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**WHITE CLIFFS
FESTIVAL OF WINTER ALES**
Friday 4th & Saturday 5th February 2005
See inside for details



**CAMPAIGN
FOR
REAL ALE**

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

Issue 22

Winter 2004



Channel Draught Issue 22

Winter 2004/5



As a new year starts, it's hard to think of another twelve month period in which we have seen so many changes. A number of pubs appear to have gone for good. The Mogul in Dover, and Star and Garter on Deal seafront, have both closed for residential use; the Lion Hotel, Ash and the Gate Inn, Crabble Hill, have been converted to an Indian restaurant and Chinese take-away; and the current closure of the Westbury, Belgrave Road looks fairly terminal. An application to demolish and erect six flats has been made for the Orange Tree, and work is currently under way at the Admiral Penn – whether this includes retention of a bar we don't know. Additionally the Endeavour at Wootton, the Way Out Inn, Westmarsh and Lifeboat, Walmer are currently closed. Although offset by the reopening of the Jolly Gardner in Deal and the Chequers at West Hougham (see "Reopened Pubs"), the balance clearly falls on the debit side.

As usual a number of pubs have seen change of landlord and/or owner. In particular we are sorry to lose Peter and Katherine Garstin from the Yew Tree at Barfrestone, after their success as Pub of the Year. On a brighter note, however, Blakes is providing a wide range of ales from all over the country, while real ale is increasingly prominent at the nearby White Horse. Real cider, with some half dozen outlets is better represented than for a long time. The introduction of the new licensing laws is imminent, and the Government's proposal to ban smoking in food pubs is proving contentious (see Channel View). Of course, the Hare and Hounds, Northbourne, is completely non-smoking, as was the Yew Tree Barfrestone, during the last few months of Peter and Katherine's tenancy, but these decisions were their own, not Government instruction. More detail of all the above in "Local News".

We hope all our readers enjoyed a good Christmas and New Year, and if some of that time was spent in the pub, remember not to neglect it for the rest of the year. The proposed closure of a pub often attracts much objection, but how many objectors used it regularly, or other than at holidays? The five or six pubs lost in our branch area last year, and those currently under threat, are just part of a trend that's been going on for years. If the British pub is not to go the same way as the corner shop it needs consistent trade and custom, not just the odd visit for a special occasion. Use it or lose it, a pub's not just for Christmas. Happy New Year.

Martin Atkins (Editor)



**CAMPAIGN
FOR
REAL ALE**

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Please drink sensibly!

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EVENTS DIARY

4th & 5th February 2005, WHITE CLIFFS FESTIVAL OF WINTER ALES, Maison Dieu, Dover (see page 42)

21st February 2005 Branch Meeting, The White Horse, Dover

21st March 2005 Branch Meeting, The Magnet, Deal

18th April 2005, ANNUAL GENERAL MEETING & Branch Meeting, The Royal Cinque Ports Yacht Club, Dover

Note - 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

The main question for real ale drinkers in Dover this edition, you might think, is how are we managing without the **Mogul** – actually quite well, and although the pub is sorely missed, there are plenty of other good real ale pubs in the town. As reported in our autumn issue, Roger and Chris at **Blakes** have acquired the old six barrel stillage from the Mogul and installed it in their cellar bar, where it has been dispensing excellent real ale for the last few months. The dogleg at the left hand end of the bar counter has been removed, and the bar now runs flush to the wall, with the stillage behind it at that end. Beer selection is from small breweries all over the country, with three or four always available. Recent weeks have featured ales from Dark Star, Titanic, Ringwood, Exmore, Cotleigh and many more. A mild, also, is often available with Moorhouses Black Cat or Goacher's being a regular choice. Like the Mogul, Blakes is not always easily found by strangers, but that is more because it does not look like a pub, rather than occupying a tucked away location. If you don't know it, you'll find it on the right hand side of Castle Street, a third of the way up from the Market Square.

Also appearing to benefit from the demise of the **Mogul** has been the **White Horse**, St James Street, with four real ales usually available. There are regular appearances by Timothy Taylor Land-

lord, Young's Special, Abbot and Brakspear Special (now being brewed at Witney, Oxfordshire, an excellent recreation of the original Henley brew), plus a variety of interesting guests – Dark Star's Dark Star being particularly memorable in January. Its real ale trade having been somewhat neglected in recent years, current proprietors Jill and Jack seem to have successfully returned the White Horse to being one of the town's leading real ale outlets.

The **Falstaff**, Ladywell, has undergone substantial alterations, which closed the pub for several weeks before Christmas. The ground floor has been enlarged with a new stairway to the first floor against the right hand wall, and the bar servery beneath it. Two hand pumps have been installed, one of which was serving Courage Best before Christmas. Just along the road the **Park Inn** is now being run by Dave and Lynn, formerly of the Plough, Ripple – up to six ales on handpump with Spitfire, Courage Best, Wadworth 6X and Young's Special as regulars, plus two guests. Recently on were Wychwood and Titanic Iceberg. Look out for some interesting beers in the Park around the time of our White Cliffs festival.

The **Primrose**, Coombe Valley Road, which for several months had been closed and boarded up, has now re-opened. Information is sparse, but we understand that it's been bought by someone from London. Whether or not real ale is on the agenda we don't know. Nearby, the **Old Endeavour** has at last acquired a new

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landlord. Few details as yet except that Spitfire is likely to feature.

