

Please take
a copy

Channel Draught

Free!

THE MOGUL CLOSES DOWN



CAMPAIGN
FOR
REAL ALE

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

Issue 21 Autumn 2004



Channel Draught Issue 21

Autumn 2004



As you will have seen from our front cover this edition of our newsletter is a rather sad affair. The Mogul, Chapel Place, Dover, for four or five years very much our branch's "spiritual home" is in the process of being sold, and the prospective purchasers, who own the adjoining Battle of Britain flats, want to use it as manager's accommodation rather than a pub. Outgoing owners, Frank and Charlie Franklin, finally closed the doors on August 21st, having provided us with a regular supply of many of the country's best real ales. We wish them the best of luck for the future. Branch Pub of the Year four times, East Kent Pub of the Year twice and Kent Pub of the Year once, it will be sorely missed. Further on in the newsletter, a long-standing Mogul user gives his reflections on the pub over the years.

Elsewhere the Chequers at Hougham has re-opened, the Chequers at Selsted has closed – for good we believe, and the Primrose, Coombe Valley Rd. is boarded up, though it is some time since real ale was seen there. Meanwhile concern over smoking has led the Hare and Hounds, Northbourne and the Yew Tree, Barfrestone to go completely non-smoking. See Local News for details of all these, and any other changes and alterations to local pubs, that we know about.

By the time you read this, the 2005 edition of the *Good Beer Guide* will have been launched, and, as we point out every year at this time, there are far more pubs in our Branch area selling good real ale, than the 17 places available in the guide. We therefore have some difficult decisions to make. After a substantial survey and much consideration, our final selection, we hope, gives an accurate reflection of the locally available choice of real ale.

If however, you are interested in a more comprehensive guide of real ale pubs in the area I would point you in the direction of the Branch's own publication, *Real Ale in White Cliffs Country* (price £2), available from pubs across the area, or direct from Branch members (see advert on page 21).

Martin Atkins (Editor)



**CAMPAIGN
FOR
REAL ALE**

Channel Draught is Published and © 2004 by the Deal Dover
Sandwich & District Branch of the Campaign for Real Ale.
*Please note that views expressed herein are not necessarily those of
this branch or CAMRA Ltd.*

Please drink sensibly!

CONTENTS

3	Events diary	31	Good Beer Guide 2005
4	Local News	32	Kent Small Brewery News
14	The Mogul - A Phoenix from the Flames	35	Cider Matters
18	Beery Bat & Trappers	37	Beer Across the Border - Dublin's Micro Breweries.
20	A Pub Walk through East Kent	48	Last Knockings
23	Pub Profile - The Bohemian, Deal	51	Local Information
26	National News	53	Editorial/Advert Info
28	Channel View	54	And Finally.....

EVENTS DIARY

2nd October 2004 Pub Walk - 'The Tree Walk' - Royal Oak to the Yew Tree.

For details contact John Pitcher on 01304 214153 or by e-mail john.pitcher@ic24.net

18th October 2004 Branch Meeting, King's Head, Kingsdown

15th November 2004 Branch Meeting, Fleur De Lis, Sandwich

Note - Branch Meetings now start at 7.30pm

Updates to the diary are available on the branch website
<http://www.ddscamra.org.uk>

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 NEWS

One door closes, another opens.

Overshadowing all else is the closure of the **Mogul**, final day being Saturday 21st August. Charlie and Frank Franklin had owned and run this genuine free house since 1987, and for the last four or five years had concentrated whole-heartedly on real ale.

However, some time ago they decided to take a complete break, and effectively retire from the trade. We thank them for all their hard work through long hours at the bar and wish them well for the future. Locals and visitors alike will have many happy shared memories. Efforts to sell on as a going concern eventually came to nothing and its purchaser, the housing association next door, are planning to convert it to manager's office and living accommodation. For a fuller portrait of the pub please see Jim Green's article "Phoenix from the flames" in this issue, but here follows the final beer report.

Right to the end there was the ever-rotating selection from old favourites to new and one-off brews from places which most of us had never heard of! Thus Summer Lightning struck regularly, along with Goacher's (Maidstone) Mild, Brewster's Hophead and almost anything from Oakham of Peterborough. On the last day there was just enough to

keep everyone topped up until quite late in the evening with every last drop sold.

N.B. The Mogul appears in the Good Beer Guide, and should therefore be deleted. DDC planners were duly granted "change of use" on 9th September.

A few days before closure we heard that the six-berth stillage had been sold to Chris and Roger of **Blake's**, and it was quickly dismantled and transferred into the cellar bar. Thus the good news is that **Blake's**, which is also free of tie, has effectively taken on the mantle (and the customers!). To begin with, just three of the auto-tilts are being used individually, in tandem with the existing handpumps, but the intention is to rebuild the full rack in the corner. This will involve altering the bar counter which requires official licensing permission – hopefully granted when the bench sits in October. The cellar is now open all day serving a "Mogul" mix of around three ales from microbrews supplied by a well-known Kent-based beer agency.

Bombardier has proved popular in the **Red Lion**, alongside London Pride – there is a possibility of a third pump appearing here. Along the road the **Louis Armstrong** takes a selection of ales from across the country, in addition to its long established Bass. From Hopdaemon, Skrimshander often appears, whilst other regular suppliers include Burton Bridge, Nelson and Grand Union, whose single hop ales have proved quite a hit. Recent

GREAT WINES AT GREAT PRICES

*We offer unusual and interesting wines
from around the world*

Ideal for Restaurants and Country pubs.

Discover a friendly and professional service:

- *Wine tasting and consultation.*
- *Free next day local delivery.*
- *Regular, close customer support.*
- *Minimum order just 12 bottles, mixed.*
- *Free wine list design and printing.*
- *Sales promotions and discounts.*



Family run wine importers
and wholesalers supplying
interesting everyday drinking
wines to the licensed on-trade



CHAMION WINES

Your Local Wine Merchant

Please ask for a free
copy of our Trade List.

**Chamion Wines, Chamion Court, 19-27 Gladstone Road,
Folkestone, Kent. CT19 5NQ Tel:01303 226666**

weeks have seen Jennings Crag Rat and Elgoods Pageant, a dark, malty brew. A leading local music venue, live bands feature most weekend nights, plus special events – see advert. At the nearby **Eagle** availability of real ale is not guaranteed but recently there have been beers from Hog's Back of Surrey including Hair of the Dog.

The **White Horse** has four pumps, usually with three regular brews but the fourth appears to be a genuine guest. Last winter there was Young's Winter Warmer followed by the upgraded Hobgoblin from Wychwood. Since then there has been Woodfordes Wherry and also the long-awaited Brakespear Special, now brewed at Wychwood. The **Sir John Falstaff** usually has Courage Best – there were reports of St.Austell Tribute a few weeks back. Nothing real now in the **Prince of Orange**, but the **Golden Lion** can be relied on for a guest ale or two, whilst **Renaissance** usually has something from Nelson.

The **Park Inn's** beer range has settled down to Spitfire and Courage Best as standard with a varying mix on the other pumps. Recently two Cornish brews, from Sharp's and Skinner's, were on



Park Inn - Dover

together plus Thwaites Thoroughbred and Adnams Regatta. As promised, the beer policy now is essentially the same as at the related Jackdaw (Denton – see village news) with everything from well-known big brands to microbrews. The **Prince Albert** has Black Sheep Bitter from the breakaway side of the Theakston family and the new-look Boddingtons which is still hard to find locally. EKB, a brew similar to Tolly Cobbold Original, and now brewed by Ridleys is often available but may sometimes give way to Tetley's.

With Autumn underway, the **Eight Bells** is working on a new guest ale list – this includes Brakespear Special (see above) which I have asked the management to order. Guest ales still come from East/West Ales but a review of the regular range means the arrival of two Marston's brews – the relaunched Bitter, now badged as Burton plus the familiar Pedigree. De Koninck Original from Antwerp has reappeared, but the big event is to be a (nation-wide) "Oktoberfest" running for a fortnight. Still no further news on the **Lloyd's N°1** project in Castle Street, already over a year behind the original schedule and the premises still unused.

At Maxton The **Prince of Orange** is advertising London Pride (not yet tested), while in London Road agents for the **Cherry Tree**, who have been trying for ages to find new tenants, have now resorted to the local papers as well as the usual trade press. Further along the **Old Endeavour** is in temporary management while "Sheps" endeavour to attract a tenant, and the **Primrose**, Coombe Valley Rd. is currently closed with some

Blakes of Dover

52 Castle Street Dover. Telephone 01304 202194
www.blakesofdover.co.uk

*Fullers London Pride plus Guest Ales
52 Malt Whiskeys and Fine Ports*

*Locally caught fish and an extensive menu is available daily
except Sunday*

**Open 10.30am - 11.00pm Monday-Saturday
& 12.00 - 10.30pm Sunday**

Double en-suite accommodation available from £40

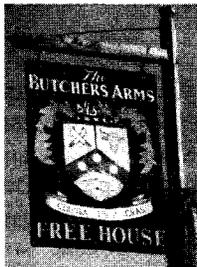
*Chris and Roger extend a warm welcome
to customers both old and new*

BUTCHERS ARMS

**Ashley nr Studdal
Dover 01304 825925**

**Shepherd Neame Masterbrew
And Guest Ale**

Patio to rear - Car Park



Opening Hours
12-2 & 5.30-11 Mon-Fri,
12-3 & 7-11 Sat, 12-5 Sun



**THE LIGHTHOUSE INN
& RESTAURANT**

Open All Day Sat - Sunday,
Mon - Friday 11-3.00 lunch,
5.30 - 11.00 evening

- * Real Ales
- * Large comfortable bar area
- * Extensive bar snacks
- * a la carte menu
- * 40 seater main restaurant
- * Separate 30 seater restaurant
- * Business lunches and functions
- * 30 seater family dining area with separate indoor play area
- * Ample parking
- B&B rooms

 **Book now for Christmas**

* Full disabled facilities

Old Dover Road,
Capel-le-Ferne 
Telephone 01303 223300
www.lighthouse-inn.co.uk

impressive metal shuttering to deter any miscreants. Finally, **Premier Lodge (t/a Millers)** has gone, with all the rest of that chain, to....Whitbread!

DEAL NEWS

Last month's report on the **Clarendon** was a bit premature! Work was still going on when I looked in, but appears to have reached the decorating stage. The **Jolly Gardener** reopened with Bass, but

it has since come off, "due to lack of demand". At least, though, it's a pub again with a big catchment area to call on. The **Prince Albert**, Alfred Square has recently sold a genuine Sussex bitter (Harvey's) and a former one (Badger K&B), with the true origin of the latter being highlighted. Gadd's summer wheat beer was a treat during the hot spell.

Beer range at the **Ship** is unchanged (all five) but John at the **Bohemian** has rung the changes whilst staying loyal to his main supplier. Woodfordes Wherry is usually on plus one or two others, recently two Grand Union brews: "Amarillo" which is a single hop brew in the modern, lager-pale style and Centenary Honey Ale, a very sweet-toothed offering, which celebrates Brentford FC's 100-year tenure of Griffin Park. Given the name of the ground, surely the "Bees" could have turned to Fullers – some say they play as if sponsored by a brewery anyway! The **Bohemian's** fourth pump is now devoted to cider. Weston's Organic is the same strength (7.3%) as Old Rosie but crystal clear in the glass (See 'Pub Profile' on Page 23).

