

The Deal Dover Sandwich & District Branch Magazine

CHANNEL DRAUGHT

Issue 77

Free

Autumn 2018

THE LANES IS TOP KENT PUB

CAMRA Kent Pub of the Year 2018 award for Dover micropub



Inside:

ENGLISH TRAPPIST ALE

English Abbey revives it's 19th Century brewing tradition



**CAMPAIGN
FOR
REAL ALE**

CHANNEL DRAUGHT

Issue 77 Autumn 2018

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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
Celebration time at
The Lanes, Dover
**Awarded CAMRA Kent
Pub of the Year 2018**

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BRANCH DIARY

Events shown in blue are not organised by CAMRA

Mon 10 Dec	Branch Meeting, Red Cow , Sandwich 19.30
Sat 5 Jan	New Year Social, Meet Mash Tun 1200, meal at White Horse (Dover)
Sat 19 Jan	Kent Regional Meeting, Mash Tun 11.30
Mon 21 Jan	Branch meeting, Bull , Dover 19.30
Mon 28 Jan	White Cliffs Festival set up, Dover Town Hall 09.00
Fri 1 – Sat 2 Feb	WHITE CLIFFS FESTIVAL OF WINTER ALES , Dover Town Hall Friday 13.00 - 23.00 Saturday 10.30 - 18.00 (or until the beer runs out)
Sun 3 Feb	White Cliffs Festival clear up, Dover Town Hall 09.00
Mon 18 Feb	Branch meeting & Festival Wash-up, Saracens Head , Deal 19.30 (tbc)

As the complexities of Brexit devour the country's energy and inspiration we hope that the Autumn 2018 edition of *Channel Draught* might offer some respite, although the current state of beer, brewing and the pub business is not without its own difficulties and challenges.

However, locally there are some distinctly positive notes. In Dover we congratulate Debbie and Keith at The Lanes on their success at being chosen Kent Pub of the Year 2018, while the town's newly established Breakwater Brewery is busy expanding both its brewing capacity and range of activities. At Ash the local community continues the progress of bringing the Chequer back to life as a village pub, and in Shepherdswell we welcome the establishment of a new micropub, the Topsy Gardner and were pleased to see the closed Bricklayers being advertised "To Let", suggesting it may remain as a pub rather than suffer the usual fate of conversion to residential.

Meanwhile in Deal, the general availability and variety of real ale continues to increase, and is well illustrated by Dayle and Donna's transformation of the fortunes of the Farrier in Manor Road. It shows what it is possible to achieve, and perhaps reflects that at least in East Kent the prospects for beer and the pub trade are rather better than some would have us believe.

And with so many pubs selling good real ale, competition to get into the good beer guide is understandably tight. There are only so many places allocated to each branch and we select those that receive the best, and sufficient, beer scores. If you think your pub deserves to get in, and it does not, it could be because there are insufficient beer scores. It could be down to you.

In this issue as well as all the usual items we take a look at an English Trappist Brewer and two classic ales, report on the Deal Hop Project harvest, and relate some further summer walks.

Martin Atkins



LOUIS ARMSTRONG

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THE LANES



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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
LOOK FORWARD
TO WELCOMING YOU TO*

THE LANES

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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.

THE LANES - KENT PUB OF THE YEAR 2018

Since opening in December 2014 **The Lanes** in Worthington Street, Dover has won a succession of CAMRA awards – a couple as pub of the season, then Branch Pub of the Year and East Kent Pub of the Year in 2017 and again Branch Pub of the Year and East Kent Pub of the Year in 2018. Finally the pub then went on to become Regional Winner as Kent Pub of the Year 2018.

Presenting the award in front of a crowded pub (see picture), Kent Regional Director Kae Mendham congratulated Debbie and Keith Lane on their success, achieved in less than four years of operation. The win recognises **The Lanes** as one of the county's leading real ale pubs and establishes it as one of CAMRA's top sixteen pubs in Britain.



Among other attributes, beer quality has been crucial. With the occasional exception, all beer is sourced from Kent, plus a small amount from Sussex, and the award stands as testimony to both care and attention in the pub and the quality of local brewing. Several brewers turned up to see the presentation, and Debbie specifically acknowledged the debt she and Keith owed them and the rest of their suppliers, "We couldn't have done it without the brewers", she said.

To celebrate, a choice of eight ales were available, covering a wide range of styles and flavours from Gadd's Black Pearl oyster stout to Angels & Demons Racing Tiger cask lager. Also represented were Northdown of Margate, Iron Bar from Northfleet, Tonbridge, Hop Fuzz of Hythe, Musket from Linton and Long Man from East Sussex.

Although **The Lanes** progressed no further this year in the National Competition, we look forward optimistically to a renewed challenge in 2019.

DOVER

White Horse, St. James Street: Recent visits have found Harvey's Sussex Best Bitter regularly available among a varying choice of ales which have included Timothy Taylor Landlord, Gales Seafarers and Fullers American Fall. In October the pub proved a fine venue for our October Branch Meeting.

In Russell Street, as far as we know, the **Castle** remains up for sale and devoid of real ale, and in Castle Street **Blakes** continues to offer a range of beer from near and far – a selection from which during the autumn comprised Adnams Freewheel

and Old Ale, Breakwater The Wrong End of Town, 3D Beers Green Hop and Millis Dartford Wobbler.

Roman Quay, Church St: Following last year's refurbishment and brief opening around Christmas, it has subsequently remained closed, although someone was doing survey work in October – to what end we do not know. Also remaining closed is the former **Port of Call** (former Ellie, former Elephant and Hind) in the Market Square, most lately incarnated as **Burger Brothers Bar and Grill**.

In Bench Street no sign of real ale at the **Funky Monkey or Duchess** but of course plenty at the

Mash Tun, where over the last few months the choice has included Breakwater Dover Pale Ale, 3 Piers Old Tram, Westerham Little Scotney Green Hop Ale, Time and Tide Citra and Angels and Demons McCanns Green Gurkha.

Cullin's Yard, Cambridge Road: Normally a combination of Adnams and home brewed beers from Tír Dhá Ghlas Brewery – a visit in mid-September finding Pig's Ear and Knightshift, alongside Broadside. At **Marine Court** on the Seafront, Fullers London Pride was available in early October.

In Biggin Street, at the time of writing, the **Prince Albert** is closed for refurbishment. There has been talk of it reopening as a "sports bar" with some very competitive pricing. Meanwhile real ale has made a reappearance in the **Golden Lion**, but currently no further information. In Park Place the **Rack of Ale**, closed since last December, remains empty and unused. However, at the **Eagle** in London Road, real ale returned earlier in the autumn, with two handpumps installed and Adnams available. And of course, on the other side of the Tower Hamlets junction, real ale can always be found at the **Thirsty Scarecrow**. Although primarily devoted to cider, one or two KeyKeg real ales are always offered – a visit recently finding Kent Pale.

Admiral Harvey, Bridge Street: This traditional local, closed since its landlord and owner, Pat Edwards, died last January, and seemingly destined for conversion to flats, appears now to have the prospect of surviving, although in exactly what form is open to speculation. However, we hear that substantial work is likely.

In Charlton Green at the **Red Lion**, West Berkshire Good Old Boy or Timothy Taylor Landlord is the usual choice alongside G2 Plough. Good Old Boy was also to be found in mid-November, along the road at the **Louis Armstrong**, although otherwise, the pub's selection of real ale remained firmly Kentish in origin, drawing from half dozen or so regular suppliers. Newer suppliers, Breakwater and Romney Marsh, have been much in evidence, with two of their most recent creations, respectively **Zombie** (dark 6% ABV) and another in the **Murmuration** series (pale 5% ABV), being consumed with great rapidity.

Breakwater Brewery, Lorne Road: As might be expected a wide selection of the brewery's own beers can be found in the Taproom, with usually up to half a dozen cask ales available – reports recently received on Dover Pale Ale, Breakwater Best, Hop Twister and Cow Juice. And its beers are

finding increasing favour elsewhere locally. As reported in our last issue a substantial increase in brewing capacity is underway, and the brewery is expanding its activities into running bars for various events, in addition to the recently acquired mobile bar.

And more Breakwater ale at the **Three Cups**, Crabble Hill, where visits in September and October found Dover Pale Ale on the handpumps. Meanwhile, at the **Cricketers**, early autumn saw the very seasonal Bonkers Conkers available. At the **Bull** usually one or two real ales from a varying selection, including over recent months Bombardier Burning Gold, Marston's 61 Deep and Tunnel Vision.

Royal Oak, Lower Road: Sold by Sheps last year, the initial line up of Master Brew and two Adnams beers found on visits last winter seems now to have become normally three Adnams ales with sometimes a fourth ale, such as Range Golden Shot which we enjoyed at our August Branch Meeting. Along the road, with pub sign now gone, the former **Dublin Man O'War** is rapidly losing any indication that it was ever a pub, as work progresses on residential conversion and the construction of houses either side. At Kearsney another change of landlord appears imminent at the **Railway Bell**, a board advertising "a fantastic business opportunity" having appeared outside. Recent ales have included Greene King Abbot and beers from Sharps.

Fox, Temple Ewell: Another outlet for Breakwater beers with recent visits finding Dover Pale Ale, Breakwater Best, On The Hop and Hellfire Corner. Other ales have included Marston's 61 Deep, 3 Piers Old Tram, Sharp's Sea Fury and the intriguingly named Watneys The Cosmo. Around the Armistice commemorations, Marston's Poppy appeared, as well as that old favourite Exmoor Fox.

DEAL

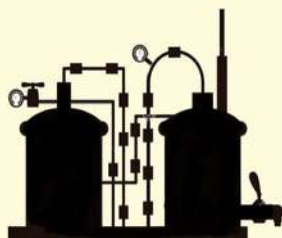
Farrier, Manor Road: Late afternoon Saturday October 27 found Deal, Dover, Sandwich and District CAMRA Branch finishing its 82 Bus Tour of the pubs of Deal, Walmer and Kingsdown. A busy and lively pub, we were here not just as part of an enjoyable day out, but to present licensees Dayle and Donna with an award for the major improvement that they have made to the Farrier (the former Admiral Keppel) since taking it over in the spring of 2016. Branch chairmen Martin Atkins congratulated them on their achievement, and on providing a pub which drew support from a wide cross section of the local community and where

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there was always good real ale to be found – on this occasion Ripple Farmhouse, St. Austell Proper Job, Hobsons Best and Box Steam Tunnel Vision.



Dayle and Donna receive Their Pub of the Season Award from Martin Atkins, Branch Chairman

We wish them every success in continuing the good work.

In nearby Mongeham the **Three Horse Shoes** had provided the previous (fourth stop) on our bus tour, also busy, but unfortunately with no real ale on draught that afternoon. However, there was available in bottles, a selection of Bombardier, London Pride and a few other ales, to slake our thirst.

Just along the road the **Leather Bottle** provided a somewhat crowded venue for our September Branch Meeting (good to see a busy pub on a Monday night), where we inadvertently occupied someone's regular domino table. However, all was sorted out amicably and we were able to stay put for a successful, if somewhat sparsely attended meeting. Dan has recently installed handpumps, in place of barrels on the bar, and which that night offered a choice of three local beers – Golden and Amber Ale from Romney Marsh and Good Shepherd from Goody Ales – all in excellent condition.

Sportsman, Sholden: Latest reports indicate that the pub remains closed, now for a year or more, although work has been observed, and there is currently no suggestion of a change of use.