Elsewhere in Dover the **Priory Hotel** has reintroduced real ale, London Pride having been seen, and the same ale has appeared at the **Orange Tree**, for some years to the best of knowledge keg only. However, this may be of short term interest only, as an application has just been submitted for demolition and erection of six flats. The **Golden Lion** sells Bass, Directors and a guest, and the **Prince Albert**, having added Black Sheep to its selection, was recently also selling Tolly Original (from Ridleys). Still no sign of real ale at the **Prince of Orange**, where the single pump clip appears always turned round. At the **Eight Bells**, Wetherspoon's retains its usual selection with the now welcome addition of Marstons Burton and Antwerp's De Koninck. However, their plans for a Lloyd's No 1 at the former Snoops premises in Castle St. have now been abandoned and the building is up for sale again. Wetherspoons feel there is neither the "scope or need" for them to own another pub in the town, though no doubt the decision would have taken into account as well, the recent hiccup in their fortunes (see National News). At the **Flotilla**, Bench St., Tetley, Pedigree and Bass still feature, while real ale intermittently appears at the **Britannia** – 6X and Spitfire having both been seen.

In Charlton Green it's Bombardier and London Pride at the **Red Lion**, and a regular single real ale at the nearby **Eagle**, most often recently from Hogs Back, whose Advent Ale in December went down very nicely. The **Louis Armstrong**, Maison Dieu Road provides regular live music (including jazz every

Sunday night), and at least two real ales – Bass plus a guest, with Nelson, Hopdaemon, Cottage, Burton Bridge and Grand Union featuring regularly. Currently no real ale in Tower Hamlets, but at the **Boars Head**, Bass and Bombardier are currently featured. Here, landlord Dave sounds out the preferences of his real ale fraternity regularly.

Deal & Walmer

At the time of writing, work is currently under way on the **Admiral Penn**, which appears to be the implementation of last year's consent for conversion to two flats and ground floor unit. Whether the latter will remain as a pub we can't tell, but a glance through the window shows the bar still to be in place, although most of the fittings (hand pumps, optics, etc.) have all gone. Elsewhere on Deal seafront Shepherd Neame seems to have finished its recent activities. The **Royal Hotel** and **Clarendon** have both received major attention, although not immediately evident from the outside, and the Star and Garter is closed with permission for conversion to four houses – further recent applications for additional alterations suggesting that work is imminent. At the Clarendon the central bar has been merged into that to the right, with additional space created to the rear. On the first floor, a restaurant has been installed. Real ales appear to be Master Brew, Spitfire and seasonal brews. A few doors along the **Bohemian** (formerly Antwerp) also now sports a first floor restaurant. Real ale varies, a recent visit finding Deuchars, Adnams, Harveys and Archers Oyster Stout.

Over the rest of Deal things are rather quiet at present. As far as we know there

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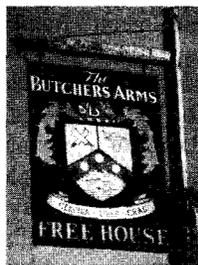
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is still no real ale at the re-opened **Jolly Gardener** but in London Road the **Magnet** is displaying a firm commitment selling both Master Brew and Spitfire. Bass, Pedigree and Master Brew recently at the **Alma**, and the normal Shepherd Neame range at the nearby **Deal Hoy** and **Saracen**. The **Prince Albert** retains a regime of brews from small or micro breweries, where locals Nelson and Gadd's vie with beers from all over the country. A recent visit found

Wychwood, Highgate Wildcat and King and Barnes Sussex. Along Middle Street, the **Ship** is another outlet for Gadd's, whose distinctive triangular sign is being seen on many pub bars. Fullers ESB now seems to be back here as a regular, and Summer Lightning and Master Brew continue to feature.

In Walmer the **Cambridge** seems mostly to concentrate on Bass, but no sign of real ale reappearing at the **Granville** around the corner. Bass also at the **Nelson** on the Strand, but its near neighbour the **Lifeboat** is currently closed following the retirement of the landlady, Margaret Renihan, after 16 years at the helm. With half a dozen other pubs within a few minutes walk, one can't but help being somewhat pessimistic on its future prospects – but of course the usual criteria apply; if you want to keep it, use it.

Sandwich

The **Crispin** has now undergone its promised makeover. Alterations to the structure appear mainly to involve opening up additional bar space at the end nearest the Barbican. This allows access to the quayside next to Fisherman's Wharf, where a small outdoor seating area has been created. Rumoured alterations to the doors etc, have not materialised, perhaps due to planning restrictions on this medieval building, and the existing doors, with their metal framed frosted glass have been retained, as have the small framed windows. However, internally the change in style is radical, with lots of potted plants and chestnut stained tables and chairs. The big old tables at the far end of the main bar have gone, as has the seating round the walls. Advertising itself as a restaurant and bar,

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offering continental cuisine and Tex-Mex dishes, the emphasis appears now to be clearly on food: the small bar on Strand Street, alone, seemingly being retained for drinking only. Real ales seen so far have been Abbot and Adnams. This correspondent would be dishonest if he said he wasn't disappointed by such a transformation of what he'd always found one of the best pubs in the town.

Not much change at the **Greyhound** with Greene King IPA and Bombardier, or the **Market which has Spitfire**, Master Brew and Late Red and the **Fleur de Lis** serving Greene King IPA, Bass, Titanic and Archers. The **Red Cow**, we understand, still has Gadds' alongside its regular beers, but the **King's Arms** has reduced its hand pumps from three to two, recently selling Spitfire and Greene King IPA. Courage beers at **Magnums** and the **New Inn**, and at the **Admiral Owen** before Christmas, Brains' Reverend James was on alongside Greene King IPA and Abbot. Harveys Best has been seen at the **George and Dragon**.

Village & Rural

Surprise news from the **Yew Tree**, Barfrestone where award winners Peter and Kathryn left just after New Year following disagreements over the lease arrangements with owners Duncan and Jane Smyth, who are now running the pub again – in due course they hope to find new tenants. Beer range remains much the same, with heavy emphasis on Hopdaemon and Gadds' and cider and mild both available. In the main bar smoking has been re-introduced. Meanwhile Peter and Katherine, who live at Eythorne, are looking to take on another pub locally.

