **Three Tuns** also remains closed with change of use to residential granted, but no sign of any development at last visit. And in Nonington, the **Royal Oak** having reopened last summer after being closed for the best part of a year, is now closed again.

In Shepherdswell, the **Bricklayers Arms**, also closed and boarded up, was subject of an application in June (together with the adjoining cottage), for conversion to two dwellings, plus the erection of a pair of semi-detached houses at the rear. Meanwhile the "To Let" sign appears to have gone. At Waldershare the **Green Oak Cider Works**, severely damaged by fire in spring 2018, was initially planned for reopening last autumn, but currently nothing appears to have been done. Earlier in the year it was put up for auction, but was withdrawn in July.

In Sandwich, following the death of landlady Heather Lemoine earlier in the year, the **Admiral Owen** remains closed with future uncertain. However, in Fisher Street, the **George & Dragon** closed for several months reopened in June – old regular Otter Bitter back on the handpumps on a visit towards the end of the month. Meanwhile another regular, locally brewed Mad Cat Crispin Ale, is to be found at the **Crispin**, alongside a variety of guests including on recent visits Harveys Sussex, and Ghost Ship and Jack Brand Mosaic Pale from Adnams. Local beers feature strongly elsewhere in Sandwich. The **New Inn** has featured Time and Tide New England IPA and Urban Goose, and Gadds' Folk 'n Ale and Seaside over recent months, while visits to the **Mermaid's Locker** found Canterbury Ales and Ripple Steam. At the **Red Cow** June and July saw Old Dairy Blue Top, Gadds No 3 and No 5 along with American Pale Ale from Long Man in East Sussex, while Gadds ales have also been available at the **Hop & Huffkin**. Sheps ales can be found at the **Market Inn** and **Bell Hotel** and recent visits to the newly established **Smugglers Beer & Music Café** found Gadds' Folk 'n Ale and Time & Tide All In Jim APA.

In Eastry although the **Five Bells** no longer carries Wantsum Black Prince on a regular basis it is available from time to time, representing the pub's commitment to maintaining Kent ale on the hand-pumps, such as Whitstable Renaissance Ruby Mild and Goody Ales Goodness Gracious Me, both making appearances over recent months.

At Staple, Old Dairy Copper Top and Harvey's Sussex both featured at the **Black Pig** on latest visits, and in Goodnestone the selection at the **Fitzwalter Arms** has included as well as Master Brew, Samuel Adams Blonde Ambition, Bishop's Finger and New Dawn. And Master Brew a regular also at the **Griffins Head**, Chillenden where it has been accompanied by such as Spitfire Gold and Whitstable Bay.

Anchor Inn, Wingham: Broad selection of ever changing ales – recent months having seen Musket Fife & Drum, Bath Gem, Harveys Sussex, Robinson's Right Beer Right Now, Hogs Back TEA, Salcombe Shingle Bay and from Gadds Hoppy Pale, Dr Sunshine's and Summer's Day.

In Preston visits in June and July found local beers Master Brew and Whitstable Native at the **Half Moon & Seven Stars**, while at East Stourmouth old memories were resurrected in the **Rising Sun** with ale from two breweries now rarely seen locally – Sunset and Bombshell from Cottage and Barn Owl and 25 from Coteleigh. At Plucks Gutter London Pride and Master Brew have been available at the **Dog and Duck**.

Wrong Turn, Barfrestone: Local ales predominate – recently including Hop Fuzz Fallout and Yellow Zinger, Wantsum Black Prince and Montgomery, Goody Ales Good Heavens and Angels and Demons Goldilocks is Dead. More distant sources have supplied Skinner's Betty Stogs and Burning Sky Plateau.

Local ales also at the **Carpenters Arms**, Coldred including of late Romney Session IPA, Kent Black Gold and KGB, Hopdaemon Session, Hop Fuzz Black Bomb and Gadds' Small Batch Dark Ale along with Oakham Bishop's Farewell. And the **Lydden Bell** has also been majoring in locals recently – Wantsum Red Raddle and Montgomery and Breakwater A.A.A. and Samphire Gold. From away have come Sharp's Doom Bar, Greene King IPA and Old Speckled Hen.

In Shepherdswell, although the **Bricklayers** is currently closed the newly established **Tipsy Gardener** was voted Branch Pub of the Season (See beginning of Local News), while on the Green the **Bell** was offering Directors and Sharps Atlantic

and Doom Bar on a recent visit.

At the **Two Sawyers**, Woolage Green Hop Head and Hopdaemon Incubus were on the handpumps in early June, while a visit about the same time to the **Duke of Cumberland** at Barham found the pub closed and in the process of changing of hands. At the **Jackdaw** in Denton, Tribute, Landlord and Ringwood Razorback were seen at various times during June and July, while at Etchinghill a visit to the **Gatekeeper** in mid-June found a choice of locals Canterbury Ales Limited Edition, Goody Ales Dead Good and Old Dairy Summer Top along with Timothy Taylor Boltmaker.

Lighthouse, Capel: we hear that the pub is currently closed, permanently according to its own Facebook page. Meanwhile recent visits to the **Royal Oak** Capel and the **Valiant Sailor** found Doom Bar available.

In Guston the **Chance** remains one of the few pubs where a beer drinker might still find Draught Bass. Also regularly appearing are London Pride, and various ales from Greene King and Westerham whose Spirit of Kent and British Bulldog both proved very popular. The pub proved an excellent venue for our July Branch Meeting, where, on a balmy evening, we sat outside in the garden for our deliberations, drinking from a choice of Bass and

Greene King IPA, Ice Breaker and Hardy and Hansons Olde Trip.

At the **Plough** in Ripple, house beer is Plough 1824 Brewed in Suffolk. Others seen recently have been Fullers ESB, Bombardier, and Yardbird and Abbot from Greene King. Meanwhile despite reports that renovation work at the **Plough and Harrow**, Tilmanstone might be nearing completion, to the best of our knowledge the pub is still closed.

The selection recently at the **Crown**, Finglesham has included Black Sheep Best Bitter, Dark Star Hophead, Weltons Broadwood, Samuel Adams Blonde Ambition and Hop Back Summer Lightning. On the Deal/Sandwich Road recent visits to the **Coach & Horses** found the pub selling Greene King IPA.

CANTERBURY

Two Doves, Nunnery Fields: Up for sale again after the application for change of use to residential was refused. The prospect of it being retained as a community pub remains and Katrina from the New Inn has held a meeting to gauge interest and support. Meanwhile, at the **New Inn** itself the summer months saw "several weeks of upheaval, with ceilings coming down...and going back up



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again, walls changing colour”, followed by mid-July celebrations with live music and lashings of real ale. And in Wincheap a recent visit found the **King's Head** selling Greene King IPA and Mild, Old Speckled Hen and Hardy and Hansons.

On Stone Street we hear that the **Chequers** is up for sale again, having changed hands just last year, and is currently closed – asking price apparently a substantial premium over 2018. Also up for sale, but remaining open, is the **Hop Pocket** at Bossingham, its owner keen that it carries on as a pub.

At Stelling Minnis a visit to the **Rose and Crown** in June found a choice of Youngs Bitter, Goacher's Dark and Canterbury Ales Merchant's Ale. In Pett Bottom Breakwater Samphire Gold was available at the **Duck** and Master Brew at the **Plough and Harrow** in Bridge. At the **Mermaid**, Bishopsbourne the choice was Master Brew and Whitstable Bay, and in Kingston the **Black Robin** was selling Gadds No 5, Doom Bar and Purity Mad Goose.

In Wickhambreaux a recent visit to the **Rose** found Adnams Fat Sprat, Rebellion IPA and Woodfords Nelson, while at Ickham the **Duke William** was selling Tonbridge Firebrick, Old Dairy Cattle Shed and McCanns Bombay Social. And the **Haywain**, Bramling was offering Bombardier, London Pride and Ripple Farmhouse. However, at Littlebourne the **Anchor** remains closed and, we understand, destined for residential conversion.

FOLKESTONE

Home Taproom, Tontine Street: The former **Troubadour** (and briefly **Tontine Tavern**), now the brewery tap for Angels and Demons, hosted the presentation to the brewery on May 15th of awards for Beer of the Festival and Kent Beer of the Festival at this year's White Cliffs Festival of Winter Ales. The beer, a pale 5% brew called I Spy Dragonfly, sponsored by **The Chambers** of Folkestone, follows the brewery's success last year as winner with Goldilocks is Dead, also sponsored by The Chambers.

Although now only two real ale outlets in the Stade, the **Ship** and the **Mariner**, with nine handpumps between them they provide an extensive range of real ale – in late June Greene King IPA, London Pride, Doom Bar and Bombardier at the former and Landlord, Gales HSB, Ghost Ship, Doom Bar and Harveys Sussex at the latter. The Mariner also offers a cider on handpump, Orchard Pig on a visit in May when the beers included Razorback and Fortyniner from Ringwood. At the



Jim Green, Festival organiser, presents the Beer of the Festival and Kent Beer of the Festival certificates to the Brewery of Angel& Demons

nearby **Lifeboat** a recent visit found London Pride and Northdown Papworth Victory Best Bitter, and at the **East Cliff Tavern** Burton Bridge Springfield and Whitstable Kentish Reserve.

