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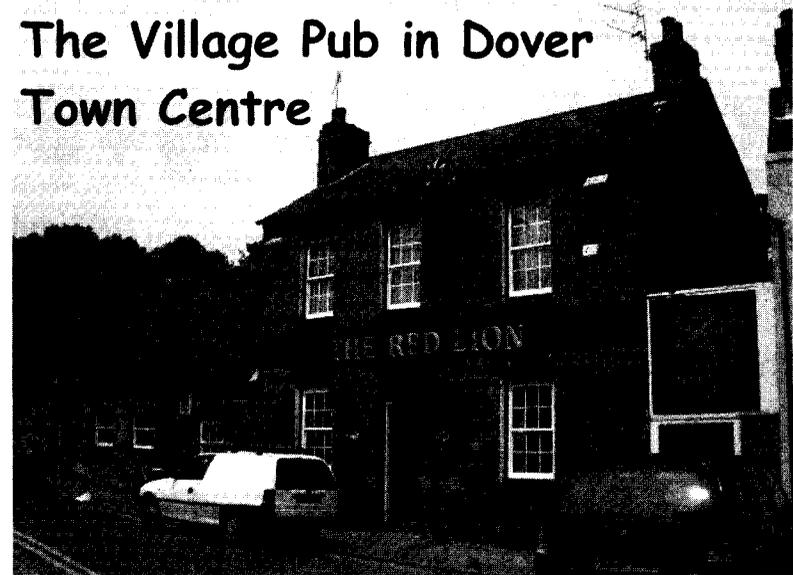
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Channel Draught

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The Village Pub in Dover
Town Centre



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

Issue 20 Summer 2004



Channel Draught Issue 20 Summer 2004



Welcome to the 2004 Summer edition of Channel Draught, somewhat shorter you will note, than our bumper Spring edition.

Now is the time of year that people start thinking about beer festivals, and as well as the regular CAMRA events, the Rare Breeds a few weeks ago, and the Kent and GBBF over the next month, more pubs than ever seem to be getting involved. The Plough at Ripple held a very successful festival over the Spring Bank Holiday, and intends holding another over the Late Summer Bank Holiday; and by the time you read this there will have been one also at the Royal Oak, Capel. Others planning festivals include the Hare and Hounds, Northbourne, the Crown, Finglesham and the Fox, Temple Ewell. Look out for adverts in this newsletter.

Also in this issue, as well as regulars Local and National News, Old Wort, etc., we have a couple of pages on Bat and Trap, more on beer quality from Roger Marples and a further chapter from the Beery Boaters.

Please keep supplying us with information and articles. All contributions are gratefully received and we will publish everything we can.

Martin Atkins (Editor)



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

Please drink sensibly!

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EVENTS DIARY

19th July 2004 Branch Meeting, The Crown, Finglesham 8pm

22nd July 2004 to 24th July 2004. KENT BEER FESTIVAL, Merton Farm, nr. Canterbury. www.kentbeerfestival.co.uk

2nd August 2004 Summer Walk - Meet at Five Bells, Eastry 6.30pm.

3rd August 2004 to 7th August.

GREAT BRITISH BEER FESTIVAL, Olympia, London

16th August 2004 Branch Meeting, Deal Hoy, Deal 8pm

20th September 2004 Branch Meeting, Red Lion, Charlton Grn, Dover

Note - From September, Branch Meetings now start at 7.30pm

Updates to the diary are available on the branch website

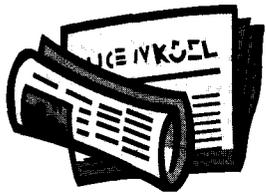
http://www.topsy.demon.co.uk/dds_camra/

The branch normally meets on the third Monday of each month.

If you are interested in joining CAMRA come along to one of our meetings!

Please consult 'What's Brewing' to confirm venues, especially if travelling to meetings/events.

Events marked with * are not organised by CAMRA but by the venue indicated



The Local News

DOVER

Dover's longest running independent free house is no more – independent that is. The **Park Inn** in Park Place has been bought by Punch Taverns who, following its acquisition of the Flotilla, Boar's Head and the Pubmaster chain, now has quite a presence in town. The pub is now run by the current tenants of the Jackdaw at Denton, and while the staff as far as we know have remained the same there are due to be changes to the beer range (see advert). Former owner, Gary Virtue, one of our regular advertisers and festival sponsors, is now enjoying a pleasant break from the business. We wish him well.

At the **Red Lion**, Charlton Green, Keith has dispensed with Greene King IPA and installed Charles Wells Bombardier as a second real ale, alongside London Pride. Near to the river there the pub has no cellar and firkins are stored vertically in a small back room where beer is drawn using the "spear" system. Along the road, at the **Louis Armstrong**, Bass is still the regular real ale but normally at least one guest from a small brewer is featured. Recent months have included beers from locals Hopdeamon and Nelson and, from further afield, Grand Union, Cottage and Burton Bridge. And Hopdaemon beers can often also be found nearby at the **Eagle**, in the main street – recently the well-flavoured Golden Braid has appeared several times.

The **Mogul** still runs true to its tradition of providing a wide section of ales from all over the country. During "Mild Month" in May, mild featured strongly, with Goacher's Mild and Moorhouses Black Cat both appearing several times. Goacher's Light has also proved popular and become a regular, as have brews from Dark Star (Hophead almost a "house" bitter, seemingly on more often than not), RCH and Hop Back, from whom we recently had the rare treat of a barrel of GFB (Gilbert's First Brew). Not often widely available outside Hop Back's own tied estate, this was the beer that started it all at the Wyndham Arms back in 1987. Remaining with Hop Back, Summer Lightening is back permanently at the **Eight Bells** and in firkins, not kilns – despite its popularity, sales were not sufficient to carry this size of barrel. Also back (by customer demand) the Belgian De Koninck Original. Meanwhile Wetherspoons proposed **Lloyds No 1**, in Castle St. (ex-ABC, ex-Images, ex-Snoops) is on hold, depending, popular wisdom suggests, on the outcome of the proposed St James redevelopment.

The **Britannia** continues to persevere with real ale, either 6X or Spitfire, and at **Cullin's Yard** Adnams Bitter and Broadside are regulars, but no sign of Regatta yet this year. Nelson brews are normal fare at the **Renaissance** and **Sportsman**, although other breweries can feature. At the **Golden Lion**, it's "business as usual", with a combination of regulars (Directors, etc) and guests. Recently Banks Original

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featured, which must be a first for Dover. Shepherd Neame's **First and Last** at East Cliff may feature one of the brewery's real ales, but very often there's nothing available, while at the other end of the harbour there is no sign of real ale returning to the **Flagship**. **Blakes** continues much as before under new ownership, with London Pride plus



one or two guests, and similarly at the **White Horse**, range remains the same; London Pride, Abbot and guests.

DEAL

Much interest is currently focused on the Seafront. Shepherd Neame has completed refurbishment of the **Royal Hotel** and the **Clarendon**, which we understand is now a bar with restaurant above. Not such good fortune, however, for the **Star and Garter**, which is closed, with an application approved for conversion to four houses.

Elsewhere in Deal, the other major change is the re-opening of the **Jolly Gardner** at the junction of Cannon St and Western Rd. As yet we have little other information, but it must be good news for this otherwise somewhat dry part of the town. It had been destined for conversion to a community centre, so let's wish it every success and hope it proves that a good pub is a community centre.

In the High Street, the **Strand** and the **New Inn** are both selling the Burton brews Bass and Worthington 1744. Interestingly 1744 does not seem to have had the success locally that it has nationally, where it has made considerable inroads into Bass's market. In our area Bass sales appear to have held up well. The **Walmer Castle** in South St continues with London Pride as a regular, with additional real ales often being provided by Usher's seasonal brews. In Middle St. the **Ship** maintains its range of five real ales, including brews from Woodforde's, Hop Back and Hook Norton, while at the **Prince Albert** three real ales regularly include Nelson and Gadd's. At the **Deal Hoy**, Duke St. Shepherd Neame summer brew, Goldings, should be available, in addition to the regulars, Master Brew and Spitfire. Nice reports received about the **Bowling Green Tavern** – good service and atmosphere, and good quality from its regular ale selection of Bass, Flowers IPA and Abbot.