As reported in the last issue, the **Chequers** at West Hougham has re-opened, and seems to be doing good business. It incorporates a restaurant, which we understand is principally Thai and oriental but also offers English Sunday roasts. Real ales are Tetley Bitter, London Pride and Old Speckled Hen, (see Re-opened Pubs). Not so good, however, at the **Endeavour**, Wootton, which remains "closed until further notice". In recent months a gate and fence have been placed across the car park entrance, and conifers and shrubs planted behind the fence, but no indication of the owner's future plans. With the closure of the **Three Bells** at Swingfield and the **Chequers** at Selsted, this once decently pubbed area is looking distinctly dry. The **Jackdaw**, Denton, however, continues to flourish, and you'll normally find something unusual among the guests here, in addition to regulars Spitfire and Ringwood Best. Recently this has included Butcombe Blond, Rebellion Smuggler and Holden's Dudley Tremor, which must be a first for this brewery in our area.

A pre-Christmas trip to Elham found there was Greene King IPA, Flowers Original, and Harvey's Best at the **King's Arms**, and Skrimshander, Incubus, Harveys and Gadds' No. 7 at Kent's pub of the year, the **Rose and Crown** (See Beer Across the Border). However all indications suggest that this pub will soon be joining the Shepherd Neame estate. Not good news, one suspects, for its existing Elham pub, the **New Inn**. At the **Fox**, Temple Ewell, the weeks before Christmas featured among other brews Robins Revenge and HSB from Gales (the latter beer having become a regular of late) Rosey Nosey, various brews

from Archers and, of course, Deuchars.

In the northern part of our area there have been changes of licensee at the **St. Crispin**, **Worth**, the **Crown**, **Finglesham**, and the **Plough** at **Ripple**. The **Way Out Inn**, **Westmarsh**, also saw a change of landlord, but the pub is currently closed, having been shut down by its owners in early January. An Autumn visit to the **St. Crispin** found **London Pride**, **6X** and **Master Brew** on hand-pump and **Courage Best** straight from the barrel at a pound a pint. The **Crown** continues to offer its normal range, alongside more unusual guests such as **St Austell Tribute**, and **Dark Star's Over the Moon**.

Gadds' beers are continuing to increase their presence (see **Small Brewery News**). Among other places they can now be found regularly at the **Hare and Hounds**, **Northbourne**, the **Coach and Horses**, **Hacklinge** and the **Five Bells**, **Eastry**. The **Hare and Hounds** also still normally features **ESB** and **Harveys Best**. Recent visits have found **Landlord** a regular at the **Royal Oak**, **Nonington** and the rarely seen **Shepherd Neame Best** at the **Griffin's Head**, **Chillenden**. **Mild** is still hard to find but the **Yew Tree** always provided one during **Peter and Kathryn's** time, and continues to do so; as does the **Charity** at **Woodnesborough**, where **Ansell's mild** is sold alongside **Black Sheep Bitter**, and **Greene King IPA**.

Folkestone

We trust that other real ale outlets in Folkestone will forgive us if we

start with the **East Cliff Tavern**, but for a pub which a few years ago had no real ale, its current commitment is very impressive. **Richard** has had the three pumps in the upper bar reconditioned, so now has a total of five available. Beer range varies with normally two on at any one time. **Hopdaemon** is a regular, **Skrimshander** proving one of the best sellers, and recently **Gadds' was** tried for the first time with **Nos. 3 and 5** both proving popular. **Richard's** also had an approach from the **Whitstable Brewery** (see **Small Brewery News**). Brews from **Archers**, **Cottage** and **Wychwood** have also featured recently, and **Biddenden cider** remains often available. The pub is rapidly becoming a gem for the real ale enthusiast, and now somewhat overshadows its near neighbour, the **Lifeboat**, once *the* place to drink real ale in **Folkestone**. The latter, however, is still seri-

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ously represented, as the pump clip display behind the bar demonstrates. A recent visit found Tolly Original, Greene King IPA and Harveys Best.

In Dover Road, the **Harvey Hotel** is on the way to conversion to flats, while substantial work at the **Martello** has converted it to a one bar layout. Advertising outside offers premiership football and regular pints and doubles at £1.75 – whether this includes real ale, or if there is real ale, we don't know. However it's nice to see, what appear to be, new frosted windows installed as an alternative to the modern fashion of clear plate glass. At the **Raglan**, opposite, real ale appears to be all Shepherd Neame, and at Shep's own premises, the **Railway Bell**, just Master Brew is to be found. At the top of Dover Hill (or Folkestone Hill as those in Dover know it) the **Valiant**

Sailor has been selling Greene King IPA.

A recent early evening visit to the Bayle/High Street area found the **Guild-hall** and **British Lion** still largely Greene King orientated, and the six hand pumps of the **Pullman** in Church Street offering just Bombardier. No real ale at Shep's **Earl Grey** which, despite its owners various attempts at change of style, remains what it's been for many years – a somewhat noisy, down to earth, boozer.

In Christchurch Rd the **Happy Frenchman** continues to attract a wide cross section of customers, with its egalitarian mixture of pool tables, big screen football, live music and four real ales (recently Bass, Deuchars, Adnams and Gadds'), and wide range of customers. Four real ales also at nearby **Harvey's**

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with, on last visit, Tiger, Bass, Adnams and Archers something-or-other, while nearer the town centre, four is also the norm at **Chambers**, including locals Skrimshander and Gadds', plus Bidenden Bushels cider.