In addition to their regular brews, the **Deal Hoy** takes the seasonal ales from Sheps (now Late Red) whilst the **Walmer Castle** has settled on London Pride. Meanwhile Draught Bass and Worthington 1744 still battle it out on the bar at the **New Inn**.

Finally, we hear that Wetherspoons (and McDonalds) have been looking at retail premises in the High Street, in the vicinity of the Middle Street "Pay and Display". When I arrived there late in August a professional-looking chap was



The Park Inn



Ladywell, Dover

Tel 01304 203300

www.theparkinnatdover.co.uk

Victorian Freehouse & Restaurant

Open All Day 7 Days a week

Restaurant and Snack Menu available all day

5 en-suite letting rooms

Live Entertainment

Six Real Ales including Shepherd Neame Spitfire
& Courage Best plus four Guests



*All the essence of a village pub in
Dover Town Centre*



The Coastguard Pub Restaurant

www.thecoastguard.co.uk

Between the bottom of the hill and the deep blue sea

In a location renowned across Kent for its beauty, The Coastguard lives up to its reputation for excellent food and drink served with a pleasing informality, complemented by breathtaking views out to sea

- Britain's nearest pub to France -
Great food and Kentish Guest Ales

Ramsgate Brewery,
Old Kent Brewery,
Hopdaemon,
Harveys, Elgoods
Black Dog and fine
guest ales



Hoegaarden
White beer

Parties and Groups catered for.

St. Margaret's Bay Tel: 01304 853176

OPEN ALL DAY



The Golden Hind

85, Beach Street,
Deal, Kent, CT14 7JB

We pay top prices for antiquarian and good quality
and rare second hand books, in particular
LOCAL BOOKS; ANTIQUARIAN; MARITIME;
EARLY BIBLES etc.

*This famous old bookshop, situated opposite the Royal Hotel, has
been a source of interesting books for over 30 years*

Phone/fax: 01304 375086

E-mail: Mcconnellbooks@aol.com

Or visit our website:

www.abebooks.com/home/sandwichfinebooks/

The Bull Inn

EASTRY

Tel 01304 611444

Fax 01304 617037



4 B&B letting rooms,
Friendly Atmosphere
& Three Real Ales

Newly re-furbished offering comfort & style
Come and try our pizza feature cooked while you wait
- eat in or take-away

peering intently at the structure and writing copious notes!

SANDWICH NEWS

Plans for changes at the **Crispin** have been put to DDC planners. These are for external alterations including moving the doors with related internal changes to follow. Let's hope these can be achieved sensitively, and do not damage the character of this ancient structure. The **Admiral Owen** opposite has had the seasonal ale from Greene King so presuma-



Admiral Owen & The Crispin

bly will take the 1799. The guest ale pump in the **Fleur-de-Lis** generally alternates between Gadd's (various) and Archers – the latter runs a huge range of seasonal and one-off brews. More Gadd's at the **Red Cow**, but again the particular brew will vary from week to week. Late Red should be in the **Market Inn** by now, replacing Goldings.

VILLAGE NEWS

As noted last time the **Chequers** (Selsted) is closing its doors for the last time (due in September), but we now hear that the **Endeavour** (Wootton) is closed "until further notice". The owners had plans for internal alterations and it is

not clear if this is the reason. Does anyone out there know the full story? Meanwhile the **Jackdaw** (Denton) keeps up with its range of five ales, being Spitfire and (usually) Ringwood plus guests - e.g. Tom Wood's Harvest at the end of July and more recently Pageant from Elgood of Wisbech. The range changes weekly (see also Park Inn, Dover).

Happier news though, comes from another **Chequers**, the long-closed one at West Hougham. It reopened with very little fanfare in August, and split into a drinking area at the front and a separate restaurant to the rear. Beers noted have been Tetley's and Old Speckled Hen, as sold by the previous owner. Will the suppliers once again annoy the natives by sending their artics up the lane from Elms Vale?

Staying in that area, the **Royal Oak** (Capel) had a beer festival earlier in the summer, using the patio. The Nelson Brewery was involved, with its own beers being supplemented by a dozen or so others. Owners Paul and Karen tell us that they are considering making a few alterations, mainly to the Dover side of the building, but this would be for next year. The **Lighthouse** nearby is essentially Greene King, including the seasonal ales and those badged as Morland, e.g. Tanner's Jack, although other brewers do appear. Some of the locals took to Gadd's Nos. 3 & 5 during the summer. The bar has been staying open in between food hours (Mon-Fri) as well as at weekends. Greene King may be arriving in the Folkestone part of the village following its take-over of the unbranded Laurel pubco estate, which we assume includes the **Valiant Sailor**. Until now it

has of late had a single pump devoted to Bass. The **Fox** (Temple Ewell) always has something interesting, and has become known as a favourite outlet for beers from Wyre Piddle in Dorset – e.g. Piddle in the Hole/Dark/Wind/Snow.

Heading across the A2, the **Yew Tree** (Barfrestone) flies the flag for both Hop-daemon and Gadd's and is still one of the few pubs to stock both at the same time. There is always a dark mild on the "blue" pump, plus Biddenden cider. A notable recent development is the decision by Peter and Kathryn to declare the whole pub as a smoke-free zone, as also is the **Hare & Hounds** (Northbourne), which had been non-smoking until after 10pm for several months. This pub is a rare outlet for Harvey's Best and Fullers ESB. Fursty Ferret, a Badger brew, from its Gribble Inn subsidiary, has also featured. More ESB at the **Plough** (Ripple) which, following the success of its Spring Beer Festival, ran another over the Late Summer Bank Holiday weekend. Wadworth JCB and Batemans Portugoal (ho, ho, ho) were seen in midsummer.

More Elgood's Pageant, this time at the **Butcher's Arms** (Ashley), where there is always a guest ale alongside the Master Brew. **Five Bells** (Ringwould) continues with Bass, and Gadd's and Hopdaemon regularly deliver to the **Coast-guard** (St. Margaret's Bay), but expect to find other brewers here as well. The **Crown** (Finglesham) has new owners from Peterborough – aka "Oakhamland". The kick-started Greene King Triumph

made a seasonal appearance here, as it did also at the **St. Crispin** (Worth), an Enterprise Inn. The **Blue Pigeons** nearby had Wells Eagle IPA and Wychwood recently. The **Coach & Horses** (Hacklinge) has Everards Tiger as a regular brew plus Gadd's (usually No5) with organic cider from Weston's.

Both Eastry pubs have seen renovation work done. The **Bull** now has modernist furnishing within the old structure and sells Greene King IPA, and variously Bass, Wadworth 6X or Young's Special. The **Five Bells** has had its cellar upgraded and now takes Gadd's on a regular basis.

Finally, congratulations to the **Rose & Crown** at Elham, which is in our neighbouring Ashford, Folkestone and Romney Marsh branch, and was voted Kent CAMRA's Pub of the Year. It is

THE GUILDHALL

42 The Bayle, Folkestone
Tel. 01303 251393



*Stuart and Gilly welcome you to
our traditional family run pub.*

**Four Real Ales
Good Pub Food.**

**Open 12 Noon - 11pm Mon-Sat
12 Noon - 10:30pm Sunday**

due to receive its award on 22nd September and is open all day every day for Harvey's Best, Hopdaemon Incubus and Skrimshander.

FOLKESTONE NEWS

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

The **Princess Royal** duly reopened in time for the end of the summer following alterations and renovation work. The French windows open out onto a paved seating area and the two bars are now linked but retain their separate character.

Stained glass remains in the window by the steps behind the pub. Otherwise it is much as it was, albeit a bit brighter with Master Brew and Spitfire. The **Raglan** is being smartened up and the **Martello** is being altered to a one-bar layout. However the **Harvey Hotel** has closed for conversion into flats. This one had the dubious distinction of being turned down by Shepherd Neame when offered as one of a block being sold by Ind Coope Friary Meux - the Railway Bell was substituted. We have been told that Shep's was unhappy about the condition of the building following previous alterations.

The **East Cliff Tavern** continues to delight with Richard's commitment to an eclectic beer selection - expect the unexpected! Latest arrival is Biddenden Cider (in drums). Speaking of the latter, my apologies (already given at the bar) to

The Fox

High Street Temple Ewell, Tel 01304 823598



**Steve & Alyson would like to welcome you to The Fox
Open for lunch 12-2 and dinner 7-9**

**Opening hours 11.30-3.30 6-11 Mon to Sat
12-4 & 7-11 Sunday**

Sunday Carvery 2 courses £7.00 Please book

Small parties catered for.

Play area. Children welcome

Chris and Liz down in The **Chambers** following a misunderstood report last time. Hopdaemon, either Incubus or Golden Braid, has indeed replaced cider on handpump but Biddenden Cider is still selling very well thank you. The clip fronts an unused pump but the cider, in firkins, is served cool but not cold direct from the back room. A beer and cider festival held over the bank holiday weekend went down very well – Cherry Bomb from Hanby of Shropshire makes an interesting comparison with Belgian Kriek, being based on an ultra-pale ale rather than a darker brew. Since then there have been the odd guest ale, including Chancellor's Revenge from Shardlow.

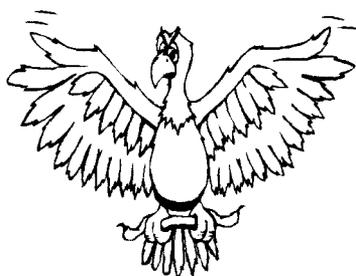
The **Kent Arms** (ex-East Kent) has been refurbished and has new tenants. The **Park Inn Hotel** has returned to real

ale - Directors, Greene King and Bombardier have been reported here. The change of beer supplier to the **Happy Frenchman** effectively ended the previous guest ale regime and instead Andy and Charlotte have turned to Eddie Gadd! Initially there was No5 with others to follow, and an advance order already going in for Dogbolter which reappears later in the year.

Wetherspoons has had a further change of management and so far it seems to be working, as are most of the handpumps most of time. One or two guest ales now appear amongst the brands, plus Marston's (see Dover). Last time I called there was just one – De Koninck Original!

Dave Routh

Pubs Officer, DDS&D Branch



The Eagle Inn

324 London Road

Dover

01304 212929

Hopdaemon Ales available

Watch this space for more guest ales

Regular theme & quiz nights

Check out the window posters

Open all day every day



'THE MOGUL' Dover

A PHEONIX FROM THE FLAMES

I must have been using the Mogul, Dover for nearly thirty years now. Originally it was the New Mogul, with Nellie Wilson as the venerable landlady. It had not long changed from being a Thompson and Wooton establishment to a Whitbread house. The bar was very basic with few embellishments; among the few decorations was a line of knickers of various shapes and sizes. There was a glass-fronted cupboard with all sorts of mementos inside, including Nellie's 'toys', things like the mustard jar from which, when unscrewed, would shoot out a phallic symbol. She used to delight in offering such things to innocent and unsuspecting young ladies.