SANDWICH

At the **Red Cow**, Moat Sole Gadd's No 5 is now a regular, but might well give way to other brews from the same source, including of course the infamous No 1, badged as Yaarrgh (thanks Eddie). At the **Fleur-de-Lis** guest additions to the

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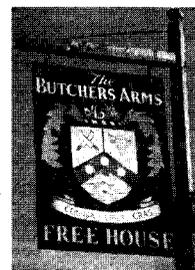
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regular Greene King IPA and London Pride include the Archers seasonal range, Gadd's and Hopdaemon. Greene King has re-introduced Triumph, and at the **Admiral Owen** it has returned, in triumph. At 4.3% it's a fine beer and tastes just as it did on its launch several years ago. At the **Market Inn**, Goldings has appeared in excellent condition.

VILLAGES

By the time you read this the **Royal Oak**, Capel should have had its June beer festival. Scheduled for the 25th -

28th it is planned to feature up to 15 real ales. Otherwise normal range consists of Master Brew, Bass and Nelson. At the **Lighthouse** in Old Dover Rd. Greene King brews remain the standard including IPA, Abbot and the rarely seen Tanners Jack (4%). However, customer demand for a mid strength local beer has seen Gadd's No 5 on the bar. On a recent visit this had been joined by No. 3. The pub is now open all day (bar only in the afternoon) and should remain so throughout the summer.

At Eastry several weeks' work on the **Bull** has provided an enlarged main bar. Reopened on June 13th for *that* football match, a guest ale is now a standard addition to Bass and Greene King IPA, first on being Wadworth 6X. Previous guests have included Skrimshander and Young's Special, which I'm told went like a bomb. Just down the road the **Five Bells** is also featuring regular guests, often locals such as Gadd's No 7, which has proved popular. At Woodnesborough the **Charity** still remains a regular outlet for mild (Ansells) and has now added Black Sheep Bitter to its standard selection. From the **Coach and Horses**, Hacklinge (a pub not previously featured in our newsletter I believe) comes the news that Everards Tiger is available, and going well, plus Gadd's No 7 and Weston's real cider. Nearby at Finglesham the **Crown**, as well as its well established standard range, has had numerous guests of late; recently Brains Reverend James, St Austell Tribute and Waggle Dance (now Young's). A mini beer festival is planned for the evening of Friday 16th July through the Saturday ("Finglesham Fun Day") until the Sunday evening, with several real ales available.

At Denton the **Jackdaw** continues with



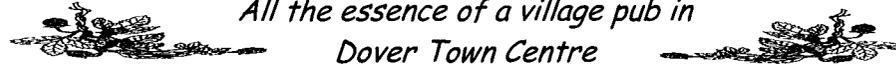
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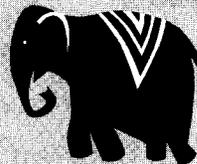
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its successful line in small brewery guests. We enjoyed eight in June including Tom Wood's Father's Pride, Harviestoun Bitter and Twisted and Coach House Flintlock. Our 2004 Pub of the Year, the **Yew Tree** at Barfreton, provided excellent hospitality on the night of the award's presentation; an event it shared with presentation also, to Tonie Prins of Hopdaemon, for Beer of the Festival (Daemon) at this year's White Cliff's Winter Ale Festival. From what I can remember a good time was had by all (see separate report). Otherwise at the pub things as usual; good food and good real ale, with Gadds and Hopdaemon featuring strongly – and not forgetting the discount for CAMRA members at the start of the week.

The **Plough** at Ripple enjoyed a very successful beer festival over the Spring Bank Holiday and is planning another for the end of August (see advert). Standard range is Master Brew, Spitfire, ESB plus guests. At the **Butchers Arms**, Ashley normal service with Master Brew plus guest, but please note summer weekday evening opening at 5.30pm. The **Hare and Hounds** at Northbourne has gone non-smoking during food hours (i.e. until 10.00pm), completely no smoking from August 31st. Normal beer range includes Harveys, ESB and Gadd's. At Whitfield the **Royal Oak** has recently featured Banks Bitter.

A visitor to the **Coastguard**, St Margaret's Bay, a couple of months ago, may well have imagined they had stepped back a few years, if they'd glanced at the real ales available. For alongside Gadd's and Hopdaemon they would have seen the very distinctive pump clip of Indian Summer Pale Ale – probably Swale

Ale's most successful brew. However, this does not involve John Davidson secretly starting brewing again in some remote corner of the county. The brew is from Archers of Swindon, with whom John was associated, and it has appeared in one or two other outlets as well as the Coastguard.

Further afield in Canterbury Branch area good reports from the **Duke William**, Ickham (Master Brew, Adnams Bitter and Bombardier), the **Rose**, Wickhambreaux (Old Speckled Hen, GK IPA, Adnams Bitter and London Pride) and the **Red Lion**, Stodmarsh (GK IPA). Back in our own area, one or two not so common beers found in Preston and East Stourmouth – Ridleys Old Bob and a "house" beer from John Smith's at the **Half Moon and Seven Stars**, and Wadworth 6X (at least I haven't seen it around lately) and King and Barnes Sussex at the **Rising Sun**. At the **Way Out Inn**, Westmarsh a recent visit found excellent Adnams and Boddingtons. In Wingham we understand that the **Red Lion** changed hands late last year and is run by people from the Rising Sun above.

Moving to Ashford and Shepway area we hear of the impending closure of the **Chequers** at Selsted, not a great distance from Swingfield, which lost its pub, the **Three Bells** a few years ago.

We understand that the owner, and landlord, has agreement with the local authority to close the pub and live in it as a private residence. Selsted may be a tiny hamlet, but the Chequers is a prime site on a busy main road (compare the Jackdaw at Denton down the hill) and logically possessed considerable potential. It

would be interesting to know if an actual change of use is involved, or just a cessation of business.

FOLKESTONE

This is a summary for the benefit of our regular readers. For full coverage of pub news and CAMRA events around Folkestone please see the new issue of "Marsh Mash" which is available in selected pubs throughout Shepway, and also in the Ashford Borough area

Down by the harbour the **Princess Royal** is currently closed and boarded up, but apparently Sheps has grand plans for this old-style two bar drinking shop. Locals quote the figure of £75K which would allow major alterations, but it's suspected that a lot of that might be for remedial and renovation work. Proposals so far include a hard standing (the tiny yard alongside?) and French windows in the frontage. Not much of a continental outlook though, or even the inner harbour – just the rear of the other two pubs in front. But then, when was the last time more than a bean was invested? Sheps took it from Ind Coope more than a decade ago and changed the signage, and it looked then much as it did when Burton ale was installed several years earlier. This was a, friendly, traditional, bolt hole compared with the others nearby. If Sheps can get it right then it can still be an asset on the edge of the regeneration area?

Round the corner, in the Old High Street, another Sheps pub is giving cause for concern. The **Earl Grey**, "beneficiary" of many

a change of direction, has yet to settle down and find its identity in this neglected quarter of the old town. Hours and beer availability (and quality) seem to vary considerably. Channel Draught finds it to be stark, bare, noisy and (frankly) unwelcoming. Sheps needs a good, determined tenant who can turn this one around to cash in on the tourist potential from the regeneration project. On the edge of the precinct **Mustangs** offers "cool" (some would say cold) Tetley's plus a much more expensive regional (e.g. Young's Special or Pedigree). Could the price difference be Punch Taverns' response to the cheap Theakston's at **Wetherspoon's** opposite? The latter continues to frustrate with its erratic availability of guest ales – "sorry not available" is nearly always on, and about as useful as a bus station full of "sorry not in service" displays.

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At **Chambers**, lack of demand for real cider has seen Biddenden Bushels dropped, although its handpump now dispenses Hopdaemon Incubus. The bar's strong ale is Old Peculiar, from the real Theakston brewery at Masham. At the **East Cliff Skrimshander** enjoys a faithful following and appears regularly, and other guests recently have included Jekyll's Gold from Hydes. Richard obtains many of his beers from Beer Seller and is open to suggestions from regular visitors, as well as locals. Evening opening is at 6pm and lunchtimes can vary but are nominally 12-3. The Happy Frenchman usually has a guest ale (or two) in addition to Youngs. Supplies have been disrupted of late but Andy assures us that this will be 'sorted' by the time you read this.

Elsewhere the **Honest Lawyer** is confirmed as closed and gone forever, while the site of the **Bouverie Hotel** (Victoria Hotel) continues to provide additional unused car parking space. Rumour, however, suggests this is now earmarked for ASDA. Finally for a haven of good service and quality beers there is the Bayle duet of the **British Lion** and **Guildhall**, with their complementary mix of Greene King brews and regional guest ales.