In the Harbour area the **Princess Royal**, now refurbished with French windows and outside seating for the summer, was selling Late Red in addition to the standard Master Brew and Spitfire. The two bars, in modern fashion, have been linked to the left of the bar servery as viewed from the street, and the partially opaque leaded windows now exist only to the rear bar abutting Bayle Steps, the rest having been replaced by clear plate glass. No sign at all of the stained glass, which once spelt out the pub name and could be seen, I seem to recall, stacked upright inside the premises during renovation. Elsewhere around the Harbour

real ale is not prominent. Old Speckled Hen and London Pride at the **Ship**, and Bass and London Pride at the **Mariner**, which last time I was there was the Jubilee, but no real ale at **Jettys**, the **Harbour**, **Gillespies** or **Nostalgia** (formerly the Oddfellows); this last, advertising itself as a family restaurant and bar, and full of chrome and shiny surfaces like a MacDonalds.

As reported in the last issue, real ale has reappeared at the Central Hotel, Bombardier being the single ale on a recent visit; but none at the **Prince of Wales**, which some time ago we understood had reverted to selling real ale.

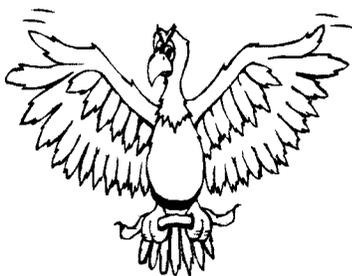
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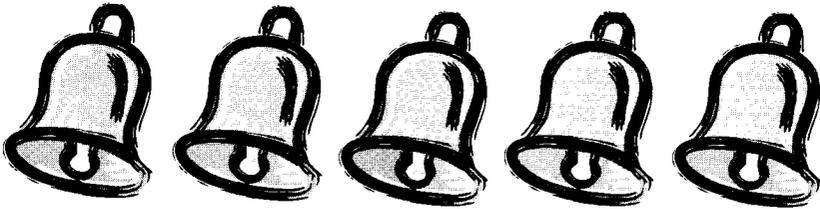
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BEER ACROSS THE BORDER

CAMRA in KENT'S PUB OF THE YEAR

ROSE & CROWN, ELHAM

Following the Rose & Crown's recent achievement of being elected Kent's top pub, DDS CAMRA's "Finglesham Contingent" decided to set off on a pilgrimage to this fine bastion of real ale. Two of us had been a few times before, the first occasion being for an anniversary dinner and overnight stay in the pub's converted stables – a visit that ensured our subsequent return!



We had booked for Saturday lunch and, armed with our first beers, settled down to consider the menu. We were in for a feast in both the beer and food departments. The pub is a great supporter of breweries from the local region, with its usual beer range including Hopdaemon Golden Braid (3.7%), Incubus (4%) and Skrimshander (4.5%) from Tonie Prins in Canterbury (formerly of Swale Brewery), and Harvey's Sussex Best Bitter (4%) from Lewes, across the Sussex border. Also available on our visit was Gadd's No 5 (4.4%), from Eddie Gadd in Ramsgate – with others from Ramsgate Brewery regularly available. Needless to say, we tried them all and found each to be in tip-top condition.



Of course, winning the Pub Of The Year award is about more than just serving a good pint. Many aspects of a pub are taken into consideration when nominations and short-listing take place, with atmosphere, customer service, facilities, and place in the local community being just some of the values in question.

Welcoming and efficient staff are al-

ways on hand at the Rose & Crown, and there are several separate eating/drinking areas surrounding the central bar, where a general hum of conversation contributes to the convivial atmosphere. Locals sit up at the bar, in wingback armchairs near the restaurant, or by one of the warming open fires. The pub is several hundred years old, with a heavily beamed interior and walls painted in understated, earthy colours.

There are two main eating areas: an intimate restaurant with all the formal trappings, and a second dining area next door to the bar. This room is less formal, with dining tables and chairs alongside comfortable sofas in front of another impressive open fireplace, and a wall containing a vast array of games and other amusements. The food menu changes frequently, and we could have chosen from all manner of interesting meat, fish and vegetarian dishes. Fresh local fish is a speciality, but on this particular visit we all chose the meatier options (which were delicious) and settled back to sample several more pints of the ultimate purpose of our visit – fine ales from local and regional brewers.



From its exceptional food and drink through to the traditional décor and friendly service, the Rose & Crown easily satisfies the necessary POTY criteria, and so proved a thoroughly worthwhile pilgrimage.

Anne McIlroy

Coffee beer that offers a perc-me-up

Two of the more traditional hangover cures have been combined into a single drink - a beer made with coffee. The brew, which contains the same amount of caffeine as a cappuccino, has been launched as a lunchtime pick-me-up as well as a more sophisticated evening accompaniment to chocolate and desserts. Its makers, the micro-brewery Meantime, based in Greenwich, London, warn that it is not a beer to get drunk on, not least because its high caffeine content could leave drinkers feeling hyperactive. Peter Haydon, of Meantime, described the drink, which is on sale in Sainsbury's as a "dark mellow beer" with hints of vanilla and malt. It has around four per cent alcohol and is ideally served chilled.

**PUB
PROFILE**

**THE FLEUR DE LIS
DELF STREET, SANDWICH**

The Fleur de Lis (or 'The Fleur', as it is known to locals) is situated in the heart of historic Cinque Port of Sandwich. The pub comprises 12-room hotel accommodation, a bar, and a spacious restaurant which also incorporates the town's old Corn Exchange.

Historically, the first recorded mention of the Fleur was in 1642, when the town crier proclaimed it as a meeting place for volunteers to fight for Charles I. At one time, the Fleur was also known as the Flower of Lewis. In 1790 it became the coaching office in Sandwich, with coach travel available to Canterbury, Ramsgate and Dover. The Fleur continued to operate a coach service until the arrival of the motor car. It was also at this time that the corn market came to be held at the Fleur. Every Wednesday, farmers would meet here to sell their corn. In 1847, the arrival of the railway at Sandwich increased trade to such an extent that the licensing hours were extended on a Wednesday, and the inn would open at 5:30am. For most of the 19th century, a sign displayed outside the inn read 'Commercial Tavern, Corn Market and general Coach Office'. Today, an old waiting room for coach passengers still exists just a few steps from the pub's front door.



