



Channel Draught



The Newsletter of the Deal Dover Sandwich &
District branch of the Campaign for Real Ale

Issue 6 Winter 2000

The Admiral Penn Free House

This tastefully Dutch Style decorated Pub
Can be found on the Seafront of Deal

While enjoying your Traditional Real English Ales
Bombardier, Bass and London Pride

There are also
Heineken, Amstel and Grolsch Lagers

Specials are Dutch Kopstoot and Jagermeister cold from
the fridge

Open Monday - Saturday 6 PM - 11 PM

Closed on Sunday (Gone to the Pub)

YOUR HOSTS
ART, LINDA & NATALIE OUWERSLOOT

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E-MAIL ADDRESS
ADMIRAL.PENN@VIRGIN.NET

79 BEACH STREET
DEAL
KENT CT14 6JA
UNITED KINGDOM

**White Cliffs Winter Ale
Festival 2-3 Feb 2001**

**White Cliffs Winter Ale
Festival 2-3 Feb 2001**

ATTACHED SIGNATURES ARE VALIDATING BEER DRINKING

Bank's St Taylor Santa's Slayer ABV 4.0%
Rebellion Festive Fuel ABV 4.5%
Kitchen Funky Flaky Pudding ABV 4.2%
Shepherd Neame Vintage Christmas Ale ABV 4.3%
Highwood Christmas Cheers ABV 4.5%
Wyewood Santa Claus ABV 4.5%
Batemans Roxy Nacey ABV 4.9%
Smiles Holly Hops ABV 5.0%
Emmer Farms ABV 5.0%
Cotswold Red Nose Reindeer ABV 5.0%
Hardys & Hanson Rocking Rudolph ABV 5.0%

12
Ales of
Christmas
£1.59
PER PINT

Supreme Champion Winter Beer of Britain 2000*

Robinsons
99p
Old Tom ABV 8.5%
PER HALF PINT

*Judged at the CAMRA National Winter Ale Festival 2000

FREE DELIVERY HOME

great real beers

£1.49
per pint



Supreme Champion Winter Beer of Britain 2000*

Robinsons
99p
Old Tom ABV 8.5%
PER HALF PINT

*Judged at the CAMRA National
Winter Ales Festival 2000.

Subject to availability at participating Wetherspoon Free Houses

Printed at Adams The Printers, Dour Street, Dover

Branch Diary

Forthcoming Events & Festivals

- 7-9 Dec 2000 Pigs Ear Festival, Stratford, E. London
- 20 Jan 2001 Kent Regional Meeting
The Mogul, Dover, 1130hrs
- 2-3 Feb 2001 White Cliffs Festival of Winter Ales
Dover Town Hall. See advert.
- 09 Apr 2001 Annual General Meeting / Branch Meeting
Venue to be confirmed. 8pm.

Branch Meetings

(All start at 8pm):

- 11 Dec 2000 The Mogul, Dover
- 15 Jan 2001 Flotilla & Firkin, Dover
- 19 Feb 2001 Boars Head, Dover
- 19 Mar 2001 Pickwicks, Kearsney

The branch normally meets on the third Monday of each month. Please consult 'What's Brewing' to confirm venues if travelling.

Pub Events

- 7 Dec 2000 Benefit Night at Louis Armstrong in memory of Bod Bowles. 8pm
- 23 Dec 2000 Carols at The Mogul Robin Basford on the piano with special guest. 8pm.

Items for the Pub Events section will be accepted from Pubs/Clubs that adhere to the spirit of the Campaign. Please check directly with the venue before travelling or visiting.

CAMRA / Channel Draught will not accept liability for any errors or omissions.

Channel Draught is Published and © 2000 by the Deal Dover Sandwich & District Branch of the Campaign for Real Ale. The Branch supports the campaign to retain Real Ale in pubs in White Cliffs Country. Please drink sensibly!



In this Issue



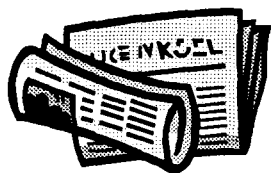
Welcome to the sixth issue of Channel Draught. You may notice that the format has changed slightly. This is going to happen from time to time as Channel Draught evolves. Don't worry though, the quality of the articles should remain unchanged!

The sad news since the last issue is the loss of Bod Bowles, long-serving landlord of the Louis Armstrong on Dover's Maison Dieu Road. The branch sends its thoughts to Jackie, Jane and Sarah. There is a benefit night at the Louis on 7th Dec and I hope that many readers will be able to attend.

Topsy
Editor

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The Local News

As always there is plenty going on around the district – here's a summary of what we know. Any further information gladly received. So if you know of any recent changes (owners, beer range, etc.) then please tell us in time for Issue 7. Use any means from a quick word over a pint to e-mail.

For those interested (in whatever way) in pubs which are due to be sold or offered for lease/tenancy then a good source of reference is the trade press, e.g. *Morning Advertiser*, etc. which carry classified ads from estate agents and auctioneers. Many local sales of pubs and other commercial property are handled by a firm based in Maidstone.

You'll note that the news has been changed slightly, let me know what you think!

So, onto this month's selection.....

Deal

The Ship is selling up to three beers from Tun, Vine & Press (formerly Swale brewery) but at the expense of Fullers ESB. The Deal Hoy has a new licensee who continues to sell a broad range from Shepherd Neame. The Antwerp has settled down with two beers from Adnams being regularly available.

Walmer

Last year the Lord Clyde sold Shep's Porter. It is not yet clear whether this dark but variably tasting brew will reappear this winter. The alternative for the Autumn is Late Red.

Mongeham

Leasehold/Tenancy of the Leather Bottle is on the market. No real ale that we know of.

Dover (Town Centre)

The award-winning Mogul, CAMRA's Kent regional Pub of the Year continues to pull in beers from all over the country.

Appropriately recent selections have included ales which are in themselves award-winners including Moorhouse Black Cat which is a dark mild although the pump clip does not say so. Halloween and Guy Fawkes have been celebrated in proper fashion with broomsticks, bangers and beer. The Xmas "wish list" makes interesting reading!

Down the street at the Flagship the handpump has offered Smiles Best and Adnams Broadside.

Roy Gilham at the Prince Albert offers up to six ales (+ cider), the identity of one changes now and then. This time it's the turn of Marstons Pedigree which gives way to Shep's Master Brew.

New managers at the Park Inn are Stuart & Victoria Price. The editorial team recognised Stuart from "somewhere else" which turns out to be the Elephant by Faversham rail station, a Greene King (ex-Beards) pub which is a real beer emporium.

We are promised a partial change of beer range with Courage Best & Directors to be joined by guest ales from the Beer Seller wholesaler and also from Tun, Vine & Press (formerly Swale Brewery) where they have contacts. Until then try the Ruddles County and Morlands Old Speckled Hen which are now being brewed (successfully in our view) by Greene King. Quality is high but do expect premium prices.

THE MOGUL

Chapel Place, Dover Tel. 01304 205072

Award winning Pub.

*Constantly changing range of
Real Ales, Mild & Real Cider.*

*Sandwiches & Ploughmans
available daily.*

Sunday Lunch to Order.