Dave Routh

Additional reporting by Martin Atkins

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THE COWSHED PILGRIMAGE

REMINISCING ABOUT LAST YEAR'S KENT BEER FESTIVAL
AT THE 'COWSHED' MERTON FARM, NEAR CANTERBURY

CAMRA's Kent Beer Festival is known colloquially to some as 'The Cowshed' for it is held at a farm near Canterbury. The festival is one of many aiming to provide liquid refreshments and merriment to all who support the fine products championed by CAMRA. In keeping with tradition, a group of hardy Finglesham souls gathered together on Saturday 26 July 2003 to do its collective bit for the cause. Proceedings began early in the day when the 'Finglesham Contingent' (as we are known) and friends (anyone we can drag along to such events!) met up for a full English breakfast at The Crown – just what's needed to set one up for such a day.



We duly arrived at the 29th Kent Beer Festival and found a good position inside the cowshed. The building is enormous, with enough internal capacity to house several

different beer and cider bars, food and memorabilia stalls of various descriptions, a 'bandstand' (more on this in a minute) and seating for well over 100 people. A vast amount of organisation goes into every CAMRA festival, and the organisers certainly did a good job again last year. There was something for everyone, from the variety of good drinks and food on offer through to the provision of many different stalls, as well as outdoor interests such as archery and vintage brewery vehicles.

Contrary to the sadly familiar image of beer festivals, beards and big bellies are not mandatory! Rather, families are well catered for, and there are many different drinks to appeal

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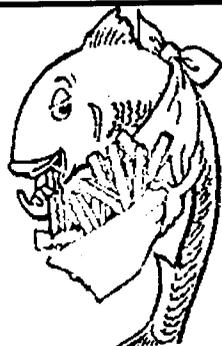
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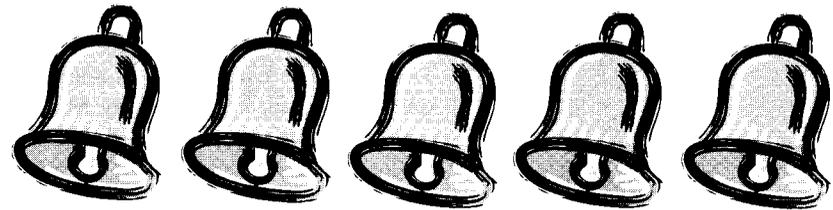
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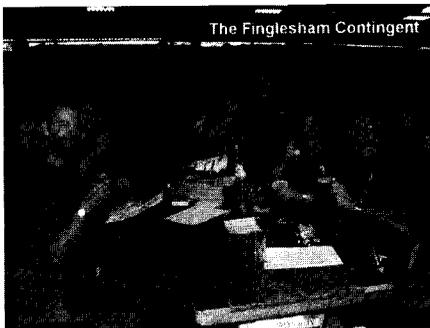
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to both men and women. Needless to say, there was a good emphasis on Kentish breweries – all well supported! There was also a 'Pink Girlie Bar', an attempt to entice more women to choose real ale over lager. This follows hot on the heels of the huge publicity received by northern brewer Timothy Taylor, whose ever-popular Landlord bitter was not so long ago hailed by Madonna as being her favourite tippie. I didn't visit the girlie bar (unlike some men in our party, who shall remain nameless), as there was plenty of choice at other bars with over 120

real ales and ciders, as well as bottled and foreign beers.

We devised a simple rating system for the beers we sampled, ranging from '1' (definitely wouldn't try again) through to '5' (would go out of one's way to try again) – until one in our party introduced a new rating of '0' for a beer he disliked so intensely, he didn't even finish the glass. This is indeed a rare occasion! For those still hungry after devouring the picnic snacks they had brought along, the food stalls served everything from specialist olives, cheeses, rolls and baguettes through to curries, burgers and fish & chips.



The 'bandstand' is a long flatbed lorry trailer, which makes a perfect music stage and was the platform for a talented string quartet playing classical and contemporary music. We took the usual array of crosswords, brainteasers, cards, cribbage and backgammon to while away the hours. After the festival, and in a facsimile copy of previous years, we all repaired to The Crown – where some of us probably stayed longer than we should have (yes, we all know who we are) – but it was another good beer festival and a thoroughly enjoyable day.

(For details of this year's festival, call 01227 463468 or see:
www.kentbeerfestival.co.uk)

Anne McIlroy

SUNDAY "ALE TRAIL" BUS UPDATE

Owing to errors in the information supplied to us, timetable and fare information published in the Spring edition of Channel Draught was inaccurate. Therefore please note that all journeys of bus service 104 operate 30 minutes earlier than those published, and that fares are higher.

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BEER ACROSS THE BORDER

The 2004 Rare Breeds Beer Festival

We have been trying to get to this wonderful festival for several years. This year, we finally achieved our goal! Ashford Folkestone & Romney Marsh CAMRA's 10th Rare Breeds Beer Festival was hosted once again by the South of England Rare Breeds Centre at Woodchurch, near Tenterden, on 4-5 June of this year. Proceedings once again began early on the Saturday. We went to our local farm café for the mandatory fry-up before beginning the long journey to Woodchurch by public transport (not an easy place to get to from our neck of the woods) – over two hours, but worth every minute of travelling time!

Being our first visit to this festival, we wanted to savour every moment. The original idea was to do some imbibing, take a look at the animals, then do some more imbibing. We realised the middle part of this plan was futile once we appreciated the sheer acreage of the Rare Breeds Centre itself, so decided to concentrate on the festival and return another day to see the animals (that's our excuse, anyway!). Instead, we spent a relaxed afternoon in the unseasonably scorching sunshine, enjoying the convivial atmosphere of the festival – there were people of all ages, with plenty of families making the most of the twinned facilities.

As with the Kent Beer Festival, Kentish breweries were well represented at the RBBF, which concentrates on a good selection of real ales, perry and cider. In order to try a spread of offerings, I chose to drink perry and cider, while Julian stuck to the beers. As it turned out, this was a good idea! The festival proved so successful that every last drop of alcohol had sold out by late afternoon – and thus a minibus was despatched off to procure more supplies before the evening session got underway. We managed to sample many of the beers, the perry, and various ciders. It was impressive to see perry and three different ciders on offer, especially as the ciders all came from Kent. There were also several bottled ciders, all of which came from the splendid Honey Hole Farm in Faversham. Julian enjoyed all of the beers he tried, while I was equally impressed with my perry and ciders. Interestingly, one of Honey Hole Farm's bottled ciders reminded us both of Belgium's lambic beers – curious, perhaps, but I will certainly be beating a path to Faversham in the near future!

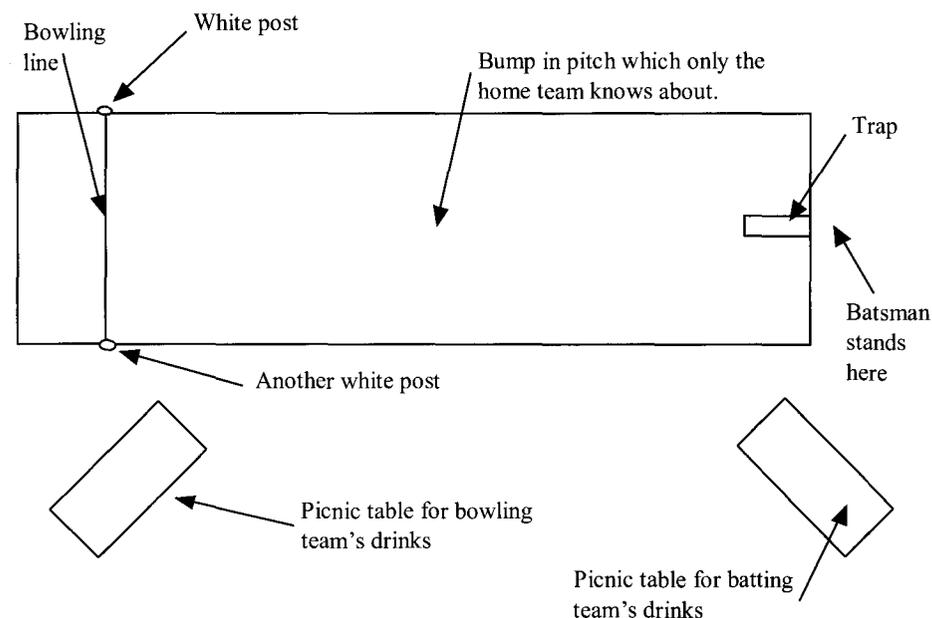
Entertainment took the form of music from the first half of the 20th Century and from Roger Hubbard & Louis Turpin, who provided an excellent blues session. There was a fund-raising prize draw raffle, a local plant stall, tombola and various beer publications. Further impromptu entertainment came from the cheerful banter in the queues for both the very good BBQ stall and the port-a-loos! Needless to say, everyone was in high spirits. Alan Beecham and his fellow branch members are to be credited for an excellent beer festival, and the event will certainly become a regular on our fixture list.