In Cheriton Place late June found **The Chambers** selling Adnams Ghostship and Lighthouse alongside locals Hop Fuzz Bullion and McCanns Folkestone Best – also Biddenden Cider and Biddenden Bushels. And at the **Firkin** the choice was Shiny MOA, Kirkstall Session IPA, Iron Pier Cast Iron Stout and Kent Brewers Reserve. Meanwhile in the Bayle Greene King IPA, Golden Hen and London Glory alongside Gadds Seaside were available at the **Guildhall**, while along the road at **Kipps** there was Soul Train and Golden Bolt from Box Steam together with Tonbridge Connor IPA. At Wetherspoons **Sam Peto** on a visit in May the selection included Kingsdown Ale from Arkells.

At the **Bouverie**, Bouverie Rd West the choice on the handpumps is three ales and a cider, on a recent visit locals from Romney, Best and American Pale Ale along with Hubsters Hop Session. At **Harveys** there was London Pride and Courage.

Ship, Sandgate: On a recent visit the selection was Greene King IPA and Abbot, Hophead and Summer Lightning, plus Ale Fresco and home brewed Amazing Blonde. There was also available “proper cider” – 8% Biddenden, dry or medium. At Seabrook the Fountain was selling Purity Madgoose earlier in the year.

In Hythe in mid-July the **Carousel** was offering Brakspear Bitter and Greene King Barmy Army, and the **White Hart** Greene King IPA and Yardbird plus local brew Hop Fuzz American Pale. And at the **Potting Shed** it was all local – Gadds No 7, Romney Best and Goachers Mild. In the **Three Mariners** the choice was Breakwater Best, Box Steam Tunnel Vision and Youngs Bitter. More Youngs Bitter also at the **Red Lion**, alongside Tonbridge Coppernob, and, on a visit a month or

so earlier, with Old Dairy Copper Top.

Following the success of the Deal Hop Project, a similar enterprise has been started in Hythe. Little information as yet except that Range and Hop Fuzz Breweries will be collaborating to undertake the subsequent brewing. Meanwhile the Hop Fuzz Tap at **Unit No. One** on its West Hythe Industrial Estate remains popular, a recent visit encountering Yellow Zinger and Liberator one warm Sunday afternoon.

ELSEWHERE

Royal Pavilion, Ramsgate: Wetherspoon's new establishment, the former casino on the Ramsgate waterfront, has been recognised in this year's CAMRA Pub Design Awards. Together with the Slaughterhouse in Guernsey, it was chosen as joint winner for conversion to pub use. A Grade II listed building, it was built in 1903 as a concert hall and assembly rooms but following the casino's closure in 2008 had fallen into serious disrepair and was regarded at considerable risk.

White Cliffs Festival Charity Donation This year the chosen recipient of our Festival charity donation was the Merchant Navy Association, Kent Branch - this year being the 30th anniversary of it's national foundation. The presentation took place in April at the Royal Cinque Ports Yacht Club.



Steve Shaw (centre right) of the Merchant Navy Association receives a cheque for £540 from Jim Green, (centre left) Festival organiser

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



BRITONS GET DRUNK ONCE A WEEK!

Research carried out between the 29th October and 30th December last year found that Britons get drunk more often than anyone else in the world, an average of 51.1 times over a year – almost once a week. The survey involved 5,400 people from the UK and over 120,000 from 36 countries around the world.

Professor Adam Winstock, founder of the Global Drug Survey said that while we are drinking less, many of those that do, are drinking potentially harmfully. "We get told too much is bad, and it is, but current guidelines fail to accept the pleasure of intoxication and give little guide on difference between being a little drunk and very drunk, and doing it three or four times a year versus weekly. In the UK we don't tend to do moderation, we end up getting drunk as the point of the evening. Getting drunk carries risks of injury and health harm..... we might have to think about how to advise people to get drunk drinking less"

While Professor Winstock's comments may apply to some UK drinkers, we would suggest it is a minority, and quite a small minority. There is a difference between being 'merry' and being drunk. And the drinks industry's Alcohol Information Partnership also felt the report was contradicted by surveys from such as the WHO and ONS, which have found Britons drinking less alcohol in total, and less than many of their European neighbours.

NHS guidelines say we should not exceed 14 units of alcohol a week (six or seven pints) and that there is no safe limit. Drinking eight or more units in a session for men (six for women), it defines as binge drinking, and that research suggests that bursts of heavy drinking are more dangerous than a steady, measured consumption of alcohol over time. (See Last Knockings)

1. UK	51.1
2. US	50.3
3. Canada	47.9
4. Australia	47.4
5. Denmark	41.7
6. India	41.0
7. Ireland	40.7
8. Mexico	38.2
9. Czech Republic	36.8
10. Finland	34.9



DEAL HOP FARM 2019

Latest news from the community hop project

Deal Hop Farm is ramping up for its third Harvest which will happen during the first three weeks of September. This year the group is working with **Time & Tide Brewing** to produce its signature 'Green Hop' Beer in late September.

Time & Tide have produced a Pale Ale and an ESB with 2018 dried community hops, both of which have been very well received by members and the town. A new batch of cask Pale Ale should be available during August.

The project which is spread over 250 gardens and allotments in and around Deal is also getting its message out, a new group **Hythe Hops** being established in Hythe with over 60 sites and 100+ hops.

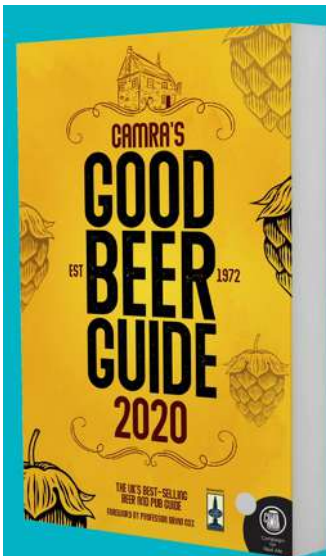
It is also going international. A delegation came for a visit from Deal's twinned town **St Omer** in northern France, and is now initiating a new community hop growing project: **'Houblonnière Solidaire Audomaroise'** ('Soldarity thru Hops in Audomaroise' – regional name around St Omer) at the St Omer Beer Festival 7th September. Deal Hop Farm is organising for members to attend the festival and hopes to swap beers in 2020.

Facebook #DealHopFarm
email info@dealhopfarm.org.uk

Growing hops at home



Drinking DHF Pale Ale at the Lighthouse, Walmer. Hop growers Sarah Loftus & Chris Fagg (front) with David & Nicki Hatton



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 2020

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UNCRYPTIC CROSSWORD

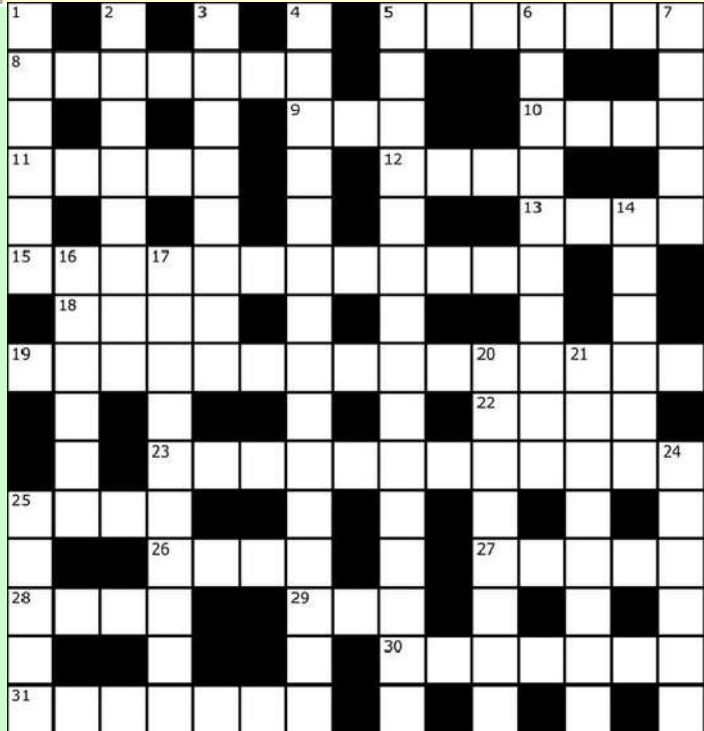
By TRISHA WELLS

Across

1. Australian gum tree mentioned in 'Waltzing Matilda' (8)
5. Preside over a meeting (5)
8. Line darts players stand behind (4)
9. A score for the opposition (3,4)
10. Fetters or handcuffs (5)
12. One who prunes large plants (4,7)
13. First name of actor who played *The Six Million Dollar Man* (3)
14. Out by obstructing a ball that would otherwise have hit the stumps (3,6,6)
16. Italian Renaissance painter, sculptor, architect and scientist (8,2,5)
19. Hair drawn into a tight coil (3)
20. You're on these when you are waiting with bated breath (11)
22. Passage between supermarket shelves (5)
24. Other-worldly or extraordinary (7)
25. A symbol or graphic representation (4)
26. A fight or argument (3-2)
27. Made up of lots of small stones (8)

Down

1. Crouch down in fear (5)
2. A brief inspection (4-3)
3. Waltzing, for example (8,7)
4. Dust cloud in the Orion constellation resembling part of an equine (9,6)
5. Red wine from central Tuscany (7)
6. Belonging to a female (3)
7. Due regard and courtesy (7)



11. Waterproof heavy cotton cloth (7)
15. Leftovers from grinding coffee (7)
16. People from Tripoli or Benghazi (7)
17. Style of architecture (3,4)
18. Means of road transport (7)
21. Having lots of twists (5)
23. Abbreviation for written works (3)

**Crossword Answers
on Page 45**



BREWS FROM THE PAST

Reviving long lost beers

MONKS REVIVE CENTURIES OLD BEER In 1797 French revolutionaries set fire to Grimbergen Abbey just outside Brussels, and ended centuries of brewing. Subsequently the name was resurrected but brewed elsewhere, and in 2008, having been a best seller since the 1950s, the brand was acquired by Carlsberg and Heineken.