Bowling Green Tavern, Bowling Green Lane: At the time of writing we understand that the pub is closed again, with some kind of refurbishment underway. Local opinion is of the view that is destined for a more dining orientated operation.

In West Street, visits in mid-September found Thwaites Wainwright and Timothy Taylor Landlord at the **Alma**, and at the **Deal Hoy** in Duke Street, Master Brew, Spitfire Gold and, illustrating Shep's now regular use of guest ales, Batemans XXXB.

At the **Saracen's Head** it was good to see Bishop's Finger on the handpumps alongside Master Brew and Whitstable Bay, while on the opposite corner of Alfred Square Whitstable Native and Adnams Ghost Ship were available at the **Prince Albert**. In Middle Street at the **Ship** a selection from Gadds is complimented by Timothy Taylor Landlord and the long established Dark Star Hophead – drawing plaudits about its quality, hoppy taste and (presumably during happy hour) “£1.30 a pint!!”

In the High Street, late September saw Tiny Rebel Cwtch and Crate Golden Ale at **The Bar**, and at the **Salvation** (former Spires) Gadds' No 7 in excellent condition, followed shortly after by Gadds' Seaside and Oakham Citra. In the **Rose Hotel** Ripple Steam Best Bitter is regularly available.

Just Reproach, King Street: Usual eclectic selection, both from Kent and more distant parts, with a good percentage of beers not seen before locally. Particularly prominent on recent visits have been Thornbridge, Longman and Angels and Demons. Also good to see Four Candles Ales from the Thanet micropub's in-house brewery represented: Session IPA “Another Good Beer from this brewery”

And further wide choice In Queen Street, at the **Sir Norman Wisdom**, including of late Goffs White Knight, Three Castles Saxon Archer, Greene King Abbot, Westerham Audit Ale, and Wantsum Black Pig – the last drawing enthusiastic comments: “on top form with cracking good fresh head, full rich taste with nice aftertaste. Very good indeed.” At the **Queen Street Tap** a visit in late September found Whitstable Bay Pale Ale and Doom Bar on the handpumps, and later in the Autumn beer from Canterbury Ales at a very competitive £2.55 a pint.

On the seafront, early October found Spitfire Gold at the **Royal Hotel**, “Pleasant for watching the tide with”, and at the **Bohemian** a selection including Musket Flintlock and Old Dairy Copper Top. Shepherd Neame Late Red appeared at the **King's Head**, and Musket Trigger alongside London Pride across the road at the **Port Arms**.

Lighthouse, The Strand: Mid-September saw Romney Marsh Amber Ale available, and in early October the pub was one of the outlets for Deal's own beer, green hopped Ripple Steam Hopping Mad. At the **Stag** London Pride and Sharp's Atlantic appear regularly with various guests – St Austell Proper Job in late September, and Oakham Bish-

op's Farewell a month later when it featured as part of our 82 Bus Tour, where we were impressed by the traditional pub atmosphere. No shortage of customers either, our seats being occupied as we were collecting our glasses to take them back to the bar before leaving.

Berry, Canada Road: mid-October saw a cider festival and the addition of Harvey's Old Ale to the pub's extensive range: "its welcome return for the autumn and winter months." There was also a good selection of local green hopped beers, including Ripple Steam Hopping Mad, Ramsgate Green Hop Ale and Goody Greenhop.

More green hop ale also at the **Freed Man**, Walmer – Old Dairy, Whitstable Grafty Green Hop and of course Deal's own Hopping Mad – and in general lots of compliments: Canterbury Ales Strong Pale, "Plenty of character....full bodied taste with depth"; Long Man Old Man, "Superb condition with excellent taste"; and 3 Piers Old Station Porter, "Excellent condition.....fresh taste with nice balance of rich bitterness".

And still further green hopped beer in Kingsdown, where at the **King's Head**, visits found Ramsgate Green Hop and Goacher's Green Hop Silver Star, alongside a varied selection including Sadler's Peaky

Blinder, Greene King IPA, Swan on the Wye and from Gadds No 5, Rye Pale and War Horse. Meanwhile at the **Rising Sun** late October saw Westerham Little Scotney Greenhop available. Regular ale is Timothy Taylor's Landlord, of which owner Dan Johnson reckons he sells four or five barrels a week, together with guest ales drawn from a wide selection including London Pride, Seafarers, Bombardier and Fat Sprat. Down by the beach recent visits to the **Zetland Arms** found Shepherd Neame Master Brew and Late Red.

SANDWICH AND RURAL

New Inn, Harnet Street: Regular real ale, as it has been for many years, is Courage Best, currently retailing at the pleasantly attractive price of £2.75 a pint, and found to be in excellent form on a visit in early September. Alongside, are normally a couple of guests, recent examples including Wainwright and Hobgoblin.

Opposite, the **Mermaids Locker**, offers a contrasting atmosphere in a 13th century building. Small and intimate with ale drawn straight from the cask, on one Saturday lunchtime in October Pitchfork Golden Ale and Canterbury Ales Copper Best Bitter were available, with Dorking DB One and a couple of Gadds to follow.



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Elsewhere in Sandwich, during the autumn, visits to the **Admiral Owen** found Westerham Spirit of Kent, Wantsum Black Prince, and Canterbury Ales Kentish Best and Green Hop 'Green & Gold', and across the road at the **Crispin Inn** Harveys Sussex, Adnams Broadside, together with Crispin Pale Ale and Crispin Ale from Mad Cat. At the **Kings Arms Hotel**, Harvey's Sussex Best Bitter was available and at the **Fleur de Lis**, Hook Norton Crafty Fox Black IPA.

In early October the choice at the **Red Cow** included Ringwood Fortyniner, and later in the month Gadds Warhorse, Broadside, London Pride and Hobgoblin Gold. In November visits to the **Market Inn** found Master Brew and the seasonal Spooks Ale.

Chequer, Ash: Following the successful purchase of the pub by local campaigners earlier in 2018 it was hoped to reopen in the autumn. However, various delays have seen this pushed back towards next spring. At the village's other pub, the **Volunteer** at Gilton, a visit in late October found Bombardier for sale.

In Woodnesborough, the Asset of Community Value designated **Charity**, remains closed and looking increasingly derelict. Despite an application

earlier in the year, for conversion to residential plus the erection of houses at the rear being withdrawn, there currently seems no indication of its imminent reopening as a pub, despite there being rumours that 'someone' might be interested.

Anchor Inn, Wingham: Visits in early October found Loddon Hullabaloo, Hog's Back TEA, Doom Bar, and Goody Good Harvest, while in the **Dog Inn**, in mid-September, Whitstable Bay Pale Ale and Harvey's Sussex Best Bitter were on the hand-pumps. At the former **Red Lion**, residential conversion continues. At Preston, the **Half Moon & Seven Stars** in mid-September was selling Wantsum 1381, while in October at the **Dog and Duck**, Pluck's Gutter, London Pride was available.

In Goodnestone Shepherd Neame Spitfire Gold was to be found in the **Fitzwater Arms** in early September, while on a visit a month later the choice was Master Brew, Late Red and Whitstable Bay. In Barrestone, as always, an ever changing and largely Kentish selection, at the **Wrong Turn**, including on various recent visits Good Evening and Good Health from Goody, Hop Fuzz Martello, Elgood's Golden Newt, Musket Ball Puller and Wantsum Black Prince.

Bricklayers Arms, Shepherdswell: Still closed and boarded up with fencing alongside the car



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park. Once seemingly destined for conversion to residential, of late a 'To Let' sign has appeared on the front, and there are rumours that it might have attracted offers. Along the road in late October, the **Tipsy Gardener** was offering two local brews – Goldilocks is dead from Angels and Demons and Wantsum Mystery Brew – while recent visits to the **Bell** on the Green found Directors and Doom Bar.

In Coldred, the **Carpenters Arms** continues with its tradition of a varying choice of ale from near and far, including recently War Horse and No 5 from Gadds and Beanikz Republic Tropical Fiesta. Meanwhile, at the **Bell** in Lydden Breakwater beers have been appearing, visits earlier in the Autumn finding Breakwater Best and Hellfire Corner, along with Doom Bar.

At the **Two Sawyers**, Woolage Green, mid-September saw Adnams Mosaic and Doom Bar on the handpumps, while in the **Jackdaw** at Denton Ringwood Razorback, Tribute and Gadds No 5 were available. And later in the Autumn a visit to the **Gatekeeper** in Etchinghill found Timothy Taylor's Boltmaker, Pedigree, Old Dairy Copper Top and Angels and Demons Green Gurkha.

In Capel, in early October, there was Doom Bar at the **Valiant Sailor**, and Doom Bar and Angels and Demons Harry Hop at the **Lighthouse**. At the **Royal Oak** the choice was Fullers Seafarers and Doom Bar.

Plough & Harrow, Tilmanstone: Work still taking place. We assume, in line with submitted plans to reopen as a pub with additional retail use and six holiday let camping pods in the grounds. And at nearby Waldershare, latest reports suggest very little has happened at the **Green Oak Cider Works** which was severely damaged by fire in the spring. Initially planned reopening was due this autumn. In Eastry at the **Five Bells**, regular ales remain Greene King IPA and Wantsum Black Prince plus a varying selection of guests, recently including Courage Best and Directors, Adnams Ghost Ship, Old Dairy Blue Top and London Pride.

At Hacklinge, in mid-September the **Coach & Horses** was selling Greene King IPA, while at Finglesham at the **Crown** the choice included a particularly palatable barrel of that old regular favourite Hop Head. Later visits to the pub found Summer Lightning on the handpumps and from Caledonian Autumn Red and Edinburgh Castle.

Plough, Ripple: Ripple Steam beers and Fullers ESB remain as regulars, alongside a varying choice of guests – recently including St Austell HSD,

Fuller's Oliver's Island and American Pale. At Ringwood in mid-October the **Five Bells** was selling Canterbury Foundry Torpedo.

In St Margarets a micropub is planned for one of the retail units at the start of the Droveaway. Meanwhile, the former **Hop** now bears little sign of ever having been a pub and recent activity at the closed **Red Lion** – whitewashed windows and a door bricked up – suggests it might soon be heading in the same direction.

CANTERBURY

Foundry Brew Pub, White Horse Lane: Owing to the closure of Nasons, who owned the premises, the business has had to relocate, and was due to reopen in mid-October less than 100 yards away at 77 Stour Street (formerly occupied by a bar called Chromos, now closed). There had been, however, some objections to a premises licence.

Meanwhile, we understand that the Foundry has sold the **City Arms** in Mercery Lane, which is currently closed, (hopefully for refurbishment, say the local Branch).

Also in Canterbury, **Pork & Co** in Sun Street now have a craft beer bar, and earlier in the autumn the **Unicorn** was due to open a new bar, **Pegasus**, for craft beers and gin, in the former Mouton Rouge wine shop in St Dunstan's Street.

However, not so good for the **Tally Ho** where a change of use to a dwelling has been applied for, confirming fears expressed in our autumn 2017 edition, and which if granted and implemented would leave just one pub in the whole Broad Street/Military Road area, from the half dozen that existed just a few decades ago.

That single remaining pub, is of course the **New Inn**, and where, somewhat ironically, the choice of real ale is greater now than what would have been found in all the rest put together – seven handpumps offering an ever changing selection from around the country.