A DRINKERS' GUIDE TO BAT & TRAP

Bat & Trap is an ancient Kent game, nowadays played in pub gardens. It is a bit like cricket, inasmuch as there are two teams and they take it in turns to bat and bowl, but that's about where the similarity ends. Bat & Trap players are often seen with a pint of beer in one hand while bowling the ball with other!

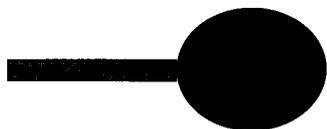
The Pitch

The Bat & Trap pitch is a rectangle of grass, 21 yards long, with two tall white posts at one end and a trap at the other. The pitch should be level and even, with as few bumps as possible. However, it is evident that some pubs believe a few bumps in the pitch add to variety.



Each team has eight players, or "drinkers" as they are often known. The team that is bowling stands behind the bowling line, and the team that is batting stays at the trap end (except for necessary trips to the bar or other pub facilities). The batsman who is

"in" stands by the trap.



The Bat

The bat resembles a large, heavy, wooden ping-pong bat, about as elegant as an elephant in wellies, and about as easy to control.

The Ball

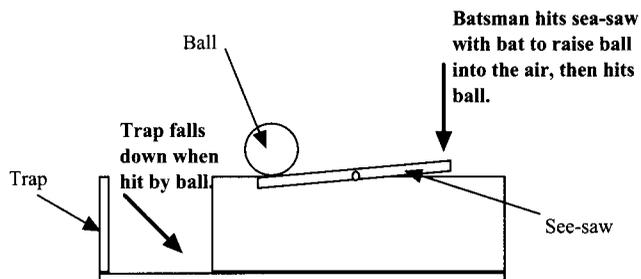
The ball is as hard as a cricket ball, though slightly smaller. The first thing all players learn is to get out of the way of the ball when it's speeding their way.



The Trap

Trap designs vary from pub to pub, but they always have two components:

- i. A see-saw contraption - the batsman puts the ball on the front end and then hits the back end with his bat. The ball jumps up in the air and the batsman hits the ball (with his bat).
- ii. A vertical trap at the front, about 4 inches (sorry, 10cm) square, hinged at the bottom so that it falls flat if hit by a ball.



The Game

The batsman hits the ball down the pitch, aiming to get it between the posts. If the ball goes outside the posts, or doesn't reach the bowling line, it's a "knock-out" and the batsman is "out". If the bowling team catches the ball before it bounces (yes, just like cricket) then he is also "out". Time for the next batsman!

If he's not "out", then he's half way to scoring a run.

Next, one of the bowling team retrieves the ball (usually from a patch of stinging nettles in a ditch) and bowls the ball (underarm) back up the pitch, aiming to knock the trap down. If he knocks down the trap, the batsman is "out". If not, the batsman has scored a run.

This continues until all this team's batsmen are "out", then the teams swap over. When the second team is all "out", that's the end of the first "leg".

Beer Breaks

Beer breaks occur whenever necessary. Part of the skill of the game is being able to calculate whether there's time to get a quick one in before it's your turn to bat.

The Results

A match is played over 3 "legs". Of course, if the same team wins the first two legs, there's no point going on to the third. This would cut unnecessarily into valuable drinking time.

The 19th Hole

At the end of the match, the players retire to the warmth and comfort of the bar, where they re-live their glories and drown their sorrows over a pint of the landlord's best.

Patricia Wells

*From the
Northbourne Parish
Magazine of St.
Augustine's Church
Committee*



NELSON

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Shipwrecked 5.0% Futtock 5.2%
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**PUB
PROFILE**

**THE RED LION
CHARLTON GREEN, DOVER**

At the bottom of Frith Road in Dover, most traffic bears left into Maison Dieu Road, or straight on to Bridge Street. There is though a third junction to the right; a cul-de-sac with a few houses, a churchyard, and the Red Lion. Many probably don't know it's there, or, if they do, forget it about as they are swept along by the traffic. However it's well worth a visit.

Formerly a Fremlins, and subsequently a Whitbread house, it is now part of the Enterprise group. The main building dates from the late 19th century and has retained the atmosphere of a traditional local. Against modern fashion, it is split into two bars – to the right is a small, cosy public bar with a dart board, television and open fire in the winter, while to the left lies a larger saloon bar on two levels, looking out over a good sized walled garden containing a skittle ally. Skittles are very much a local Dover phenomenon in East Kent; and it was, I believe, a previous landlord of the Red Lion who reintroduced skittles into the area in the late fifties/early sixties.



Current proprietors Keith and Janet have run the pub for about two and half years, taking over just after New Year 2002 following Keith taking redundancy from the Dover Harbour Board. It's their first pub, and whatever experience they may have lacked initially has not prevented them from being a great success, and making the pub very much their own. In fact it's hard now, to imagine them not being there. Real ales are Fullers London Pride and, currently, Charles Wells Bombardier, a new choice, which so far has gone down well. The pub is open every day, all day, with lunches 12-2. Food is not usually available in the evenings but can be provided for special occasions. Regular weekly events include ladies darts on Wednesday, and skittles league Sunday and Wednesday evenings during the summer. There is meat raffle every Friday evening, and from time to time quizzes, which always prove hugely popular.

If you have never been to the Red Lion why not pay a visit this summer (if you're driving best not to try and park outside as space is limited and turning very tight)? Set amongst trees and with Charlton church as a backdrop, it could well be, as its advertisement suggests, the village pub next to Dover Town Centre.

**Have
&
Hounds**

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Five Real Ales

No Smoking before 10pm

Totally non-smoking from 31st August

SEPTEMBER BEER FESTIVAL - details to be announced



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Open all day every day

Fullers London Pride & Charles Wells Bombardier served

Separate non-smoking restaurant area

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lunches are very
popular. Please
book to avoid
disappointment

Food served 12-2pm

**The Village Pub next door to
Dover's Town Centre**



YEW TREE VOTED LOCAL PUB OF THE YEAR

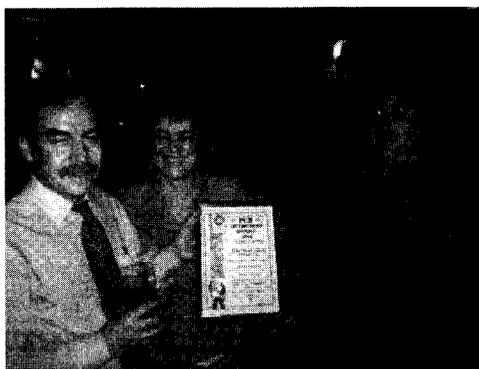


The Deal, Dover, Sandwich and District Branch has chosen its Pub of the Year for 2004. The outright winner is the Yew Tree, Barfreston.

The Yew Tree was chosen following judging by two teams of judges who visited a total of 6 pubs in the area nominated by local CAMRA members for this award. Apart from beer quality and range, marks were awarded for

value-for-money, ambience and community focus. The Yew Tree scored highly on all these points. Martin Atkins, Branch Chairman said "The Yew Tree came top as it serves the local community by offering a good range of beers, served well at a competitive price".

The Yew Tree was packed to the doors as Martin presented the Pub of the Year 2004 Certificate to Licencees Peter and Kathryn Garstin. Peter said that it was the tremendous local real ales from Hopdaemon (Canterbury) and Gadd's (Ramsgate) that seemed to draw people to his pub. However, Martin added that Peter and Kathryn as excellent hosts in an excellent pub must take some responsibility themselves. Martin also praised Peter & Kathryn's beer selection. He said it was good to see a pub still regularly serving Mild. This type of beer, which was once highly popular in East Kent has sadly all but disappeared from our local pubs.