However, while no beer has been brewed at Grimbergen since the end of the 18th century, plenty of tourists regularly turn up at the tiny Flemish village, hoping to seek out the brewery – sparking an idea in the current abbey superior Karel Stautemas: why not recreate a beer using the old recipes? Although the old abbey was burnt to the ground the old recipes and brewing methods were saved when the monks smashed a hole in the library wall and removed books and documents before the fire reached them.

The first medieval brews date from 1128 and were served to the monks and used to pay local labourers, and could be somewhat unappetising. Hops were rare and often a cheaper mixture of herbs known as gruit was used. “Liquid bread”, was how Antoine Sochon, the abbey’s newly appointed master brewer, described regular beer of the time.

No doubt recipes improved over the centuries, and the new beer, Grimbergen Triple d’Abbaye (10.8% ABV), should match the usual modern standard of Belgian monastic brewing. The first barrel was tapped in May and first tastings described a spicy, smoky beer with a hint of vanilla.



The monks plan to start selling the beer next year and hope it will prove a substantial source of income. However, Father Stautemas intends to keep faith with the Bible’s teaching that you cannot serve both God and money. “Any money we make from the beer will be used to help the local community”, he said.

A PINT OF YOUR VERY BEST PHILISTINE, LANDLORD Beer was a staple element of diet in the old Middle East kingdoms of Persia, Egypt and Mesopotamia, at least six thousand years ago, and while modern brewers have attempted to recreate it using old recipes, until now yeast of the period has not been available.

However, microbiologists Ronen Hazen and Michael Klutstein, while researching the longevity of yeast, acquired, with help from archaeologists, shards of ancient beer jugs on which yeast was still living. From one site, west of Jerusalem where the Philistine city of Gath had stood, it was found similar to that used in modern brewing.

The yeast cells were isolated and reproduced, and then used to brew a modern Philistine beer, which was served for the first time back in May, in a Jerusalem bar. It all felt a bit like Jurassic Park said Aren Maeir of Bar Ilan University, “only instead of being eaten by our creations, we could now drink it.” Described as tasting like many modern weissbiers, plans are now afoot to expand the supply of yeast and brew the beer on a regular commercial basis.

ALES OF ANTIQUITY However in the USA, as might be expected, the quest for ancient brews has been pursued somewhat more extensively, and Travis Rupp, a “beer archaeologist” of Avery Brewing Co in Boulder, Colorado, has produced eight “ales of antiquity”.

Served in the brewery’s restaurant and tasting room, they have been developed from sources and references found in ancient writings and artefacts. They include Beersheba a light pomegranate flavoured beer that attempts to replicate the favoured drink of the Akkadian king Zimti-Lim in Mesopotamia; Ragnarsdrapa, a dark Viking brew using juniper branches and baker’s yeast; and, in an attempt to evoke the tastes of ancient Egypt, a brew that reflects the beers that would have been drunk in the Nile valley in the latter half of the second millennium BC.

“The one thing that we’ve been really quite surprised by,” said Mr Rupp, who also teaches classics at the University of Colorado, “Is not a single one of them is undrinkable” – although he admits that Beersheba, the most popular, smells a bit like beer reflux.

However, Mr Rupp’s latest project has moved almost into modern times. Using George Washington’s journals, backed up by various contemporary documents, he has recreated the porter brewed at the first president’s estate in Virginia: “maybe a little too drinkable, as I would attest on the first night that this got released,” he admitted on National Public Radio.

BEFORE THE INCAS The alcoholic beverage chicha has been made for centuries in Peru and its neighbours, and recent archaeological evidence has found that it can be traced back at least to the Wari Empire which occupied a large part of the country before the Incas, from approximately 600 to 1,100 AD. Sour and potent it appears to have been consumed in substantial quantities at regular beer festivals which it is believed played a critical part in maintaining political stability.

Research suggests that brewing took place in dedicated buildings not unlike modern microbreweries, and that while the brew has been made from a variety of fermentable substances, the berry of the Peruvian pepper tree which was always available, even in times of drought, was an important constituent. However, chicha kept for only about a week after brewing and did not travel well, and it appears that people would have gone to where it was brewed to drink it.



Chicha, still served in Colombia today

It seems likely that it was brewed, and consumed, at gatherings in administrative centres – a combination of beer festival and political meeting. The Wari state was composed of a variety of disparate groups, and Ryan Williams of the Field Museum in Chicago sees such meetings as enabling subject peoples to reaffirm loyalties and offer tribute, with the brewing and serving of beer providing a communal activity that helped to maintain unity among the populations. “In short beer helped keep the empire together.”

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FROM ACROSS THE WATER

Back in Blighty

In our last edition Stuart took a look at Brasserie De La Bastide, one of the growing number of artisanal breweries in SW France. We will be featuring others in future issues but meantime Stuart reports on his recent return to the "old country" – preceded by a few pithy comments about the state of things across the water.

Real ale in France would be growing quicker but there are drink supply companies in France who are importing keg London Pride, keg Ghost Ship, etc., and telling the French bars and sometimes, English bar owners who took the P&O Apprenticeship (see below), that it is fine English Ale. Sadly, therefore, English Keg beer is being sold as "the best of British", unfortunately all too often backed up by the local Brit bar stool philosopher who harps on how much he "loved Ghost Ship back in the 80s" (huh!?) and that "London Pride was the finest beer Watney's ever produced "(eh!?). Good job that sometimes I am able to point out the truth and explain about hand pumps and Key Cask.

A P&O Apprenticeship, by the way, is a time served study of the way one hopes to be a roaring success on arrival in France and the duration of the apprenticeship lasts from the time it takes for the boat to leave Dover and arrive in France.



Ridley's Brewery

However, back to England, and my visit of summer 2018, where, as well as following the new micro pubs listed in Channel Draught, I had a lovely stay in The Compasses in Little Green, Essex. Formerly the brewery tap for Ridley's, whose brewery was being demolished when I turned up for a pint the year before. The pub is now owned by Nelson Ridley of the same family and currently GBG listed, and we enjoyed ourselves enough to book us in for a stay last year.

It holds particular memories, as it is where I took Ann for a Sunday lunch time pint on our second date back in 1980, and bought her home flowers from an honesty box in a garden nearby. It costs me less to

have her drive my drunken carcass home these days. Happy to say that Bishop Nicks Ridley's Rite was on tap and it was excellent. If it was in oak casks it would taste just like Ridley's Bitter From The Wood or IPA as it became known in the 90s.

Back in Kent, for the first time since I was seventeen I called into the Carpenters Arms in Coldred. The first two times was when I was racing motor bikes at Lydden Hill, and for two years running, having got my bike sorted I strapped a torch to the fairing and skid lid and entered the village as quietly as I could, and each year there was a guy about fifteen years my senior working the bar with his mum and challenging my age, but without intent.

As Ann and I entered the bar this time I couldn't believe it. "Crikey", I said to Ann, "It's the same bloody decor and I'm sure the geezer behind the bar is an older version of the guy that served me back in the early seventies. Indeed it was, Colin,



The Carpenters Arms, Coldred

he reminded me, and we had a good chat with all in the snug while the Parish Council went through the minutes in the main bar. Colin had stepped in for his daughter while she was adding to the next generation to step into the role of running The Carpenters.

While the snug acted like a micropub Colin picked me up on a change to the pub I hadn't noticed in my 45 years absence. "You didn't notice we had carpeted over the tiles" he said, which caused a good chuckle all round.

We arrived in Stelling Minnis on our first day to see Stew and Jackie's beaming faces at the Rose & Crown, and receive the hellos and handshakes of the locals and regulars we know as friends. And though the smiles of Stew and Jackie were genuine they were indeed brave faces, as both have health issues – Jackie being stiff with pain after recent surgery to her spine.

However apart from that, and with the pleasant assistance of their young but experienced and very willing offspring, it was only Jackie's period of surgery and recovery that swayed the otherwise steady ship. And although some diners went without the normal regular service, the self-imposed responsibility of delivering good food and a hot meal to the local house wasn't forgotten when it came to dishing up their own family meal. A genuine community pub that surely deserves the recognition of a GBG entry, let alone Pub of the Year.