Today, an old waiting room for coach passengers still exists just a few steps from the pub's front door.



The Fleur offers drinkers of real ales a fine selection with Bass, Fuller's London Pride, Greene King IPA, and guest beers including ales from Kent's Gadds' of Ramsgate, the Nelson Brewing Company (formerly Flagship), and Hop-daemon of Canterbury. Another regular guest brewery is Archers, of Swindon, whose impressive range of seasonal ales frequently features at the pub.

If you're feeling a touch hungry, you can have a small or large meal to accompany your real ale, with a choice of food from interesting menus. In addition, all-day food is available from Friday to Sunday, as well as on bank holidays.

The Fleur's interior features a central bar, fireplaces, pine-paneled walls, and several split-level eating and drinking areas – including a non-smoking restaurant with old paneled wall cupboards and ornate cupola. Pub games and newspapers are provided, and live local bands play at the pub on most Friday evenings.

Located near to the Guildhall, the pub is an easy stroll from Sandwich railway station and, with its great beer and friendly service, has something for everyone.

John Mass

Have & Hounds

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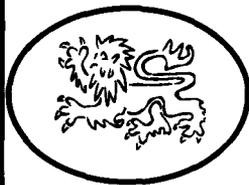
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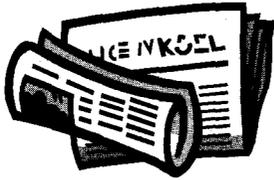
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The National News

With all the other problems besetting the brewing and pubs industry the Government has just added another; a proposed complete ban on all smoking in pubs selling food. This was despite indications that it was, at least for the time being, intending to leave it to the industry to provide its own self-regulation. The matter is discussed at length in Channel View, but one simple solution being canvassed by many would be to return the public house to the traditional format of two or more bars. If a pub wished to allow smoking this could then be limited to one bar. It would probably also have the added benefit of reducing, that other concern of the Government, the current spate of anti-social behaviour deriving from alcohol, and which many consider the large single bars, to be a, major contributory factor.

End of Real Ale from the Nationals?

Since Bass and Whitbread lost interest in brewing a few years ago the future of real ale from brewers larger than the regionals was always in some doubt. Now, in just a few months two of the four national brewers, InBev and Coors have signalled their intention to stop

production of real ale, contracting it out instead to smaller, regional producers.

InBev was first to announce, stating in early Autumn its intention to close Boddington's Strangeways Brewery. Production of keg Boddington will be transferred to Samlesbury, Magor and Glasgow, while Boddington's cask will be contracted to an independent, with Hydes looking a favourite, in order to retain the "cream of Manchester" slogan. This is despite the good reception of the revised Boddington's cask. InBev's other cask ales Bass, Flowers Original and Flowers IPA are already contracted brewed and are likely to stay that way, Bass production probably being transferred to Marstons when the current contract with Coors runs out – which brings us to Coors themselves. Bass currently accounts for 70% of their real ale production, and with their smaller brands already being contract brewed that leaves just Worthington Bitter and Worthington 1744. Once the Bass contract finishes cask Worthington will be contracted out and Worthington 1744 dropped.

If both plans go ahead, and that is by no means certain as a major campaign is underway to retain Strangeways, it will leave just

Scottish Courage and Carlsberg Tetley as the only national scale brewers producing cask ale. As the industry, at least in terms of volume, is increasingly sewn up large brands and a handful of global corporations, it must be open to question whether these two brewers will remain interested in what to them is a minority market. Coors spokesman, Paul Hegarty, expressed the current situation most succinctly: "Cask drinkers are very regional in their preferences.....and we would question whether there can be a truly national cask brand at all. With cask beer, traditional marketing and advertising don't work. What we see is our big lager brands doing well and niche ale brands from regionals and micros doing well. It's the no-man's land in the middle that is

suffering."

Return of the Tied Estate Giants

At the time of the Beer Orders, round about 1990, Greene King and Wolverhampton and Dudley, were viewed by many, as being very much on the side of the good guys. They were brewers in the traditional mould, not espousing national brands, and heavily committed to real ale. Confining themselves largely to their geographical heartland, their tied estates were by modest by comparison with the then big six, at, I seem to recall, roughly six hundred pubs each. How things change. Today they own the country's two largest tied estates with over 2,000 pubs each, the figure, set by the Beer Orders (now of course defunct), above which

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**

Endeavour, Wootton - Closed, future uncertain.

Yew Tree, Barrestone - The family symbol  should be added. The cider available is Biddenden 8% Dry. Pub is closed on Mondays.

Star & Garter, Deal - Now closed.

Millers, Dover - Now renamed **Marine Court** and run as a 'Brewers Fayre' and Premier Travel Inn.

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.

breweries would need to make disposals. Greene King breached this barrier in July following its purchase of 430 Laurel pubs, and Wolverhampton and Dudley just before Christmas with their purchase of 460 Burtonwood pubs; the last few years having seen them purchase also Marstons and Mansfield. W&D chief executive, Ralph Findlay, saw the acquisition as a good fit with their existing estate, and an opportunity to generate value by strengthening their position as an operator of high quality pubs. The CAMRA view however is somewhat different, a spokesman commenting that the Campaign had serious concerns over further consolidation in the industry, the future of Burtonwood beers and likelihood that Burtonwood tenants would find their rents increased.