The Yew Tree, along with winning pubs from other Kent branches of CAMRA, will now be submitted for consideration as CAMRA's Kent Pub of the Year and, if successful, on to the National Pub of the Year Award.



The National News

NO SMOKE WITHOUT BLAIR

The tabloid press got itself into a frenzy recently after comments by PM Tony Blair about future policy on smoking in public places. All of them pronounced a total ban in pubs within a couple of years and produced various "pro" and "anti" opinions. What they missed was the detail of what was actually said, which was of course simply to confirm existing policy which is to coerce the drinks industry into proper provision for non-smokers, especially in pubs which cater largely for families with kids, and of course diners. Non-compliance, or blank refusal, might lead to a total ban as in Norway and Ireland. The industry's problems are the cost of equipment required, viz. air scrubbers, and the fact that few pubs have separate rooms (or even partitions). If a ban is enforced then their investment is wasted. Opinions within CAMRA are as sharply divided as anywhere – correspondence to "What's Brewing" had to be halted – but our policy remains: pubs are for everyone who wishes to use and respect them.

BYE, BYE, BLACK STUFF

Some years ago, Guinness became part of what is now Diageo and Irish influence was diminished. Decisions are now international in scale but even so the announcement of the closure of the

UK Guinness plant at Park Royal in West London rattled a few chains. It closes next year with UK production being replaced by an expanded Dublin operation. Two questions remain unanswered. Irish Guinness is not pasteurised, unlike the London version, and considered by many superior. Which version will we get? And then there's that brewery too. The brick built masterpiece/monstrosity is a listed building and unlikely to be demolished. The same architect built Bankside power station, now the Tate Modern. That conversion in a prime site took £80M in lottery grants, surrounding redevelopment, and an (eventually) non-wobble bridge, to succeed. What price a brick box in a dismal hinterland?

SCOTTISH COURAGE

Scottish Courage's metamorphosis, which it hopes will see it emerge a global giant, includes the closure of the Tyne Brewery and transference of much of the production to the Federation Brewery at Gateshead. One problem amongst the brands to be moved is Newcastle Brown, for which just eight years ago, Scottish Courage won Protective Geographic Indicator (PGI) status, on the basis that it was unique to the Tyneside Brewery. Now, in order to facilitate the move, it has applied for the status to be revoked. CAMRA is firmly opposed to any such proposal. PGI status exists to protect local production and benefit local communities, not for the convenience of multinational organisations. Its authenticity would be

Andy & Charlotte

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Keep an eye out for our forthcoming refit, when we have food good available once again!

seriously compromised if Scottish Courage's request were granted.

MILLER'S WHEEL TURNS AGAIN

When Scottish Courage disposed of its pubs to Spirit Group, the deal included Premier Lodge Hotels with Miller's barmen. Spirit does not want hotels so they have to go! Likely bidders include Whitbread.

WETHERSPOONS AFTER MARTIN

With the nation's chief mullet in semi-retirement, what next of his company which brought joy to its heartland of the northern London suburbs, where pubs were either dismal or non-existent, and consternation to publicans in long established towns with pubs a-plenty? The omens are mixed. New openings have been scaled down, but the big potential change for ale drinkers is the news that the guest ales will no longer be sourced through EastWest Ales of Paddock Wood but will instead arrive via logistics giant EXEL Tradeteam,

which already supplies a large part of the nation's pub estate. We are assured that the present policy of a varied quarterly list available to all managers will continue.

BRAKESPEARS OUT OF EXILE

One of the great names in English brewing is back where it belongs in Oxfordshire. Following closure of the riverside Henley brewery, the beers had to be contracted out to the Thomas Hardy Burtonwood plant in Cheshire. But as we reported earlier, Refresh UK (aka Wychwood), the company responsible for the beers, has expanded its own site at Witney, Oxon and is now recreating the Bitter and Special using the original equipment, which had been kept in storage. This apparently is a double drop system, but don't ask me to explain it - try Roger Marples! Results are eagerly awaited.

Dave Routh
Additional reporting
by Martin Atkins

Real Ale in White Cliffs Country - amendments.

Crown, Finglesham - telephone number should be 01304 612555

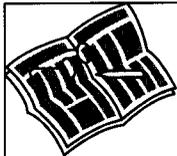
Yew Tree, Barfrestone - No Smoking area symbol  and the family symbol  should be added. The cider available is Biddenden 8% Dry. Pub is closed on Mondays.

Star & Garter, Deal - Now closed.

Hare & Hounds, Northbourne - fully no smoking after 31st August

White Horse, St. James St., Dover - Opening Times changed to Mon-Sat 12.00-11.00pm Sun 12.00-10.30pm.

Please note that the  in the Guide means that the landlord has indicated that the pub will admit children.



CHANNEL VIEW

Nothing more demonstrates the gap between traditional British brewing, and the global perspective of the industry majors, than the recent activities of Scottish Courage. These include closing its Edinburgh and Newcastle breweries, buying Caledonian and Federation Breweries and moving Theakston production to Tadcaster. However we should not be unduly surprised. Scottish Courage's record on real ale has of late been patchy at best. Gone are the days when a brewery's output reflected the taste and character of a locality. It's current real ale output in Edinburgh and Newcastle consists of a single beer in Edinburgh, the unremarkable McEwan's 80/-, and, on Tyneside, half a dozen, Yorkshire originated Theakston brews. Meanwhile, the 300 odd clubs who own the Federation Brewery, having contracted out their own real ale production to Robinson's of Stockport, appear, perhaps understandably, more than happy to take £70,000 each and sell the brewery and its brands. So now there is no large-scale real ale production on Tyneside, and Edinburgh is reduced to just one substantial producer, owned by Scottish Courage.

The fact is that the major brewers, now largely foreign owned, view the

industry as a handful of national and international keg brands, sold by image rather than content, and sourced from wherever is convenient. Real ale production tends to be restricted to a not very distinctive range of low to mid strength milds and bitters with few new beers, limited advertising and much contracting out to smaller brewers. Compared with the aggressive marketing of the family brewers, or the vibrant enthusiasm of the micros, the national brewers often give the impression of only producing real ale because they always have done, which is a pity, because if they put their mind to it, their beers can be excellent. Interbrew's revised version of Boddingtons, or Carlsberg's success at the recent Leeds festival with its Rhino Charger are fine examples, but unfortunately all too rare. Too often, real ales fall victim to financial decisions based on property management and industrial scale production. Thus Courage ends up at Tadcaster, and Ind Coope Burton at Leeds, both much changed, and many would say poorer brews. Meanwhile Draught Bass, in its currently unsettled state between Coors, Interbrew and some other, as yet unidentified brewer, never seems to taste the same from one barrel to another. Many discerning drinkers have now given up with

the large brewers entirely and stick with the independents, as evidenced by their increasing prevalence on bar counters.

The large brewers need to decide whether or not they wish to be seriously involved in real ale. If they are, then they need to re-establish the respect once accorded to the likes of Bass, Burton or Directors. If not, they should concentrate on their global ambitions and leave real ale to the many smaller producers for which it is of major importance and interest.

The Hare and Hounds at Northbourne is to become completely non-smoking from the 31st August and reflects a decision made by a number of other Kent Pubs. Such an approach, combined with a variety of smoking options as suggested by the new industry charter, Smoking in Public Places, is surely a more intelligent way of dealing with the problem than the outright ban already instituted in Ireland and Norway, and being campaigned for by many here. In line with our democratic principles it must be far better to offer choice than Government dictat. If pubs are allowed to choose the level of smoking tolerance that suits them and their customers, then it should be possible to find a variety of environments to cater for all tastes.

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GREAT BRITISH BEER FESTIVAL 2004 OLYMPIA, LONDON. 3rd to 7th AUGUST 2004

Discover the Magnificent 700 at the Great British Beer Festival 2004. Held at London Olympia every year, the Great British Beer Festival is Britain's biggest beer festival and has much to offer you with a choice of over 700 real ales, ciders and perries. Why not catch up with friends or unwind after work with a good quality pint? There is also live entertainment and music, traditional pub games and a fine selection of food including many pub favourites.

The festival brings together the widest beer range from around the country with a hand-picked selection of over 700 real ales, ciders and perries. Our enthusiastic bar staff are also happy to advise you on the wide-ranging international choice of beers and real lagers from all around the world at Bières sans frontières.