A 1910 view of the Rose & Crown, Stelling Minnis

Stuart Roberts

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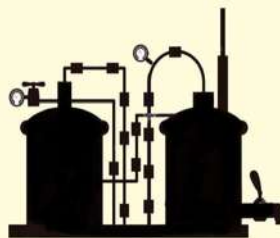
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The National News

By Martin Atkins

Monks Struggle to Meet Demand The brewery at the Trappist Mount Saint Bernard Abbey near Coalville in Leicestershire was set up just a year ago, and is one of only fourteen Trappist breweries in the world, six of which are in Belgium. By midsummer this year it had produced 30,000 bottles of its Tynt Meadow ale, which has proved so popular that they cannot satisfy the demand. The beer is sold through the abbey shop and by local retailers, and a third goes to the Netherlands and Belgium, however requests from overseas, such as from Russia and New Zealand, have had to be turned down. It is hoped that sales over the next couple of years will be sufficient to mend the leaking roof. The monks themselves drink the beer on Sundays.

Marston's Drops Cask in Scotland Those who feel that support for real ale north of the border has sometimes been less than enthusiastic, will no doubt not be surprised by Marston's decision to drop cask from all but one of its Scottish managed estates. Admittedly, at only 22 pubs it is hardly extensive, but the company's Mark Carter said that the decision was taken "with a heavy heart". However, its policy on cask ale in Scotland "is no different to anywhere else in the UK", he said. "Our criteria is set by throughput to ensure we maintain the quality control expected by our customers." A view agreed with by CAMRA Scotland and Northern Ireland director Sarah Crawford who, while saddened by the news, said she would rather real ale was not sold if quality could not be guaranteed. The sole remaining outlet for real ale in Marston's Scottish estate will be Lockards Farm in Dumfries.

Wadworth Sells Pubs Devizes brewer Wadworth has put 24 of its pubs up for sale, nine as individual properties and fifteen as part of a package. Currently it operates over 200 pubs across south west England. Chief executive Chris Welham said the pubs no longer fit the brewery's long term plans, and that the decision followed the company's annual review of its estate which considers the opportunities to transfer pubs between the tenanted and managed divisions, and make acquisitions and disposals.

Heineken Investigated Heineken's Star Pubs and Bars are under investigation by the Pubs Code Adjudicator for a possible breach of the code with

respect to stocking terms for pubs who have opted for a market rent only option instead of the normal tie. Accounting for only a small part of Heineken's estate, market rent only contracts allow the brewer to require that pubs stock its beer, but with strict limits on how much. Star tenants will be asked if they were pressured into stocking just Heineken products, or an unreasonable volume of the brewer's products or those in which it has a financial interest.

Pubs Code under Review Independently the Government has announced a statutory review of the code, its adjudicator and implementation. Backing the review, CAMRA says that pubcos are riding roughshod over the code's provisions, and using sharp practices to prevent tenants taking advantage of the code and in particular the market rent only option. CAMRA chief executive Tom Stainer said: "The introduction of the Pubs Code could have marked a turning point for England's community pubs but, since it came in, we've seen companies use every trick in the book to prevent the legislation from achieving what it set out to do. When parliament brought in the code its intention was for market rent only to be a realistic option, and that simply hasn't happened."

Mordue Brewery For Sale Tyneside brewery, Mordue of North Shields, established in 1995 has been put up for sale by owners and founding brothers Garry and Matt Fawson. Brewers of the Champion Beer of Britain in 1997, the brewery has had a string of successes and awards and seen its beers distributed widely across the country. However, having found success with their new venture, Beeronomy, a pub and restaurant in Newcastle, the brothers have decided to leave the brewing to others.

Sam Smith Bans Phones Yorkshire brewer Samuel Smith has sent out a memo stating that its policy "is not to allow customers to use mobile phones, laptops, or similar inside our pubs. If a customer receives a call then he or she should go outside to take it in the same way as is required when smoking." It believes that the brewery's pubs "are for social conversation person to person". It is rumoured that Humphrey Smith, the company's owner, visits pubs undercover to check that the rules are being adhered to. However, one pub manager said that rule was currently being loosely

enforced, but could become stricter in due course.

Last Orders at Westminster MPs returning from their Christmas break earlier in the year found that alcohol was now banned in the Members' Tearoom, and that they were being discouraged from drinking in their offices after its many bars have closed – boozy after-hours parties, as some have described them. Alcohol-free areas are being increased, as are the range of low-alcohol and non-alcoholic drinks, and bar staff are being encouraged not to serve MPs who have had too much to drink.

The restrictions follow the “Pestminster” scandal of 2017, and the House of Commons Commission described the new measures as designed to promote responsible alcohol consumption. Dame Laura Cox’s recent review into bullying and harassment at Westminster warned that matters may have been made worse by the ready access to alcohol. However, one MP described it as tokenism, and others pointed out that drinking in the Tearoom had been very limited. And critics have long argued that abuse of alcohol at Westminster is aggravated by it being significantly cheaper than at pubs outside.

Stonegate Buys Enterprise In a further restructuring of Britain’s pub ownership rapidly expanding Stonegate has purchased the remaining pubs and properties of El Group (formally Enterprise Inns) for £1.28 billion – in January El had already disposed of a large part of its estate to Tavern Propco owned by US hedge fund Davidson Kempner. The purchase was accompanied by not altogether unpredictable statements from the respective chairman: Ian Payne of Stonegate saying, “We look forward to working with EIG and its publicans to support future growth and create strong pubs at the heart of communities”, while Robert Walker of EIG commented, “The commercial benefits of combining the companies are compelling. Stonegate is committed to continuing to invest in the business for the future benefit of the combined business, tenants and employees. The EIG board believes that this is a combination it can recommend with confidence to shareholders and stakeholders alike.”

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CHANNEL VIEW

Summer in the Pub Whether it's a street-corner local in the middle of the city, with hundreds of customers spilling out onto the street, or a quiet country pub providing the perfect resting stop after a day's hiking, this summer, across the country, has seen CAMRA's Summer of Pub campaign celebrating the British pub as the beating heart of the summer months.

Of course for many branches the season does not pass unnoticed, and Deal, Dover, Sandwich and District has been choosing a summer pub for several years now, this year's choice being the Topsy Gardner at Shepherdswell (see page 5). We also, during the spring and summer months organise a variety of walks and bus trips to visit as many of our Branch's pubs as we can including all those in the current Good Beer Guide.

However, national co-ordination of individual branches' campaigns, is very welcome, and very necessary. The days when pubs could rely on the regular late afternoon stop for a pint or two on the way home from work, or the few hundred yard stroll to the local during the evening, are long gone: too many other distractions – TV with numerous channels, the Internet, high quality music systems – and you can still have your beer....provided by the supermarket at half the price or less.

But it's not all about convenience and price. Launching the campaign, CAMRA chief executive said: "We want to celebrate the fact our nation's pubs offer numerous benefits to your mental and social well-being. Drinking cheap supermarket alcohol at home does little to improve your life – but change that setting to the social environment of a pub and you combat loneliness, increase your happiness and connect with others in your local community."

And, as so often the Campaign has the support of the Government. Pub minister Jake Berry has thrown his support behind CAMRA's Summer of Pub campaign. He said: "I am very pleased to support the Summer of Pub, which marks the beginning of the great British summer by celebrating another of the UK's great institution – the pub. The local is where people enjoy a pint, relax and spend time with one another, whether it is watching their team win, sampling their favourite beverage or hosting a charity fundraiser."

He praised the quality of country pubs and the part played by Pub is the Hub in providing new, or replacing lost, community services in rural areas. "The government recently announced a round of funding totalling £188,000 for Pub is the Hub to deliver community services alongside their drinks; from allotments, post offices and shops to children's play areas and cinemas"

Unfortunately, and with all due respect, we have heard all this before. While money is not everything, it is of course a major factor. We do not wish to look a gift horse in the mouth but £188,000 might just about buy half a pub. The problem is much, much greater than that. We know that the Government is prepared to help. The introduction of ACVs and amendments to planning law have made a difference, quite significant in some cases. However, what is really needed is major financial reform.

The business rates system is over 200 years old, introduced before supermarkets, the internet or out of town shopping, when our towns and cities were dominated by the small shops which are now rapidly disappearing from our High Streets. Its inappropriateness for many a small 21st century business all too evident to the Government, as indicated by the rates relief offered in recent budgets.

Meanwhile, the exorbitant level of UK beer duty remains, much higher than across almost all the rest of Europe, parts of Scandinavia proving the exception. Again the Government is not unaware. Recent budgets have tended to hold the level of beer duty, and George Osborne actually made marginal reductions three budgets in a row, although Alistair Darling's rapacious beer duty escalator is still on the statute books and requires a Chancellor to actively suspend it each year, if its effect is not to be incorporated in the annual budget.