The beer was on gravity, the casks being on a pair of wooden stillions on wheels. These seemed to be of indeterminate age, and certainly dated from the Second World War when the cellar collapsed due to a shell demolishing the nearby Seaman's Mission. Nellie would assert that dead bodies were blown in through the pub window. Brewery reps, particularly of the Whitbread variety, were reluctant to visit Nell as she usually treated them, and the brewery, with the contempt with which she thought they deserved. There was a new, young representative at the brewery, and his peers suggested that he visit Nellie and ask to see her cellar. When he arrived at the pub, she didn't turn a hair, but said that she just had to get something first. She returned with a pick and shovel!

PIPS

**TRADITIONAL
FISH & CHIPS**

**FRIED IN
VEGETABLE
OIL**

Great variety of fish. Open seven
days a week From 11-2pm and
5-11.45pm

Friday and Saturday OPEN ALL
DAY

Reasonable prices

Warm welcome and friendly service

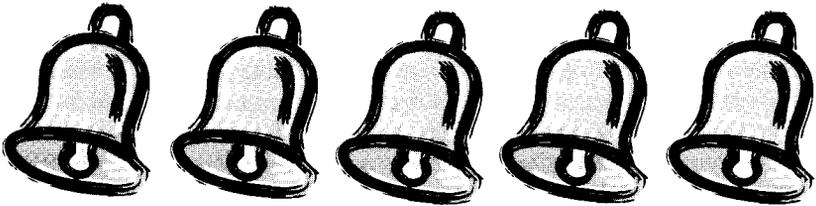
High Street, Dover (near Town Hall)

Tel. (01304) 204544



Her language was choice, and the locals were always greeted with profanities. In fact, if you weren't sworn at when you came in, you knew that you were in her bad books. The landlord of another pub, who in himself was quite a character, used to refer to her as 'an extremely rude old lady'. But she had a heart of gold. A certain lorry driver, who shall be nameless, used to bring back tobacco from Belgium, which she would distribute among pensioners in the nearby flats. One of her prize possessions was a Christmas card addressed to "The Old Dragon who lives in a

Stewart, Debbie & Paul
Welcome you to



THE FIVE BELLS

EASTRY

Guest Ales

Home cooked food

Open All Day

Traditional Country Pub

Pentanque, Pool, Darts etc.

Sunday Meat Raffle in aid of Joint Services

Enquiries

01304 611188

pub on a hill somewhere in Dover'. There was very little delay in delivering it!

But good things come to an end, and some seventeen or eighteen years ago Nellie retired to an old peoples' home. While the pub was empty, squatters moved in. A lot of the fittings were used for firewood. The stillions were, it appears, saved and are now in private hands. Tales exist of forcible acquisition from the squatters. Then, just as matters were in progress for new owners to take over, the pub was very seriously damaged by a mysterious fire. That, we thought, was that.

But the new owners, Frank and Charlie with, initially a partner, had the Mogul, the 'New' was propped, rebuilt and reopened. Nellie attended the opening ceremony. "What do you think of it?" she was asked. "Expletive awful!" was the alleged reply.

For a while the Mogul became an ordinary pub with ordinary beers and pool table, etc. The partner dropped out leaving Frank and Charlie to run the pub. Then, several years ago, they decided to make the Mogul something special again. The cellar had been restored, and now a set of six water cooled and automatic tipping cask racks stood at the back of the bar to complement the handpumps. These dispensed a marvellous selection of real ales from all over the country. The pool table was ditched in favour of traditional pub games. Once more the Mogul became an institution, with a regular and dedicated array of inmates.

So much has gone on there over the past few years. An evening of carols and seasonal songs and readings just before every Christmas. Egg rolling down the hill at Easter. Massive participation in fancy dress for the Publican's Walk for charity every summer. The Timothy Club which, over a very short time has raised a few thousand pounds for local charities. The Mogul has been Branch Pub of the Year for several years, only just losing out to the Yew Tree this time, East Kent Pub of the Year twice, and Kent Pub of the Year once. And it's been the regular venue for our Branch Christmas Socials.

We knew that the pub had been on the market for a couple of years. Frank has not been too well recently. However, it was a shock when the end was announced. It is being sold to the housing association that runs the adjacent sheltered accommodation, and it does not wish to retain the Mogul as a pub. As I write this, an application for change of use, with quite a few objections, has yet to be considered. The last evening came and went and the Mogul is closed. The beer racks have gone to Blakes, followed, it seems, by the institution members in the form of the Mogul Ex-Patriots Association. Meanwhile, we all wish Frank and Charlie our best wishes, and thanks for everything that they have done.

But all is not lost. The Phoenix rose from the ashes once. Perhaps it may yet do it again.

Jim Green

Beery Bat & Trappers

Bat & Trap has always gone well with beer. After all, it's a pub game. So when the Canterbury branch of CAMRA advertised a Bat & Trap tournament at its beer tent in Canterbury Cricket Ground, the Finglesham Contingent signed up straight away.

For those not in the know, Canterbury CAMRA runs a beer tent at Canterbury Cricket Ground once or twice a year. Members can go along and watch the cricket, with the added civilised bonus of having something decent to drink. Well, this year it seems that the beer tent was arranged for a weekend when there was no cricket scheduled for the Saturday, so they organised Bat & Trap instead.

The 7th of August arrived in blazing sunshine – and so did our 6-seater taxi, to whisk us to Canterbury. The usual Finglesham Contingent was present - Tony, Trisha, Julian and Anne - plus a couple of visiting newlyweds from Hampshire who had never played Bat & Trap before.

The tournament was due to start at 5.30, so naturally we arrived in good time to sample some of the produce first. A goodly selection of beers was available, with such offerings from Canterbury's Hopdaemon brewery as Bitter & Twisted, Incubus, and a wheat beer, and we were promised a barbecue later. Excellent!



The CAMRA Beer Tent

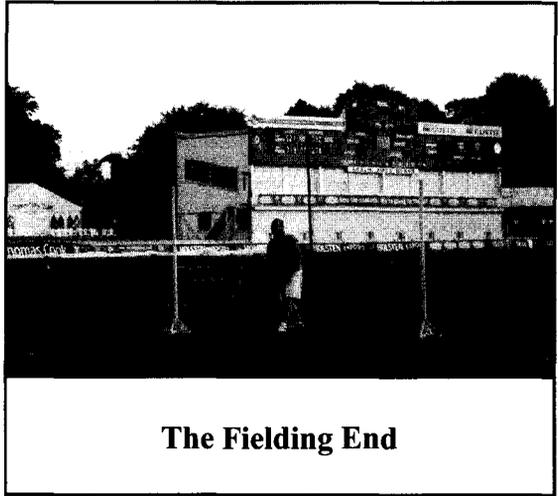
Two pitches were marked out on the outfield of the cricket pitch, just in front of the beer tent, together with two traps, one pair of posts and two upturned chairs pretending to be

posts.

The teams gathered - four teams of six - with players mostly from Canterbury, but some from as far as Chatham (and Finglesham, of course). Most of the players did have one thing in common, however. They nearly all claimed never to have played before. This set us up as firm favourites, as we had two experienced and talented players, two experienced but not very talented players, plus our two newlyweds who may be talented, but we had no way of knowing.

We started with the semi-final.

It quickly became clear that bowling was going to be a treat. The pitch was completely smooth - no bumps at all - which, after all, was to be expected from County Cricket quality grass. All the teams, whether they had played before or not, got some traps. It was a dream, especially when compared to some of the pub pitches we have played on, where the direction you bowl the ball bears no relation to the direction the ball goes in.



The Fielding End

The batting was a different matter. Some of the beginners had trouble hitting the ball at all, let alone getting it down the pitch between the posts. However, with great perseverance, I don't think any team was out for a duck!

At the end of the semi-final, the barbecue was ready with a mouth-watering selection of sausages, burgers and steaks. Then it was time for the final.

This was when the effects of the beer became apparent. Players who had trouble with the trap when they were sober had greater problems now. Also the fielding tactics became a bit strange - I'm sure I saw a bare buttock in the opposing team at one point. In the end, the team who had played before - the Finglesham Contingent - won, but a great time was had by all, and we're all looking forward to next year!

Trisha Wells
The Finglesham Contingent



A PUB WALK THROUGH EAST KENT

Give me any chance of a pint of beer and you'll find me at the head of the queue before you can say "Timothy Taylor Landlord"!! Add in three more pubs and a walk and, to quote Billy Connelly, "hold me back!". Monday, 2nd August, saw some CAMRAites (is that the collective noun for a group of CAMRA members?) gathering for an evening's social walk from Eastry to Worth with visits to the local hostelrys on the way.

We started at the Five Bells in the centre of Eastry. This pub has been a very recent find for me. I have lived in the area for 10 years and only visited it for



Five Bells, Eastry

the second time last month, and I can highly recommend it. A relaxed, unpretentious atmosphere inside with friendly staff and excellent beer.

The first beer of the evening was Gadds #5, which everyone there agreed was excellent. Time for another quick one before setting off for The Bull. As it turned out the Gadds had just run out and we were treated to a beer from another local brewery, Incubus from Hop-daemon. For those of you who don't know the Five Bells in Eastry the landlord always has at least one locally-brewed beer on tap, his other beer being the more commonly available Greene King IPA.

We thought it was about time to move on to our second pub, The Bull, or else we would find ourselves stumbling about the woods and fields of East Kent in the dark. Anyway, one hundred yards is hardly a trek. This pub has gone through some serious renovation this year with walls being removed to open up the lounge area, which has been fitted with comfy chairs, and the bar being moved against an outside wall. Two hand-pulled beers were available here: Greene King IPA and Bass. There has been talk of a third pump from which guest ales will be served but this has not been installed yet.

Now it was time to start the walk, but maybe one more first? Back to the Five Bells for another pint of excellent Incubus. The landlord had very generously sliced up a couple of pork pies for our group to keep us going - very welcome.

Eventually we accepted that we needed to stretch our legs and head for Worth. So we set off, popping into the Eastry Fish Shop to pick up emergency food rations for the hike. Roger led the way as we headed through the car park, next to the doctor's surgery, and out into the countryside.

After leaving the back of the car park we joined the White Cliffs Country trail. The path took us north for about 500 meters before we turned right at a T junction and headed east towards Worth, crossing the Eastry bypass.

The walk itself is straight forward and relatively flat, taking you through a mixture of arable land and woods. A very pleasant walk, particularly on a balmy summer's evening. The only real problem we encountered was by the sewage works, about half way between Eastry and Worth. Nothing had been done to keep the path clear so we were faced with a one hundred yard section of path with nettles waist high. Thankfully all but one of us was wearing long trousers so we made it through relatively unscathed. ("By the way Ron, how are the legs?") 20-20 hindsight tells me that it would have been more sensible to have taken a small detour around the sewage works.