Cider drinkers will find a wide choice of real ciders at the Real Cider and Perry Bar and there is also a large range of bottled real ales for you to enjoy at the Bottled Beer Bar. There are dozens of different bars at the festival and you will find many of your favourites as well as some of the newest beers available. What's more, to truly appreciate the tastes on offer, you could attend one of our tutored beer tastings hosted by our international team of beer experts, this year the tastings include Beer and Chocolate and Belgian Beers. Not only is a trip to the Great British Beer Festival an enjoyable day out, if you book your tickets in advance you can save money. Book your ticket by 23rd July and receive a £1 discount on all single session tickets. If you are a CAMRA member you will also receive an additional discount.

CAMRA welcomes families to the festival and provides a Family Room with entertainers and games open until 9pm every night. Children must be supervised by a family member at all times and under 18s must remain within the Family Room.

You can also bring along your work colleagues as we provide a number of corporate hospitality options including tutored beer tastings and a Corporate Lounge. For further information, please visit the festival website www.gbbf.org or telephone CAMRA on 01727 867201.

The Great British Beer Festival is open every day from Tuesday 3rd August to Saturday 7th August and full details of opening times, prices and live music can be found at www.gbbf.org or on our Information Line 0900 525 2525 (calls to this number cost 60p per minute). Tickets can be booked online or by telephoning 01727 867201; discounts are available for CAMRA members. Remember to leave your car at home as London Olympia is easily reached by public transport.

JENNY &
PETE

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TRADITIONAL OLD ENGLISH PUB

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Monday	Tuesday to Saturday	Sunday
6 - 11pm	12 - 3pm 6-11pm	12-3pm 7-10.30pm

Kent Small Brewery News



Hopdaemon Brewery 01227 784962 – Tyler Hill, Canterbury
Contact: Tonie Prins

Bottled Skrimshander will be on sale at seventeen Tesco supermarkets in South East England, from 17th May. Tonie has expanded his equipment in order to enable him to meet this extra demand.

In addition to winning the beer of the festival award at our very own Festival of Winter Ales (see elsewhere in this issue for a report of this event), Maidstone and Mid Kent Branch presented Tonie with the award for the fastest selling beer at it's festival. This beer was Golden Braid.

Outlets that have been selling Hopdaemon beers on a regular basis now include The Royal Cinque Ports Yacht Club, Dover (members and guests only), Golden Braid is the beer on sale here. The Chambers Cellar Bar in Cheriton Place, Folkestone now usually serves Incubus, and the East Cliffe Tavern, Folkestone often takes Skrimshander.

Nelson Brewing Co. (formerly Flagship Brewery) 01634 832828– Chatham
Contact: Andrew Purcell or Angelica O'Hanlon

A new version of Nelson bitter at 3.7% A.B.V., using Challenger and Target hops, with a small amount of East Kent Goldings, will soon be available. I am told that this will be a hoppy bitter.

The first bottle conditioned beer from this brewery will be a 4.5% A.B.V. beer and will commemorate the 1400th anniversary of the founding of Rochester Cathedral. The beer will be called Just Ale and is named after Bishop Justice who founded the cathedral in the year 604.

There are not a lot of new outlets within our area but when I spoke to Andrew he was just away to The Royal Oak at Capel to deliver his beer for a small beer festival to be held at these premises.



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FreeHouse



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and your chef Michael French
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*Why not have an easy Sunday and come to
us for our superb Sunday roast from 12-6
Extensive wine list - Over 20 malt whiskies*

**Fine
Conditioned
Real Ales**

*Guest ales
always
available.
Often local*

<u>Opening Times</u>		
Lunch	Friday	12 - 2.30pm
	Saturday	11am - 3pm
	Sunday	12 - 10.30pm
Evening	Mon-Friday	5-11pm
	Saturday	6-11pm
	Sunday	12 - 10.30pm

Available any lunchtime for personal or business functions

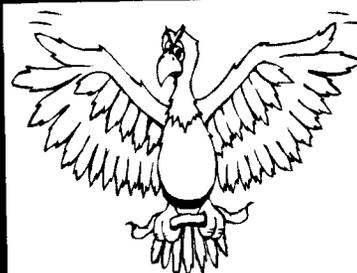
**The Ramsgate Brewery 07967 660060 - Ramsgate
Contact: Eddie Gadd**

Iain Shuell, from The Amsterdam Brewery in Toronto, has recently joined Eddie Gadd at the Ramsgate Brewery, which is brewing to full capacity.

Gadd's No.1 at 7.2% A.B.V. was test brewed and the dry hopped version will go forward into production. Those of us who attended the Hopdaemon/Branch Pub of the Year award presentation at Barfrestone were able to try this fruity and easy to drink, for its strength, beer.

Gadd's Mild Ale at 4.0% A.B.V. is now on sale again after a very successful launch last year. This, also, was on sale at The Yew Tree, Barfrestone on 10th May. I did think that the taste was slightly different from that of the previous year's offering. This mild won the S.I.B.A. (Small Independent Breweries Association) South East Champion Mild 2004.

Roger Marples



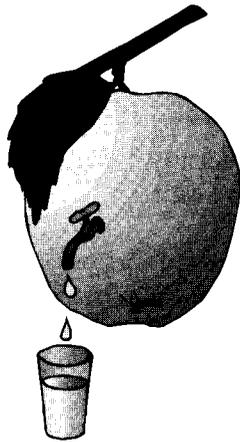
The Eagle Inn

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Dover
01304 212929**

**Hopdaemon Ales available
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**Regular theme & quiz nights
Check out the window posters
Open all day every day**





CIDER MATTERS

So, what's new in the world of cider then? You might not have heard or read about it, but there is a major threat to cider, which **might wipe out most English orchards by the end of this year**. Yes, you did read that correctly, there might not be many orchards in England by this time next year. Just think about that, because it would change the landscape in this part of the world particularly, as it isn't called "The Garden of England" for no reason.

I'm sure you've all heard of the Common Agricultural Policy, and you may have heard that it is finally being replaced by a different scheme. Sadly, the way the new scheme will be set up in England means not only that the owners of cider orchards will be at a financial disadvantage, but also that *DEFRA will effectively pay people to grub up their orchards by the end of this year!* Yes, that's right; people will be paid to destroy their cider orchards. Can you believe that?

Thanks partly to action by members of UKCider (an internet group), the matter has been raised in parliament. The government minister at the debate came up with all sorts of platitudes to try and head off protests, but no commitments were made, so the campaign will have to go on. Meanwhile, apple growers are watching the situation with interest.

How did all this come about, then? Forgive me if the next bit isn't as interesting as the rest of this issue, but it's important to know just how this all happened. Most people in this country want to see the Common Agricultural Policy replaced, and that is what is about to happen. "The devil is in the detail", though, as the saying goes, and that is true here. Apparently, Defra had a choice between paying on the basis of past activities and paying on the basis of current activity. It seems that just about every other country chose past activities, but we chose current activity, with land defined as woodland not getting any payments. Orchards fit the definition of woodland, so they get no payments, but if the trees are all grubbed up then the orchard gets the money after all. It doesn't look difficult to work out what happens next, does it? After all,

there's not much you can do to change your past activities, but farmers have the rest of the year to change their current activities, if you can believe that. So, with many farms having very slim margins, the temptation to take the money might be too much to resist.

Another complication is that the bigger ("industrial") cider producers have been cutting back the amount of apples they buy from this country, preferring to buy juice concentrate from abroad. This has caused a surplus of apples and a reduction of the price, which has made cider orchards less profitable. Add that to the lure of payments for destroying orchards, and the future looks even bleaker for our traditional orchards.

Obviously, this process may affect all cider drinkers, especially if the supply of English apples is greatly reduced. However, the government insists that a misunderstanding has caused most of the concerns about the situation. Even so, it admits that some important decisions about the course of the whole reform have not yet been made. Having said that, they are working with the various interested organisations to sort out the misunderstandings and ensure that the regulations are explained and interpreted with preservation in mind.

So, is it a storm in a teacup? Or are cider orchards really under threat? The key to all this will be the size of payments made to farmers and growers, and these need clarification. Whether farmers with orchards receive enough money to keep them, or whether they find it more financially beneficial to dig them up. Maybe we'll find out what is going on before it's too late?

Applejack

KENTISH CIDER

It was the Romans who, in this country, first made an alcoholic beverage from apples. They called it "Sisera" or strong drink. When they left, most brewing with fruit was left to the monks using the products of their monastery gardens and orchards.