If the Government really sees the pub as a great British institution, and really wants to celebrate it, then it could do no better than introduce a major reduction in the tax that it heaps upon it. Meanwhile, irrespective of whether the Government can be persuaded to do the right thing, the summer is here, there are good pubs to visit and good real ale to be drunk, so get out and do *your* bit to support our national treasure.



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**Friday 27th September - Macmillan Afternoon Tea
Book early, 3pm -5pm, plus a chocolate tombola**

**19th to 29th September - Cask Ale Week
Date/Time TBC Meet the Brewer Night**



SANDWICH BUS TAXI

Newly introduced Kent County Council funded pilot route restores public transport to rural villages

During 2018 Kent County Council consulted across the county about the future of rural transport in Kent. It was hoped to establish how to get better value from the subsidy to bus services in the county, and whether there was any support to using different forms of transport.

Part of the process saw the County Council allocating funds to provide a series of year-long pilot routes, including the Sandwich Taxi Bus service which started this summer. It hopes the routes will prove popular and sustainable, and could be used as a basis for providing rural transport in the future. People are encouraged to use the services or risk losing them when the twelve month trial ends.

The scheme seeks to make greater use of taxis and other school transport providers in between the morning and afternoon school runs, with the taxi buses offering shopper services from early mid-morning to mid-afternoon. The Sandwich service links the town with Staple, Gilton, Northbourne and Mongeham, during off peak hours from 0930 to 1530 Monday to Friday, with the exception of bank holidays when it does not run.

All marked stops along the route are served, and there is a 'hail and ride' service in more rural areas. Fares are £3.00 single and £5.00 return with children £1 per journey, and ENCTS passes are accepted. However, ENCTS passengers are encouraged to pay a voluntary contribution of £1.00 per journey to help with the sustainability of the pilot. (see Last Knockings)

STAPLE - SANDWICH - NORTHBOURNE - MONGEHAM

Mondays to Fridays

Staple, Three Tuns	0930	1100	1230	1400
Staple, The Street	0931	1101	1231	1401
Gilton Corner	0936	1106	1236	1406
Sandwich, Fire Station	0943	1113	1243	1413
Sandwich, St Marys Church	0945	1115	1245	1415
Sandwich, The Guildhall (Arr)	0950	1120	1250	1420
(Dep)	0951	1121	1251	1421
Northbourne, Updown Lane	1003	1133	1303	1433
Northdown, Crossroads	1006	1136	1306	1436
Mongeham, Church Close	1010	1140	1310	1440
Mongeham, Church	1012	1142	1312	1442
Mongeham, Village Hal	1015	1145	1315	1445

MONGEHAM - NORTHBOURNE - SANDWICH - STAPLE

Mondays to Fridays

Mongeham, Village Hal	1015	1145	1315	1445
Mongeham, Church	1018	1148	1318	1448
Mongeham, Church Close	1020	1150	1320	1450
Northdown, Crossroads	1024	1154	1324	1454
Northbourne, Updown Lane	1027	1157	1327	1457
Sandwich, The Guildhall (Arr)	1039	1209	1339	1509
(Dep)	1040	1210	1340	1510
Sandwich, St Marys Church	1045	1215	1345	1515
Sandwich, Fire Station	1047	1217	1347	1517
Gilton Corner	1054	1224	1354	1524
Staple, The Street	1059	1229	1359	1529
Staple, Three Tuns	1100	1230	1400	1530



MARKET SQUARE PUBS

The second in series about the now disappeared pubs around Dover's Market Square looks at the Prince Louis

Another victim of the construction of the York Street dual carriageway, the Prince Louis stood on the north side of Chapel Lane, some twenty or thirty yards from the few properties that remain today on that side of the street. Exactly when first a pub is uncertain but apparently it was a conversion of one of a row of five fisherman's cottages, and was functioning by 1748. Chapel Lane was then known as Grubbin's Lane or Gubham's Lane. As for the pub's name, that was Prince Louis of Hesse in the 1863 and 1864, but seemingly called just Prince Louis after about 1870. We have no information on any earlier names.

Some idea of the nature of the Prince Louis in the mid 19th century can perhaps be gained from a report in the *Dover Express and East Kent Intelligencer* on 28 August 1863.

Jane Sladden, daughter of Mrs. Paul, the proprietress of the "Prince Louis of Hesse" public-house, Chapel Lane, and of a well-known house or two adjoining, was summoned by Mary Amelia Lane, an unfortunate girl, who, up to the preceding day, had been living in one of the last mentioned houses, assaulted her. It appeared that on a previous morning there had been a quarrel between Mrs. Paul and several of the young ladies who were her tenants, at exorbitant rentals, as it appeared, and on their threatening to leave the house, Mrs. Paul and the defendants grew desperate, fisticuffs were resorted to, and the complainant, as she declared, had her hair torn out and her hand bitten through by the defendant. For the defence it was contended that the complainant and her friends were about to leave their lodgings without paying their rent, and Mrs. Paul's husband went into the house and threatened to detain their goods. They thereupon paid the rent due, but defendant hearing her father's "upbraided," went in to his assistance, when the complainant seized her by the throat and also by the hair of her head. If she need her teeth - and she was not sure she did - it was only in self-defence.

It should be noted that the term an 'unfortunate' or 'unfortunate girl (or woman)' was often a euphemism for prostitute. Similarly 'a well-known house or two' would seem to be an allusion to the properties being houses of ill repute or brothels. Magistrates, probably wisely, dismissed the case.

Things do not seem to have changed very much by April 1870, when Annie King, 21, 'an unfortunate', pleaded not guilty to stealing a sovereign. Again the report is from the *Dover Express and East Kent Intelligencer*, and starts with the testimony of Henry Tye, a mariner living at Colchester.



The Prince Louis in the late 19th century

I was in Dover on the 1st of this month. About three in the morning I was in the "Prince Louis" public-house, Chapel Street, with the prisoner and another woman, Sarah Ann Jones. We had two half-pints of gin between us. I had been drinking, but was sensible. In taking out some money from my pocket I dropped a sovereign. We all looked for it, and I saw the prisoner pick up something which appeared to be the sovereign.

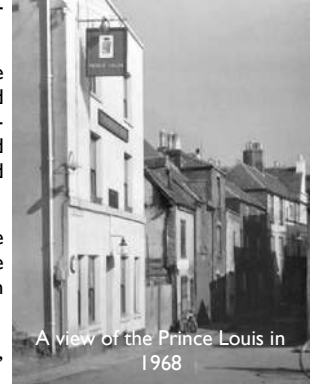
There followed evidence from Sarah Anne Jones, the landlady Philadelphia Smith and a policeman who had been called to investigate. Annie King was searched by the police station female searcher but no sovereign was found. Our records do not indicate the result of the case, but it is of interest, that at the time, it would seem not at all unusual for Henry Tye and his two female companions to be entering the pub in the earlier hours of the morning. Also, that without the use of telephones, he was able to 'call' a policeman to the pub.

In February 1881 the Prince Louis was sold at auction for £1,540, as part of the estate of Mrs. Paul – presumably the same Mrs Paul described as proprietress in 1863, and indicating that the pub was then a free house and not part of a tied estate. Records show a succession of licensees during the late 19th and early 20th centuries, none staying much more than ten years, and many just four or five, or less; including one, Henry J Paramour, 1887 to December 1890, whose name appears on the outside of the pub in the earliest photo of the Prince Louis that we have. At the time no brewery is indicated, but Thompsons of Walmer owned it by January 1938, when their Brewery Manager is shown as licensee, and subsequently, Charringtons, after their takeover of Thompsons in the 1950s, until its closure in 1969.

In November 1951 war damage repairs were authorised. At the time, the walls and ceiling of the pub were decorated with about two hundred and forty articles, including swords and guns, horse brasses, a two inch mortar, model ships and a ship's wheel. There were also over three hundred photographs, and several hundred each of beer mats, service flashes and foreign currency notes.

The bank notes remained until its closure, under final licensee Charlie Collett, who is described as always having a cigar going. By that time much of the other decoration has been replaced by fishing nets with floats and heavy glass balls, hanging from the walls and ceiling.

The Prince Louis was eventually demolished in the Autumn of 1970, when it was estimated to be some 300 years old.



Martin Atkins (with thanks to Paul Skelton and www.dover-kent.com)

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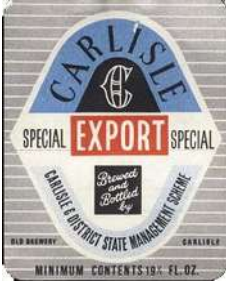


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THE CARLISLE EXPERIMENT

How a World War One emergency measure still influences our pubs and drinking today

The anniversary of the signing of the Treaty of Versailles, on the 28th June 1919, brings to an end four years of centenary commemorations that have surrounded the events of the First World War. It all now seems a long time ago and far removed from modern 21st century living. However, it may be surprising to learn that the style of our pubs and the nature of our drinking is still heavily influenced by dramatic changes brought in during the wartime period 100 years ago.