After about another kilometre, we found ourselves walking along the edge of an orchard. Here we turned right leaving the White Cliffs Country Trail, which turns north toward Felderland and the Sandwich bypass. After 500 metres, we turned left into Mill Lane, which connects Ham to the A258 road from Deal

AVAILABLE NOW



On sale in pubs throughout the White Cliffs area

Also available mail order

Send £2.50 (P&P inc) to :

**Real Ale in White Cliffs Country
167, Markland Road, Dover,
Kent CT17 9NL**

(Cheques payable to 'DDS CAMRA')

to Sandwich. We took the path which passes to the right of a couple of houses on the corner, leading us in a straight line, across the A258 and past Upton House, arriving in Worth through the churchyard.

Our third pub of the evening was the Crispin at Worth. The pub has got an oldy worldy charm about it and hasn't changed significantly in the ten years I have been going there. There was a good selection of real ales available, including Master Brew, London Pride, Greene King IPA and, unusually, Ruddles County. Their cheese & pickle doorstep with chips was excellent and very welcome. That particular night the pub was relatively quiet.

Our final port of call was the Blue Pigeons. The pub was bustling when we arrived, even though it was getting near closing time, but there was time for a couple more pints. Beers included Timothy Taylor Landlord and Greene King Abbot.

Eventually, it was time to wend our way home, in a rather less environmentally friendly way, by car and taxi.

For details of future Pub Walks, contact John Pitcher on 01304 214153 or e-mail john.pitcher@ic24.net. John can also be contacted if you are a CAMRA member and would like to be added to the email distribution list.

Tony Wells
The Finglesham Contingent



NELSON

BREWING COMPANY LTD
THE HISTORIC DOCKYARD CHATHAM

*Brewers of Traditional Crafted Ales
using only the finest malted barley
and whole Kentish Hops*

SPONSORS OF THE
DOVER WINTER ALES FESTIVAL

**POLYPINS (36 pints) from only £39.07
or FIRKINS (72 pints) from only £72.26**
from our range of fine ales

**Victory Mild 3.5% Rochester Bitter 3.7%
Admirals Bitter 3.8% Trafalgar Bitter 4.1%
Hardy's Kiss 4.2% Spanker 4.2%
Seasonal Ale 4.4% Friggin in the Riggin 4.7%
Crows Nest 4.8% Shipwrecked 5.0%
Futtock 5.2% Old Sea Dog Stout 5.5%
Nelsons Blood Extra 7.1%**

*Personalise your beer with your own name
and we will supply a pumpclip for you*

Bottle Conditioned Beers available

£20.00 for 12 x 500ml

— 0 —

PUBLICANS

**Want to hold a Beer Festival
We can arrange and set it up for you**

— 0 —

**Outside Bars Catered for
Brewery Visits/Talks by arrangement**

— 0 —

Contact us on:

01634 832828/832038

Fax: 01634 832278

Or visit our website:

www.nelsonbrewingcompany.com

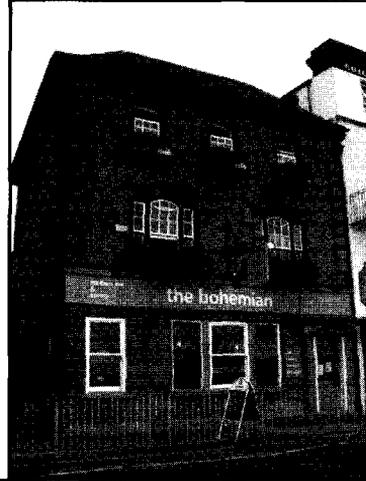
PUB PROFILE

THE BOHEMIAN

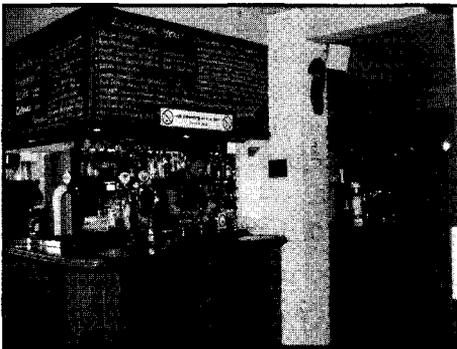
BEACH STREET, DEAL

I first visited this seafront pub about four years ago, in its previous life as the Antwerp. A haven for local beers such as those from the Swale Brewery, the Antwerp's interior was vastly different from today's in an unfussy, old-fashioned way. As The Bohemian, the pub has undergone radical changes both inside and out over the past few years.

Most importantly, the pub has retained the old policy of selling a variety of interesting real ales, but has expanded this range to include a good selection of draught and bottled beers and ciders, as well as quality wines from around the world. In charge of the hand pumps is John Brown (formerly of the Deal Hoy in Duke Street) who, together with his partner, Carlene, has worked tirelessly to make the pub what it is today – a comfortable, continental-style bar with something for everyone.



The Bohemian, Deal



The Bohemian - view of the bar

The exterior shows an impressive, historic town centre pub façade at the front, while an attractive, walled patio garden has been opened up at the rear – a welcome addition in a town with only a handful of outside drinking areas to be found away from busy main roads.

Exposed floorboards and understated lighting in the bar compliment a good collection of different seating, from comfy sofas and coffee tables to solid wood tables and chairs. Traditional and contemporary artwork adorns the walls, and some interesting fireplaces have been retained

Have & Hounds

NORTHBOURNE

THE STREET, NORTHBOURNE, DEAL, KENT CT14 0LG

TELEPHONE No. 01304 365429

'Village pub at it's best'

Relax in our comfortable and traditional bar or when the sun is shining enjoy the Kent countryside from our patio and garden with its children's play area.

BAR SNACKS - TO - A LA CARTE MENU

We cater for everybody ♠ Extensive Vegetarian Menu

Five Real Ales

East Kent's first Non-Smoking pub

Phone for our Christmas Menu



The Red Lion

Charlton Green Dover Tel 01304 202899

Open all day every day

Fullers London Pride & Charles Wells Bombardier served

Separate non-smoking restaurant area

Our Sunday lunches are very popular. Please book to avoid disappointment

Food served 12-2pm

The Village Pub next door to
Dover's Town Centre



as part of the mix of old and new.

Since The Bohemian opened, extensive renovations have brought about the addition of an intimate upstairs restaurant, which must have one of the best views in Deal, with two large windows looking straight out over the beach and pier. The exposed floorboards and interesting mix of décor also feature in the restaurant, where tables are decorated with candles and rather generous wine glasses.



**The Bohemian - restaurant
area**

The pub describes itself as a “modern bar and eatery”, and unusual culinary treats such as kangaroo and fish chowder reflect this progressive policy. The lunchtime menu is also varied and includes a range of interesting baguettes, salads, sausages, lamb cutlets, olives and cheeses, as well as seafood such as seared scallops, and smoked or roast salmon.

The four hand pumps include the regularly available Weston’s Organic Draught Vintage Cider (7.5%) and a healthy turnover of beers from around the UK. Cask beers during my last two visits in August were Hampshire Brewery’s topically named Greece Lightning (4.2%), Woodforde’s Wherry (3.8%), and two offerings from Grand Union Brewery: One Hop Amarillo (4.5%) and Centenary Honey Ale (4.2%), brewed to celebrate Brentford Football Club’s 100 year tenure at Griffin Park.

Imported draught beers are Amstel, Bitburger, Budvar, Erdinger, Hoegaarden, Leffe and Liefman, and each is served in its appropriate brewery glass. The array of bottled beers from around the world includes the familiar likes of Chimay, Duvel, Kwak, Becks, Singha etc – but the biggest bottled treat for me is Cooper’s Sparkling Ale, which has come all the way from my home city of Adelaide, South Australia.

Any pub that can represent and maintain so many different beer lovers’ interests is to be applauded. The Bohemian goes further by offering this happy marriage in an interestingly renovated building, conveniently located right in the heart of the picturesque seaside setting of Deal.

Anne McIlroy



The National News

Boddies on the Move

On the day that I type this, Interbrew made an announcement which will have surprised few, if any, in the trade. The Boddingtons brewery at Strangeways is to close in 2006 with "the cream of Manchester" being brewed at one or more of its other plants which are at Preston, Glasgow and in South Wales. All this after relaunching the cask version only a few months ago! The fact that only sixty jobs are lost speaks volumes about the run-down at Manchester with much of the associated work (like packaging into cans) already being done elsewhere.

Early next year the Bass contract with Coors (at Burton) runs out. Watch this space.

Greene King Lands Laurel Pubs

The East Anglian brewer has taken over the unbranded managed houses of Laurel Pub Company which itself was formed from some of the last remnants of the old Whitbread empire. GK will look to turn many of these rather anonymous outlets into tenancies, although some might fall into its own branded imagery.

This leaves Laurel with "High St" and "circuit" bars such as Hogshead/Hog's Head, and including a selection of old Berni Inns, etc. Laurel is at odds with

competing chains in that it sees potential expansion in a crowded market.

Whitbread's Premier Deal

Ex-brewer and (almost) ex-pub owner Whitbread was confident of taking over the Premier Lodge hotel chain from Spirit Group and has now confirmed the deal. As yet we do not know the implications for beer supply (if any) which currently come from Scottish & Newcastle.

High Street Blues

Laurel aside, the town centre picture is a gloomy one at present. Yates has finally achieved its intention to sell the business to its own management but it took a lot of negotiation between shareholder interests and merchant bankers to see the deal through. Yates used to run old fashioned "wine lodges" but has moved into squeaky-clean "superpubs" which aim at the 18-30 market with little, if any, for the ale drinker. (Nearest to here is in Margate by the bus station.)

SFI Group (Litten Tree, etc) almost went under following financial difficulties and is now very much in the hands of its bankers who exercise control.

JD Wetherspoon has scaled back on new openings, blaming increased costs including National Insurance and the suffocating burden of red tape with the new licensing laws to follow. At its AGM it announced profits which, as expected, were as flat as an unwanted

pint. At the same time it is changing its beer range, having signed up with Marston's which will compete with ScotCo's Theakston and Directors brands on the bar. (See also local news).

Unique Enterprise

Before take-over by Enterprise Inns, Unique Pubco had started taking local ales from brewers affiliated to SIBA (their trade organisation). Enterprise is now looking to expand on this overdue but very welcome scheme. More on that when it happens!

New Licensing Delay

With the new law in place ready for next year, Whitehall was due to have announced regulations and fees in its support by the end of August. It did not happen! Thus local councils and the trade are effectively flying blind as they attempt to prepare for the biggest upheaval for many years.

Clearing the Smoke

With total bans in countries like Ireland and Norway, and some parts of America the industry as a whole is taking smoking in public places very seriously. To ward off the big stick from Whitehall, and a complete ban the industry, the licensed trade has developed the Charter on Smoking in Public Places, which seeks to give individual pubs choice from a number of options. Essentially the trade needs to take urgent action to make proper provision for non-smokers while allowing for smokers' rights too. Otherwise we are looking at a ban sometime during the next parliament.

Dave Routh

Real Ale in White Cliffs Country - amendments.