But then we were conquered by the Normans. In their country, apple orchards flourished on farms and manors and they had continued to brew the Roman Sisera, which by now was called "cidre". The Normans established themselves all over Kent and were naturally keen to carry on their lives as they had done in their

own lands.

At first, they imported "cidre" and vast quantities were shipped into the flourishing port of Winchelsea. The drinking of it was soon no longer confined to the new Norman Lords but had found its way down the throats of Men of Kent and Kentish Men.

Importing cidre was not as economical as producing your own and as the Kentish climate was similar in many ways to that of Normandy, apple trees were brought in instead of drink.

By the middle of the 12th century apple orchards were established in

Kent and cider was being made.

Nearly every Kentish farmer continued to brew cider until the mid 1930s and although the custom had earlier quickly spread to other counties, which subsequently became famous, it was in Kent that it originated.

Wyndham Cider



The Beery Boaters - On the Leeds & Liverpool Canal

Saturday 24th April 2004. Sixteen intrepid Beery Boaters arrived at Silsden in Yorkshire to venture westward on the mighty waters of the Leeds and Liverpool Canal in the general direction of Wigan. After a few pints at the Bridge Inn to strengthen our resolve, we crossed the road to the yard of Silsden Boats to board out craft, the 60ft narrow boats 'Sam's Drum' and 'Katie's Drum' (strange names for boats), hereafter referred to as Sam and Kate. Sam having more single berths, crews were distributed 10 to one boat and six to the other.



Our first stop was Skipton, 6 miles away. There were no locks, but plenty of swing bridges, which entailed a crew member on the leading boat going ashore to operate them. One hazard that we soon came across was nesting swans. The male swans on this canal, on guard against possible intruders, seem to have the idea that a boat is some type of large animal and come up from behind to attack the stem fender; probably to their mind the creature's tail. The weather was sunny, which led us into a false sense of optimism for the forthcoming week!

Skipton is a nice little canal town with good moorings right near the centre and plenty of pubs. My evening was split between the Narrow Boat and the Royal Shepherd with plenty of beers from micro-breweries. A new discovery was Copper Dragon beers from Skipton, and very nice as well, particularly the Golden Pippin.

Sunday turned out to be a scorcher. Sam got off first, but by the time that we reached Gargrave Locks, with umpteen swing bridges under our belts, Kate had caught us up. The locks on the main line of the Leeds and Liverpool Canal east of Wigan are wide locks, i.e., 14 ft across, but only 62ft long, as the working boats on this waterway were the Leeds & Liverpool Short Boats with a length of 60ft and a beam of 14ft. Hence the length of Sam and Kate, but being narrow boats we were able to share the locks. There are 6 locks on the Gargrave flight, fairly well spread out, quickly followed by the 6 Bank Newton Locks, which are close together. In total these locks lift the canal up about 110ft. The scenery around here is impressive, with fine views of Ilkley Moor.

Above Bank Newton Locks the canal twists and turns in every direction, hugging the

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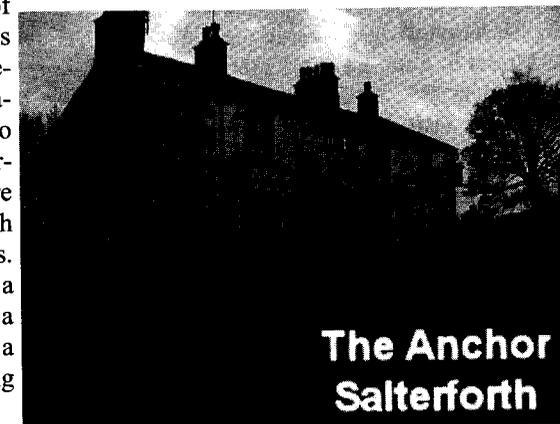
*Ales are Subject to availability



Jason

contours. We were followed a long way by a particularly aggressive swan. At East Marton is the Cross Keys, a particularly attractive pub, where we moored for the lunch-time session and came across Copper Dragon beers again, as well as good food. Being a fine Sunday the pub was very popular.

Foulridge, by the eastern end of the tunnel of the same name, was to be our evening stop, but we decided to call in at the Anchor, canalside at Salterforth, en route, to replenish our water tanks and partake of a pint meanwhile. Before Salterforth is Barnoldswick, with the Rolls Royce aero engine works. The crew of Sam was treated to a fine view of ladies underwear by a damsel with a group enjoying a garden barbeque. She was wearing the said item at the time!



The Anchor
Salterforth

The Anchor is a nice enough pub, but again, a fine Sunday brings the punters out, most of whom seemed to be well burdened with children. So, after watering up we pressed on. Between East Marton and Barnoldswick we had ascended another 3 locks to the summit level of the canal (487.5 feet) and had crossed the border from North Yorkshire to Lancashire. On to Foulridge, where we started the evening at the Hole in the Wall (a couple of real ales - I had Jennings) and played dominoes as usual. Some stayed, others moved on to the Hare & Hounds, which is a Jennings tied house and does what appears to be a full range of its beers.

Foulridge Tunnel, the longest on this canal at 1640 yards, has traffic lights at either end. They go from red to green for 10 minutes at the eastern end on the hour, and on the half hour at the western end. We had planned to go through at 7am on the Monday, but the lights stayed red, so we waited until 8am when they turned green. We were later told by the lock keeper at Barrowford Locks that, as long as we made sure that nothing was coming, it was alright to go through the tunnel out of hours. It was quite a wet tunnel, plenty of water coming down the air vents.

The wind was beginning to get up, and we had a few spots of rain at Barrowford. The Lock Keeper said that there were showers forecast for the rest of the week. But so far it wasn't too bad, and we descended the 7 locks and entered the urban complexes of Nelson and Brierfield, and before long were in Burnley.

For our lunchtime ale we moored at Burnley Wharf, Dan well in front of Kate, who had picked up a load of rubbish on her prop. The Inn at the Wharf, which we tied up

outside, is a Hardy and Hanson pub. I should think that it must be its furthest north. A few pints and a meal later, and we were off again.

Burnley petered out, and we were back in open country, albeit accompanied by the M65 motorway, heading for Clayton-le-Moors in quite a strong wind. We had planned to stop at Clayton for the evening and visit the Albion, on our last visit a home-brew pub. But when we arrived we found that it had closed for refurbishment. There was nothing else of

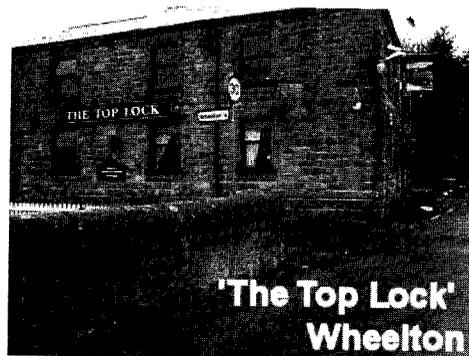
interest and besides, it's not the most pleasant of places to moor, so we pressed on towards Rishton. On the way there is a village called Church, now a suburb of Accrington. It was noted that there is a pub in the 2004 Good Beer Guide there. Mooring was a problem; we had to tie up alongside each other, get in as near as possible to the bank and use the gangplanks. But we made it, and found the Stag. A worthwhile find three real ales on, including Holts and Archers. We were made very welcome and played the almost-obligatory dominoes.



**'The Stag'
Church (Accrington)**

Tuesday. Rain and wind. Canal winding all over the place again. We went through Rishton and Blackburn. Going down the six Blackburn Locks I managed to remove the front mooring cleat from Sam, but we didn't lose it as it stayed fixed to the rope. Kate watered up at the tap on the locks, Sam tied up at the bottom for some provisions to be bought, and Kate came past and continued towards Wheelton, which was to be our stop for the night and our turning round point. Sam quickly caught Kate up, and we continued together to our destination.

There are seven locks on the Wheelton flight, and good moorings above them beside the Top Lock pub. What a change from our last visit several years ago! Then, there was only Timothy Taylor as a real ale, and the clip was turned round. Now, there are eight



**'The Top Lock'
Wheelton**

real ales, most from small breweries, and good food. Indian and Nepalese cuisine is the speciality. After a few beers, a few hardy souls, with Jeff and me at the helms, braved the elements and took the boats down 3 locks to where we could turn and come back up again pointing in the right direction. We both annoyed an angler who was fishing in the winding hole and I lost a bow fender. After I had replenished the water on Sam we tied up at the moorings and set off for the two pubs in the village.