One of the early casualties of the First World War was the liberal consumption of alcohol on licensed premises. Even before the war started there was a strong temperance movement in Britain which urged restrictions on the consumption of alcohol. Immediately after the outbreak of war in August 1914, Parliament passed the Defence of the Realm Act which covered a range of measures to support the Allied effort of the war. A section of the Act looked specifically at the hours in which publicans could sell alcohol, as it was strongly believed that high levels of alcohol consumption would have a negative impact on the war effort. It therefore restricted opening hours for licensed premises to lunch (12:00 to 14:00) and later to supper (18:30 to 21:30).

Even with these restrictions in place the Government was still concerned about sharply rising levels of alcohol consumption. With wages on the increase because of the war, there was more money to spend on drink. A campaign led by proud teetotaler David Lloyd George, the Chancellor of the Exchequer and later Prime Minister, to further reduce drinking had little effect and the Government was forced to introduce a further series of measures such as the banning of 'treating' (buying a round). Those disobeying could face 6 months in prison.

The area causing the most concern was the effect of alcohol consumption on munitions manufacture, which was vital to the war effort. An enormous munitions factory employing over 15,000 workers had been built at the town of Gretna, just over the Scottish border, 12 miles north of the of Carlisle, to supply ammunition to British forces. Although most of the workers employed there were well-behaved, the cases of drunkenness, anti-social behaviour, and resulting the convictions rapidly quadrupled.

To counter this, the government took the drastic step of nationalising public houses and breweries in the immediate area and a newly formed Central Control Board took control of five local breweries and 363 licensed premises covering 300 square miles which included parts of north and west Cumberland, south west Scotland, and the city of Carlisle, 'for the duration of the war and 12 months thereafter'. The scheme became known as 'The Carlisle Experiment'. The Board acted quickly and by 1917 it had closed nearly 40% of public houses in the area they controlled. All off-sales licenses were also revoked. All advertising referring to alcohol was illegal and a ban was placed on the display of liquor bottles in windows. Within the state-owned public houses strict opening hours were enforced. The pub landlords became government employees on a fixed salary and were offered no inducement to increase alcohol sales (in fact it was the opposite, with commissions given for the sales of non-alcoholic drinks and food only). The sale of food was actively encouraged and 'snug' bars were re-purposed as eating areas. Pubs were made to be attractive to women

The Golden Lion, Carlisle before the restrictions on advertising.....



and families and table service was introduced. Drinks prices were fixed by the state, to avoid competition between the different pubs. The sale of 'chasers' – spirits accompanying beer – was banned. The only beer to be served was that brewed by the local, gov-



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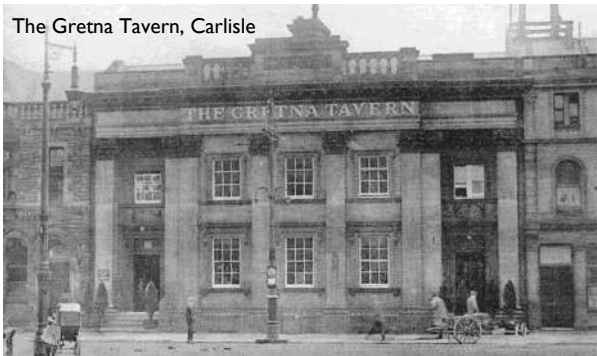
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ernment-owned brewery. This was brewed at either a reduced level of alcohol or was, effectively, watered down. Advertising was removed from the outside of Carlisle's pubs with only simple name signs allowed. This was one of the most visible acts of the State Management Scheme and it changed the face of many pubs

The Gretna Tavern, Carlisle



On 12 July 1916 the Gretna Tavern opened on Lowther Street in Carlisle in what had been the town's main Post Office following the conversion of the Athenaeum as an extension to it in 1874. It was the first pub to be opened by the Carlisle State Management Scheme and its opening coincided with the closing of six older licensed premises in the city. Seven new 'food taverns' were also opened by the scheme, intended to be model refreshment houses.

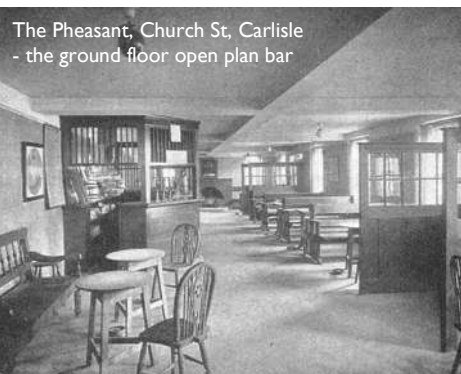


The interior of the Gretna Tavern

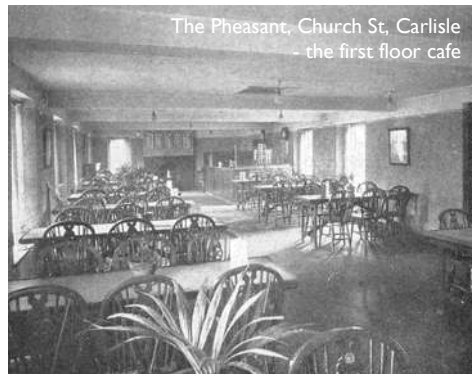
The scheme's chief architect was Harry Redfern and he sought to redesign pub interiors by getting rid of multiple small rooms and opening pubs up into a large easily supervised area. One such pub that underwent conversion was the Pheasant, in Church Street, Carlisle. Prior to conversion, the Pheasant had been a beer house with very small rooms to which two cottages and a small shop were attached. The ground floor was opened up into a restaurant and public bar area. A 'Working Girls' Café' was created on the first floor which sold cheap hot meals at lunchtime and was very popular with local mill girls. There were also reading and writing rooms on both the first and second floors.

When the First World War ended the Carlisle experiment had proved so successful in controlling and changing drinking habits that the Government decided to retain the pubs in State ownership and extend its programme of pub reform in the Carlisle area. However, a much greater proposal to nationalise all the pubs (and breweries) throughout the country as a whole was not pursued.

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The Pheasant, Church St, Carlisle
- the ground floor open plan bar



The Pheasant, Church St, Carlisle
- the first floor cafe



Harry Redfern, chief pub architect for the 'Carlisle Experiment'

Harry Redfern embarked on a new round of pub building and, free from competition and the constraints of magistrates and planners, experimentation with unorthodox layouts and facilities became possible. The result of this was the evolution of Redfern's 'New Model Inn', 15 of which were built in the wider Carlisle district, and style of which greatly influenced the design of pubs throughout the country thereafter. The Carlisle and District Scheme delivered a profit to the government in every year of its existence and continued until its abolition by Act of Parliament in 1971.

The impact of the Carlisle Experiment resonates through our pubs and drinking habits today. Whilst we are mercifully not restricted by the State in our wide choice of beers available, recent years have seen a sharp decline in 'wet trade' only pubs that might once have been viewed as the 'male only boozers' of the last century. In the manner of Redfern's designs, pubs these days, generally have only one bar, the old Saloon and Public bars have long since disappeared. Although not always welcome with pub purists, virtually all pubs now offer a range of food that can vary from basic snacks right up to a full a la carte menu. On the back of the increase in food availability, pubs have become more 'family orientated', with some pubs offering play areas and children's entertainment to tempt their parents onto their premises. Harry Redfern, the pub architect of the Carlisle Experiment, would probably have been very at home in a modern day Wetherspoons., which embody many of his guiding principles.

It could be argued that the legacy of the Carlisle Experiment over the past 100 years has been the creation of a style of pub that appeals to the widest possible range of consumers whilst not being seen to encourage the excessive alcohol consumption (or 'binge drinking' in modern parlance) that so troubled the government in those now distant days a hundred years ago.

Steve Bell

A photograph of a two-story pub building with a sign that reads 'THE LEATHER BOTTLE FREEHOUSE'. The building has a chimney on the left and a balcony on the right. The text is overlaid on the image in various colors and fonts.

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MORE YORKSHIRE RELISH

The second part of a nostalgic look back at the Beery Boaters 1994 trip

Wednesday 5th October 1994 Up at about 0650 with Ray already away to get his morning papers. A bit cloudy, but no sign of rain. I wandered up to the lock. Meanwhile Ray came back and got the boat going. Early morning sounds from Doncaster of a town getting going for the day. A lot of floating rubbish at the lock entrance so Ray took it carefully.

At 0750 we arrived at Long Sandall Lock, where we would have to wait for the lock keeper so that I could redeem my £18 deposit on the Castell Keys, which we had needed for many of the locks nearer Sheffield. While waiting we replenished the tanks at the water point below the lock, John got the breakfast on the go and Ray and I went in search of edible fungi, Ray successfully finding a crop of field mushrooms. Fine now with virtually all the cloud cleared.

Nine o'clock came, and no lock keeper. At a quarter past a chap in green British Waterways Board (BWB) overalls appeared on a motorcycle. The lock keeper, he said, was off for the day, and he was there to work a dredger through the lock, however he phoned Doncaster BWB office and got authority to pay me £18 from cash in the safe. Barnby Dun Lift Bridge at 0955, and with no bridge keeper it was D.I.Y. A lengthy operation, as it's quite a busy road and you can hold up long lines of traffic in both directions. At ten o'clock we were through, still sunny, but a bit of a cold wind.