Mogul, Dover - Now Closed. Will be converted into Offices
Chequers, West Hougham - Has re-opened as pub and restaurant
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 2004

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

In addition to its traditional interests of licensing control and excise duty, Parliament appears to be unusually involved with the brewing and pub industry at present. A Trade and Industry Select Committee is currently looking at pubco ties with their tenants, and Gordon Brown, judging from his last couple of budgets, seems to have taken the health of the micro industry to heart. Smoking in public places and "binge drinking" attract constant attention, and CAMRA is urging the Government to look again at the now scrapped Beer Orders. If this were not enough, new licensing regulations are due to be implemented shortly.

While such activity and interest from our legislators is pleasing, previous experience suggests that perhaps we should not be too optimistic about the results. The takeovers and mergers of the fifties and sixties, which left much of the industry in the hands of six national combines, drew little attention, other than a limited amount of required disposals to reduce local concentrations of ownership. By the time the industry was investigated in the late eighties, choice had substantially improved as pubs were sold off into the free trade, and guest beers started appearing in tied houses. However, despite, or perhaps because of this, the Government accepted a watered down

version of the resulting report, and required, via the Beer Orders, that breweries sever the tie on half of their estates, above a basic 2,000 pubs. Well intentioned, it is now generally accepted that the results were not particularly beneficial to either the breweries, publicans or drinkers. Whether or not as a direct result, within ten to fifteen years, the major brewers, now further consolidated to just four (with three in foreign ownership), had split their brewing interests from pub ownership, a dozen or so of the remaining family/regional brewers had closed or lost their independence, and a new class of pub owners, the non-brewing pubcos, had appeared – two of which, Punch and Enterprise now own more pubs than the largest brewers before the Beer Orders. In theory offering a wider choice of beer, many pubco pubs in practice offer just two or three from a handful of national brands, while judging from evidence to the current Select Committee looking at pubco ties, they are no more popular with their licensees, than were the large brewers.

Although not achieving what was intended, the Beer Orders did at least act as a brake on conglomerations of power, but two years ago the Government rescinded them, making it is pos-

sible once again for brewing and pub ownership to combine into a handful of national giants. Already, several regional brewers, originally with too few pubs to be affected by the orders, are looking to expand their estates, and Greene King, having recently purchased 432 pubs from Laurel, now exceeds the defunct Beer Orders watershed, at 2,100. Elsewhere the Government's approach is no more reassuring. It has shown interest in supporting rural and community pubs, but still allows change of use from a pub to restaurant or shop without planning consent, while the benefit of Gordon Brown's tax breaks for small breweries, although very welcome, would be greatly enhanced if pubco licensees were given a guest beer right. The problem of binge drinking, probably derives in no small part from the laissez-faire approach towards youth orientated bars in town and city centres, and the apparent eagerness to promote family use, together with encouragement of café bars and other continental formats, suggests a lack of acquaintance with the true nature of the British pub; and to be honest, with the exception of perhaps John Prescott, most of our present legislators do not give the impression of being the kind of people you would bump into in the local.

However, at least interest is being taken. Too often in the past both pubs and breweries attracted scant attention from the Government, other than as a source of revenue. Probably, the industry was seen as fragmented and disorganised, and in need of

“rationalisation” – out of date breweries with tranches of run-down back street pubs, best consigned to the re-developers bulldozer. Few would hold such a view today. Ted Tuppen, boss of Enterprise, has described the pub as one the country's greatest brands. He is of course right, and he might have added so also is real ale. The concern of the Government is welcome, but it needs to be more focused, and to appreciate that these are unique assets, worthy of the appreciation and respect afforded to the Scotch whisky industry or French wine. While it's nice to believe that in a free market quality and good value will come through, as we all know, convenience, money and marketing say otherwise, and although the traditional British pub and real ale are not exactly delicate flowers they are in need of care and attention. Let's hope that the Government is at last becoming aware of this, and that when, in due course, the current Select Committee reports, any resulting legislation is well considered, measured and pragmatic, and not the kind of radical free-for-all that followed the Beer Orders.





LOUIS ARMSTRONG

Maison Dieu Road, Dover

01304 204759

Selection of Real Ales

Live Music every Friday & Saturday

Trad Jazz every Sunday Night

Friday 15th October

T. J. Johnson's Bourbon Kick

Halloween Sunday 31st October

Elite Five with Charlie Connor & Colin Bowden

The Royal Oak



CAPEL-LE-FERNE

Telephone 01303 244787

Your new hosts KAREN & PAUL welcome
you to the Royal Oak, Capel-le-Ferne

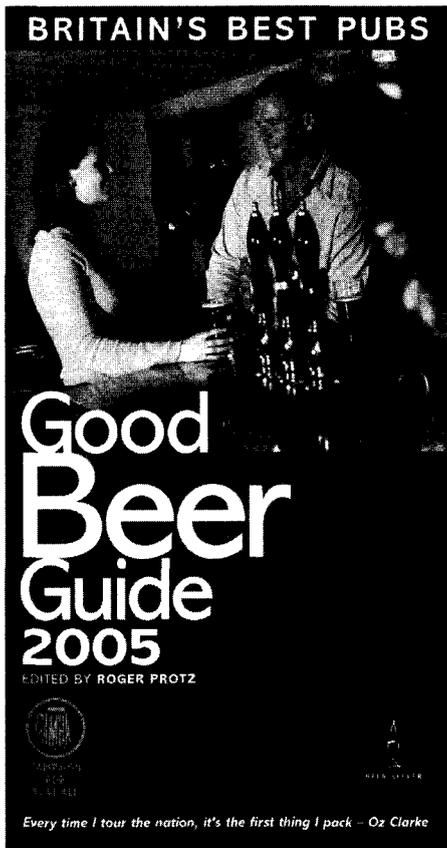
NOW WITH ALL DAY OPENING

Monday – Saturday 12.00 – 11.00 Sunday 12.00 – 10.30

**BASS, SHEPHERD NEAME MASTERBREW
& GUEST ALES**

BEER GARDEN

CARAVAN CLUB SITE



The 2005 edition of CAMRA's best-selling guide to Britain's 4,500 top real ale pubs will be launched on **Wednesday 15th September 2004**. It's the 32nd Anniversary of the best guide to British pubs. And it contains descriptions of the top 4,500 pubs in Britain. All entries are surveyed on a regular basis by CAMRA members. Other guides may only send a questionnaire and are never visited.

The Guide has information about pub facilities for families and the disabled, history, architecture, food, accommodation, local places of interest...and,

of course, the beer: the best pubs serving the finest real ale in the country. You will also find a full list of CAMRA's National Inventory of Pubs - pubs with interiors of outstanding historic interest - helping to save these pubs for posterity. The 2005 Guide has Special features on:

- * **Small Craft Brewers** - Editor Roger Protz highlights there are more than 60 new breweries in this year's guide, twice as many as 2004 edition.
- * **Pub companies** are the supermarkets of beer - The majority of modern pub companies are acting like beer supermarkets and ignoring the needs of millions of beer drinkers. The Good Beer Guide calls for the guest beer right to be reinstalled.
- * **Heroes of Beer and Brewing** - Top beer writer Roger Protz has chosen brewers and pub owners for his Heroes of Beer and Brewing Awards.

Plus:

Top 16 Pubs in Britain

CAMRA announces the 16 Regional Pubs of the Year winners that will now be entered into the National Pub of the Year final.

The Brewers Section

Unique to the Guide - a list of every brewery in the country, large and small, with details of all the cask-conditioned and bottle-conditioned beers they brew, with professional tasting notes.

For more info contact CAMRA,
Tel: 01727 867201;
Fax: 01727 867670;
Email: camra@camra.org.uk
Internet: www.camra.org.uk

Kent Small Brewery News



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

Besides supplying local Tesco supermarkets, Tonie will now be supplying twenty Sainsbury supermarkets, in the South East, with his bottle conditioned beer. He is also extending his number of cultural outlets in London where one might buy his bottled conditioned beers, by two. These are The National Gallery and The Barbican Centre.

Incubus won the Champion Beer of The Festival award at The Kent Beer Festival at Canterbury.

Recent deliveries include The Coastguard - St. Margaret's Bay, The Yew Tree - Barfrestone, Eagle - Dover, East Cliffe Tavern - Folkestone, The Five Bells - Eastry, Rose and Crown - Elham and Butchers Arms - Ashley. The Eagle in Dover does not now always have a Hopdæmon beer available.

The Ramsgate Brewery 07967 660060 - Ramsgate
Contact: Eddie Gadd

A new seasonal beer, for the summer, was Dr. Sunshine's Special Friendly English Wheat Ale (try remembering that after a few pints), at 4.2%. A high proportion of wheat gave, what Eddie describes as, "a soft and quenching character, with a slightly hoppy finish".

Jazz Ale, at 4.3%, was brewed for the Thanet Jazz Festival, but was available in the usual outlets. This was another pale ale with a hoppy character, and one that I unfortunately did not manage to sample.

Gadd's Old Pig Brown Ale will be available from mid-September.

Recent deliveries have been made to Blake's in Dover, The Happy Frenchman and Chambers, both of which are in Folkestone. Blake's has recently greatly increased its range of real ales, and will often feature Ramsgate Brewery beers and was recently selling Jazz Ale and No.5.



King's Head

Upper Street, Kingsdown

Tel 01304 373915

FreeHouse



**Your hosts Alex & Amanda
and your chef Michael French
welcome you to the King's Head**

**Bar & Restaurant food Tues to Sat
All freshly home-cooked by our chef
Fresh fish and good curries always available**

*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*

Opening Times

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

**Nelson Brewing Co. (formerly Flagship Brewery) 01634 832828-
Chatham**

Contact: Andrew Purcell or Angelica O'Hanlon

A new partner has been taken into the business. His name is Michael Roper and he will take an active role. So far he has been instrumental in building a mezzanine floor, in the brewery. This now accommodates the office, bottling plant and an off licence that sells the brewery's products to visitors to Chatham Historic Dockyard, which is where the brewery is located.

A new light and hoppy beer has been brewed for the summer and is Rochester Ale at 3.7%. Should sales warrant it, this beer will be retained in Nelson Brewery's regular portfolio. It has proved to be very popular so far.

Recent deliveries to the *Channel Draught* area are Prince Albert - Deal, King's Head - Kingsdown, Five Bells - Eastry, Raglan - Folkestone and East Cliffe Tavern - Folkestone

Contrary to rumours that suggest otherwise, the new eponymous brewery at Westerham has no plans to deliver to the area covered by this magazine. The nearest outlet is, according to the brewery, in Tenterden. For more details, telephone 01959 565837.

Roger Marples

Letters to the editor

To contact the Editor
see Page 53



Dear All,

As I'm sure you know, the English hop industry is in tatters (see the link below).