Kent Pub of the Year 2000

The Golden Lion' Winkle Club goes on (see Phil Wyborn-Brown's article on page 19) and so does the "top drawer" beer, hence inclusion in the 2001 Good Beer Guide. Over the Halloween period there was Brains SA from Cardiff and Spirit Level from soggy Sussex.

Up at the Eagle, the sub-let bit in Tower Hamlets Road is about to open as an Internet/CyberCafe but there is still no word on the future of the main building itself. CAMRA would not be alone in resisting further dereliction or closure but the Unique Pub Co (aka Nomura) have yet to find someone willing to take on the lease. Try ringing their '08457...' number and see if you get any info out of them (we haven't tried yet!)

Shirley and Allan at JD Wetherspoons' Eight Bells support the company's promotions which for ale drinkers have included a "Monster" Halloween bash with beers named to suit the occasion. Next in line is Xmas/Hogmanay with twelve (days?) seasonal beers. These conclude with the legendary Old Tom from Robinson's of Cheshire which turns out at a staggering 8.5% ABV; supplies of this are limited to 21 gallons = 168 pints at a discount price (first come, first served, first fall down). Also 21 is JDW's age in December.

The White Horse is due to change hands as well as being sold by Whitbread – watch this space. The building work planned is effectively on hold. The Britannia has been selling Pedigree alongside Flowers but availability of both has been erratic.

Finally, the Alma is to reopen! We are not sure who has bought it – Porters were asking £55k which is estimated to be less than the amount required to put it back into working order.

Dover (Suburban)

News from Tower Hamlets is as mixed as ever. Following abandonment of real ale by the DewDrop and a reluctance to stock any in the Carrier's Arms since the name change back we are delighted to welcome keen new tenants (Jan & Geoff Hutton) at Avebury Tavern's King Edward VII. After a bit of delay the bar now sports a new handpump for Marstons Pedigree – very good it is too at £1.80 a pint, with a possibility of other beers in future. Look into the cool-cabinet and you will see Wychwood's Hobgoblin – not on sediment but was very handy while waiting for the handpump to be installed!

Buckland, River & Kearsney

The Old Endeavour is doing the seasonal Late Red from Shepherd Neame.

At the Diamond, building work is well under way but it remains open all day every day. Wadworth 6X may be giving way to Greene King IPA (confirmation anyone?).

As promised, the new owners at Pickwicks (Fran & Cathy from the Lydden Bell) have restored a selection of four ales from Whitbread's "Cask Collection". Typically these may include Greene King Abbot Ale, Brakspear and Brains SA or Castle Eden Ale; the latter coming from a brewery which was cast off by Whitbread but saved by its a management and a future supply agreement. A name change (back to the "Railway Bell") is possible in the new year.

Down by the Crabble athletic ground, the Cricketers has two ales, recently including Adnams.

Sandwich

A couple of pubs here look like they will be changing owner/manager but confirmation is awaited. More news next time.

Capel-le-Ferne

The Royal Oak takes its annual seasonal battering from the elements. Brave pedestrians are rewarded with Master Brew and one or two excellent micro-brews in front of the warming range fire.

Stagecoach will stop outside on request. It retains its place in the Good Beer Guide.

No real ale (and no cellar) in the White Cliffs next door.

THE ROYAL OAK



CAPEL-LE-FERNE
01303 244787
SELECTION OF 3 ALES
FRIENDLY ATMOSPHERE
FOOD AVAILABLE
G.B.G. ENTRY FOR 10 YEARS

Also in the Guide is the Lighthouse Inn – upgraded from last year's "try also" recommendation. Beers come from Greene King (IPA & Abbot and occasional third beer, e.g. "Ruddles" County).

The Valiant Sailor is properly in Folkestone but the Royal Mail gives it a Capel address and postcode. Brakspear Special is the regular ale here.

Rural Villages

The owners of the Ravens, Tilmanstone duly retired to East Anglia after final closure on 24th September. On the former main road, the Plough and Harrow normally has two or three ales – always from Shepherd Neame. In the next village, Eastry, Draught Bass can be found in both pubs – "Five Bells" and "Bull".

Yew Tree, Barfreston ... the following e-mail was received just before we went to press:

I am happy to report that we have just bought The Yew Tree at Barfreston!! After a few necessary works we hope to be open again early December, with a selection of traditional ales and good food. Customers both new and old very welcome, and we would be very interested to hear from anyone who knows anything of the pub history. We will be having a grand re-opening (well a re-opening anyway). E-mail me for me details if your interested.

Duncan & Jane Smyth

A reply has been sent and more information is eagerly awaited.

Down in the Alkham Valley, The Marquis of Granby tends to concentrate on premium beers, viz. London Pride, Greene King Abbot and Old Speckled Hen.

In another low-lying area, perilously close to the River Dour, the Lydden Bell offers a similar range to Pickwicks (q.v.).

Once again, please let us know anything relevant about pubs, beers and breweries.

Dave Routh

WHITE CLIFFS FESTIVAL OF WINTER ALES 2001

Organised by the Deal Dover
Sandwich & District branch of
CAMRA



The 8th White Cliffs Winter Ale Festival will be held at the Maison Dieu, Dover's Town Hall, on Friday 2nd and Saturday 3rd February 2001.

Features include:

Approx 68 different real ales,
Every ale at least 5% ABV,
Live music
Special Festival glasses
Admission £2 – free to CAMRA members

Opening hours:

Fri 2nd Feb '01 5pm to 11pm
Sat 3rd Feb '01 10.30am to 11pm
(subject to beer supply)

All details subject to confirmation.



Bod Bowles

1930 - 2000

Bod Bowles, the colourful Landlord of the "Louis" as musicians know it, died peacefully at the William Harvey Hospital on Sat. Oct 14th. His wife Jackie, and his daughters Jane and Sarah were there as well, literally holding his hands.

'Bod' (short for Robert) had not been well for a very long while, and was sadly restricted to the living quarters over the Bar, as his legs had 'given out' on him. The door was open to visitors, and the Music could float upstairs to him, (I don't think Hard Rock pleased him though!).

I have used the "Louis" many times over the years since the late 60's, as have many other musicians. Thanks to Bod, many famous jazzmen and rock men have developed their styles in the pub, and given free entertainment to many happy people. It is still the only pub in Dover where bands can 'do their own thing' and entertain folk of all ages and tastes. I could tell many good tales about the "Louis", as could many others, it is still a splendid pub (My Local!) and the Music still goes on! (The Beer isn't bad either).

Robin Basford.

PICKWICKS

London Road, Kearsney

Telephone 01304 822016

11am-11pm, Sundays 12pm-10.30pm

Christmas Menu
now being served

Four real ales currently inc. Abbot Ale

Brakspear & Castle Eden Ale*

Large Car Park at rear & Beer Garden

Food now available daily

Sorry no dogs

*ales are subject to availability



THE LYDDEN BELL

Canterbury Road, Lydden

Telephone 01304 830296

12-3pm & 6-11pm Sundays 12-4pm & 7-10.30pm

Join us for a theme night! Booking essential! Please phone!