Elsewhere in the city the **Phoenix** continues with its mainly Kent selection of real ales, with at least four normally available – a visit late September finding Breakwater Handpicked Greenhop, Range Amber and Old Dairy Red Top. And in Wincheap in early October the **King's Head** was selling Greene King Abbot and IPA, Golden Hen and Hardy and Hansons.

In Stone Street, the **Chequers** was sold during the summer and subsequently closed for refurbishment, reopening by the autumn. We thank previ-

ous landlord, Brian Dennis, who advertised with us and regularly attended the White Cliffs Winter Ales Festival for his support over the years, and wish him well for the future.

At Bossingham a visit earlier in the Autumn found Scotney and Spirit of Kent from Westerham and Iron Pier Bitter from the new Northfleet brewery at the **Hop Pocket**, and at Stelling Minnis Youngs Bitter and Canterbury Ales Green Hop in the **Rose and Crown**.

Anchor, Littlebourne: Having been closed for a year or more an application has now been submitted to convert to two dwellings. Canterbury, Herne Bay and Whitstable Branch have submitted objections.

Meanwhile at the **Haywain**, Bramling, early October saw London Pride, Bombardier, Gads No 7, and Whitstable East India Pale Ale on the hand-pumps, and at the **Duke William**, Ickham, Red Top, McCanns Gurkha and Pig and Porter Citra were available. At the **Rose**, Wickhambreaux, Doom Bar, Greene King IPA and Fullers Seafarers were featured.

In Barham the **Cumberland** was selling Harveys, Green King IPA, Black Sheep and Kentish Pip Cider

in mid September, and the **Black Robin** at Kingston Doom Bar, Gads No 7 and Copper Top. In Bridge Master Brew was available in the **Plough and Harrow**.

FOLKESTONE

Bouverie, Bouverie Road West: Every visit to the newly established pub appears to find more choice on the handpump. From just two real ales in summer last year, mid September this year found three real ales – Canterbury Ales Wife of Bath alongside Sussex Pride and American Pale Ale from the Long Man Brewery of East Sussex – together with Craftsman Cider from Kentish Pip. In the nearby Christchurch Road the former Happy Frenchman, now the **Radnor Arms**, also offers three real ales on handpump. Regulars Hookers Hooch (dark) and Lookers Liquor (light) from Tonbridge plus a guest. Also a variety of craft and keg ales, and other beverages are available.

At **Harveys** choice of late has been Courage Best and London Pride, while a recent visit to the **Firkin** in Cheriton Place found a selection of Kent Zeus, Salopian Pogo and Session Pale from Gloucester. Along the road **Chambers** was offering Hop Fuzz Bullion and Skrimshander together with a couple from Adnams – Lighthouse and



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CANTERBURY AND DISTRICT CAMRA PUB OF THE YEAR 2017 & 2018

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Ghostship. Ciders, Biddenden Bushels and Biddenden Dry were also available.

In the Bayle, in mid September, Thwaites Original, Sharp's Sea Fury and Ringwood Fortyniner were to be found at the **British Lion**, with Greene King IPA and London Glory at the **Guildhall**. At **Kipps** there were two dedicated brews from Mad Cat – Kipps IPA and Crispin Pale Ale.

Down in the Stade a choice of four real ales at the **Ship** with Fullers Seafarers, London Pride, Doom Bar and Bombardier Gold, and four more at the **Mariner**: Adnams Ghost Ship, Doom Bar, St Austell Proper Job and Mad Cat plus Shy Pig Cider. At the **Lifeboat** in North St beers were London Pride and Hop Fuzz Zinger.

Elsewhere in Folkestone, away from the town centre and harbour, pubs continue to disappear. We gather that the **Cherry Pickers** in Cheriton has been demolished, and now in Canterbury Road the **Royal Standard** has joined its long closed near companion, the **Two Bells**, and been boarded up. And while the **Red Cow** in Foord Road has reopened, and the **Black Bull** (now a Greene King Hungry Horse) appears thriving, with the **Raglan** gone it would seem that from Black Bull Road/Canterbury Road right across to Tram Road and

the old Harbour railway line there is not a single pub.

Ship, Sandgate: Now regularly producing its own ales from the in-house Amazing Brewery mid-October saw a home brewed Cotter VC on the handpumps alongside Greene King Abbot and IPA, Hop Head and Summer Lightning. Meanwhile, across the road **Inn Doors** was selling its own dedicated beers from Four Candles and Wantsum – respectively Sandgate Special and Sandgate Pilsner. Also available were Gadds No 5 and Temptation from North Yorkshire Brewery.

In Hythe, Worthington Bitter and Doom Bar were available at the **Carousel**, with a choice of Gadds No 5, Landlord and Hop Fuzz Blacksmith around the corner at the **Potting Shed**. The **White Hart** was selling Old Hoppy Hen, Greene King IPA and Tonbridge Rustic, and the **Red Lion** Old Dairy Copper Top, Harveys and Youngs Bitter. And more Youngs Bitter and Copper Top at the **Three Mariners** along with Golden Braid and Ripple Bitter.

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



26th White Cliffs Festival of Winter Ales

Friday, 1st Feb - Saturday, 2nd Feb 2019

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

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The National News

By Martin Atkins

Pub Closures Continue Recent research by YouGov has found that over the last five years 80% of those who expressed an opinion have seen at least one local pub close and 21% have seen five or more shut. Currently 18 pubs a week are closing in England – Greater London and the East Midlands being the worst affected. Facing high beer duty, VAT and rising business rates, taxes now constitute a third of the cost of a pint, generating a vicious cycle – more people drinking at home and not going to the pub, and therefore more pubs closing. And further research revealed that 56% of those expressing an opinion believe the price of a pint in the pub in the UK is unaffordable.

CAMRA's national chairman Jackie Parker says: "Pub closures make us all poorer by reducing overall tax revenues.....and weakening community life. Fundamental change is needed if the British pub is to survive. We are urging the government to take action.....by relieving the tax burden." Pubs currently contribute £23.1 billion to the UK economy annually, as well bringing people together and making them happier.

Mayor Backs Pubs Mayor of London Sadiq Khan has called for government, local authorities and the industry to act together to protect the capital's pubs. Recent figures, published in partnership with CAMRA, show that while pubs have increased in half a dozen boroughs such as Hackney, Camden and Kent Region's very own Bexley, overall numbers in London have fallen by 2.4 per cent, from 3,615 to 3,530.

In London planning requirements will be made more stringent, a 'night czar' to champion London as a 24-hour city will be appointed, and a culture at risk office to help save pubs for communities established. And new research will attempt to identify the full picture and give pubs more tools to help secure a sustainable future. CAMRA's London regional director Geoff Strawbridge said all London boroughs should be adopting and enforcing robust pub protection policies.

Thornbridge Pub Chain The Derbyshire brewer of the famous Jaipur IPA was due to open its first pub this autumn in Birmingham, in a former branch of Lloyds Bank. Called the Birmingham Tap it is the first of a planned series of pubs across the country which the brewery intends, will bring Thornbridge beers to all parts of Britain. It has

already secured a site in York which should be open by the end of the year, and is looking at possible openings in London, Brighton, Leeds and Manchester during 1919.

Micro Prominence The growing success of micropubs is well illustrated by this year's finalists for CAMRA national competitions. Four of the final sixteen for the National Pub of the Year, including of course our very own The Lanes were micropubs, as are two of the four finalists for National Cider and Perry Pub of the Year – 30% of the total and a far larger representation than reflected by their percentage of the county's total number of pubs.

Strong Beers Win Awards At a time when many brewers are creating low strength beers to cater for those seeking weaker brews or who are driving, it is good to see that the higher gravity end of brewing is not being neglected. Broken Dream Breakfast Stout (6.5% ABV) from Siren Craft Brewery of Berkshire won gold, as Champion Beer of Britain, at this year's Great British Beer Festival at Olympia in August, while silver was taken by Ripper, an even stronger barley wine (8.5% ABV) from Green Jack brewing of Lowestoft. Even third place went to the moderately strong Mordue Workie Ticket (4.5% ABV) from North Shields, a traditional and tasty bitter much applauded over the years. Also good to see success going to more traditional style beers of the darker variety.

Thumbs Up for Independents A recently commissioned CAMRA poll has found that most beer drinkers value independently owned breweries, while three quarters of drinkers are concerned about small independent breweries being bought by multinational companies. The research demonstrates the continuing shift of drinkers away from global brewers and towards beers of local provenance. And at this year's Great British Beer Festival CAMRA and SIBA (the Society of Independent Brewers) teamed up to promote the independent sector. SIBA runs the Assured Independent British Craft Brewer campaign which ensures that any beers which carry the logo are relatively small, independent and brewing quality beer.

Rural Report Pubs, beer, brewing and cider production are essential to the rural economy and to rural communities, says a CAMRA report to the

House of Lords Select Committee on Rural Pubs. They contribute substantially to rural employment, especially among the young, where 42% of employees are under 25. However, rural pubs which play a key role in social wellbeing and tackling loneliness are closing at a much faster rate than urban pubs. Strong local planning policies should be in place to protect pubs from closure, and CAMRA is urging the government to retain and increase the current pub-specific business rate relief.

Cost Rise Beer drinkers may face higher prices next year as brewers are hit by rising costs of ingredients. Investment bank Berenberg says the price of barley has risen sharply after the summer heatwave scorched harvests across Europe, while other costs, such as energy, are also increasing. Going into 2019 a 16% increase in costs is predicted for the biggest brewers. (see page 27)

Global Giants Move In Two more London breweries have sold stakes to the international trade. North London brewer Beavertown has sold a minority share in its business to Heineken. Although the amount is not revealed, it is sufficient to enable Beavertown to complete the build of a £40 million brewery and visitor site – Beaverworld – in Tottenham Hale, creating 150 jobs. Brewery boss Logan Plant said other sources of funding had been dismissed as 'unsuitable', and this process would allow him and his team to continue in control as the project develops. Heineken's investment follows the 5% stake it took last December in Brixton brewery.

And Australian brewer Lion, a subsidiary of the Japan's Kirin, has bought a 100% stake in

Bermondsey-based Fourpure, for an undisclosed sum. The company said we should expect some change: "While the beer and the culture and the people will be the same.....we've now reached a point where if we want to reach more people and get them drinking good beer, then we need more resources, equipment, and amazing people."

Liverpool Revival Cains is set to be re-established in its historic Liverpool site after a gap of five years. Businessman Andrew Mikhail has acquired the Cains name and will install a new brewery within the Grade II-listed complex, which is currently home to bars and a market. He plans to turn the site into a visitor attraction modelled on the Guinness attraction in Dublin. Last year the city saw the return of the Higsons name, with a brewery and bar under that designation opening in the Baltic Triangle. The original, founded in 1780, ceased production in 1990, after being bought by Whitbread.

Cask Revival Brewdog and Cloudwater breweries are both planning to return to cask beer production. BrewDog said they had stopped brewing cask beer almost a decade ago to get people interested in keg craft beer, and also owing to concern that the quality of their craft ale was compromised by incorrect storage and serving. However, now that craft beer in kegs was widely accepted they will be reintroducing cask especially in their own Draft House bars where they can ensure quality control. Cloudwater said, drinking other brewer's cask ale started them wondering how well their brown ales, or stouts would do in cask, and will be producing cask beers over the autumn and winter for a small number of reliable customers.