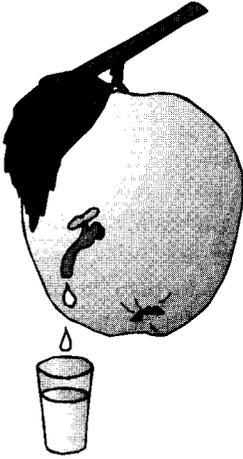
<http://www.hops.co.uk/News/HopStat2003.htm>

By way of illustration, a local Kent grower had his picking shed burnt down (almost certainly vandalism) after only one day of picking this year. The economics are such that not only is it unviable to transport this year's crop to another picking site, it is also unviable to replace the shed and machinery - the result is another 60 acres of hops lost for ever.

What can be done? No idea. But coverage in *What's Brewing* would be a start. We are seriously in danger of losing this industry very quickly. CAMRA saved our beer against all the odds but if we can't save our hops, our beer will be very different in a few years time.

Cheers

Eddie Gadd, Ramsgate Brewery



CIDER MATTERS

Let me start with some unfortunate news. Although the new *Good Cider Guide* was due for publication this autumn, it was felt that it needs a little more work than can be carried out before the publishing deadline. With that in mind, the publication date has been put back to next spring. Although that brings with it a risk that the guide might be out-of-date by then, the decision has been taken and we will just have to wait that bit longer. I'm sure the guide will be just as good and informative as ever, so it should be worth the wait.

I went on holiday in August. That in itself isn't newsworthy, of course, and nor is the fact that I went to Scotland for two weeks. What did surprise me was that after no luck looking for decent cider in supermarkets in southern Scotland, I was amazed to find a good selection in Inverness, of all places. I must say I wouldn't be disappointed to find their selection in some outlets in East Kent. You can get decent bottled cider around here, of course, but not in every store, so keep looking!

That reflects a bit on the state of cider in this part of the world these days. I've always associated cider with Kent rather than anywhere else, but apparently the rest of the country sees it as a West Country drink, which it probably is these days. It is still a relatively thriving industry there, whereas our local producer, Theobolds, closed down some years ago. Recently, it was announced that Merrydown would no longer be producing its own cider, preferring to concentrate on other products in its portfolio. That probably leaves Biddenden as the main producer around here, although Merrydown was actually based in East Sussex, of course. What with all the problems facing traditional orchards, as I mentioned a while ago, let's hope that this isn't the start of a trend.

Not long ago, I looked up a list of CAMRA's champion ciders & perries for this year. None from around here, of course. It's not that long since the county's cider scene was a bit livelier, and CAMRA ran a cider & perry festival at the Brogdale Trust. It was much smaller than our local branch beer festival, naturally, although the ABV levels were similar. As I suggested in an earlier article, the best stuff can be dangerously drinkable, and I relied on the knowledge and experience of the other staff when I worked there. There is no CAMRA festival there these days, but many of the people staffing that bar still work on the cider & perry bar at the Kent

Beer Festival. Why not pay them a visit next year? Arguably the best festival for cider & perry is the GBBF at Olympia, with an even wider choice, but there is an even longer wait for the next one. There are specialist cider & perry festivals, but I have only heard of them happening in the West Country & Wales. Still, if you are interested, you could always make a weekend of it....



A different approach to getting your hands on cider is to order it on the internet. There are various online outlets, and I'm not in a position to play favourites here. If you take a look at either The Scrumpy User Guide at www.zider.co.uk or UK Cider at www.ukcider.co.uk, which both cover most aspects of real cider. They are better placed to advise you on buying cider than I am.

Well, if you've stayed the distance and are still reading this, you deserve a nice drop of cider as a reward. I can't offer you that, sadly, but I hope I've pointed you in the right direction.

Applejack

REGENCY

independent financial advisers

**Personal Financial Planning &
Business Financial Planning**

Investments
Pensions
Life Insurance
Savings

Proprietor: Barry Williams MLIA(dip)

Tel: 01304 213902

Fax: 01304 216270 E-Mail advice@regency-ifa.co.uk

15, Effingham Crescent, Dover, Kent CT17 9RH

Regency IFA is an appointed representative of IN Partnership, the trading name of The On-Line Partnership Limited which is authorised and regulated by the Financial Services Authority.

The FSA do not regulate all forms of the products or services we provide.

BEER ACROSS THE BORDER

Dublin's micro breweries

The McIlroy half of the DDS branch "Finglesham Contingent" journeyed to the Emerald Isle in July during a three-part holiday based in counties Meath, Fermanagh and Dublin.

My original intention was to write about the various pubs and beers enjoyed along the way as we cruised the waterways around Enniskillen on a replica Dutch barge named (appropriately) *Dutch Courage*. Alas, these waterways are not quite the same as in England, where just about every public jetty is a stone's throw from a pub! The good news is that the third part of our journey took us to the heart of Dublin's fair city, where we spent three happy days and nights exploring the sights and, of course, watering holes.

Much as we both love a pint of Guinness, there is more to beer in Ireland than the black stuff. During our short stay, we discovered three micro-breweries and heard about at least one other such offering in Cork, which will hopefully become subject of a future trip.

Staying centrally in St Stephen's Green, our 'local' was Neary's, the first pub listing in my ancient *Ireland Rough Guide*. Neary's is in the well-known Grafton Street shopping area, and the kind of place included in every guide worth its salt – so you might expect it to be full of tourists and therefore lacking any semblance of true Dublin life. To our delight, this assumption proved incorrect. A wonderfully traditional place, Neary's has both an unusual exterior (decorated with a giant pair of arms astride each doorway holding large, lighted glass spheres) and equally interesting interior (much wooden panelling, cut glass mirrors, and two snug-like rooms).

To compliment the ambience of the place, the staff members were all thoroughly charming, polite and professional. This was old-fashioned, good quality service, and it was interesting to chat about how Ireland's smoking ban had affected trade there (noticeably, by some accounts – but let's hope this changes once things settle down). Apparently, Neary's is popular with patrons of the Gaiety Theatre, which is opposite – but we loved it because it was devoid of any glitterati, and we only saw a few tourists during our three visits! No interesting beer here, but no matter – we nonetheless enjoyed plenty of Guinness and various whiskeys.

Our first micro brewery was a surprise discovery. Walking towards O'Connell Street, I noticed two enormous coppers (of the brewing rather than legal variety) in a window on Burgh Quay. Messrs Maguire (& Weiss, according to the exterior) brewery produces "hand-crafted Irish beers", and we felt duty bound to investigate further. Apart

◦ RAILWAY BELL ◦

London Road, Kearsney

Telephone 01304 822016

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

Four Real Ales,

currently inc. Abbot Ale

London Pride & Greene King IPA & 1 guest*

Large Car Park at rear & Beer Garden

Food available all day

Families welcome to 8pm

Sorry no dogs

*Ales are Subject to availability



New!
Monday
night prize
quiz

◦ THE LYDDEN BELL ◦

Winner - White Cliffs Tourism Association Pub of the Year 2000

Canterbury Road, Lydden

Telephone 01304 830296

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

Restaurant quality food served 7 days a week.

Booking essential!

Monday

"Eat all pay $\frac{1}{2}$ "

Tuesday

Steak Special

Thursday

Around the world

Friday

Fish specials

Sunday

"Weekend Recovery" with drinks promotions

Up to five Real Ales! Including Charles Wells Bombardier, Greene King IPA, Youngs Special, Greene King Abbot Ale, Courage

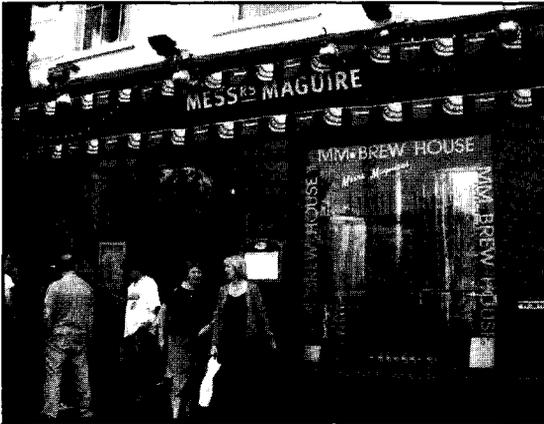
Directors*

Reopened with a fresh look, new menu dishes daily, improved Wine List and renewed enthusiasm. This will ensure that our dining or drinking customers will have the best service possible. I look forward to meeting you all soon.

* Ales are Subject to availability



Jason



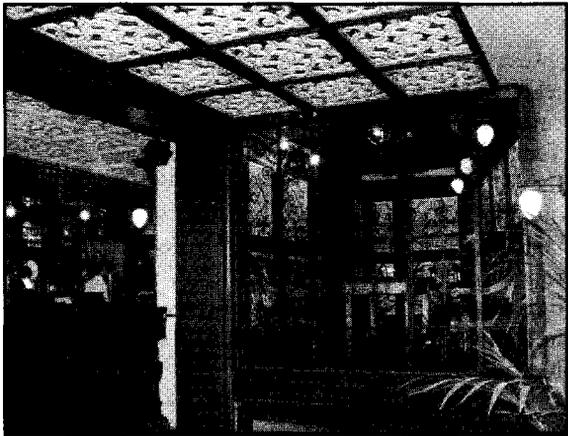
Maguire's

from an open view to brewing copers and a display of raw brewing ingredients in the front window, an historic interior and some of the finest stout we've ever sampled lay within.

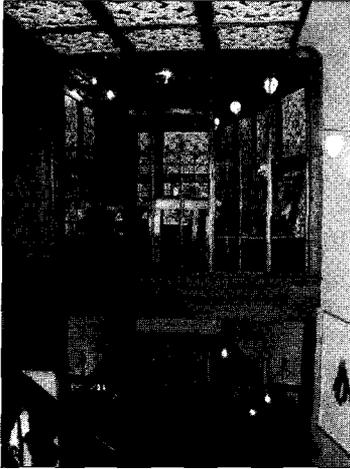
The building itself is quite something, and worth visiting in its own right. It houses an interior fit for an Irish equivalent of CAMRA's National Inventory of Pubs, with several floors of elaborately carved wooden staircases, much wrought iron railing between multi-level drinking/eating areas, and various snugs together with many other interesting decorative features. The pub was formerly known as

Tommy Wrights and the brewery, which is housed in the basement, won the Brewing Industry International Awards 2002 Gold Award for its wheat beer.

Top of the Maguire's beer bill, for both of us, was the Extra – a 5.0% “very special double stout” which was a stronger tasting and more interesting version of the delicious Plain (4.9% – “classic, easy drinking, plain Irish stout”). Maguire's other beers are varied and include Rusty (4.6% – “fruity auburn red ale”), MM Pils (5.7% – “brewed strictly in accordance to the German Purity Laws of Reinheitsgebot”), Haus (4.3% – “classic European pilsner style lager”), Weiss (5.0% – “naturally cloudy and pale orange in colour”), Gardens Wild Ale (5.1% – “traditional hand pulled cask conditioned bitter”) and Yankee (4.2% – “pale, easy drinking and refreshing quaffing lager”). We didn't have time to sample all of the above but, on our next visit, we'll be bearing in mind that beer-tasting trays are available on request!