Sunday Traditional Roast

Monday "Eat all pay 1/2"

Tuesday Curry & Ale - cask ales £1.50

Wednesday Steak Special

Thursday Mexican Specials



Now serving our
Christmas menu

Up to six Real Ales! Including*

Old Speckled Hen, Greene King IPA,

Abbot Ale, 6X, Youngs Special / Brains SA

*Ales are Subject to availability

Francis & Catherine welcome you to both of our pubs



The Kent Garden Brewery

Hidden away in a wood on the outskirts of Faversham, in a former gunpowder mill, is a very small brewery.

Kent Garden Brewery was founded by Jim Mellor whose father was the owner of the Steampacket 'Pub Brewery' of Knotongley in the metropolitan country of West Yorkshire. Jim moved to the *Garden of England* to start this enterprise in November 1998. The equipment that he uses to brew his beers is from the Steampacket Brewery.

The brewery produces a maximum of ten barrels and regularly brews five different ales: Corn Rose 3.6% ABV, Happy Major 4.0%, Wild Wood 4.2%, Blue Rocket 4.5% and Golden Bloom 5%. There are also occasional brews such as K.G.B. (Kent Garden Bitter) at 4.5%. The beers, with the exception of the aptly named Wild Wood, have a delicate taste and the hop character is not over pronounced. Wild Wood is brewed to a different style completely with a good balance, the malt giving a good body and a very pronounced hop flavour. A first rate bitter.

Jim is very much in favour of traditional methods and natural ingredients. No hop oils/pellets, yeast extracts, invert sugars or 'brewers adjuncts' here. Perhaps he could use the slogan 'pure beer, all beer guaranteed brewed with malt and hops only'. This proud boast was formerly used by a near neighbour. It must, however, be stated that a small amount of maize is added to the golden bloom for taste purposes.

The hops that are used are all from Kent and are Fuggles, Goldings and Progress and the malt is from the respected traditional firm of Fawcetts of Castleford.

Jim Mellor is a man who works seven days a week as he literally does everything himself, including bookwork and deliveries. His admirable philosophy is that he is there to brew good beer and as long as he can scrape a living and pay his bills he is content. It is heartening to know that there will be no short cuts in *his* brewing methods.

It is sad to relate that thieves recently stole approximately £3000 worth of equipment from Jim's brewery. This is a blow from which he is struggling to recover, but by dint of sheer hard work and perseverance he is confident of so doing. Should you find a large amount of brewing equipment for sale at your local car boot sale or (through a friend of a friend etc) know the whereabouts of it, please contact Faversham Police.

Plans for the future include bottling Kent Garden beers and a small expansion of business, which will enable Jim to employ someone to take care of his paperwork. Beers can be purchased direct from the brewery and will be delivered to outlets in East Kent or from either of two suppliers, East West Ales or AVS (of Gravesend). One of Kent Garden's largest customers is a public house in West Yorkshire but nearer home, one should be able to sample KGB's products at The Black Lion (Graveney), Three Horseshoes (Lower Hardres), Lobster Pot (West Malling), The Castle (Oare, Faversham) and the Shipwrights Arms (Hollow Shore, Oare Creek).

The address of the brewery is Unit 13, Davington Mill, Bysing Wood Road, Faversham. Telephone 01795 532211. How the postman manages to find this small building in a middle of a wood can only be described as a testament to the ingenuity of the postal services. Perhaps the postal workers recognise the brewery dray which is a red former Royal Mail van and is often parked alongside the brewery.

English Heritage plan to open a museum next door to the brewery in another erstwhile gunpowder mill and this will be dedicated to the history of gunpowder manufacturing, for which Faversham was once famous – alongside the brewing of ale! One hopes that this will help to put Kent Garden Brewery on the map!

Roger Marples

1999 Pub of the Year

(Deal Dover Sandwich & District CAMRA)

THE ALMA

West Street Deal

300 yds north from Deal Station

**Traditional street corner local with varying selection
of four real ales from small & micro breweries**

**Open Mon-Sat 10-3 & 6-11 Sun 12-3 & 7-10.30
Telephone (01304) 360244**

Free House & Regular GBG entrant



Taking More Ale With The Water

(The Beery Boaters go to parts that other boaters do not reach).

The End-of-Year Trip, otherwise the Commodore's Cruise, of the Beery Boaters usually consists of a handful of the more stalwart members cruising waters somewhat off the normal tourist routes. This year we had decided to go from Selby to Sheffield and back, taking in a diversion to Keadby en route.

So on Saturday 23rd September five of us met at Selby and embarked upon the 45 foot narrow boat 'Andromeda', a familiar craft to some of us who had done a similar trip several years before. The evening's session was scheduled to be in the Jug Inn at Chapel Haddesley, but as that was only six miles away at the other end of the Selby Canal we called in at the Anchor at Burn Bridge on the way for an aperitif or two. With mixed feelings we noted that we had just missed being entertained by the local Morris Men.

Then to the Jug Inn (pictured). This is actually on the banks of the River Aire, a place to avoid in flood conditions. As you come out of the lock from the Selby Canal on to the river you encounter a sign indicating, 'All craft turn right. No left turn'.

To get to the Jug you turn left (!) and continue downstream for half a mile until you encounter a large and nasty weir. This is, in fact, a derelict lock, and we are on the former route to Goole which fell out of use when the course was shortened considerably by a canal cut to that inland port from Knottingley. If you turn above the weir and know where to tie up you can moor against the steep, high and overgrown riverbank which is at the end of the garden of the pub. At the time of writing this account I suspect that, if we had been there now, we could have moored against the back door of the Jug! At the time of our last visit there had been a small makeshift landing stage, but this has, no doubt, been washed away in one of the frequent flood spates. So we tied securely to a tree and to the fence at the top, rigged guide ropes to help us on our return descent, and set off for a most enjoyable evening's session.



The Jug is a current and regular entry in the Good Beer Guide and has several local and regional Pub of the Year awards to its credit. Just about all the beers are from microbreweries. The local Brown Cow brewery features heavily, and does a house brew for the Jug. Food is good, and in typical Yorkshire portions!

Off up the River Aire on Sunday morning. The sun made a brief appearance, then it clouded over. The river is wide and very twisty, meandering through bare flat fields with distant views of coal mines and power stations, but nothing encroaching upon the banks apart from the village of Beal, at present, I am told, under water! We had high hopes of a good haul of edible fungi on our journey; the last time we had done very well in this respect. Just before Beal we collected a giant puffballs, one the size and shape of a large pumpkin, but, apart from a few shaggy ink caps and field mushrooms we found little else during the week.



At Knottingley we turned left towards Goole on the aforementioned canal, still doing some commercial trade including container boats of coal from Kellingley Colliery (which we soon passed) to the huge Ferrybridge power station. From here to Rotherham we found the locks large (up to 220 feet long) and mechanised.

There are no longer any regular lock keepers on duty; the boater can play with hundreds of thousands of tons of water by use of his British Waterways key which powers up the control panel for him to use. The panel will not release the key until the lock has been returned to a safe condition.