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**DECLINE AND FALL
PURE BEER AND THE CURRENT STATE OF REAL ALE**

A POSTSCRIPT

In my article on 'pure beer' in the last edition of *Channel Draught*, I ended by stating, "For those who want a guarantee of 'pure beer', visit the Yew Tree at Barrestone, whose landlord will stock no other type of draught real ale.

Unfortunately one publican, on reading this statement, thought that drinkers might construe this as meaning that no other public house in the area sells 'pure beers'. As far as I am aware, no public house in the area, other than the Yew Tree, has a stated policy of selling only 'pure' draught real ales. Obviously, its keg beers, lagers etc. are not in this category.

Other public houses that always, or nearly always, have at least one 'pure beer' on sale include, in no particular order:-
Eagle-Dover. Mogul-Dover. Prince Albert-Deal. Red Cow-Sandwich. Bohemian-Deal. Five Bells-Eastry. Lighthouse-Capel le Ferne.

I am sure that there are possibly others, but for a complete list of **REAL ALE** outlets please see our local guide on sale at £2 at all good local drinking shops.

The Publican, to whom I refer at the beginning of this article, made a valid point in asking, "how do we know that 'pure beers' are pure, we only have the brewers word for this?"

One obviously likes to depend upon the honesty of one's fellow man, but.....

There is no legislation to require a brewery to state the ingredients of its product on a bottle label or at the point of sale, or at all. In the case of some breweries, the beer pump clip would have to be a very large one indeed, were this so.

Official CAMRA policy states: "CAMRA supports legislation to bring beer into line with other foodstuffs, specifically ingredient listing and percent alcohol by volume".

Whilst I loath the whole ethos of 'the nanny state' it does seem a perversity that whilst nearly every packaged consumable commodity carries a long list of ingredients, a bottle, or cask does not.

Roger Marples

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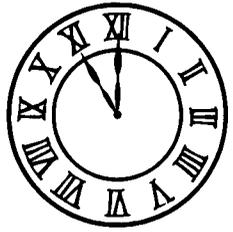
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LAST KNOCKINGS

Apparently one of our local employers is planning to introduce severe restrictions on the levels of alcohol that employees are allowed to have in their body while at work. In this it is following the example already set by the railways and ferry operators; and it is a trend increasingly appearing elsewhere, particularly in North America. Random testing is proposed and contravention is a serious disciplinary issue.

While this is entirely reasonable for those whose work could be hazardous if carried out under the influence of alcohol, it appears unnecessarily draconian for those whose work does not. So long as they are competent, and do not bring their workplace into disrepute, their alcohol consumption should not be of concern to their employer. If there is a problem then management should take whatever action is necessary. Under the new regimes, however, the equivalent of not much more than half a pint of beer in the blood stream would be a disciplinary matter – so much for going to the pub for a couple of pints at lunchtime or to celebrate someone's birthday; such traditional, common place activities now being proscribed.

It has been suggested that behind such regulation is the fear of litigation – that in the case of some accident or incident an organisation might be seen not to have taken all reasonable steps to ensure their staff's sobriety: which would be no surprise at all judging by the proliferation of signs advising you of such commonplace occurrences as taps producing hot water, and a depressing reflection of how normal human activity is being curtailed by the need to constantly "look over one's shoulder".

In a related move the Government has issued guidelines on its understanding of binge drinking. Apparently this is defined as the consumption of eight or more units of alcohol at one session, which, as someone pointed out recently in *What's Brewing*, would include someone going out to the pub one evening and having three pints of Greene King Abbot. Coupled with the ever-present anti-smoking campaigns and obsession with diet and exercise, the popular references to a health fascist mentality at work appear quite understandable. Obviously I'm not opposed

to healthy living, and no doubt this is all well meant, but a civilised, sensible life style should allow for some level of over indulgence. Winston Churchill smoked and drank to excess, probably ate all the wrong kinds of food, and lived to be ninety. Adolf Hitler by comparison was a near teetotal vegetarian, vehemently anti-smoking, exercised daily and shot himself in his bunker at the age of fifty-six. On the way bringing death and misery to millions.

Continuing with binge drinking, the Government is quite understandably concerned about this phenomenon, and the resulting yobbish behaviour. However many think the problem lies not so much in the quantity drunk, but the environment in which it is drunk. It must by now have penetrated to the ministers responsible and their advisers that the proliferation of large single town centre bars with limited seating, often imitating nightclubs with excessively loud music and garish illumination, is a recipe for trouble.

Traditionally most pubs did not target specific groups, and the best had a wide cross section of custom. Beer was the standard drink, brewed to suit the local adult taste (which might well take some acquiring), and most young drinkers found themselves in an environment created for, and dominated by, their parents' age group, which, even if they did not respect it, provided a restraining influence. Now there are bars and drinks designed specifically for them. The former bearing little resemblance to the normal understanding of a public house other than that they both sell alcohol, and the latter often deliberately created for easy and quick consumption (the popular term "alco-pops" suggests the style of drink and target market). Today, many town and city centres at night have become venues for rowdy partying, and no-go areas for much of the older population. This cannot be right. Meanwhile many of the remaining traditional pubs are suffering both the loss of the trade scooped up by such venues, as well as the accompanying bad publicity.

The Government, however, insists on approaching the problem by way of youth orientated campaigns to drink less and behave better, and intensified action against yobbish behaviour – all of which I suspect will be of no use whatsoever. A more practical approach would be to lay down guidelines on the style and nature of pubs: more seating, more small bars, less high volume music, etc. This might encourage older people back into the pubs, whose owners might then just find that such customers provide a more solid, and longer lasting source of income than the transient tastes of youngsters, who could, all of a sudden, decide that such places are no longer their style.

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Folk Tourist Info 01303 258594
Dover Police Stn 01304 240055
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(Dover) 01304 214484
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Michael Howard QC MP (Shepway)
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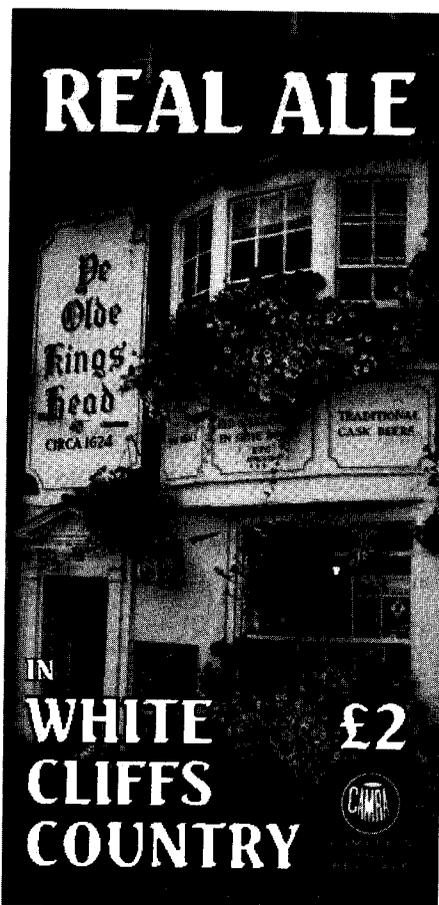
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If you have any queries about CAMRA in White Cliffs Country then please contact **Martin Atkins** (Branch Chairman) or **Dave Routh** (Area Organiser – East Kent).

Martin Atkins 01304 201870
 01304 216497

Dave Routh 07941 968959

You can e-mail the branch using:
dds.camra@topsy.demon.co.uk

The branch website is:
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And Finally.....Bank robber celebrates too soon

An alleged bank robber celebrated a successful heist a bit too prematurely. Authorities say Ronald Langdale, 59, stopped by a bar and had a beer minutes after he robbed a bank that was just doors away on the same shopping mall in Huntington Beach, California, USA. Investigators said that on April 22, Langdale told a the clerk at the local Bank of America that he had a weapon and wanted cash. Authorities did not reveal how much Langdale stole, but he fled the bank on foot.

Langdale didn't go very far. He entered Mario's Bar & Restaurant minutes later, slapped down a \$5 bill and ordered a Budweiser draft. Langdale had only taken a few sips from his beer and was counting his stolen loot at the bar when police walked in and arrested him without a struggle.

According to Sgt. Mike Mello, Langdale was identified by witnesses to the bank robbery and he had the money in a white plastic bag at the time of his arrest. He was being held without bail.

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