Maguires- interior view



Maguires - Interior

We had read that it is worth doing the Guinness tour, so set off on foot to cover the many blocks along the River Liffey to Victoria Quay, which forms one border of the brewery's vast premises. The amount of land occupied by Guinness at St James's Gate is staggering, and it is worth doing a circuit of the entire site just to get some exercise, if nothing else! As it turned out this is all we did get that day, because visitor numbers had reached capacity! So, off we trotted armed with free entrance tickets for the following day, and advice as to a nearby pub where we might enjoy a decent pint of Guinness.

After taking the weight off our feet for a bit in St James's Gate, we set off again on our next Dublin beer quest. The friendly staff at Maguire's had told us about two other local breweries, one of which is based just north of

the Liffey in an area called Smithfield Market. The Dublin Brewing Company doesn't have a brewery tap at its Smithfield premises, but the nearby Cobblestone Inn is its nearest outlet and sounded like it was worth a visit – until we realised we'd overshot by several blocks. By this stage our feet were saying "enough", so we resolved to return the following day after the deferred Guinness tour.

Instead, we set off to investigate the other recommended Dublin brewery, centrally located just down from City Hall in the trendy Temple Bar district. By the time we arrived at the Porterhouse Brewing Co, this impressive pub was full to bursting point and we were unable to rest our weary feet. We decided to return again during the following day's lunch-time session, and headed home via a nice Chinese restaurant and the late session at Neary's.

The next day saw visits to more of the city's cultural sights before heading off to Porterhouse in Temple Bar for the lunch-time session. Where I could easily imagine coming across Maguire's somewhere in the historical



The Porterhouse



Traditional Country Pub • Greene King Fine Ales
Guest Ales every Thursday • Beer Garden • Meeting Rooms
Ample Car Parking • Charcoal Grill • Intimate Restaurant
Country Village Cooking • Wholesome Bar Menu
For Reservations, Business Lunches & Social Events
Telephone 01227 721339

Robert Whigham

Innkeeper

The Red Lion, Stodmarsh, Nr. Canterbury, Kent

Telephone 01227 721339

The Plough Inn

Church Lane, Ripple

Tel: 01304 360209



Real Ales, Country Wines

Full weekday menu plus traditional Sunday lunches

Accommodation, One Double Room & One Twin Room - Both en-suite

Ales always available are:

***Fullers ESB, Shepherd Neame Master Brew &
Spitfire plus Guest Ales***

CHRISTMAS PARTY BOOKINGS TAKEN

Listed in the 2004 CAMRA Good Beer Guide



Porterhouse - Interior

part of, say, Manchester, Porterhouse has a much more east coast American feel to it – and a global approach to both the beers it brews and those it sells by the bottle from around the world.

The Porterhouse Brewing Co began life in 1989 when founders Liam LaHart and Oliver Hughes bought run-down premises in Bray, south of Dublin (on the coast near the Wicklow Mountains). Porterhouse's subsequent brewing success brought about the purchase of the Temple Bar premises, which in turn created Dublin's first bar/micro-brewery in 1996.

Another fascinating pub interior here, with much use of lovely old floorboards and panelling over several storeys, floor to ceiling wall cupboards filled with beer bottles from around the globe, and the unusual incorporation of brass and copper plumbing as a decorative material – it's everywhere, and positively gleaming. Refurbishment work currently underway also includes opening up one of the brewing coppers to a new seating area.

Another fascinating pub interior here, with much use of lovely old floorboards and panelling over several storeys, floor to ceiling wall cupboards filled with beer bottles from around the globe, and the unusual incorporation of brass and copper plumbing as a decorative material – it's everywhere, and positively gleaming. Refurbishment work currently underway also includes opening up one of the brewing coppers to a new seating area.

The brewery uses “up to 8 different malts from 2 countries and 10 hops from 5 countries over 3 continents”. Hops are air freighted directly in for maximum freshness, and the beers contain no chemicals – nor are they subject to pasteurisation. The Plain Porter (4.3%) won the Brewing Industry International Awards 1998/99 Gold Award, though our joint favourite was the Oyster Stout (4.8%) – a phenomenal stout, though unsuitable for vegetarians as it is brewed with fresh oysters. The sea is definitely apparent in the taste! The third stout is Wrasslers 4X Stout at 5%, which Michael Jackson (beer hunter, not music/headline maker) declared “The best stout in Ireland for my money”. The three draught ales are TSB (Turner's Sticlebracht Bitter) at 3.7%, Porterhouse Red at 4.4% (“Makes Caffrey's taste like Tizer”, says Mr Jackson) and An Brain Blásta, at 7%. There are also three draught lagers: Hersbrucker (5%), Temple Bräu (4.3%) and Chiller (4.2%), as well as the draught Haus Weiss (4.3%).

As at Maguire's, we didn't get beyond the stouts – but a sample tray is also on offer here, which helps us to plan our next visit! Another trip might also enable a sampling

The Crown Inn

At Finglesham

Free house - 16th Century Restaurant

Tel: 01304 612555

Fax: 01304 620380

5 Real Ales

Including

Theakston - Old Peculiar

Morland - Old Speckled Hen

Shepherd Neame - Master

Brew

Plus 2 Further Guest pumps.



Beers, Cider & Stout

Kronenbourg

Carlsberg

Foster's

Strongbow

Dark Mild

Courage Best

John Smith's Smooth

Guinness



Bar & A la Carte

Menu available 7

days a week

lunchtime &

evenings. (Except

Sunday lunch

when bar snacks

are served along

with our traditional

Sunday Roast).

**En-Suite Accommodation available
In the adjoining Orchard Lodge.**



Caravan Club

Site. Certified

location

of the hugely impressive range of world beers available by the bottle – the list is too long to even begin describing here. To match its east coast American ambience, the Porterhouse serves huge (but delicious) portions of food – one of us had a starter that was bigger than a main course! You have been warned.

Anyone reading this in the London area will be pleased to hear there are two local outlets for Porterhouse beers – The Porterhouse (Covent Garden) and The Porterhouse (Barnes) – which of course could also prove handy for those unable to get to Dublin!

Next stop was St James's Gate and the "Guinness Storehouse". We were happy enough to do the Guinness tour, but rather glad of the free tickets – the enterprise is extremely commercial and, for my part, the best bits were the historical collections of "Guinness Gives You Strength" advertisements and other old memorabilia (oh – and the free pint of Guinness at the end!).

We set off for Smithfield Market and the Cobblestone Inn, which is an absolute gem. This is the kind of Irish pub I simply didn't imagine would still exist in Dublin, which to my mind has changed much since my first visit in 1986. It quickly became apparent that



Cobblestone Inn - interior

this was the hub of the local traditional Irish music scene; there are sessions every night of the week and some afternoons, and we were lucky enough to arrive to the sound of a small group of assembled musicians. Such is the Cobblestone Inn's musical renown, CDs have been recorded there and reflect many of the artists who have played at the pub.

The Dublin Brewing Company dates from 1996 and prides itself for being "all natural, all Irish". The beers on offer at the Cobblestone Inn were Maeve's Crystal Beer (4.3%), Revolution Red Beer (4.5%) and D'Arcy's Dublin Stout (4.5% "ish", according to the barman), which won "best stout and best overall product in Ireland at the 1998 Ind. Brewers Festival" and "best stout at the 1998 Stockholm Beer Festival". The brewery's Wicked Apple Organic Cider (5.5%) is available at the pub, and Beckett's Dublin Lager completes the current list of brewery offerings. The stout was our favourite of the three beers, though two others were very interesting in their own rights.

The organic cider will have to wait for our next visit, as we needed to be on our way. It was well worth retracing our steps of the previous day to the Cobblestone Inn for its

THE CHARITY INN WOODNESBOROUGH



**Up to Four
Real ales**

Including

**Black Sheep Bitter
Ansells Dark Mild
and
Greene King IPA**

3 en-suite letting rooms

Tele 01304 613189

e-mail: info@the-charity-inn.co.uk

**Home Cooked Food
Served**

**Lunchtimes & Evenings
Tuesday to Friday
Lunchtimes - Saturday**

**2 Course Menu from £2.95
(at least 5 selections)
Main Course - Sweet - Tea
& Coffee**

**Traditional Sunday Roast
£5.95**

**TRADITIONAL OLD ENGLISH PUB
OPEN**

Monday

6 - 11pm

**Tuesday to
Saturday**

**12 - 3pm
6-11pm**

Sunday

**12-3pm
7-10.30pm**

friendliness, atmosphere, music and, of course, the interesting beers from Dublin Brewing – next time, we will do it justice by returning for a full music session.

Continuing the theme of retracing our steps, we returned to Maguire's via the lower north shore and O'Connell Street. Predictably, we had yet another of our favourite stouts – the wonderful Extra, with its strongly evident roasted barley and black roasted malt. Things were getting underway for the evening's weekend DJ and late bar, so we repaired to our trusty local, Neary's, for a nightcap (OK, perhaps *a few* nightcaps!).

Sadly, there is not enough room here to give a complete description of the many wonderful brews we came across during our Dublin crawl, but suffice to say there are Irish brewers out there who are not complacent about what they brew or how they do it – so a visit to Dublin (as a starting point) is well worth the effort.

Sláinte!

Anne McIlroy

Cobblestone Inn: <http://www.cobblestone.ie>

Dublin Brewing Company: <http://www.dublinbrewing.com>

Guinness: <http://www.guinness.com>

Messrs Maguire's: http://www.quinnhotels.com/pubs_dublin.html

Porterhouse Brewing: www.porterhousebrewco.com

WHITE CLIFFS FESTIVAL OF WINTER ALES 2005

FRIDAY
FEBRUARY 4th 2005
&
SATURDAY
FEBRUARY 5th 2005

MAISON DIEU
HIGH St. DOVER



*A selection of around 70 of Britains finest
winter ales*

**CAMPAIGN
FOR
REAL ALE**

PRINCE ALBERT

**187-189 MIDDLE ST. , DEAL
(CORNER OF ALFRED SQUARE)**

**Michael & Colin welcome you to the Prince Albert,
An 18th century inn situated in Deal's historic
Middle Street conservation area**

3 REAL ALES

**including regularly
Nelson Ales & Gadd's**

OPENING HOURS

**6 - 11 Monday to Saturday
12 - 10.30 Sunday**

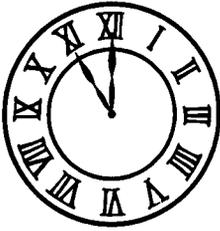
**Restaurant open from 6.30
Tuesday to Saturday (Last orders 8.30)**

Sunday Carvery 12 - 2.30

Beer Garden

Accommodation Available

Telephone 01304 375425



LAST KNOCKINGS

I've lost count of the number of times that I've heard real ale referred to disparagingly as warm beer, to be slung into the "outdated bin" along with vinyl records, Bakelite radios and family tea around the fire. Most recently it was as someone repeating John Major's oft quoted vision of England, which included village cricket and old maids cycling to church. What, of course, is fundamentally inaccurate, and suggests that those who use the phrase have never drunk real ale, or at least merely latch on to a cliché, is that real ale is not warm (so long as it's looked after properly) – it's just not chilled. The correct cellar temperature for real ale, to allow secondary fermentation and conditioning, should be the mid 50s F, and this, to my taste, is how it should end up in the glass – not chilled, and not warm, but with sufficient temperature to allow it to be appreciated at its best. While lager style beers often require chilling for best effect (and some would say to mask their lack of flavour), the reverse is often true for ale. Like red wine and unlike many refined lagers, good real ale comprises a variety of complex and subtle flavours which chilling will often mask or prevent developing. Paul Hogan might well feel that Fosters is "cocked" by drinking it warm, but real ale can be f***** by chilling.