This safety feature caused us to miss out on our lunchtime beer! We had turned right off the Knottingley to Goole Canal towards Sheffield and, at the first lock had let a couple of fibreglass cruisers out ahead of us. But the control panel would not let me have my key back! We were there for about an hour trying all sorts of ideas when a local boater arrived, informed us that this was a regular occurrence, opened a swing bridge that was across the lock and then slammed it shut again. The panel gave me my key! When we passed the Star at Barnby Dun the fibreglass boats were outside, but the pub had just closed!

On through Doncaster to Sprotborough. It was raining. The riverside Boat Inn (this bit of waterway is the River Don Navigation) is a large converted warehouse but with no food on Sundays so, after a few ales we walked into the village and to the Ivanhoe (Sir Walter Scott has connections hereabouts), a Sam Smith's pub. Still no grub, so we went to an Indian restaurant before returning to the Boat Inn.

Monday, and on to Rotherham with things getting industrial again, although the number of commercial craft laid up showed that most of the trade had deserted the water. We only had time for a couple in the Effingham Arms (another GBG pub) at lunchtime, as we had an appointment to keep with a lock keeper at the bottom of the Tinsley Flight of 11 locks leading up into Sheffield. Although we were back to small, manually operated locks, as water had to be pumped up from the River Don to the canal into Sheffield, all boats have to notify the lock office prior to arrival.

We arrived at Sheffield Basin, moored and set off on an intended tour of several pubs. First call, the Fat Cat of Kelham Island Brewery fame, passing en route the defunct Ward's Brewery in an advanced stage of demolition. Whilst we were in the Fat Cat enjoying their excellent beers it started to rain. Hard! We were forced to stay there. Sad! It rained all the way back to the boat and someone managed to break the key in the lock. Fortunately the back door was not very well secured.

By Tuesday morning the rain had stopped. Back down Tinsley Flight and on to Mexborough, where we found the Concertina Band Club which has it's own brewery. We supped very well on Bengal Tiger. Then to Doncaster for the evening. The moorings were good, but little else apart from the Plough with Barnsley Bitter. The beer in the Tap and Spile next door was very good, but there was some sort of Jack Daniels promotion evening going on and it was crowded and noisy. To my dismay, my favourite pub in Doncaster, the Greyfriars, had closed!

Wednesday. A diversion down the Stainforth and Keadby Canal. A little known waterway. Originally, before the link between the River Don Navigation and the Aire and Calder Navigation was dug, this was the link between Sheffield and the sea, via the River Trent to which this canal leads. Pleasantly rural until Thorne, where we arrived well before opening time.



Never mind, it's a pleasant little town. Darley's beers were once brewed there, and the brewery buildings still exist. We drank in the Canal Tavern (pictured left). A good range of beers from better-known breweries and Yorkshire portions of food to the extreme. Even the ship's glutton was defeated! Then off towards Keadby.

After Thorne, although we were technically still in Yorkshire, we were heading towards Lincolnshire and the terrain was in character. Flat! Visibility for miles! No locks, but plenty of swing and lift bridges. A busy little railway line accompanied us all the way. Plenty of freight, but few passengers in the diesel multiple units. The last low level bridge, just before Keadby, is a unique retractable bridge, carrying the railway over the canal. Known to Waterways as Vazon Bridge, and to the Railways as Keadby Junction Bridge, this is controlled by the signalman in the adjacent cabin. We sounded our hooter, he waved and, with a loud clanking in character with the age of this bridge, it telescoped upon itself to let us pass.

It was wet. I walked down to The Auld South Yorkshire by Keadby Basin. The door opened and I was dragged in to the warmth. "Coom in, Lad! Thee'll catch thy death o' cauld". Horror, no Real Ale! But, of course, it would be churlish to walk out without taking a drink. The other pub used to be the Friendship. On our last visit it was the Friendly Fox, owned by Wards. Now it was Mansfield's, and entitled The Barge. But they had run out of Real Ale! But at least, the welcome was genuine, the food was good and, like our previous visit, there was a games evening going on, and we were invited to share in the spread laid on.

Thursday morning. The rain had abated once more. Chug up to Vazon Bridge, wave at the signalman. Signalman waves back. Five minutes later, more frantic waving, so I went up to talk to him. The bridge had stuck shut but, never mind, the fitters were on their way. Half an hour later, a lone figure appeared, kicked a barrier and everything was back in order! After losing a race with a British Waterways maintenance boat we moored up at Thorne for another session in the Canal Tavern. Also visited the Rising Sun across the canal. This was once Wards, but now only sold John Smiths.

Thorne Lock gave trouble in the afternoon, also Sykehouse Lock (again). Same problem with both; bad latching of adjacent swing bridges fouled up the system. In the evening we tied up below Pollington Lock on the Aire and Calder Navigation and walked through a farmyard, with bats darting overhead, to the Kings Head. This pub had much improved from my last visit, when it was a dingy place with just Tetley's on offer. Now, it is a much more inviting pub. Not an adventurous range of beers, but there was John Smith's Magnet, which was in good condition and most acceptable.

Friday. Up to Knottingley and tied up outside the Steam Packet. This is of interest to us from East Kent as what is now the Kent Garden Brewery re-located from here. As well as John Smith's and Youngers, KGB Corn Poppy was on tap, at £1.46 per pint. We drank well, and into the afternoon.

Where to now? Last evening and we must be near Selby to hand the boat back in the morning. Well, there is, of course, the Jug Inn at Chapel Haddesley. So, past the No Entry sign, swing round above the weir, tie up to the trees, scramble up the bank, cross the back garden, hop over the fence

Jim Green

All of Jim's articles about the Beery Boaters and Old Pubs of Dover are available on the branch website, along with all the previous issues of Channel Draught – Ed.

www.topsy.demon.co.uk/dds_camra



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WINKLES UP!

Winkles up! A cry to strike terror into the hearts of men! But why should this be I hear you ask? The answer my friend, is not blowing in the wind, rather you will hear it shouted, often with great gusto, by Rab, the host of the Golden Lion, (Avebury Inns.) in Priory St. Rab, aided and abetted by Teresa, have turned the Lion around, making it a first class town centre local where good ales are *always* available and where food is cheese and onion or salt and vinegar.

Along side the Pedigree, Stonehenge, or the Reverend James, you will find photographs adorning the walls of this small but very chummy little bar that look like the most wanted list of the county constabulary. The faces there on are not featured on Crime Watch but are the members of the Golden Lion WINKLE CLUB.

Formed in Hastings around the turn of the last century by local fishermen, the first Winkle club set about raising money for the local needy. The word spread and now there are Winkle Clubs all over the country. For the outrageous joining fee of £1. the would be member is enrolled and presented with his or her own winkle, from which they are never to be parted, even, so I am told by Rab, by death.

Whenever the battle cry of WINKLES UP! 'is heard each member must produce the winkle, failure to do so results in a fine of £1, which goes into the 'pot'. it is worth noting that the challenge can be issued anytime, anywhere, not just in the bar!

So far this year the Golden Lion has raised in excess of £3,000 by sponsored events, games nights and fines! Much of which has been spent on computer equipment for the local Harbour School.