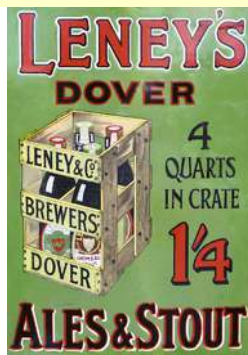


GOOD LENEY'S ALE

An ode to Dover's once renowned ale

Though grey are my locks, and
wrinkled my brow,
Though strength and my eyesight
both fail,
I'm as blythe as the lark, and
cheerful e'en now,
O'er a bottle of good Leney's ale.

I covet not riches to render me
blest,
And honours I count no avail.
Of all my enjoyments, the one I like
best
Is a bottle of good Leney's ale.



To those who despise all comforts I find,
The liquors of all kinds assail.
I'll venture to say they would alter their
minds
If they tasted this good Leney's ale.

Such blessings as those we should never
despise,
But make it a rule without fail,
Not to drink to excess, but be merry
and wise
O'er a bottle of good Leney's ale.



ENGLISH TRAPPIST ALE

St Bernard's Abbey in Leicestershire revives its 19th Century brewing tradition

Mount St Bernard Abbey in Charnwood Forest near Coalville, Leicestershire is a Cistercian monastery whose monks are members of the strict Trappist order. In recent years it became obvious that their farming activities were becoming unviable, and, searching for an alternative source of income and common work, hit upon reviving the Abbey's beer-making tradition. Beer had been brewed in the 19th century and there are records of visitors expressing their liking for the monks' table beer, and although that recipe has been lost, they feel that their new creation, Tynt Meadow, is at least as delicious and nurturing.



During 2017-18 the Abbey's refectory, kitchen, and laundry were relocated and the brewery installed, using a Bavarian kit with a capacity of 2,000 litres per brew. Current plans, are to keep production relatively small, just enough to meet their expenses and charitable commitments, and from 2018, the brewery will be their principal field of labour, with all the work, brewing, bottling and packaging, being done by the monks.

Initial research and development was carried out using a small home brewing kit, and experiments with a range of different beers to gain experience and work towards a final recipe. One young monk, Brother Michael was put in charge of brewing and attended a Brewlab course, while advice came from Steve Wellington, the former head brewer at the Heritage brewery in Burton-upon-Trent. Several local brewers contributed their help, and guidance and support came from the monks of Norcia, Saint-Wandrille, and Zundert, the eleven other Trappist breweries, and from the International Trappist Association.

However, abbot Dom Erik Varden was urged by the Belgian brewers not to produce a Belgian-style beer, and the result is a 7.4% English Trappist Ale. Although following Trappist tradition, which tends to name beers after the place in which the monastery is situated, Tynt Meadow is named after the field where monks established a small church in the 1830s before the construction nearby, of the present grey stone Gothic style abbey.

A full bodied, dark, russet-coloured bottle conditioned beer, Tynt Meadow is made with all English ingredients, and while the monks would not reveal the ingredients, the colour, and the biscuit malt and fruity notes of raisins, suggest crystal and even roasted grain. Brewing sugar may also be added and there's a good peppery underpinning from English hops.

The Abbey emphasises the value that Cistercians attach to simplicity. "Simplicity doesn't stand for a thing done simply, or cheaply, but rather represents a distillation of complexity. It is about processing and ordering a rich, varied reality in such a way that the result seems self-evident: 'This is how it has to be!' We see this quality at work in the way the early Cistercians built their churches, composed their music, wrote their sermons, cultivated their land." The monks hoped that it will be recognisable, too, in the way they brew their beer.

The beer will be distributed by James Clay, which hopes to sign up supermarkets in due course, but this will be determined by the ability (or willingness) of the monks to produce sufficient beer to meet demand.





FORTY SIX GOOD BEER GUIDES

Which of our local pubs has featured in the most Guides

The 2019 Good Beer Guide has now been published. The 46th edition of the guide contains details of some 4,500 pubs and a complete listing of Britain's seemingly ever increasing number of breweries and their beers.

For me, it also means the purchase of my 46th copy of the Guide. It started back the heady days of the 70's when CAMRA was just beginning to get to grips with the near complete dominance of keg beer in Britain's pubs. Having attended my first beer festival – the 1974 Great British Beer Festival held in the original Covent Garden market in central London – I was introduced to a rather strangely shaped long thin publication that was the first Good Beer Guide. In 1974, pub entries for many areas were few and far between and Britain had a number of 'real ale deserts' where keg beer ruled. Buying the Guide became an annual event for me. A year later, the 1975 Guide adopted the page size we are familiar with today but was barely a third of the thickness of the latest edition, a clear sign of the times.



Soon my bookshelf was filling up with Good Beer Guides. Each guide had suffered a year 'on the road' and they bore the scars of heavy use, not to mention a few beer stains too. More recent editions though, are largely pristine, simply because the Guide has become too thick and heavy to carry around in one's pocket. Latterly, we have the Good Beer Guide 'app' for smartphones, so that the printed version now never leaves home.

Earlier this year I looked at my complete collection of Guides and wondered about the fortunes of the pubs in our Branch area that had appeared in the first Guide in 1974. One thing led to another and I soon found myself listing our Branch pub entries for every

guide. It was a task of sadness, nostalgia and joy. The names of some pubs recalling happy times spent there, but tinged with sadness as the pub was now no more.

What of the original entries in the 1974 Guide. Well I'm pleased to say that 6 of the original 9 entries are still with us, although some are substantially changed. They are the Griffin's Head in Chillenden, the Clarendon in Deal, the Royal Oak in River, the Fitzwalter Arms at Goodnestone, the Rising Sun at Kingsdown and the Dog at Wingham. Gone are the New Mogul, Dover, the Alma, Dover and the Hope at St. Margaret's at Cliffe.

No pub in our area has managed to be ever present in all 46 Guides. The honour of the branch pub that has most frequently appeared in the Good Beer Guide goes to the Ship at Deal. After a slow start in the 1970's it has appeared in some 29 of the 46 editions (or a 63% success rate). It's nearest rivals are the Crown at Finglesham with 21 entries and the Crispin at Worth with 19.

I wonder how many of our current pubs will be still be around to feature in the 2065 Guide, forty six years from now.

Steve Bell

Good Beer Guide Entries 1974 to 2019 The Top Twenty Pubs from the Deal, Dover and Sandwich Branch area

Ship	Deal	29
Crown	Finglesham	21
St Crispin	Worth	19
King's Head	Kingsdown	18
New Mogul	Dover	18
Blakes	Dover	16
Fitzwalter	Goodnestone	16
Royal Oak	Capel le Ferne	16
Crispin	Sandwich	15
Plough	Ripple	15
Red Cow	Sandwich	15
Berry	Walmer	14
Royal Oak	River	14
Louis Armstrong	Dover	13
Ravens	Tilmanstone	13
White Horse	Dover	13
Fox	Temple Ewell	12
Green Man	Shatterling	12
Market	Sandwich	12
Prince Albert	Deal	12

Closed pubs shown in grey



THE DEAL HOP PROJECT 2018

178 kilo bumper second harvest goes into green hopped and Christmas beers

The Deal Hop Project was set up last year as part of **Deal With It** – Deal's community green group which seeks to promote community food growing and local food – and picked hops from 220 hop bines in 94 sites around the town; grown in private gardens, allotments, community areas and Walmer Castle. 76 kilos of hops were picked and the project gained national exposure as it won the prestigious Horticulture Week Custodian Award for Best Community Initiative.

This year interest and support more than doubled with hop growing expanding to 210 sites, and over 400 hop bines harvested. Once again **Ripple Steam Brewery** in Sutton has brewed the special green hopped beer Hopping M.A.D (see below). Speaking in anticipation earlier in the autumn Ripple Steam head brewer David Cliff said: "We are very supportive of this fantastic community hop-growing scheme and are looking forward to brewing a special green hop beer using the Deal Hop Farm's freshly harvested hops."



The Deal Hop Farm harvest gathering

Organisers are already looking for people interested in growing a hop bine to support next year's green-hopped beer.

The following update was sent to us by the Project late October

Deal local community hop growing project – **The Deal Hop Farm** – has had a brilliant second harvest in September. The project started in 2017 and grows hops in people's back gardens, allotments and community spaces in and around Deal.



Jenny Domane and Paul Barber picking hops at the Landmark in Deal

An amazing 178 kilos of prima donna hops were harvested in and around Deal over four harvest days in September, with some 325 people directly involved in hand picking of the hops over 164 of our 210 sites. Yields averaged 679 grams per 'hop in cones' but individual results ranged from a few grams to 4.2 kilos from one plant. The largest single site was the group's community garden project at Deal Castle's Captain's Garden which yielded some 13 kilos from its 22 hops. It takes about three years for a hop to fully mature and be productive!

About 78 kilos went into Ripple Steam Brewery's 'Hopping M.A.D - Made Around Deal' green hopped beer which ended up in some 34 pubs and outlets in Deal & district and further afield in Kent, and in London. The cask beer proved to be very popular, selling out within the day in some cases at the Just Reproach, Berry, Freed Man, Lighthouse and Farrier.

The other 100kgs of hops were professional dried by local leading hop farmers for the project and will go into two new beers due to be launched around Christmas.

The project is open to new members in February 2019. Full details on their Facebook page @DealHopFarm or at info@dealhopfarm.org.uk

More information available at transitiondeal.blogspot.com, or by phone 01304 372673.



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RAMBLINGS & RUMBLINGS

By Stroller

Fri 10 Aug – Golden Lion, Broad Oak (Master Brew) Traditional Sheps local, good refuge from torrential rains.

Sun 12 Aug – Crown & Sceptre (Whitstable Bay) Sorry, no more Sky sports here.

Fri 17 Aug – Shipwright's Arms, Hollowshore (Goachers Shipwrecked, Pale Ale, Kent Prohibition) 'We don't have wifi. We have conversation'. **Faversham: Bear** (Master Brew, Bishop's Finger). **Elephant** (3 Piers Summer Glaze + others)

Fri 24 Aug – Deal Hoy (Spitfire Gold, Master Brew). **Farrier** (Ripple Farmhouse, Proper Job) Very busy, great buzz. **Breakwater, Dover** (On the Hop + others)

Thurs 30 Aug – Anchor, Wingham (Westerham Bulldog, Doom Bar) My first attempt at bat-and-trap. Good harmless fun. **Fox** (Breakwater Pale, Ringwood Razorback, Exmoor Fox, Marston 61) Labour Party Curry Evening

Sun 2 Sept – Shepherd & Crook, Burmarsh (Romney Marsh Mellow, Ghostship) Nice to see full house Sun afternoon. **Hop Fuzz Brewery** (Goldsmiths, Northern Star). **Prince of Wales, West Hythe** (Range Golden Shot, Doom Bar). First ever visit, good to see Range beer 'from over the road!' Back in Folkestone, looked in **Radnor Arms**. Not sure what to make of it, as it definitely couldn't be mistaken for the Happy Frenchman

Sun 9 Sept – Lydden Bell (Breakwater Hellfire, Wantsum More's Head) Very busy Sun lunchtime, but space in rear garden.

Mon 10 Sept – Trip north of Watford. Greyhound Wigginton (Tring Sidepocket, Ghostship, Doom Bar). **Crystal Palace Berkhamsted** (Sidepocket Doom Bar) Lively public bar early evening. Several dogs in attendance. **Crown (Wetherspoons)** (Sidepocket + others) Reliable place to eat without paying silly prices.