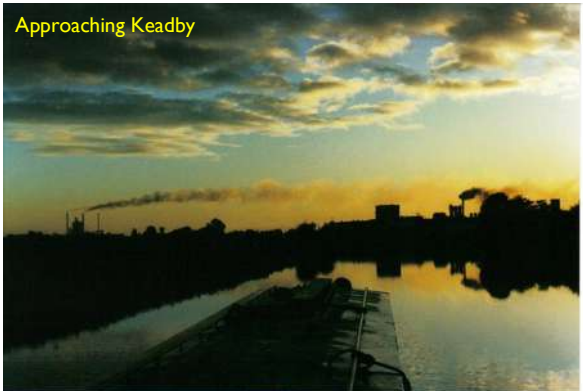
Bramwith Junction at 1015, and we took the right-hand fork onto the Stainforth & Keadby Canal. Almost immediately Bramwith Lock, where a fierce by-wash channel above the lock, swept Andromeda against one of the top gates and its projecting walkway, which caught the side of the boat and left a white mark on the maroon paintwork. A foot difference and it would have probably gone through a window! The offending mark was later removed with a piece of wet and dry from our emergency kit and application of some of Ray's brown boot polish, leaving the traces of our encounter almost invisible.

Shortly after, came Bramwith Swing Bridge. Moveable bridges are the most numerous of the obstacles on the Stainforth & Keadby Canal, and all require the BWB key to release the road barriers which have to be down before the bridge can be unlocked and opened. The key cannot be retrieved until the bridge is closed again and the barriers up. At 1110 we passed Stainforth Basin where the disused Stainforth Lock led to the Dutch River, the old and most hazardous part of the route from Sheffield to Goole, before the Stainforth & Keadby and New Junction Canals were built. The land from here onwards is very flat.

Thorne Lock by 1150, mechanised with a hand-operated swing bridge immediately above the top gates, and where we showed the steerer of a small cruiser moored below the lock how it all worked. He had just bought the boat and was new to this sort of thing. As Andromeda left the lock he came in, and I secured his lines so he could climb the ladder on the side wall, and closed the bottom gates behind him, before we continued. Looking back, quite a while later, a distant figure came into view above the ladder. I suspect that he thought I was the lock keeper and had been waiting in the lock for something to happen!

We tied up outside the Canal Tavern, where we were accosted by an elderly be-whiskered gentleman, a CAMRA member from the early days, and an interesting conversation ensued. Before

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setting off again we crossed the canal to the more basic Rising Sun (closed by 2015), for a quick pint of Wards. Away at 1450, heading for Keadby ten miles away with swing or lift bridges at regular intervals.

At 1535 came Maud's Swing Bridge. Non-mechanised but requiring the BVB key to allow the road barriers to be lowered and the bridge unlocked. Hard to push open and shut. "Come on, Jim!" Ray shouted, eager to be off. At last I got the bridge closed again, rushed to raise the barriers and ran to re-board the boat. You might realise what I had omitted to do. I did later!!

Next, at 1600, Medge Hall Swing Bridge. This was open with a small boat about to come through towards us. A lady on board (Mrs Berry, I later learned) called out cheerfully and waved us through, so I had no need for my keys. Pity!! At the next swing bridge, Godnow, I put my hand into my pocket for my keys and, guess what? They weren't there! In my hurry I'd left them in the console of Maud's Swing Bridge. Ray suggested we go back but I said no. They had a 'Keycare' tag on them guaranteeing a £10 reward for anyone handing them in, and I was sure that the crew of the small boat would find them. Meanwhile, we had two sets of the boat's keys with a BVB key on each. A bit further on we saw a couple of deer in an open ploughed field, so still that Ray suspected that they were plastic replicas.

We arrived at the outskirts of Keadby and the low level Vazon Railway Bridge. This is somewhat unique in that it slides back (retracts rather than swings), and is operated by a railway signalman from his cabin adjacent to the bridge. We passed through, and swung round in Keadby Basin to moor at 1740.

I had a wander round the basin, called into the South Yorkshire (later the Old South Yorkshire, and a year or so later still, closed) for a pint, and then had a look at Keadby Lock, leading to the tidal River Trent where a small coaster was moored alongside the jetty. Ray and John later got coerced into casting off ropes when the vessel set off, and received some cans of beer for the service, much to the chagrin of the local lads who were a bit late on parade! At 1950, reassembled, we all departed for the other pub, the Friendly Fox, formerly the Friendship. Across the basin a large, new-looking industrial complex was belching great gouts of steam and emitting a bright glow and a continuous loud roaring noise. It was, we later found out, a new gas-powered electricity generating station, and not at all to the liking of the local residents.

Although not initially impressed I warmed to the pub as the evening progressed, particularly after we'd been invited to share the domino team's pie and mushy peas! The landlord was talking about buying the pub and possibly restoring the name to the Friendship, and getting rid of the large stuffed fox above the bar which he didn't like. However, subsequently re-named the Barge, it also eventually closed, leaving no pubs at all in Keadby and therefore little reason to visit again! The night was clear and cold with a star-spangled sky as we walked back to the boat, somewhat spoilt by the roaring of the power station.

Thursday 6th October Off again, re-tracing the previous day's track at just before 0700, the sky still fairly clear but the sun not up and not very warm. The deer had moved from the centre of the ploughed field, but there was one standing under a tree by the dyke running round it. The sky clouded over for a while, but at Maud's Swing Bridge at 0855, it cleared again and it became bright and sunny.

At ten o'clock we were back outside the Canal Tavern to enable newspapers, films, provisions, etc., to be purchased in the town. Then to Thorne Lock where I got into conversation with a retired lock keeper who'd come to pay a nostalgic visit to his old place of work. At Bramwith Swing Bridge we collected a bag of apples from a tree growing outside the BVB sanitary station. Very tasty. And Bramwith Lock by 1225, where a couple of boat owners shouted to the lock keeper that the burglar alarm on his own boat above the lock, had gone off. "Funny thing", he remarked, "It goes off at the same time every day!"



The Canal Tavern, Thorne

We turned right at Bramwith Junction onto the New Junction Canal. Just before the River Don aqueduct, John spotted some large fungi under the trees lining the bank. Speed and I went ashore and found half a dozen or so shaggy parasol mushrooms, definitely edible and about 6 inches across. Also some smaller specimens with closed caps and a couple of field mushrooms. There were a lot of field mushroom stalks, so it looked like somebody had taken the mushrooms and left the better fungi behind. All were eagerly gathered for Friday's breakfast.

Kirkhouse Lane Lift Bridge at 1330, and as Speed operated the controls I wandered off down the lane in search of a reputedly nearby pub called the Hacienda. Near the canal was some sort of 'fun park', and at the far end I found the Hacienda: 'The Hacienda Fun Park, Restaurant and Pub'. Unfortunately (or perhaps, fortunately), it was shut! It was quite hot now.

At Sykehouse Lock we asked the lock keeper about the two pubs at Sykehouse. He said if he was us he wouldn't bother. One was certainly closed weekday lunchtimes, and probably the other as well. Whilst we were talking, a shout of alarm came from Ray on the boat. The lock keeper had told us that we didn't need the ropes we had put out, and Ray, in the bow, had released his. Dave, on the stern, hadn't heard and still had his rope secured, causing the bow to swung out and the stern to swung in and catch on the abutment of a disused centre lock gate at the side of the lock. As the water level dropped so the boat began to adopt a bows down attitude and a list to port.

And the persons on board? Speed, living up to his nickname, had promptly abandoned ship with a flying leap to the quay. John was considering following suit. Ray had closed the front door and was trying to keep his feet out of the water which was flooding in through the front drain holes. Dave had adopted the attitude of a captain going down with his ship. On the quay, I was bemoaning the fact that I hadn't got my camera with me. The lock keeper rushed back to his controls to reverse the emptying process, and in due course Andromeda gently slid off the ledge. If the water had got much lower, Andromeda would have slid off more violently, likely crashing the cabin against the wall of the lock! As it was, there was no damage and, miraculously, no breakages!

Goole Docks



We left Sykehouse Lock, and, regretfully deciding to forgo our lunchtime beer, continued to Southfield Junction to turn right onto the Aire & Calder Navigation at 1445. The large Southfield Reservoir opposite with dinghy-sailors and surf-boarders galore. After a couple of bends the canal is dead straight with no locks for the remaining six miles to Goole. This was originally the Knottingley and Goole Canal, built as recently as 1826 to provide a shorter and less hazardous route from Leeds and Wakefield to Goole than that via the Aire, Selby Canal and Yorkshire Ouse. Along the straight stretch it is accompanied to its right by the Dutch River.

At 1530 we passed under Rawcliffe Bridge with the canalside Black Horse sadly boarded up, and half an hour later reached the outskirts of Goole and the BVVB visitor moorings, a long way from the town centre. We carried on towards the docks with dozens of ships and barges moored and Dave's camera clicking ten to the dozen, before our curiosity was eventually thwarted by a uniformed officious-looking type with a yellow safety hat who hailed us and indicated that small boats and gongoozlers were most unwelcome in Goole Docks and that we'd better return by the way that we had come – or words to that effect!