Pubcos in a Ferment

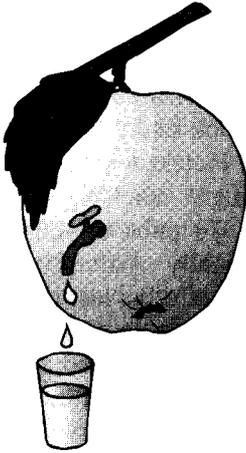
It seems that never a week or two passes without some further announcement of rearrangements from the land of Pubco. Punch is selling 545 pubs from the former InnSpired estate to Pubfolio, founded by property firm Goldtry, to be run by County Estate Management which already runs 650 pubs. Spirit Group is selling 364 pubs to the Globe Pub Co., to be managed by Scottish and Newcastle Pub Enterprises, which still runs the 1,400 pubs it sold to the Bank of Scotland; and may still be selling

more to ensure the success of its planned flotation. Meanwhile the couple of hundred pubs remaining in the Laurel Estate look likely to go to property company Rotch, which it is widely thought might also bid for Regent, who own 70 pubs in south east England. Finally Enterprise, whose pre tax profits for the last year were up by a third, is looking to dispose of a "couple of hundred" pubs from the bottom end of their estate and add perhaps at 50 or so at the top. That's all OK then. Lets hope that pub landlords and their customers are equally enamoured by all the accompanying changes to tenancy arrangements, rents, beer supply, etc.

Hard Times on the High Street

Times are not so good for Wetherspoon, which has cut back its traditionally rapid expansion plans in the face of tough trading on the High Street. After reporting its first profits fall, and despite chairman Tim Martin's denials there is still talk about bids for the company. One team of city brokers has described the company as a "glorified amusement arcade operator" and suggests that the share price, which has fallen from 324p in the spring to 230p at the start of December, would be even lower if it were not for speculation about a takeover or management buyout.

Martin Atkins



CIDER MATTERS

I'll start with another of my "you've-just-missed-it" moments. Early autumn each year is usually marked by various apple events in cider areas around the country and the world. There was even an Apple Fayre in Dover this year; it was held at the Discovery Centre, on 23rd & 24th October. Sadly, your correspondent was unable to attend, so I have no idea what went on and what was on sale. So, there goes the first part of this issue's article.

Moving swiftly on, another feature of this time of year (at the time of writing, that is) is the first stage of cider production. Not surprisingly, apples are harvested at...harvest time, and the nature of cider allows windfalls to be used as well, so long as they aren't rotten, of course. Once the apples have been gathered, they have to be milled or at least chopped into small pieces, ready to be pressed to release the juice. I'm not going to try to talk you through the many stages of cider production here, as there are plenty of resources out there with many more relevant qualifications behind them, but by the time all this has happened and the producers actually get to the point where they can use the juice to make cider, it's autumn. That leads me back to apple fayres, etc., so maybe we should move quickly on again.

A side effect of all that cider-making is that the various forums on the internet that deal with cider suddenly become full of technical enquiries about pH levels and sulphites. So, those of us who are entirely at the consuming end get gently moved to one side for a while. We don't mind, of course, because it inevitably leads to more cider, so we just sit back with a bottle/flagon/box of our preferred cider and wait for warmer weather. Some folks are lucky enough to have decent cider available in their local, which is more sociable than sitting at home staring at the television.

That brings me back to the CAMRA Good Cider Guide, which is still a few months away. I'm looking forward to getting my hands on a copy, so that I can do a bit of exploring locally. Maybe one day decent cider will be more widely available, and the Good Cider Guide will be a weighty tome like the

Good Beer Guide. Until then, I'll just have to go on dreaming, but the cider should help.

So, where can you get this decent cider locally? I was hoping you could tell me, actually. Not necessarily because I don't know; more because I'm trying to get you all to go out there and pester your local landlord to get a bit of the decent stuff in. It doesn't have to be in a firkin like beer, it can be in a poly-cask, or even just a couple of flagons. I'm sure local producers would be delighted to supply it, either to pubs or directly to you. Failing that, there's always the internet. That reminds me, I must get round to trying one or two of those online suppliers. Maybe I could get you to try one or two of them for me and let me know how you get on. One way or another, I'll get more of you to try decent cider. I realise that some of you might not like it at first, and some of you might not like it at all, but unless you try it, you'll never know.

Wassail!

Applejack

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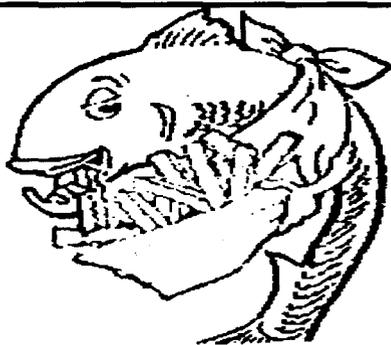
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Kent Small Brewery News



I understand that it is possible for members of the public to purchase polypins (36 pints) of beer, directly from all three of the breweries that are mentioned in this article. Should you wish to order beer, it might be wise to contact the brewery first to ascertain availability and when it would be convenient to collect. Alternatively, you might be able to persuade a friendly landlord to take delivery on your behalf.

**The Ramsgate Brewery (01843) 580037 - Ramsgate.
Contact: Eddie Gadd.**

Ramsgate Brewery is finding it difficult to keep up with the demand for its beers and has outgrown its existing premises on the Ramsgate harbour front. Although brewing to capacity, supplies are being exhausted each week. To solve this problem, it is planned to move to a new, larger, site near Manston in the new year. A Christmas brew, flavoured with cinnamon, ginger and orange peel is now available, and after Christmas there will be a new strong brew which should be available at the White Cliffs Festival. Bottling of beers could be started by Christmas.

The Old Pig Brown Ale was sold out within two weeks! This was followed by Dogbolter, and this is the current seasonal beer which is selling well.