Tues 11 Sept – Fitzwalter, Goodnestone (Spitfire Gold, Master Brew, Whitstable Bay). **Five Bells, Eastry** (Directors, Greene King IPA) Deprived of lunch at former pub – a coach-load of French ladies having taken over, was grateful to benefit from 'food served all day' here!

Sat 15 Sept – Five Bells, Ringwould. No real ale but Westerham Spirit of Kent coming soon. **King's Head Kingsdown** (Sadlers Peaky Blinder, Robinson's Trooper, Greene King IPA). **Lighthouse Walmer** (Romney Amber, Canterbury Pardners, and Friars) First visit for yonks, Good crowd to appreciate female singer/guitarist. **Norman Wisdom** (Goff's White Knight + others)

Sun 16 Sept – Wrong Turn (Goody Good Evening, Hop Fuzz Martello, Elgood's Golden Newt) An encounter here with Peter Smith, always a delight!

Mon 17 Sept – Leather Bottle: Branch Meeting (Romney Gold, Amber, Goody Good Shepherd) Quite busy despite lack of Branch members

Sat 22 Sept – Canterbury Food & Drink Festival (Goody Good Harvest, Angels & Demons Green Gurkha) Enjoyed the beers despite the weather, and all came to an abrupt end around 6.30, just after my arrival! I had made efforts to find out when things would close, but perhaps like some pubs this info wasn't available as we make it up as we go along!

Fri 28 Sept – Birmingham: Wellington (Wye Valley HPA, Black Country BFG + others) Not exactly heaving Fri afternoon, despite city centre location, and prices not bad either. **Post Office Vaults** Another must in these parts. Extensive Belgian beer menu.

Sat 29 Sept – Barnt Green Inn (Purity UBU) Large house in leafy suburbs, with prices to match

Sun 30 Sept – Birmingham City Centre Stroll: Barton Arms, Newtown (Oakham Citra, JHB, Gadds Sea-sider!) Large ornate Victorian pub, now with Thai food! **Purecraft Bar** (Purity Mad Goose + others) Nice city centre Bar 'and Kitchen', groan. **Bacchus Bar** (St Austell Nicholson's Pale, Purity Mad Goose) Ornately decorated subterranean bar in former wine vaults of Burlington Hotel, dripping culture and objets d'art. Not easily confused with nearby PO Vaults.

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MONDAY



TUESDAY



THURSDAY



FRIDAY



SUNDAY



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CHANNEL VIEW

WHAT IS CRAFT BEER? – WE TRY AGAIN

We make no apologies for returning once again to the subject. To many of us it is a totally meaningless term (see Last Knockings) which only 'muddies the water', allowing confusion to arise over what is the exact nature of real ale, and often seemingly no more than an excuse to add a hefty premium to the price.

To put it bluntly, the term craft beer is a threat to those of us who like real ale, and regard it as the traditional drink of the ordinary working person, comparatively cheap compared to other alcoholic drinks and not without qualities of nourishment – and certainly not a luxury. The Good Beer Guide has defined the relationship between real ale and craft ale in the following terms: "while real ale is craft beer, not all craft beer is real ale", very true, but it does not take us much further forward, and some might argue could actually do the case for real ale a disservice.

The nature of real ale is clear and simple – beer that is neither filtered nor pasteurised, and whose effervescence derives from the fermentation of the ingredients of which it is made. CAMRA's definition is as follows: "Real ale is a beer brewed from traditional ingredients (malted barley, hops, water and yeast), matured by secondary fermentation in the container from which it is dispensed, and served without the use of extraneous carbon dioxide".

Craft beer might conform to CAMRA's criteria, or might not, and from observation the latter is normally the case – but does it really matter? When and where the term craft beer was first used is probably a subject for extensive research, but effectively as adopted in this country, it originated in the USA, among independent brewers who decades ago, sought an alternative to the industrial products of Budweiser or Miller.

Cask conditioning (i.e. real ale) seems rarely to have been a consideration, and the same would appear to apply to craft beer producers this side of the Atlantic. Which might have been fine if the media had not got hold of the term. Try and find anywhere in the general media where the term real ale is accurately defined. Chances are you will not. The popular media image is often that 'warm' old fashioned type of beer found at beer festivals or on handpumps in

the pub, and much enjoyed by 'anoraks with beards'. The technicalities are ignored, as often are the intricacies of the brewer's craft, although extensive column inches might be devoted to analysing the complexities of wine or single malts.

Craft beer by comparison is modern and hip, a new beer for a new century, and importantly is prominent in London. The original remit of replicating pale ales, IPAs, stouts, and other traditional ales on a small scale has now expanded to create taste and flavours that no beer glass had ever seen. No doubt CAMRA's four principal ingredients are still in evidence, water in particular would appear essential, but now almost anything else seems fair game.

Peter Moynihan, who has written in detail on the subject, came across a recent example of a craft beer brewed to reproduce the taste of a Vietnamese pork roll, and quotes examples of beer brewed with real mangos, or a Coffee and Doughnut Stout brewed with real coffee and doughnuts – what some have described as "grown up drinks for the alcopop generation", he adds. Some might argue that "grown up" is not quite the appropriate term. And all of much more interest to the media than the mature subtle qualities conferred by cask conditioning using just the basic four ingredients.

Of course, however outlandish the ingredients, however fashionable and hip the brewer, and however many times the term craft is attached to the end product, there is no reason why any craft beer should not be a real ale – only usually, it is not. Nor is there any reason why any real ale should not use outlandish ingredients, be brewed by the hip and fashionable and call itself a craft ale. So what's the difference? Just, that the word craft immediately confirms media interest and approval, and usually a substantial hike in price.

To describe craft ale as phoney is perhaps excessively pejorative, but it is hard to find an applicable adjective. There is nothing that craft brewers do that could not be done by traditional brewers, whether cask or keg, although simple good taste might impose some restriction, and no one is suggesting that craft brewers are not good brewers. But why all the kudos and why, what can often be, a 50% price premium?.....although given the first, the second is perhaps almost inevitable.



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**Tuesday 26th December - Boxing Day Quiz with Andy
8.00pm**

**New Years Eve 31st December - Disco & Karaoke with Mr P
from 8.30pm**



CLIMATE CHANGE THREAT TO BEER

Among the various other threats which climate change promises is the possibility of soaring beer prices. According to a recent study by US scientists, their economic model predicts, in some parts of the world, a potential rise of £15 in the price of “a six pack”. As this is probably a rather meaningless statistic to most of our readers, the equivalent, in terms of a pint of real ale, would see the price possibly double.

The origin of such inflation lies in the effect of climate change on barley production. The cereal, which despite all the attention given to hops, is the main ingredient of beer, is particularly sensitive to extreme weather such as drought, heatwaves and powerful storms. Computer modelling of a variety of climate change conditions in 34 barley growing regions of the world predicted falls in yield of between 3% and 17%, depending on the events’ severity. In particular the North American prairies, Europe, Australia and the Asian steppe are all likely to suffer more frequent drought in future years as a result of global warming.

Only 17% of world barley production is used in brewing, most is fed to livestock, and, the researchers predict hungry animals’ requirements are likely to come ahead of humans’ thirst for beer. The highest increase in prices is likely to be seen in beer loving countries such as Belgium, Canada, Denmark and Poland, the study suggests, and in the worst years, global beer consumption would decline by 16% or 51 billion pints. Meanwhile, in the UK, as well as a doubling of price, consumption could fall by 30%.

Commenting on its findings, the report said that while rising beer prices “may seem inconsequential in comparison to many other impacts of climate change”, appreciation of beer is fundamental across many cultures and a sufficient supply may well play a socially stabilising role.

This magazine heartily concurs about the social value of beer. A doubling in price would be a severe culture shock, especially, when in real terms and in many pubs, a pint is less affordable than it ever has been. This would seem to be too important an issue to be left to the vagaries of the market. Bearing in mind that it is generally considered that the “developed” world eats far too much meat, perhaps drinkers should take precedence over livestock, and the supply of barley for malting be ring-fenced.

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MORE SUMMER WALKS

The warm summer weather was ideal for walking tours of our local pubs

So well attended had been this year's earlier GBG Trail days, that John Pitcher arranged three more visits to local pubs for later in the summer – although the emphasis here was to be on walking rather than travelling by bus.

The first, on **Friday July 27th**, before the end of the GBG Trail, was comparatively short, a walk from Eythorne to Shepherdswell, but with the two month heatwave having just about run its course, the added frisson of rain storms coming up from France forecast for later. Nevertheless half a dozen hardy trekkers caught the bus from Dover to Eythorne, arriving at the **Crown Inn** at around 1.15 pm, the weather for the moment remaining hot and sunny.

Beer choice was Old Speckled Hen and Doom Bar, and those feeling the pangs of hunger took the opportunity to eat. Once again we were joined by Linda Keene and Malcolm Cooper, who motorcycled over from Denton to meet us. We stayed until 2.30, and leaving Linda and Malcolm to return home, John led us across bone dry fields towards Shepherdswell.

There must be some equine spirit abroad around Shepherdswell, horses everywhere. One uncooperative group gathered around a gate between two fields, with a particularly immobile individual seemingly determined to block our progress. Lacking a horse whisperer – where's Skellie when you need him? – we were forced to divert through an adjoining field.

Eventually, around mid-afternoon we came to the Green and the **Bell Inn**. The ale choice was Doom Bar and Directors. We took our drinks outside, and sat in the shade on benches in front of the pub, and in due course we were rejoined by Malcolm.



Our group at the recently opened Tippy Gardener, Coxhill

Our final destination of the day was the newly established **Tippy Gardener** at Coxhill. Opening at 5pm we allowed ourselves half an hour through woodland and along the edge of fields, and down a path among cornfields to almost the door of the pub. While still warm sunshine, we noted clouds starting to appear to the south and the east.

The Tippy Gardener comprises a good sized single bar with comfortable seating, and ale provided by two handpumps, that day offering Wantsum 1381, and a number of KeyKegs. The 1381

proved excellent, and our satisfaction was further enhanced by the pub's audio system playing a selection from fifty years ago. We stayed for about an hour before retracing our steps to The Green and the last bus back to Dover via Coldred and Lydden.

The forecast bad weather held off for most of our journey, but a gusty wind and large drops of rain appeared just towards the end, portending a seriously heavy deluge that hit us later that evening.

The next walk was more substantial, in distance at least, starting at the **New Inn**, Sandwich on Thursday 16th August at around midday. Unfortunately the regular and keenly priced (£2.75 a pint) Courage Best was not available, so we instead drank Thwaites Wainwrights. Towards 12.15 we crossed the road to the Guildhall bus stop and the Regent operated Thursday service 542 which provides a weekly link between Deal and Sandwich, and many of the local East Kent villages.



Outside at the Bell, Shepherdswell



The New Inn, Sandwich

The bus was crowded and everyone seemed to know everyone else, a sort of club on wheels, with most passengers seemingly doing the journey every week: and as we progressed out of Sandwich and through Woodnesborough we got talking to several about now disappeared pubs along the route. In due course the bus deposited us outside the **Griffin's Head** in Chillenden for a pint and a chance to eat. Beers were Master Brew, Whitstable Bay and one of Sheps' swaps, St Austell Barracuda.

We stayed for about an hour before beginning the walk proper, around the edge of the Bruderhof Community to the newly re-opened **Royal Oak** at Nonington. The cloudless days of June and July now long gone, we progressed under heavy cloud with a forecast of rain later on, arriving mid-afternoon for a choice of Spitfire and Doom Bar.