The Patron of all Winkle Clubs is her Majesty, Queen Elizabeth the Queen Mother, who carries a solid gold winkle with her at all times, how do we know this? Well, a less then sensible member, on meeting her Majesty, asked her to Winkle up, and she did!

Phil Wyborn - Brown.

Country Pub Walks No.3

St Margaret's to Martin Mill via East Langdon and Martin

8km or 6km omitting East Langdon

If you've arrived at St Margaret's along favourite cliff top walks from Dover or Deal, this route visits the pubs at St Margaret's-at-Cliffe then leads to Martin Mill station (avoiding the busiest roads) from where you can 'train' back home.

The start is from the top of Bay Hill by bus stop for Dover and Deal (by phone box outside old telephone building). Take the road ahead, The Droveaway, passing shops on the left. After a few metres, turn left at footpath sign by surgery along Droveaway Gardens, and follow path downhill to Chapel Lane which runs parallel to main street. Turn left for the Hope, otherwise go right along the lane. At Cliffe Lodge just before duck pond turn left for the Clyffe Tavern, and the Smugglers further along the main street. Continuing along the main street brings you to the Red Lion on the corner of Kingsdown Road.

The onward route goes along Kingsdown Road for a little way, then opposite school (right), turn left into road serving bungalows (sign Private Road, residents only). Take pathway between bungalows at the far right corner which then turns left bringing you to a stile into a field. Cross stile and go diagonally right to stile in far right corner of field, passing the right-hand corner of a large shed. Cross stile and turn left downhill with wood on your left. Go downhill, crossing track in the dip, and then up the other side which leads you over a stile into a path straight ahead between gardens soon arriving at a road. Cross this and continue on path ahead between gardens leading out to another road. Turn right along it for a little while, then at pea-green square object take track on left and go straight ahead along road crossing to another grassy track at the bottom of Seymour Road. Where this meets transverse track at hedge turn left until you reach main road.

Now turn right along it for a short way, heading towards the Thing ahead on the left. Turn left on bridleway passing between the Thing and the hedge. Where the hedge ends the path bears slightly left before arriving at a lane. Now turn right downhill to the main Dover/Deal road at Langdon Cross. Go over and continue for about a mile and a half along lane towards East Langdon.

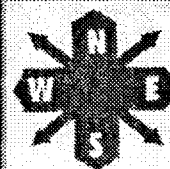
If time is pressing there is a more direct way to Martin Mill station from the top of the hill opposite a new house 'Solton Close'. Turn right here straight ahead across large field aiming for the end of a hedgerow downhill in the distance. Arriving at the hedgerow continue ahead with the hedge on your left. This brings you to a path leading into a track between bungalows.

A little further on you reach the Ugly Duckling and Martin Mill station.

For the walk to East Langdon and Martin keep on the road passing East Langdon church, left, and you will arrive at the village green. From here bear right and proceed along The Street as far as a road on the left called West Side. Turn left up here to the school, and take the path ahead on the left of the school gate. Go left through gap in hedge then right, straight up to hedgerow ahead of you. Here turn right and follow path for a while with hedge on your left. At a field corner turn left up a steep bank to follow path into the field above. Now turn right to the field corner, then left for a short distance. After a few metres follow path on right through the trees, maintaining your direction as the path leads out into a field, hedge on left. Go ahead through gate along path between fences which leads you through another gate out onto a road. Turn left uphill a short way, which brings you to the Lantern sharp left at the top of the hill.

To get to Martin Mill station (allow 20 mins) turn left out of the Lantern and go ahead along The Street until you reach Lucerne Lane on your right. Follow this lane for half a mile down and uphill, until you reach the station and the Ugly Duckling.

John Pitcher



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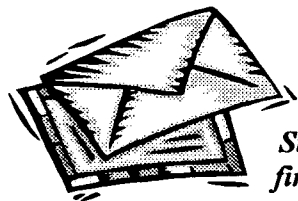
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Letters Page

Strange as it may seem, Channel Draught has received its first letter:

The Ravens

I am writing in response to the article in the autumn edition of 'Channel Draught' which featured The Ravens at Tilmanstone. I understand that the article was intended as a wake up call to alert people to the closure of rural pubs and want to applaud this. I feel it was unfortunate that you chose The Ravens to highlight this fact, however, as I believe that The Ravens was not simply a victim of poor local support as you suggest.

I have frequented The Ravens over the past 24 years as a resident of Tilmanstone and as a visitor - my parents still live in the village. I feel, therefore that I can speak with some knowledge of recent history. What I know is that during this time The Ravens was never able to rely on village trade to survive. Indeed even in the busy days of the late 70s and early 80s it was the miners and their families from Eythorne and Elvington on Friday and Saturday nights that provided a lifeline.

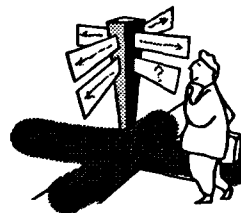
Probably the most successful period for The Ravens was under the stewardship of Mary and Roly Wilkinson who transformed the pub through hard work and devotion. They developed the pub garden, built a skittle alley, kept good beer and served food. They covered the front of the pub in climbing roses, window boxes and hanging baskets and won Whitbread's 'Best Fascia' award three years running; in fact they were asked not to enter again to allow others a chance of winning!

After the Roly and Mary left, The Ravens passed through a succession of tenants; the last bought the pub from the brewery. They supplied good and interesting real ales and there were signs of business potential; quiz nights were well attended while ramblers and cyclists brought infrequent trade. Regular entrant in the Good Beer Guide the pub might have been but, to my knowledge, it was never advertised in the local papers or even in the village magazine. After 300 years as a pub, The Ravens closed this autumn.

Rural pubs are under threat but I wonder if sometimes this threat might be from within. Perhaps Camra could develop a role investigating the running of pubs and become more proactive in promoting good management before closure becomes inevitable - or justifiable to those who would prefer to sell as private rather than public houses.

Mark Robson

Letters can be sent to Channel Draught, 33 East Street, Dover CT17 0DS, faxed to 0870 056 0985 or e-mailed to letters.dds.camra@topsy.demon.co.uk



Let Loose on the Leas

Once you have navigated your way around the 100-plus pubs in White Cliffs Country then you may want to move on a bit. So it was that your correspondent took a bus to Folkestone to see what beers are on offer there. If like me you regularly visit Capel-le-Ferne then the town actually starts just before the **Valiant Sailor** which has Brakspear Special on tap. Head on down to the harbour.....

Most of the pubs were located in what was in around 1815 described as "a miserable little fishing village" but of course there are now many more in the more modern parts of town. This article links old and "new" by starting from the harbour area and heading westwards in a more-or-less straight line.

I started in the old fishing quarter. Right by the railway line in North Street is the **Lifeboat**. This pub was almost lost thanks to Whitbread (who else?) in the early 1980s but has since flourished as a free house. Beer range varies including guest ales alongside the likes of London Pride and Bombardier. The local CAMRA branch (Ashford, Folkestone & Romney Marsh) reports that the owners are less keen on guest beers than they might be - let us know if you find anything unusual for the area.