New crop hops have been delivered to the brewery, and a well hopped strong ale is planned for the new year, using these hops. Eddie has strong views on using English Hops for English style beers and buys as locally as he is able. Fuggles come from Parsonage Farm, near to Canterbury, and East Kent Goldings from Shatterling.

**Hopdæmon Brewery (01227) 784962 - Tyler Hill, Canterbury.
Contact: Tonie Prins.**

There is not much to report for this issue. Tonie is, as usual, working to full capacity and "does not have any time for anything else".

There was no more Greendæmon bottle conditioned lager until the end of last



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year, as Tonie was still awaiting a supply of hops from his native New Zealand. At the time of writing, these were on their way.

Recent deliveries: - Eagle, Louis Armstrong - Dover. Chambers, East Cliffe Tavern - Folkestone. Ship - Sandgate. Coastguard - St. Margaret's Bay. Butcher's Arms - Ashley (monthly delivery). Fleur de Lis - Sandwich. Waterside (formerly Red Lion) - Hythe.

Nelson Brewing Company - Chatham (01634) 832828
Contact: Andrew Purcell or Angelica O'Hanlon.

Prince Charles visited Rochester Cathedral late last year, for a special service to commemorate the 1400th. anniversary of the founding of the Cathedral by Bishop Justus. The brewery produced a special beer, named Saint Just Ale, for this occasion. One of the brewery's kilderkins (18 gallon cask) was cut in half and was painted with the words 'Just Ale 2004'. This was delivered to the Cathedral and used as the font for this service. The font was filled with holy water (I suppose that the greatest part of beer is water) and this was sprinkled over the congregation in the normal ecclesiastical manner. Obviously there was a lot of media coverage and this was a very important boost for the brewery.

Also at the time of writing, Angelica, in company with fellow director Nick Roper, planned to visit the Brussels European Parliament for a presentation to members of the Parliamentary beer club. This was to take place on 30th. November and they will take with them a range of bottled beers. These were to include a special beer to be brewed for the 200th. anniversary of the Battle of Trafalger (not an event that promoted European unity). The reason for participating in this event was not to give the M.E.Ps even more perquisites, but to give a boost to the brewery's embryo bottle conditioned beer trade and to expand into the export market.

Latest news - Whitstable Brewery beers are starting to appear in the free trade. The brewery is currently using John Davidson's former establishment at Grafty Green, until its new facilities at Whitstable are ready.

Roger Marples



CHANNEL VIEW

At last the Government has produced its proposals for restriction of smoking in public places and a right dog's breakfast they've turned out to be. As everyone knows by now, smoking would be banned in all restaurants and pubs serving food – the latter being defined as food prepared on the premises. Wrapped brought in food will be acceptable, thereby protecting the fatty and salt laden crisps and snacks market but denying the smoker the benefit of a healthy home-prepared salad. The exact status of food provided for social functions, such as darts or skittles remains unclear. If implemented the proposals threaten a two tier system, with most rural and many town centre, pubs going non-smoking, and the suburban local abandoning food to retain its smoking trade.

Ironically, although no doubt popular with the inhabitants of Islington or Hampstead, it probably won't go down a bundle with many a traditional labour voter, who will no longer be able to get pie and chips at the local, while having to endure additional cigarette smoke, as smokers relocate from pubs where it's banned. There must also be doubt over the realism of the Government's view of the industry. Inferred references to non-food pubs as scruffy and "drinking dens", suggests that the

official mind views them as the haunts of the lower orders and hardened alcoholics, anachronistic institutions which in due course will die out, or survive merely on the custom of the dodgy and disreputable.

Reality is further challenged by many of the statistics, issuing from the anti-smoking lobby, which often appears to be trying to match some elements of the tobacco industry in the misuse of facts. Figures indicating public support for a ban rarely differentiate between pub users and non-pub users, and non-smokers are automatically assumed to be in favour, even though in actuality many are not. Deaths from smoking related disease are similarly misrepresented. For example the regularly quoted figure for Scotland incorporates all illness that can be, but might well not be, attributable to smoking, and includes, as well as all kinds of chest complaints, strokes and heart attacks. Whether or not sufferers smoked, or if they did smoke, to what extent, or whether their deaths were actually the result of smoking, is not considered, they just get added to the total. By this strange calculation the death rate comes out at about one in four; and is the figure bandied about by campaigners and Government ministers. No doubt in due course many of the public will come to regard it as synonymous

with death from lung cancer, although in fact the actual figures for that disease are approximately one in ten, if you smoked 30 a day for 50 years.

With respect to passive smoking the absence of exact figures allows even more supposition and guesswork. It is generally accepted that of Britain's thousand or so deaths a year from this cause, the majority are among those who live with heavy smokers. There are no figures for disease contracted via pubs and restaurants, and specifically none for workers in those environments, although a figure of fifty a year has been mooted. That is of course fifty too many, but is far less than other risks deriving from modern living, such as death on the road or even murder. From general observation, there is far more concern expressed for bar staff than by them, many of whom smoke themselves or are not bothered. It is argued that they should be able to work in a smoke free environment, and while this is quite reasonable, it is also reasonable for those who want to smoke to find somewhere to do so. If all bar staff objected there would obviously be a good case for a complete ban, but as we know that is not the situation; and it could well be alternatively argued that as a pub is a place where people traditionally drink and smoke, a smoky environment is a hazard of the job, just as a traffic warden has to put up with vehicle emissions or a health worker the risk of contracting a contagious disease. This might be an extreme position, but it is as logical as requiring

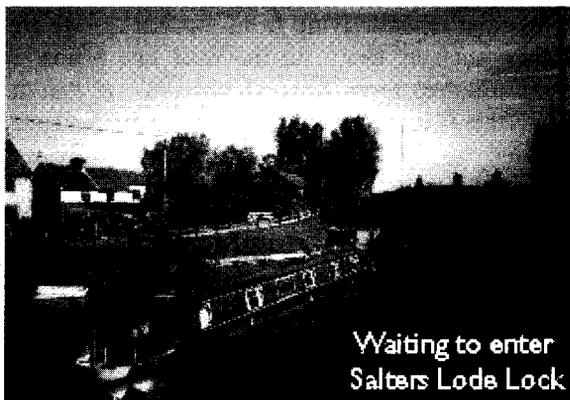
that every single public house should prohibit smoking just in case a non-smoker wanted to work there. There is also the anomaly of pubs whose landlords employ no staff, which is not that rare, being included in the ban.