The Fitzwalter Arms,
Goodnestone

After a welcome rest we continued through the older part of the village and past the church towards Goodnestone and the **Fitzwalter Arms**. The first drops of the threatened rain now appeared and it was soon wet weather gear with hoods up. Nevertheless we reached the pub before the real downpour started, and we sat by the window to watch it beating on the road outside and filling up the puddles. Master Brew, Whitstable Bay and Bishops Finger were on the handpumps.

Fortunately the rain had more or less finished by the time we left – the last stage, the couple of miles to Wingham. However, our progress by footpath was now encumbered by clinging mud, and much against normal principles, we completed the final mile mostly by road.

And so, sometime after 6pm the three of us were to be found sitting in the **Anchor** enjoying a pint or two from a selection of Gadds Festive, Doom Bar, Long Man American Pale Ale and Musket Ball Puller. We also took the opportunity to present landlady Michelle and manager Simon with the award for the pub being chosen as our Branch's 2018 Summer Pub of the Season, before returning by bus to Sandwich and then by train to Dover.

The final day out took us into a neighbouring branch area, Ashford, Folkestone and Romney Marsh and a group of six combining members from both branches. The weather was fine – early September end of summer – and we caught the coast bus, getting off at Dymchurch towards 11.30, to progress through fields and across ditches and dykes towards the village of Burmarsh and the **Shepherd and Crook**. Beers were Cotleigh Styrian Wolf, Adnams Ghostship and Romney Marsh Mellow – the latter proving the popular choice.

Our bus for the next stage not arriving until 1.40, we spent a relaxing hour or so, with enough time for those wanting food to have something to eat, before John ushered us across the road to the bus stop to await the 111 service – another of the weekly only variety. Destined for Ashford its convoluted route wound from village to village before finally depositing outside the **Farriers Arms** in Mersham, a village owned community pub with its own brewery.

Bought from Punch Taverns in 2009 by some eighty villagers, it reopened under local control that November, with the brewery installed the following year. A range of ales are produced, and are sold alongside additional beers brought in – that day home brewed 1606 (regular bitter named after the pub's date of construction) and Summer Gold, plus Young's Special.

We took our beers outside, to sit in the warm sun in front of the pub, and the time going all too quickly before we set off for the mile walk through the village and across two railway lines and motorway for the A20 and a bus back to Folkestone. Once again a meandering course, taking us through Lympne, Saltwood and the outskirts of Hythe, before stopping in the town itself where most of us alighted – the Dover contingent heading for a crowded **Potting Shed** and a final pint from a choice of Gadds No 5, Hop Head, Bombardier and Young's, before catching the bus home.



The Potting Shed,
Hythe

Martin Atkins



POST WAR PUBS LISTED

Historic England lists classic examples of post war pub architecture

From the mid 1950s until the mid-1980s thousands of new pubs were built, often becoming the hubs of communities, with theming a popular choice from the 1960s. Historic England has now listed five of these as the best examples built following the end of WWII.

Centurion, Twerton, Bath (1965): A Roman themed pub for West Country Breweries. Incorporates many original fixtures and fittings, including a bronze Roman Centurion and a statue of Julius Caesar.

Crumpled Horn, Eldene, Swindon (1975): A Wessex Taverns House for Watney Mann and the only survivor of a group on the theme *This is the House that Jack built*. An irregular octagon on a sloping site its single bar is planned in the form of a spiralling nautilus shell.

Never Turn Back, Caister-on-Sea, Norfolk (1957): Built by Lacons Brewery of Great Yarmouth its name reflects the Caister lifeboat disaster of 1901 which claimed nine lives. Largely unaltered with nautical themes and decoration with local materials such as flint and cobbles.

Queen Bess, Scunthorpe (1959): Built for Samuel Smith, who still own it, to be compatible with nearby housing developments. Layout, fixtures and fittings remain much unchanged with three distinct bar areas – public, lounge and concert room.

Wheatsheaf, Camberley (1971): The focal point and social hub of a residential estate it is the only remaining example of influential pub designers John and Sylvia Reid. Experimental “ratchet-wheel” layout around a central chimney with a stepped roof profile, the single bar with many alcoves allowed drinkers to be in a crowd but with their own intimate space.

CAMRA, supported by the 20th Century Society, welcomes the listings, but is concerned by the restrictive criteria applied by Historic England. In particular the Campaign highlights three post war pubs – the **White Admiral** in Harlow (1953), the **Palomino** in Newmarket (1957) and the **Punch Bowl** in Worcester (1963) – important for their community but all under threat from modern pressures for change, and not selected for listing. CAMRA Pub Heritage Group chair Paul Ainsworth said: “.... many other pubs designed in this period have fallen by the wayside simply because their architecture reflects austerity and functionality, rather than grandeur and theatrics”.

NB The Palomino has recently been the subjects of a planning application from Punch for it's demolition and replacement by six dwellings



The Centurion, Twerton, Bath



The Crumpled Horn, Eldene, Swindon



The Never Turn Back, Caister on Sea



The Queen Bess, Scunthorpe



The White Admiral, Harlow



The Punch Bowl, Worcester



The Palomino,
Newmarket



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TWO OF THE BEST

Reflections on two classic ales

Coventry CAMRA's branch magazine, *Pint Sides*, runs a regular item in which members chose their eight favourite beers – called appropriately *Desert Island Beers*. Autumn 2017 selection was provided by Mick Madder, and two of his choices caught our attention.

Bathams Best Bitter (4.3% ABV) This I must say is my favourite beer and never disappoints on flavour or taste. The tasting notes from Bathams website are as follows “a straw-coloured bitter which initially seems sweet, but a complex, hoppy taste soon predominates”. No more needs to be said! Many a happy afternoon has been spent in the Vine in Delph Road, Brierley Hill, this being the brewery tap and also the site of the brewery – a true Black Country pub also known as the “Bull & Bladder”. Having a good old chat with the locals in the front bar thinking all seems well in the world. The one thing I must do is sample the famous lunchtime menu and the visit to the Vine will be complete. Just must get off this island first.



Firkin Dogbolter (5.6% ABV) This was a strong dark bitter brewed by the Firkin pub chain which had a number of brew pubs across the country. And back in the 90's, luckily we had one in Coventry, the Fowl and Firkin in Queen's Road by the Butts – Now Aardvark. The brew-pubs are now sadly gone but I did hear that founder David Bruce dug out the original 1979 recipe for the famous Dogbolter and West Berkshire brewery brewed a one-off batch in 2014. This apparently produced 40 firkins and around 6,000 commemorative bottles so you may find it one day on the Antiques Roadshow.

Channel Draught cannot add anything to Mick's praise of Bathams, and indeed the Beery Boaters once again very much enjoyed the brew and a warm welcome by the Bull and Bladder one evening on this year's autumn trip a few months back. We also note that Bathams Best recently appeared in another Midlands CAMRA member's ten best beers – *Last Orders* April/May 2018, magazine for Lichfield, Tamworth and Nuneaton area.

However, we can elaborate on Mick's praise of Dogbolter. As many readers will be aware, here in East Kent we have enjoyed locally brewed Dogbolter for the best part of twenty years, courtesy of Eddie Gadd's Ramsgate Brewery. When the Firkin chain was in operation Eddie brewed for David Bruce, and acquired the rights to Dogbolter when he set up brewing on his own account. Apparently the brew's initial creation back in the 1979s was something of a mistake at Bruce's south London brewpub the Goose and Firkin. While he was mashing another stronger brew he was distracted by a phone call, and when he returned, the original gravity had dropped from 1085 past its intended 1075 to 1068. Rather than waste the brew he dropped it further to 1060 and the rest is history.



Bottled Dogbolter from Eddie Gadd's Ramsgate Brewery

Unfortunately draught Dogbolter from Ramsgate is currently confined to winter production – this year's output very likely in the pubs by the time you read this. However the bottled version is available all the year round, and among other outlets, can often be found at the Louis Armstrong in Dover.



UNCRYPTIC CROSSWORD

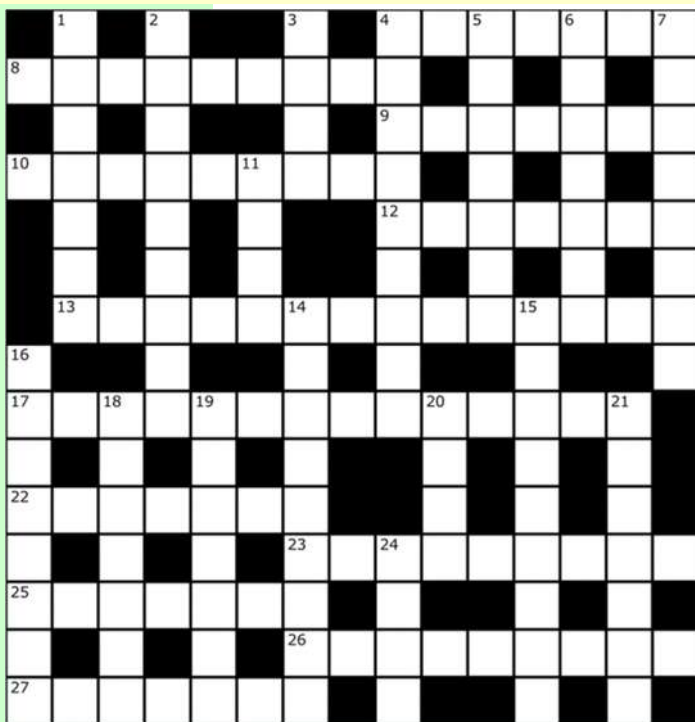
By Trisha Wells

Across

4. Poisonous (7)
8. Set of steps (9)
9. Pasta ribbons (7)
10. Administering retribution (9)
12. Stretchy or flexible (7)
13. One-legged character in 'Treasure Island' (4,4,6)
17. Paraesthesia (4,3,7)
22. Inland sea fed by the Volga river (7)
23. State of grown-upness (9)
25. Country invaded by the Romans in 43AD (7)
26. A situation that must exist before something else is possible (9)
27. Classify again (7)

Down

1. Dessert of thin pastry and fruit (7)
2. Benefits or profits (9)
3. Indonesian island, capital Denpasar (4)
4. Retribution (9)
5. One with extreme racist views (3-4)
6. Soviet Foreign Minister who signed the non-aggression pact with Nazi Germany (7)
7. Refuse lorry (8)
11. Annual Islamic pilgrimage to Mecca (4)



14. A decree or a religious observance (9)
15. 'As pure as the driven snow' (4-5)
16. The largest key on a keyboard (5,3)
18. Eating enthusiastically (7)
19. Hero from 'Arabian Nights' stories (3-4)
20. British nobleman whose wife is a countess (4)
21. Wise Old Testament ruler (7)
24. Vases with a stem and base (4)

**Crossword Answers
on Page 45**



AROUND THE AVON RING

JIM GREEN TAKES A NOSTALGIC LOOK BACK THE BEERY BOATERS' 1994 TRIP TO TACKLE THE RIVERS SEVERN AND AVON

At midday on Saturday 23rd April 1994, Ray Crane, Robert Miller and I arrived at Stroudwater Cruiser's base at Stourport-on-Severn, where our two boats, Highland and Cheviot were having a bit more paint slapped on for us to scrape off. No other crew members had arrived, and having dumped our gear on board Highland, went off to the riverside Angel, for a couple of pints of Bank's before returning to the canal basin and our rendezvous with the other Beery Boaters, at the Tontine Hotel.