It's good to see that the Government's Health Department is backing self-regulation as the approach to controlling smoking in pubs, following a survey which found that only 20% favoured an outright ban (*What's Brewing*, August 2004). Most people (some 55%) thought that smoking should be allowed, but restricted to certain designated areas. This is the approach supported by CAMRA, and is set out in the licensed trade's Charter on Smoking in Public Places, which seeks to give individual pubs choice from a number of options, with licensees encouraged to display signs stating their particular policy. Unfortunately the anti-smoking lobby is vociferous and well organised, and seems determined to impose its views on the rest of society whether they want it or not. In particular they are arguing that the right of bar staff to work in a smoke free environment requires a complete ban, irrespective of the facts that this would include pubs run by their owners without the help of employed staff,

that many bar staff smoke or don't mind, and that in a free society it seems wrong, to me at least, to deny smokers (of which I'm not one) any opportunity to indulge their activity in a public place.

When the *Independent* recently argued in favour of choice it immediately received the somewhat excessive accusation of condoning 18th/19th century levels of industrial neglect for inner city workers. Undoubtedly there is danger in passive smoking, but accurate figures for bar staff never seem available, and if, as is generally accepted, most of the thousand or so deaths a year in this country caused by passive smoking occur amongst those living with heavy smokers, then those resulting from bar work can only be a few hundred. Not insignificant, but much less than that resulting from road accidents or inhalation of vehicle emissions and probably about equivalent with the annual murder rate – none of which causes most people to lie awake at night.

The average publican, however, is no doubt somewhat less sanguine. For many, life is precarious enough, without deterring custom by banning smoking. Figures from New York, where a ban was recently introduced, suggest a drop in trade of up to 30%, and a similar result in this country would almost certainly be the final straw for not a few pubs. For their benefit, and in support of freedom, this is a matter that should be left to the discretion of individual licensees. Let's hope the Government has the resolution to support its own Health Department, and ignore those calling for a complete ban.

Interesting to see the generally poorly regarded Greene King IPA as runner up Champion Ale of Britain at the Great British Beer Festival. I understand amazement was the general response from those present, and certainly it's never found much favour with me, seeming somewhat thin and sharp, and lacking in flavour. However, I know of at least one pub that regularly appears in the Good Beer Guide on the quality of its IPA, and that one of our branch members, who comes from "GK country", always maintains that it just needs looking after correctly. This perhaps explains this apparent paradox. Apart from IPA suffering the universal phenomenon of familiarity breeding contempt, the landlord who can't be bothered to look after his beer, is the one most likely to take the national brand shoved under his nose by his supplier. Drink a beer often enough, in poor condition, and you draw the obvious conclusion about its initial quality. Having said that I have yet to come across a pint of Green King IPA I really enjoyed.

Old Wort

St. Crispin Inn

*15th Century
Pub and
Restaurant*



*Come and enjoy a
pint of real ale in our
large garden or on the barbeque patio. We also offer a
daily changing specials board featuring local produce
as well as our comprehensive bar and à la carte menus.*

Upto 6 Cask Ales:

*House Bitters are Fuller's 'London Pride' and
Shepherd Neame 'Masterbrew'*

Recent guest beers include:

Morland 'Old Speckled Hen'

Theakston's 'Old Peculier'

Greene King 'Abbot Ale'

Adnam's 'Broadside'

Monday - Saturday 11am - 3pm & 6pm - 11pm

Sunday 12pm - 4pm

St. Crispin Inn, The Street, Worth, Nr. Deal, Kent.

Telephone: 01304 612081 www.stcrispininn.com

Local Information & Useful Numbers

Dover Tourist Info	01304 205108
Folk Tourist Info	01303 258594
Dover Police Stn	01304 240055
Folk Police Stn	01303 850055

Dover Taxis

A1	01304 202000
A2B	01304 225588
Arrow	01304 203333
Central	01304 240441
Club Travel	01304 201915
Heritage	01304 204420
Star	01304 228822
Victory	01304 228888

Deal Taxis

AI Cars	01304 363636
Castle Taxis	01304 374001
Deal Cars	01304 366000
Jacks Cars	01304 372299
M & M Cars	01304 382345

Sandwich Taxis

AM Cars	01304 614209
Silver Cars	01304 620222

Folkestone Taxis

Channel Cars	01303 246564
Chris's Taxis	01303 226490
Folk. Black Cabs	01303 220366
Folk. Taxi	01303 252000
Premier Cars	01303 279900

National Bus Line	0870 6082608
Stagecoach	0870 2433711
National Rail Esq.	08457 484950

Trading Standards Office (East Kent)

01843 223380

Trading Standards Office (Mid Kent)

01303 850294

Gwyn Prosser MP (Dover)

01304 214484

Dr. Steven Ladyman MP (Thanet South) 01843

852696

Michael Howard QC MP (Shepway)

01303 253524

All numbers on this page were believed correct at time of going to press.



**CAMPAIGN
FOR
REAL ALE**

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 £16 O AP Single £9

Joint £19 OAP Joint £12

Unwaged/Under 26* £9

Disabled £9

*Date of birth

Send your remittance (payable to CAMRA) to:

The membership secretary,
CAMRA,
230 Hatfield Rd, St Albans, Herts,
AL1 4LW.
Phone 01727 867201

Channel Draught 21

Andy & Charlotte

Welcome you to...

The Happy Frenchman

Christchurch Road, Folkestone,
Tel; 01303-259815

Every week we offer you a hand picked guest cask ale to complement our regular ales, which include; Bombardier, Bass and Broadside.

It's also worth noting that we are now recognised as Folkestone's premier live music venue, with live band at least two nights a week. On top of which we have darts, two pool tables and a 7ft Big Screen TV showing all Sky Sports, including Sky Sports Plus & Premier

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

Branch Contacts

If you have any queries about **CAMRA**, or any dispute concerning ale 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:
branchsec@dds.camra.org.uk

The branch website is:
http://www.dds.camra.org.uk

Adjacent Branches

Ashford Folkestone & Romney Marsh
Anne Powell 01233 502519
Annie@brockletts.fsnet.co.uk

Canterbury
Mike Galliers 01732 771775(w)
01227 272494(h)
mike@calebriparc.co.uk

Thanet
Steve Saunders 01843 228159
thanet.camra@virgin.net

Nationally CAMRA can be contacted at:
CAMRA,
230 Hatfield Rd,
St Albans, Herts.,
AL1 4LW.

For enquiries, phone 01727 867201
Web www.camra.org.uk

Channel Draught Info & Advertising

Channel Draught is the Newsletter of the Deal Dover Sandwich & District Branch of the Campaign for Real Ale..

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

Editorial Team

Editor & Advertising	Martin Atkins
News Editor	Dave Routh
Editorial Assistant	Anne McIlroy
Design & Format	Steve Bell

Editorial Address

You can write to the editor c/o
2, Eastbrook Place, Dover CT16 1RP

E-Mail

editor@chaneldraught.org.uk
news@chaneldraught.org.uk
advertising@chaneldraught.org.uk

Advertising Rates

Full Page -	£30
½ Page or column	£16
back page + £10	

Format: Microsoft Word / Publisher/
PDF or any common graphics format
plus printed copy.

Copy by 31st October 2004 for Winter 2004 issue.

ADVERTISERS INDEX

Page Name

5	Chamion Wines
7	Blakes of Dover
7	Butchers Arms
8	Lighthouse Inn
9	Coastguard Inn
9	Park Inn
10	The Golden Hind
10	The Bull Inn
12	Guildhall
13	Fox Inn
14	Eagle Inn
15	Pips Fish Shop
16	Five Bells
22	Nelson Brewing Co.
24	Hare & Hounds

Page Name

24	Red Lion
30	Louis Armstrong
30	Royal Oak
33	King's Head
36	Regency Financial Advisors
38	Railway Bell / Lydden Bell
41	Plough Inn
41	Red Lion
43	Crown Inn
45	Charity Inn
47	Prince Albert
50	Crispin Inn
52	Happy Frenchman
55	Bob Adams Printers

Back Page Yew Tree

And Finally.....Oktoberfest Barbie

James Waldron, head designer for the fashion label Rena Lange, has created a special Oktoberfest Barbie. She is wearing an Alpine dirndl dress and has a beer mug around her neck.

The dirndl is the traditional dress worn by women in Bavaria and the Alps. Waldron says he created the "Mountain Dirndl Barbie" based on Julie Andrews' character Maria in 'The Sound of Music'.

The one-off tiny ensemble consists of a hand woven French tweed skirt, a red apron with Swiss embroidery and frilly blouse with a cotton gauze and lace decollete. It also comes with a metal stein - the lidded beer tankards that Germans drink from at festivals.

As a result, a South African newspaper headlined the story:

"Oktoberfest Barbie comes with her own jugs."

Adams Printers

ESTABLISHED 1888

*The complete design, artwork and print
service for commerce and industry*



**A.R. ADAMS & SONS (PRINTERS) LTD
THE PRINTING HOUSE, DOUR STREET,
DOVER, KENT CT16 1EW**

**TELEPHONE: 01304 211202
FAX: 01304 208441 ISDN: 01304 206276
E-MAIL: info@adamsprinters.co.uk**

- ✓ Great Ales from Kent's best micros and others
 - ✓ Always a cask mild
- ✓ Quality selection of wines from Europe and New World
 - ✓ Fresh home-cooked food 6 days a week
 - ✓ Clean air throughout – no smoking allowed!
- ✓ NO pool table, jukebox, fruit machines or other nonsense to distract you from the food and drink!

40p a pint off real ales and Kentish Cider for CAMRA members from 5pm Sunday till closing on Wednesday

The Yew Tree Inn

Barfrestone

DDS CAMRA Pub of the Year 2004
 First totally smoke-free pub in the area

*Opening Hours vary seasonally
 - please phone to check current
 hours or visit the website
 NB Closed Mondays*

*Food service hours:
 Tuesday-Sat 12-2. and 7-9pm
 Sunday 12-2.30pm
 NB No food on Sunday evening*

We're worth finding!!!

*A mile and a half from Shepherdswell, Eythorne & Nonington, off the A2
 opposite Lydden Motor Racing Circuit between Canterbury & Dover*

**Booking strongly advised for meals, especially Friday,
 Saturday and Sunday**

**Come to our Sunday Accumulator Draw – phone or e-mail for
 details!!**

**Call Peter or Kathryn on 01304 831619 / Fax 01304 832669 or
 e-mail theyewtree@barfrestone.co.uk**

**visit www.barfrestone.co.uk for further details,
 directions and up-to-date menus**