So, back, past another boarded-up pub, the Vermuyden Hotel, to the visitor moorings, where Ray established from someone in the nearby boatyard that there were no facilities (pubs, etc.) nearby and that we would do best going back to Pollington, four miles beyond the New Junction Canal, where there were a couple of decent pubs. Although in all ten miles, it would put us back on schedule, and the Aire & Calder being deep and wide with no locks, we would be able to crack on a bit! So we set off once more at 1640 with Ray in charge of a wide-open throttle. Passing the New Junction Canal at 1745, we were moored above Pollington Lock, just before the road bridge, by 1825. Still daylight and with an all-time record of 36 miles in a day under our belts, which still hasn't been beaten and is likely to stand as long as the Beery

Boaters do!

We all started off at the Green Dragon, about a quarter mile from the bridge (John Smith's, Webster's), with some of us, over the evening, also visiting the King's Head (Tetley). Also, I telephoned home and learned that my absentee keys had come to light and that I was to ring Keycare in the morning. We all arrived back at Andromeda some time after midnight, where, having learnt that a couple of big barges were coming through early morning, and that big barges can pull out mooring pins from the bank, we moved onto bollards across the canal. Then a nightcap (or two) and bed.

Friday 7th October The last full day and away at seven with Ray on the helm. Sky clear, another fine day to come. No sound or sight of any boats having passed us, but at Great Heck we could see back, along the two mile straight, a large craft emerging from Pollington Lock. Whitley Lock at 0745, and another Madame Lock Keeper, who asked me where we were bound that day. I told her Knottingley later that morning, and no further up the Main Line than below Ferrybridge Lock, and shortly afterwards, on the radio, heard her inform Ferrybridge Lock of this, and warn commercial craft, etc., that a narrow boat was at large in the vicinity!

Knottingley and the Steam Packet came up at 0845 but there being plenty of time we went on to the bottom of Ferrybridge Lock and turned. Just afterwards I heard the lock keeper inform other traffic where we were. I called up and thanked him. "We aim to please!" he replied, and warned us that we would shortly meet a tanker and a coal boat. Which we did, the tanker, right on a bend under a bridge, but there was plenty of room.

By 0920 we were tied up outside the Steam Packet. We had been carrying a ship's spider since Selby, but the cook decided that it had now better be put ashore as it had fallen in the beans (luckily for the spider before they came to the boil!). After breakfast we went our various ways, apart from Dave who stayed on Andromeda taking photographs of passing boats, and agreed to meet in the pub at midday. I found a telephone and discovered that my errant keys were at Thorne Police Station – if I had known, I could have collected them the previous morning – and arranged to call in the next day.

The Steam Packet Inn was then a home-brew pub so, as well as consuming several pints of Mellor's excellent Gamekeeper beer, we had a conducted tour of the brewery behind the pub. A few years later, the brewer re-located to a site just outside Faversham as the Kent Garden Brewery, but lasted only a year or two. We've been told, someone made off with the brewing plant. May all their fermentations turn sour on them!



Bank Dole Lock at 1515, and back to doing things by hand, hard on this lock with heavy paddle gear on the bottom gates and a high reduction ratio. You wind like hell and nothing seems to happen!" Speed took the tiller along the twisting, high-banked River Aire. Dark-looking clouds astern of us and the cows in the fields were lying down. "A sign of rain!" Speed reckoned. Through Beal Lock and passed West Haddlesey Lock, where the Selby Canal goes off left, at 1650. Ignoring 'No Entry' signs, we continued to the weir which marks the site of Haddlesey Old Lock on the original route of the Aire & Calder Navigation, winded and returned to our designated evening mooring place.

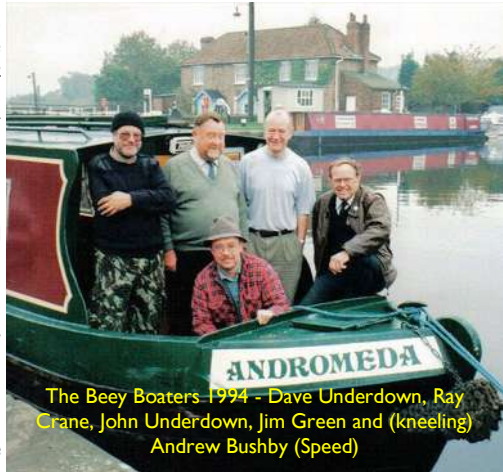
Our landing stage consisted of two pallets at the foot of a high Himalayan balsam be-forested bank, in front of which was moored a fairly large wooden cruiser. We pulled in behind it, tying our stern to the large piece of pipe which also secured the cruiser, and our bow to a couple of mooring pins at the top of the bank. We were at the end of the garden of the Jug Inn, Chapel Haddlesey.

Around 1900 we departed for the pub – i.e. climbed the bank. Well, the Steam Packet was good, but the

Jug Inn was superb. Unfortunately Dave's leg was playing up and he had to stay on the boat. We stayed till after 2am, the landlord insisting that being riparian owner, we were tied to his land and therefore residents and entitled to drink after hours. "Best pub all week!"

Saturday 8th October 0710, cast off, and turned right through West Haddlesey Lock into the Selby Canal with some rain falling. It had stopped by 0800, and an hour later we had winded and were moored up where Dougie Bank's son was awaiting our return – "You're the first crew that we've had for ages with no damages, break-ages or losses!"

Cars loaded, we set off home, on the way checking on the progress of the removal of the Tuel Lane blockage at Sowerby Bridge on the Rochdale Canal (where we hoped to be in April 1996), and calling at Thorne Police Station for my keys. Saturday evening found us at Walsall spending a pleasant evening winding-down at the Pelsall Beer Festival. And, after B&B, back to Kent on Sunday, and a lunchtime pint or two at the Vigo, Meopham, to complete our holiday. "Roll on next April!"



The Beey Boaters 1994 - Dave Underdown, Ray Crane, John Underdown, Jim Green and (kneeling) Andrew Bushby (Speed)

Jim Green

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LAST KNOCKINGS

Old Wort

Sandwich Taxi Bus While welcoming the County Council's initiative, we do have certain reservations. Is there sufficient demand from the villages involved to support four services each day, or might it be better to reduce to three services and extend the range to include other villages? For journeys of not more than 20 or 25 minutes fares seem rather high, and much of the routes/stops would appear covered already by existing services. Also, we note the all too familiar assumption that travellers' needs and requirements can be met by middle of the day services Monday to Friday. And additionally there is the 'Trojan Horse' of encouraging central government to view such schemes as the way forward and further cut their funding for traditional bus services.

Slugs Prefer Lager As a slug prevention device beer has an extensive pedigree – containers of the beverage, embedded in garden soil, attracting the little perishers, and hopefully drowning them. However, which particular style gets the slug vote? Other forms of alcohol, apparently, are no good or show insignificant results, and water is similarly inadequate. Garden Organic, recruited 166 volunteers to sink four glasses below soil surface among slug vulnerable plants from April to October, the glasses each containing either lager, bitter, water or a drink of their choice. The results were clear: water caught an average of 0.1 slugs, bitter 5.3 and lager 6.4. Your local real ale magazine makes no comment.

Boozing and Binging Elsewhere we report on another survey into British drinking habits, which identifies our country as being more drunk than anyone else. However, the summery we saw, nowhere stated exactly how being drunk is measured, neither is the criteria for being included. Obviously teetotallers and the "small sherry at Christmas" are not, so this must be just regular drinkers, but how many would you find drunk once a week? Merry or mildly inebriated perhaps, but relatively few sufficiently intoxicated to be a risk to themselves or other people, or an embarrassment or disruptive. The suspicion, of course, is that the NHS guidelines on binge drinking are being brought into play – eight units per session for men, six for women. By this narrow perspective, three or four pints of beer or two or three large glasses of wine over an evening and you are binge drinking and probably drunk as well.

Gardners of Ash The reopening of the Chequer in Ash reminds us that as late as the 1970s the village hosted five pubs, additionally the Volunteer at Gilton (still there), and the now closed Ship, Lion Hotel and Crooked Billet. In earlier decades there had been a few more, plus also a brewery. At the start of the 20th century Gardners was a substantial operation with stores and offices as far distant as Sittingbourne and Hastings. It merged with Tomson Wotton of Ramsgate in 1951 and ceased brewing beer in 1954, finally being demolished following Whitbread's takeover in 1969.



GARDNER'S ASH ALES
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Best Bitter In conversation with a local brewer recently, he commented that of late there is a great absence of traditional best bitters. Frankly, I have to admit that I had not noticed, but on brief reflection and recollection of what I had been drinking or found available I had to agree; plenty of bitters adorned with the term best, but not in that 4.5% - 5.0% range. The reason, he suggested, was the complex nature of best bitter – much easier to brew IPAs, golden ales, or pale ale – and might explain why Ind Coope Burton Ale, in its heyday, was such a satisfying drink. I say was, because the last time I came across the beer, it seemed distinctly inferior. I think its brewing had been moved, and I note that the latest GBG does not feature it at all.

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