By five to two, with the exception of Cherub and Wedger, who as usual, were going to join us on the Sunday evening after helping to clear up and polish off the remaining beer at the Farnham Beerex, all had arrived, the last being Phil Simpson and Richard after confusing Stourport with Stourbridge. We eventually set off down the Severn at 1435, reaching our first lock on the river, Lincombe Lock, about an hour later. The Severn locks are all mechanized and keeper-operated, and whether actually needed or not, with a lock keeper in charge, ropes have to be used. Highland left the lock first, but Cheviot soon passed us. In fact, Highland had no great turn of speed on the rivers, and proved to be hopeless going astern. Keith in the boatyard, on our return, thought a new propeller might be in order.

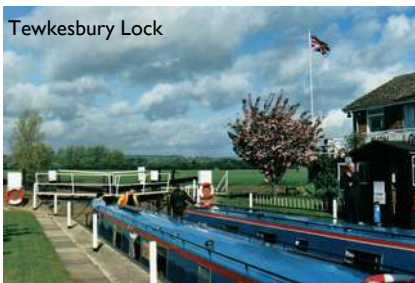
The weather was fine, with some clouds and quite a strong wind, and several large boats, including the odd 'gin palace' or two, coming up river. At Holt Lock Cheviot got entangled in the bushes and was joined by Highland when it went to retrieve Cheviot's steerer Dave's hat, blown off by the wind. At Bevere Lock, while waiting for the keeper to finish a tea break, it was suggested we go to the Three Kings at Hanley Castle for our evening session, GBG that year and 1993 National Pub of the Year. However, according to Nicholson's, mooring was difficult. "We'll have to see!"

We passed Worcester, and were through the paired Diglis River Locks, by 1850. After a brief but heavy shower, requiring Pete Fox, on the tiller, to make use of wet weather gear (an umbrella which kept blowing inside-out), we approached Hanley Castle, just as a large restaurant boat, coming upstream, treated us to lots of waves from the passengers. "The one with the stripy pants is a bit of all right!" said Pete Simpson.

Cheviot, ahead, was already on some rather limited moorings, which, unmarked, we assumed were public. We tied up alongside at 2030, and people started drifting off to the pub: along Quay Lane with bats flickering overhead, across the busy B4211 to Bowling Green Lane, and through the churchyard to the village square, and the Three Kings. The pub was extremely busy. A pianist was hammering away and it appeared to be the weekly village sing-song. There was a real fire and a good range of real ales – Thwaites, Butcombe, Lloyd St. George, Wadworth's Farmer's Glory and Linfit Enoch's Hammer – and doorstep sandwiches of real wholesome bread with substantial fillings.

Replete and happy we got back to the boats at about midnight – only to find someone waiting to inform us that we were on his private moorings. There are no public moorings at Hanley Castle! But, he rather grudgingly said, as we were there, we might as well stay for the night!

Sunday 24th April. Ray's alarm clock erupted at 0515. I leapt up, and being in the bunk below, caught my head a sharp whack on Ray's bunk above. Eventually I got up at ten to six; Ray had risen earlier to wash up, make tea and generally create lots of noise as usual. A fine morning, with only a few clouds but quite a stiff breeze. Pete Simpson complained that he didn't have a good night, although he had the best bed in the boat (a double berth). Off at 0610, the curtains in a nearby house shifting: the owner of the mooring making sure we had gone.



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See <http://www.camra-dds.org.uk/nbss.pdf>

We reached Tewkesbury towards 7.30, Cheviot, ahead as usual, almost missed the somewhat obscure turning onto the Avon, and was in danger of continuing on towards the Bristol Channel. Tewkesbury Lock didn't open until 9.00, so Ray had the opportunity to get his newspapers, others the chance of some exploration, and the cooks the rare treat of preparing breakfast with the boats at rest. Through the lock by 0915 and through King John's Bridge, a small navigable arch at an awkward angle. At 0950 the Fleet Inn at Twynning still appeared to be a Whitbread pub and our first swallows of the year appeared. Just before Defford Railway Bridge a dinghy from a sailing race, bowling along in the stiff breeze, tacked straight at us, flicking away at the last minute before ramming us amidships.

At 1135 we moored at Eckington Bridge. A footpath through a farmyard took us a quarter mile to the Defford Arms in Defford village, and Davenport's beer. Then back across the bridge, and on to Eckington, another quarter mile up a steep hill. The Crown was closed and up for sale, but the other pub, the Bell, was open; Tetley and Castle Eden, but a pleasant enough place for a Sunday lunchtime drink. Off at 1500 to reach un-manned Nafford Lock at 1525, (Evesham Lock now the only remaining manned lock on the Avon), so the crew could do some work at last.

Through Chadbury Lock to moor in Workman Gardens, Evesham, at 2030, and meet with Peter Broberg (Cherub) and Mike Ventham (Wedger) in the Trumpet Inn as arranged. Then to the Bear (M&B) on the other side of the bridge. Eventually back to the boats with Chinese take-aways, having decided that as Evesham Lock is manned and unlikely to be open before 0800, we would not bother to get up before 0700 next morning.

Monday 25th April. In the event, everyone still got up at much the usual time. A fine day again, just a bit of thin high cloud. Ray, returning with his papers, announced that the lock actually opened at 0900, and after Dave and I visited a nearby chemist for toothpaste in lieu of that which I had forgotten and some indigestion tablets for the ship's cook, we were there by 0925. The lock keeper asked us to use our ropes and stop our engines, and told me that he thought that our steerer looked like a bearded lady! It was Ray, wearing his Arab yashmak and disguised as Yasser Eversofat.

Left Evesham Lock at 0935 and passed a pair of traditional gypsy caravans on the river bank, still being lived in. At the Robert Aikman Memorial Lock it was now clouding over again, with quite a cold wind. We reached I.W.A. Lock at 1145, and just as well that we had the ropes out as the boats were thrown about when the top gate paddles were opened.

Bidford-on-Avon at 1220 for our lunchtime beer. There were several pubs near the bridge, a couple of which are now closed. We opted to make for the Bull's Head, about 200 yards away, and Bass and Theakston. Dave and I visited a little bookshop nearby, the owner reckoning that the Bull's Head was the best pub in the village.

Away at 3pm, through several locks, and at 1705, just before Binton Bridges, we passed the moored narrowboat Ragdoll from the children's T.V. series, 'Rosie and Jim'. Then three more locks, with Stratford church spire coming into sight at 1815, and finally to moor up an hour later opposite the Shakespeare Memorial Theatre in the basin below the entrance to the Stratford-on-Avon Canal: the basin busy with rowing boats, Canada geese, ducks, swans and assorted people and other wildlife. A common meeting place was agreed in the Froth & Elbow Bar of the Royal Shakespeare Hotel, but as it did not open until later in the evening, various groups visited various other pubs first.

Tuesday 26th April, and an extension to the itinerary. In a bout of excessive enthusiasm (and beer no doubt – Ed) the previous evening, we had decided, before locking up onto the canal, to take Cheviot a couple of miles further up the Avon, and duly next morning, at 0600, Ray, Pete Fox and I set off with Cheviot's crew, giving the rest of Highland the chance to have breakfast ready for us on our return. Loads of wildlife and 'No Mooring' signs. At 0640 we arrived at the winding hole just past Tiddington where we thought it wise to turn round. On the tiller going back, I found that Cheviot, although faster than Highland, took more effort to steer.



'Highland' at Lock 50 on the Stratford Canal

Back by 0710, and did we get breakfast? The answer is obvious! No one else up yet on Highland, Pete Fox took the tiller, and the two boats ascended the lock into the canal basin. The remaining locks on the Stratford Canal are narrow, and Cheviot went off ahead while Highland picked up Ray, who had gone for papers. What a relief, back on a canal! The rivers are interesting, but it's all 'No Mooring!', 'No This!', 'No That!', 'No The Other!'

Breakfast eventually appeared on Highland at 0900, and at 0915 we were at the bottom of Wilmcote Flight's eleven locks. So far our best weather, bright sunshine and hardly any wind. At Wilmcote, for the only time on my travels, we passed Kaduna moored up, the boat of Dr. John Meredith, one of my regular 'Real Ale List to the Waterways' customers from Market Harborough. Unfortunately, he wasn't on board. We crossed over Edstone Aqueduct at 1140, "really hot now, quite a mini-heat wave!", and at 1225 moored just beyond Wootton Wawen Basin, to depart for the Navigation – Boddingtons, Flowers and Marston's Pedigree. The idle lot (us) stayed in the Navigation until 1455; Jeff and some others from Cheviot went to find the Bull's Head in the village which, according to them of course, was the better pub.

As a consequence, Highland set off in the lead for a change. At Lock 37 came the first barrel-roofed house for which the Stratford Canal is renowned. Several more locks and then the Fleur de Lys at Lowsonford advertising 'Whitbread, moorings, open all day'. Just before Lock 28, where an especially nice barrel-roofed cottage had lots of painted canal-ware for sale, we passed an Alvechurch boat, with the crew peering down the engine hatch. Phil, helping to pull the boat out of the lock, said that the engine had "blown up".

At Lapworth Junction we transferred the short distance on to the Grand Union Canal, and turned left to stop for the night at the Navigation a few hundred yards away – Highland first watering up on the tap above the lock beyond the junction and reversing back to take the short linking arm, (the inevitable gongoozlers enquiring, "Why are you going backwards down that lock?"). Most of the two crews subsequently got taxis to the nearby Case is Altered at Five Ways, but Dave & John Underdown, Ray, Robert and I stayed at the Navigation.



Wednesday 27th April. Up at 0610, and leaving Cheviot to water up, Highland reached Knowle Locks an hour later. Weather a bit more overcast. We entered the suburbs of Birmingham and reached the top of the half dozen Camp Hill flight, where a party of schoolchildren on the Willow Wren narrowboat Dipper, were going down ahead of us. At the bottom they turned right to go down the Bordesley Arm towards Spaghetti Junction, either being luckier or better advised than us, as will be seen shortly.

The cloud had passed over and it was now hot again. Descending the locks we moored by Bridge 95, just before where the Grand Union Canal ends, most of the crew going off to the nearby Forge Tavern (Marston's). I went to investigate the Clements Arms near the bottom of Camp Hill Locks, but there was no real ale, and progressing to the Forge Tavern, walked in one door, couldn't see any Beery Boaters and, appalled by the loud, piped, so-called music, promptly walked out the other!

The rest of both crews were in fact in residence, at Birmingham's Own, in Floodgate Street, discovered on the previous End-of-Year trip. Now called the Horan's Tavern, the beer quality, Ansell's and Courage Directors, remained good, and we stayed well into the afternoon.

Leaving Jeff, the Simpsons, Richard and Pete Fox in the pub for another pint, saying that they'd catch us up on the locks, both boats set off at ten to four, heading for the six Ashted Locks. Just another 13 of the Farmer's Bridge Flight would take us up to Cambrian Basin for an evening in the Prince of Wales. However, Ashted Bottom Lock, was full of rubbish, the pound ahead dry, and before we got any further a local resident told us that the canal ahead was closed due to a collapsed wall.