On the seafront there is the **Carpenters**, formerly the Jubilee where the public bar was (and still is by older locals) known as the "Bos'n's Locker". Marstons Pedigree is a regular brew here and is as good as anywhere. It also has the weaker version of Flowers, described as IPA. Fish dishes feature on the menu.

Close by are the **Ship** and the **Odd fellows**. Both sell beers from the Whitbread range. On a hot but windy summer's day when I visited a refreshing blast of seaside air was welcomed along with pints of Flowers OB.

From there under the railway bridge to the **Princess Royal** in South Street which is hidden behind two other pubs, one of which (London & Paris Hotel) is closed and boarded up. Bought by Shepherd Neame some years ago this a proper drinker's 2-bar pub of a type which has almost

disappeared. The front bar has a lone handpump with Master Brew on tap.

Head up the Old High Street to the **Earl Grey**, also Shep's. On my visit it was closed for refurbishment but should be open once you read this. From past visits, expect Master Brew and Spitfire (& maybe a seasonal brew like Autumn Late Red).

Cut across Payer's Park (no free parking here) and onto a former church. As the Baptist Galleries it ceased to fulfil its original function many years ago. However this fine and imposing building was rescued by **JD Wetherspoons** who have preserved most of the original features including the "double-deck" arrangement and even the organ pipes (sadly unplayable now). As with most of the company's pubs there are national brands supported by some micro-brews and also Addlestone's "Cloudy" cider. I tried some Great Eastern Ale from the Cottage brewery and also JDW's best-selling guest beer which is the strong (5.0%), lager-pale Summer Lightning from the Hop Back Brewery in Salisbury, Wilts. As with Dover's "Eight Bells" there are regular promotions of micro-brews, e.g. Easter/St. George's Day/May Day and Halloween/Guy Fawkes.

Head up Rendezvous Street and left into George Lane. The **Shamrock and Thistle** may hedge its bets but is strong on the Celtic theme. Beer at the time was Caledonian but all often there is no pump clip and no real ale on.

Round the corner into the Bayle there are two pubs owned by Pubmaster. The **Guildhall** has recently changed hands, tenants Stuart and Gill having run the bar at the sports centre near Radnor Park. Greene King Abbot Ale was excellent and there was a choice including Adnams Broadside and Draught Bass. Normally open all day but may close late afternoon if custom is lacking.

The **British Lion** does observe the traditional afternoon break. It was drastically altered a few years ago to the point of being almost unrecognisable from what it was when I used it (and occasionally worked there) in the 1970s. On the plus side, the old top-pressure "Trophy B" (=Fremlins) later joined by hand-pulled Tusker has long since given way to a fairly good range from Pubmaster's list. Behind the late 17th century frontage I sampled Ind Coope Burton Ale which is still brewed in its

hometown although not by the same company. Marstons now brew it alongside Pedigree. Other beers included Draught Bass and Fuller's London Pride.

Walk past the churchyard to the **Pullman**. A one-time tea room it became a pub around 20 years ago and was as the name suggests given a very heavy railway theme complete with seating compartments and all sorts of paraphernalia, some of them genuine. These days it is much more of a conventional two-bar lounge. The Ruddles Best & County on offer during the summer no longer hail from Rutland having gone via Oxfordshire (Morlands) to East Anglia (Greene King) and taste very different to the beers I remember from Student Union days. Beware the keg Cider(s) hiding below fake handpumps

Round the corner into Sandgate Road and the **East Kent Arms** which is a 1960s replacement of an old building. During the day it caters for shoppers attracted by a bold and fairly priced menu. Once they have gone home it plays host to younger customers. On or two ales on at a time. On my visit there was Draught Bass and London Pride.

Head up through the precinct and beyond. The former Bouverie (later, Victoria) Hotel has become a victim of the much-delayed redevelopment plans for the area but there is compensation with the opening of **Chambers** on the corner of Cheriton Place and Sandgate Road. This has no known connexion with the legal profession but is a cellar bar formed out of shop basements. It has a character all of its own with low lighting and ceiling, very much typical of a big-city students' bar. Some might find it claustrophobic and it can be difficult to get to the tiny serving counter. Service varies between brisk and offhand. The beers likewise vary, not just in choice but (in my experience) quality. All too often I have been served beer which has been allowed to stagnate in the pipelines. Four beers to choose from and I tried the Hop Back Summer Lightning (good as ever) but the Timothy Taylor's Landlord was sadly unrecognisable. Far better on the day was Adnams Broadside.

Further towards Sandgate and a more contrasting pair of bars to finish on would be hard to imagine. The basement of the Langhorne Gardens Hotel is named **Harvey's** in honour of Folkestone's most famous son William

Harvey (he who proved the theory of blood circulation) and whose statue stands outside the Leas Cliff Hall. However the logo is a pun – a highly visible picture of Harvey the invisible rabbit! Five or six ales at a time for a real mixture of customers drawn from bed-sits, law courts and offices, etc. I tried the ever-reliable Wells Bombardier and Adnams Broadside.

After a long day, time to relax in a classic hotel bar with views to sea. The **Clifton** is now owned by the Best Western chain but still offers comfort with friendly but unobtrusive service. As a sign of the times you can even have your Draught Bass in a dimple jug if you like. Cheers!

On getting there

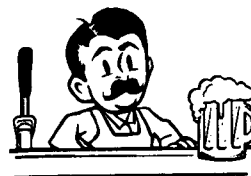
The Leas Cliff Hall is about ½ mile from Folkestone Central station – trains half-hourly from Dover Priory (hourly Evening & Sunday, and all day from stations to Ramsgate).

To do the crawl in the same order use Stagecoach buses 211 & 711 which run half-hourly through Capel and down through the harbour area stopping at the bottom end of the Old High Street then into the town centre (711 continues down the coast road into Sussex). Return from the Bus Station (platform D). Fare is £2.50 (£2.20 after 1800 hrs). Daytime Sunday buses are hourly, finishing by 8pm. Weekdays, Bus 211 runs (hourly) through from the Deal area via Mill Hill, Walmer Station, Ringwould and St.Margarets. Details believed correct at time of going to press.



There are many other good pubs in town. For a full list see “10th Guide to Kent Pubs” published by CAMRA and available in bookshops – try WH Smith or Waterstones.

Dave Routh



The Channel Draught Quiz

December 2000

Old Pubs of White Cliffs Country

All the pubs below were previously known by another name.
What was it?

- | | | |
|----|-----------------------------------|-------|
| a. | Green Berry, Canada Rd, Walmer | _____ |
| b. | Coastguard, St Margarets Bay | _____ |
| c. | Old Lantern Inn, Martin | _____ |
| d. | Lifeboat, The Strand, Walmer | _____ |
| e. | Admiral Penn, Beach St, Deal | _____ |
| f. | Arlington, Snargate St, Dover | _____ |
| g. | Louis Armstrong, Dover | _____ |
| h. | High & Dry, Waldershare | _____ |
| i. | Sportsman, London Rd, Dover | _____ |
| j. | Ugly Duckling, Martin Mill | _____ |
| k. | Jackdaw, Denton | _____ |
| l. | Smugglers, St Margarets at Cliffe | _____ |

The answers are (in no particular order):

True Briton, Avenue, Station Hotel, Carriers Arms, Royal Arms, Red Lion, Green Man, Rose & Crown, Royal George, Grapes, Wheatsheaf, Fountain.