Our route now was down the Bordesley Arm, adding the eleven Aston Locks and several miles to get to Cambrian Basin, after extricating the boats from the Ashted Arm! I went back to Horan's Tavern to see if I could find the quintet who had stayed for another pint, but they had already left at four. So while deciding what next to do, I had another pint myself! The boats had gone by the time I got back, so I decided that if I

walked up Ashted Locks, down Aston Locks to Spaghetti Junction, and up the Bordesley Arm, I'd be certain to encounter them. This was before the days of mobile phones so it was a guess where anyone might be. Eventually, getting knackered and the old plates of meat getting sore, Highland picked me up at 1815 on the Bordesley Arm. Ray was on the tiller looking cheerful. He'd not done the Bordesley Arm before and had a new bit to colour in on his canal map. The Aston Locks were all against us, and going ahead to prepare them, found a bar by the top lock, 'Prego's on the Water', and sitting at a canal side table our missing crew members, drinking beer.

Just after eight o'clock Highland and Cheviot cleared Aston Top Lock, and deciding it was too late to continue further moored at the bottom of Farmer's Bridge flight. Most of the lads walked up the locks to spend the remainder of the evening at the Prince of Wales, Ray and Robert opted to explore some of the nearby pubs, while Dave and I caught a taxi to go to the Little Pie Factory at Tipton, where we collected our prizes for completing a 'Little Pub Group passport' the previous October.

Thursday 28th April. Up at five to six, the sky a bit overcast again. Highland entered Farmer's Bridge Bottom Lock at 0613 with Cheviot following behind and Cherub on the tiller, despite, after his April 1990 experience, vowing never to steer up the flight again. At the top Cheviot had fallen behind somewhat, and to allow them time to catch up, Highland decided to go round the Icknield Port and Soho Loops before continuing down the BCN Main Line. We had hoped to surprise the Cheviots by cutting across their bows, but after we'd left the Soho Loop we spotted them ahead, Mike on the tiller, throttle wide open, trying to catch up with us!



They showed no signs of having seen us, and then, at 1030, they went straight past the left turn towards Netherton Tunnel as indicated on the itinerary, and on towards Wolverhampton! My first thought was to leap ashore and chase after them, but Ray persuaded me to let someone younger (and fitter) do it, so Robert was sent instead. Highland, meanwhile, continued, and after turning into the Netherton Tunnel Branch decided to take on water at the tap just before the tunnel and wait for Cheviot.

Half an hour later Cheviot hove into view. It appeared there had been several changes of steerer, and Mike had received no instructions not to go straight on. At the other end of Netherton Tunnel both boats tied up on the embankment at Windmill End above the Little Dry Dock to which most of the crews immediately departed. However, I needed to find a Barclay's Bank and walked to Netherton for a pint of Pitfield at Ma Pardoe's, and to catch a bus to Old Hill, to complete my financial transactions. Returning, I paused at the Neptune for a pint of Banks's, the sun now blazing down I was really feeling the heat in my leather jacket and thick jersey. I joined Ray in the Wheatsheaf for more Banks's before crossing the road to the Little Dry Dock for some Lumphammer beer and a seafood pie of the Little Pub Group's usual gargantuan proportions.

On the move again at 1510 with Highland leading. I think that Jeff must have been afraid of getting lost again, as Cheviot followed Highland for the remainder of the trip. At four o'clock we turned left down Blower's Green Lock, followed shortly by the huge Merry Hill Shopping Centre with monorail trains zipping about. Highland arrived at the top of Delph Locks at 1645 and we were both tied up below the bottom lock by 1800. First to the New Talbot for some Holden's beers, and then back to the canal and the Bell, and Holt, Plant & Deakin selling excellent mild at 80p per pint. We finished off at the Vine (aka Bull & Bladder), the Batham brewery tap, but I can't recall now whether we called in at any other pubs en route – the 10th Lock (Banks's), the Dock & Iron (Courage) and the Black Horse (Enville).

Friday 29th April, the last full day. I made a good start, knocking Highland's weed hatch clamp cover into 3ft of cold, black canal water when checking the prop. Fortunately retrieved with Ray's powerful 'Sea-searcher' magnet. Off at six-thirty and a clear sky supporting the forecast of a fine day. The canal is very twisty here, and the glare off the water was often in the eyes of the steerer. At seven we arrived at the top of the Stourbridge Sixteen, to find most of the locks empty and needed filling. For a change, all the crew of Highland were out of their bunks to help work the locks.

There were a lot of white suds on the water hereabouts, and in Lock 7 a small black head kept popping out of the froth. Upon investigation, it proved to belong to a semi-submerged and water-logged moorhen suggesting some form of detergent might have escaped into the canal. However, it was quite adept at swimming lengths of the lock under water when I tried to catch it, and when the top gates were opened, it exited, surfaced in the pound and headed for the reeds, hopefully to dry out. Eventually, at 0928, Highland left the bottom lock, breakfast having been taken on the way down.

Forty minutes later, Highland arrived at the top of the four Stourton locks, and was at the bottom and turned left onto the Staffordshire and Worcestershire Canal at 1040. Cheviot, meanwhile, were nowhere to be seen and as we progressed I began to wonder if they'd turned right and were trying to get to Wolverhampton again. However, they came into sight as we waited at the next lock. Just before Dunsley Tunnel one of the waterways lads from a couple of BVVB boats trimming branches enquired if we were "A 'Firemen's Outing' or something", as four of us, courtesy of Ray, were rigged out in dark blue seaman's jerseys!



The Anchor, Caunsall

Hyde Lock at 1115, the weather getting really hot, and then on to Kinver, to moor below the lock, just past the Vine. Highland off again at 1325, taking Cherub with us, the rest of Cheviot's crew having walked into Kinver to investigate Batham's Plough & Harrow. The previous evening, the landlord at the Bull & Bladder, suggested that we try the Anchor at Caunsall for our lunchtime ale, and we duly moored by Bridge 26 at ten past two and walked the quarter mile to the pub. The beers were then Stones, Bass and M&B with Bulmer's cider on gravity. Although the Anchor wasn't in the Good Beer Guide at the time, since 1995 it's been included more often than not. The rest of Cheviot's

crew arrived at a quarter to three, in high spirits, as demonstrated by Jeff Waller's rendition of Gunga Din. More recitations followed, and a local folk singer, of Romany extract we were told, sang a folk song entitled 'The Thirty Foot Trailer'.

After an excellent session, both boats set off at ten to five, voting the Anchor as well worth the visit, good beer and cider, no greasy food – only rolls with simple but substantial fillings at a reasonable price. Cookley Tunnel at 1717, the rickety landing stage for the Bull's Head north of the tunnel appeared to have been completely demolished, then, after Wolverley Lock and Wolverley Court Lock, both boats moored in our usual spot above Kidderminster Lock at five to seven.

Eventually everybody ended up at the Little Tumbling Sailor (another of M.A.D. O'Rourke's Little Pubs), some via other establishments, with the remainder of Highland's spirits consumed on the bench opposite the boats under Kidderminster Church well after midnight, which might explain the rather late start on Saturday morning at ten past seven. Several of the crew were in home-going rig already, and when asked, as I had to be assisted back to the boat at 2am (which I couldn't remember), how I was up bright and cheerful at 7am, one word sufficed – "practice!"

At five past nine we were in Stourport and passing the Black Star at Stourport-on-Severn, and at quarter past entered the last lock, York Street Lock. Stourport Yacht Club were on their annual migration from the basin to the River Severn that day and being concerned about mixing it with steel narrow boats, one of their members took our two boats across to Stroudwater's base – telling us that the rest of the members, who were used to his steering, would be more likely to keep well clear! He also kindly took group photos for us on our cameras when were ready to leave. So, farewells were said, and we all went our various ways.

Jim Green



The 1994 Beer Boaters

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LAST KNOCKINGS

Old Wort

Bottles Banked For years now in the UK, glass bottles have been seen as having no value, at least not above that of broken glass. Such, we were led to understand, were the costs of washing, cleaning and re-using. Are then, the economics of used bottles different in Germany? I recently was given three bottles of German beer, and each bottle exhibited the wear signs around the bottom and just below the neck, suggesting a significant history of re-use. Those of us of a certain age recall the bottles that held the lights, browns, stouts and all the other beers stacked behind the bar, shuffling backwards and forwards from brewery to pub in wooden crates until they either broke or the glass considered too worn to continue in use. Of course also, bottled milk was delivered to the doorstep and the empties collected and reused, and soft drink bottles could be returned to the corner shop for 3d – that's old three pence for our younger readers. Anyway, why is reuse, apparently acceptable or appropriate or economic or whatever might be the correct adjective in Germany, but not in this country?

Just 14 Units a Week The much publicised recommended level of alcohol consumption as prescribed by our Lords and Masters (or Mistresses) at Westminster may perhaps reflect the not unknown over-indulgence by some of their own members – a fine example recently being published in *The Times*. A letter from former MP Mike Thomas (Labour and SDP 1974 – 83) related an incident in the 1970s when he and Ken Clarke were promoting a private member's bill to liberalise the licensing laws. Voting on the second reading promised to be very tight and "scouring the Commons for supporters" they came across a very intoxicated MP. Concluding that his disposition indicated his voting intention they bodily carried him through the "Aye" lobby, and won by one vote.

Dark Star Hop Head Reports suggest that the very popular beer is not as it was. Reports also suggest that since its takeover of Dark Star, Fullers might have moved production of Hop Head from Sussex to its brewery in Chiswick. General opinion about the revised brew, if revised it is, seems to consider it not as good. We must hope that we are not witnessing a Doom Bar, which, whatever you may think of that beer now, is certainly not the brew it was fifteen to twenty years ago.

Rising Sun, Shackerstone In our last winter issue we commented on the CAMRA logo being included in a pub promotion poster – "Burger & Budweiser" – observed the previous October by the Beery Boaters on the Ashby Canal. The pub, the Rising Sun at Shackerstone was one of our most liked on the trip, and although we did not know it at the time, is held in high regard locally. The month before, at the Hinckley Beer Festival, it received a certificate from CAMRA Chief Executive Tim Page, to celebrate thirty years ownership in the same family. We found the pub warm and welcoming, with three real ales and no hurry for us to leave after the official 2.30 closing time. A major contrast to old sixties photos, showing a sparsely furnished interior with no handpumps, and a drab exterior with a skewed Watney's sign.



The Rising Sun, Shackerstone

Craft: a Meaningless Term So commented Ralph Findlay, chief executive of Marston's. "I don't know what craft is, it's all just beer". And colleague, Richard Westwood, head of brewing and beer operations added, "Of all the pseudo-definitions of craft, the one that rankles most with brewers like ourselves is the definition relating to size". Marston's uses the Burton Union system, the traditional and once widely used method, famous particularly for Bass, but is now restricted to themselves. "How can anyone tell me that beer coming out of the Burton Union system is not craft?" said Mr Westwood....but of course the size of their operations would prohibit that. (See Channel View)

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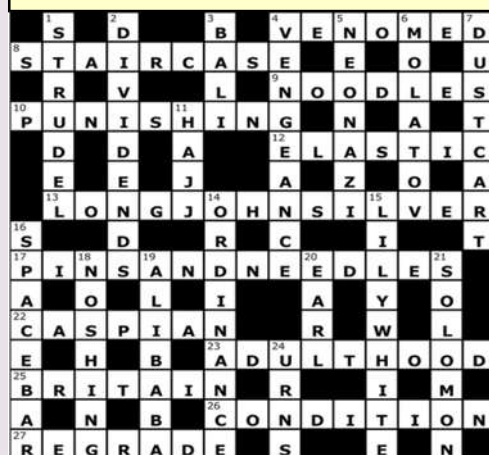
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