Answers should be sent to Channel Draught, 33 East Street, Dover CT17 0DS (or by e-mail to quiz.cd@topsy.demon.co.uk) and should include the full name & address of the entrant. All correct entries received up to 6pm 14 January 2001 will be entered into the draw.

The first three correct solutions drawn from the hat on 15 Jan '01 will each win: a pair of free entry to the White Cliffs Winter Ale Festival at Dover Town Hall on 2/3 Feb '01, a pair of Festival glasses and £10 worth of festival beers. Members of the Committee of the Deal Dover Sandwich & District branch of CAMRA (and their close relatives) may not enter this quiz.



Great Stuff This Bass

So said the advertising billboards a few years ago. Some of us were so impressed with the beer quality that we used to deface the posters by grabbing a can of paint spray and adding an exclamation mark after the "Great".

Bass is selling not just its breweries but also its own name. If Interbrew is allowed to take over the Bass breweries and beers without too much official hindrance then the Bass name along with the world's oldest trade mark (the red triangle which designated quality) would change hands. Interbrew plans to call its UK brewing operation "Bass" although quite what its beer range will be is still open to speculation. Best guesses so far are that Carling would give way to Stella and that Boddingtons might be sold off with Flowers being dumped.

Bass boss Iain Napier reckons that he will land the Interbrew/Bass top job (quote from "The Publican" dated 30th October) but faces stiff competition from Whitbread's Miles Templeman, a man who has never been shy of plain speaking and with many years of experience. The remains of the Bass empire would be renamed.

Bass used to own numerous local pubs thanks to its take-over of the Thompson brewery in Walmer but an outsourced logistics company now supplies its outlets. Watch those same lorries deliver to any number of local pubs.

In East Kent, Whitbread have long been the major supplier with Bass having a large presence thanks to past take-overs. Bass closed its local depot following its run-down of the former Charrington operation and has "outsourced" its deliveries. Excel Trade Team Logistics supplies many of our locals – spot the grey drays outside.

The deal as put to shareholders would give Interbrew about a third of the market given its recent acquisition of the last three Whitbread breweries. However a further concern is the effect on distribution as not only would Bass & Whitbread brews be effectively under the same roof but arrangements for distribution would also be the subject market domination.

The whole Interbrew saga will now spin on into the new year. Trade Secretary Stephen Byers has indicated that he is to take his time over the issue, probably until early 2001. This could then be his last big decision in the beer industry before the anticipated General Election. Other issues like licensing hours would then be put back into party manifesto 'promises'. This political expediency, at the expense of action, will only serve to sow further seeds of doubt in everyone's mind at a time when the one thing that we all need in the pub trade is a period of relative calm after all the upheaval of recent years. Whatever the outcome you can be sure that customer's expectations will feature very low down the list of priorities so you can all join me in blowing the froth off your pint and saying "I told you so....."

Dave Routh

In memory of Bod Bowles, band leader and licensee of the "Louis Armstrong" Public House, Dover, a fund raising evening for the *Licensed Victuallers National Homes* will be held at the "Louis" on Thursday 7th Dec '00 from 8pm onwards.

With music provided by Ben Cohen, Ian Turner & friends. All Welcome.
Admission free.

Kent Pub of the Year Presentation The Mogul 29 Oct 2000



Left to right: Martin Atkins (Chair DDS CAMRA), Dave Routh (AO East Kent CAMRA), Charlie Franklin (Mogul), Frank Franklin (Mogul), Linda Clarke (Regional Director Kent CAMRA). Photo taken by Paul Turvey.

Bye Bye Whitbread!

In our last issue we had the pleasure of announcing the long overdue exit from brewing of Whitbread PLC. The breweries have gone to privately-owned Belgian giant Interbrew who are best known in the UK for their Stella Artois lager although in their own country they prefer to push Jupiler Pils.

It came as no surprise to hear that Whitbread is to sever almost all remaining contact with the pub trade. For many years it has trumpeted its moves into other areas of the leisure industry, in particular the hotels and restaurant trade. Avid readers of "Whitbread News" (R.I.P.) will recall that mere tenants and customers of their pubs hardly ever got a mention amid all the blurb about the megabucks spending on branded imagery. Some of this imagery is to be dumped in the company's headlong rush into the fiercely competitive world of hotels, restaurants and leisure complexes.

Thirty years ago Whitbread had a stranglehold on the local pub circuit thanks to its policy of buying out then closing down the opposition. However in the past decade or so it has sold off many of the remaining pubs whilst retaining control of beer supplies.

Last year Whitbread attempted to take over the pub estate of the Allied Domecq chain – both companies had about the same number of pubs giving a combined total of around 6700. The take-over fell through leaving Whitbread to reassess its future. The immediate reaction was to offload its off-licences (owned jointly with Allied and called "FirstQuench") which trade as Victoria Wine, Threshers, Bottoms Up and Wine Rack. These have gone to Japanese bankers Nomura who control thousands of pubs through subsidiary companies.

Over the years the one saving grace about Whitbread has been that its motives were plain to see for all concerned. For as long as anyone cares to remember it has had a policy of steady closing down its remaining brewing operations and disposing of unwanted pubs. It saw its future in pub retailing but given the failure to take over the Allied estate it has now taken the drastic step of disposing of its own pubs.

The *Brewers Fayre* brand (e.g. *Duke of York*) with its attendant *Travel Inns* hotels chain is to be retained although some are being rebranded as "Brewster's".

However far from celebrating the work of dedicated female brewers it just another name for a concept which gets ever nearer to that of a licensed fast-food outlet. Almost a "Big Mac" with beer for parents who don't have to drive to get there – try walking to the Guston roundabout from any direction to see the logic of that one! (*Road safety warning = don't try it!*).

Even the *Beefeaters* (e.g. *Plough*) face a mixed future. Some of them, i.e. those which do not fit the corporate profile, are likely to be part of the disposal plan whilst others to be retained will be rebranded as *Out & Out* (whatever that is intended to signify).

Also going are the *Hogsheads*. There are none in White Cliffs country – Canterbury has had two (*Jolly Sailor* and *City Arms*). These were a passable attempt at a traditional alehouse style albeit with heavy corporate themeing. In the big city centre locations you could get all sorts of interesting brews but most sold a variety of beers from regional breweries as purchased by the former Whitbread Beer Company.

The 64000 dollar question is "who buys the pubs?" Initially Whitbread indicated that the whole lot (around 3000) would be sold as a job lot but more recently it has emerged that they might be split into trade packages. Any pub chain which tried to buy the lot would run into difficulties with the government's regulatory authorities whereas breaking the pub chain into bite-size links would enable the medium size players to enlarge their own estates. Only a couple of years ago this is what happened when *Avebury Taverns* and the *Alehouse Company* (part of Alchemy's *InnSpired* operation) took on a few hundred unwanted community locals and both have ambitious plans for expansion along with *Punch Taverns* and *Nomura (Inn Partnership/Unique Pub Co)*.

Whoever gets the pubs will determine the range of beers on sale. In the case of *Avebury* most of the beers in their locals still come from the former Whitbread Beer Company list now supplied by Interbrew which is why you see beers like *Pedigree*, *London Pride* and *Brains S.A.*.

What is for certain is that the idea that pub tenants could stock a guest ale as of right is a dead duck – the days of "vertical integration" in the industry are over. With *ScotCo (Courage)* offloading around 1000 tenanted pubs the main players have decided between retailing and brewing. CAMRA is campaigning for pub chain outlets to be free to stock guest real ales but the bulk purchasing power of the chains will dictate what is on offer to consumers.

Dave Routh

The Plough Inn

Church Lane, Ripple

Tel: 01304 360209

Your hosts Lyn & Brian

Real Ales, Country Wines

Full weekday menu plus traditional Sunday lunches

Two en-suite Twin Rooms available

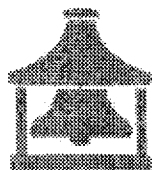
Ales usually available are:

Fullers ESB & London Pride, Shepherd Neame

Master Brew & Spitfire plus Guest Ales

Listed in the 2001 CAMRA

Good Beer Guide



The Clyffe Inn

High Street

St Margarets-at-Cliffe

Tel. 01304 852400 Fax 01304 851880

www.characterinns.co.uk

Open 11am-3pm & 6pm-11pm (Mon-Sat)

12pm-2.30pm & 7pm-10.30pm (Sun)

The Clyffe Inn is a Pub, a Restaurant and has Accommodation, with a good range of Real Ales and Wines. There's an excellent Bar Menu and an even better Restaurant Menu specialising in local Seafood and Game. We have a large car park and garden

The Clyffe Inn dates from the 16th Century and has been a Granary and a School House. There are original ships timbers in the ceiling of the Bar.



A MATTER OF TASTE AND CHOICE

Back in September (Sunday 10th) the Independent on Sunday carried a news item commenting on the recently published news that real ale's market share had fallen below 10% for the first time. Among other comments, it was suggested that the British were moving towards a more discerning Continental pattern of consumption, preferring wine and lager to *warm* real ale. Interestingly, the previous day's Independent had carried an article implying that modern British taste is the complete opposite, and that our main considerations were convenience and price. Champion cheese maker, Richard Hares, forced to close because of this country's taste for cheaper processed cheeses rather than the more expensive traditionally made and lengthily matured product. This hardly suggests a society becoming more discerning, as neither do the enormous sales of mass produced lager or nitro keg, or cheap wine from the European wine lake.

Unfortunately, the general perception of real ale includes some popular misconceptions; that it's warm - which it's not; drunk by old men with cloth caps in dingy public bars - which it may have been once; and flat, sour and full of lumps - which it won't be if it's looked after properly. The recommended temperature for keeping and serving real ale, approximately 56 F, is not warm, but is ideal for allowing the beer to best demonstrate its flavour, which a chilled beer will not, as well as being refreshing.

The old man/working class image still adheres, even though real ale was traditionally the ordinary drink of the people (whatever class or age), as does the suspicion of indifferent or poor quality - although this, unfortunately, can be well founded. Real ale being a "living" product needs greater care and attention than the pasteurised and filtered beer that much of the industry would like us to drink. It also needs proper brewing with good quality products, but when all these elements come together it can be superb.

Today, the range of different brews is enormous, and although the larger breweries flirted with a wider selection for a time, it is mainly due to the efforts of the small and micro breweries that we have such a choice. Real ales can be pale or dark, dry or sweet, lightly or heavily hopped - the possibilities are considerable and far greater than be found among the wines and lagers on the average supermarket shelf. Admittedly not all will appeal to everyone but then this lies at the heart of what CAMRA is about.

Left to its own devices the industry (like most industries) would tend towards the safe ground of lowest common denominator, with products that are acceptable to the largest number, while upsetting the least. Here lies conformity of taste and lack of character - very much the position we were moving towards in the late sixties/early seventies, before CAMRA got going, when many brewers saw the future as KEG - uniform, fizzy and sweet. Unfortunately the philosophy still survives as can be witnessed by the vast array of undistinguished nitrokegs and lagers that sit on the nation's bar tops. Thankfully we now have a choice, but only so long as landlords can be persuaded to stock more interesting ales, and the general public persuaded that real ale not be unreliable, unsophisticated and old-fashioned.

Martin Atkins

Going to the Dover Winter Ales Festival?

Why not call in on us at

Tun, Vine & Press

and sample the beers from

Swale Brewery

all brewed on the premises.

Open from 12 noon all day, every day

Sorted your Xmas supplies?

Call us about Beer Bags.

They last 3 weeks!!

Find us at Parsonage Farm, Seed Road,

Newnham

Kent.

01795 890931

Local Information

If you have a dispute concerning ale bought in Dover, Deal or Sandwich, please bring it to the attention of Martin Atkins or Dave Routh, telephone numbers under Branch Contacts. You may want to take the matter up yourself and we advise you to contact any (or all) of the following:

Trading Standards Office (East Kent)	01843 223380
Gwyn Prosser MP (Dover)	01304 201199
Dr. Steven Ladyman MP (Thanet South)	01843 850315

Useful numbers

Dover Tourist Info	01304 205108
Train times (Connex)	08457 484950
Buses (Stagecoach)	0870 2433711
	01304 240024
KCC Bus/Train line	08457 3696996

Kent Police	01304 240055
-------------	--------------

Dover Taxi Firms:	
Taxi (A1)	01304 202000
Taxi (A2B)	01304 225588
Taxi (Central)	01304 240441
Taxi (Club Travel)	01304 201915
Taxi (Heritage)	01304 204420
Taxi (Star)	01304 228822
Taxi (Victory)	01304 228888

Deal Taxi Firms:	
Taxi (Deal Cars)	01304 366000
Taxi (Jacks Cars)	01304 372299
Taxi (AI Cars)	01304 363636
Taxi (Castle Taxis)	01304 374001

Sandwich Taxi Firm:	
Taxi (AM Cars)	01304 614209



CAMRA

Membership of CAMRA is open to everyone who supports the campaign to keep Real Ale.

To join CAMRA, please complete the form below

Application Form to join CAMRA

I/We wish to join the Campaign for Real Ale and agree to abide by the Rules

Name _____

Address _____

Postcode _____

Signature _____ Date _____

I/We enclose the remittance for:

Single £14 ☐ OAP Single £8

☐

Joint £17 ☐ OAP Joint £11 ☐

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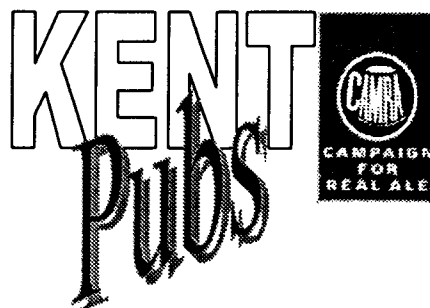
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