Smoking may be unhealthy, but it is perfectly legal and those who want to have a cigarette with a drink should be able to do so. The choice should exist, as it should also, for those who wish to drink, eat or work in a smoke-free environment. The CAMRA backed Charter on Smoking in Public Places was the industry's attempt to offer just that, but the Government seems intent on pursuing its own course, and so instead we are facing blunt and clumsy legislation. We should of course be grateful that the Government has not proposed a complete ban, and one hopes that the evidence of a 20-30% drop in bar turnover from those places that have, sufficient in this country to force many a pub to put up its shutters, was adequate deterrent. While the possible loss of your local appears to be considered a justifiable casualty by the anti-smoking campaigners, the Government would probably be less sanguine. The problem is not insoluble. A return to the traditional two or more bars would allow smoking or non-smoking areas to be created, or maybe a licensing system could be considered. The present proposals, however, are ill thought out and are not the solution. The Government should think again.

MORE FROLICS IN THE FENS WITH THE BEERY BOATERS

The last time that the Beery Boaters visited the Fens we went as far as Peterborough on the Nene in one direction and Littleport on the Ouse in the other. This time it was decided to concentrate on the Ouse and the Cam and go to Cambridge. Thus, on Monday 27th September six stalwart Beery Boaters met at Fox Boats at March, Cambridgeshire to collect our boat, once again the 60ft narrow boat *'Fenland Fox'*. Unlike the previous time that we had this craft, the complicated compressed air toilet system gave no trouble, the compressor didn't go 'chug, chug, chug' every half hour during the night, waking me up, and the thing that went 'squeak, squeak, squeak' behind a panel and woke me up when the compressor didn't, remained silent.

It had initially been intended to spend Monday evening in March and visit (among other pubs) the Rose and Crown. However, to go from the non-tidal Middle Levels, which March is on, to the non-tidal River Great Ouse, you have to navigate a short tidal length of the Ouse from Salters Lode Lock to Denver Sluice, and there is a slot of about an hour at high tide to do this. On Tues-



Waiting to enter
Salters Lode Lock

day was about 0930, and as it is a cruise of about five hours from March to Salters Lode we needed to reach Upwell that evening.

As the Middle Levels are largely below sea level, our first stop, Marmont Priory Lock lifts the boat up towards the Ouse. Then, four miles later along the very narrow Well Creek, *Fenland Fox* arrived at Upwell, where we moored by the church and the Five Bells. One of our company went off to investigate the Globe, an El-goods pub back in the direction from which we had come, while the rest of us went into the Five Bells to find that the only real ale available was Greene King IPA. We were not duly surprised as this trip would be in predominantly Greene King country. My opinion that the selection panel at this year's Great British Beer Festival at Olympia (which awarded Greene King IPA second place in the British beer

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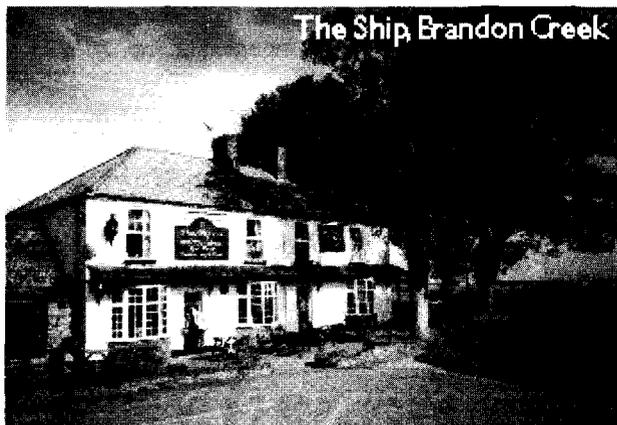
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*Ales are Subject to availability



Jason

championship contest) was not only blind but tasteless was, in my opinion, duly confirmed. Our scout returned to announce that the Globe was very much a youngster's pub so, no food being available that evening at the Five Bells, we walked along the road to Outwell which, with Upwell, forms a straggling village alongside Well Creek. The few other pubs had no real ale, but there was a very good chippy in Outwell, so we walked back to Upwell and suffered more IPA.



On Tuesday morning we arrived at Salters Lode half an hour before the lock opened. Then onto the tidal Ouse towards Denver Sluice, passing a large sea-going cruiser en route for Kings Lynn and The Wash. Once above Denver Sluice, the Ouse is wide and slow-flowing, and we made good time and got to the Ship at Brandon Creek, where the Little Ouse joins its larger

brother, for our lunchtime ale. The Ship had been closed when we last tried to pay a visit, as it was between a change of ownership. It had changed again since, but was open and proved to be one of the best pubs of the trip. The beers were Adnams, Youngs and Courage; nothing exciting, but in good condition. The food was good as well. We left with four containers of Adnams, which we promised to return (somewhat lighter, of course) on the way back.

Ely for the evening, but we moored for a couple of pints en route at the Black Horse, Littleport, which was as far as we had got on the last visit to the Ouse. The ubiquitous Greene King IPA, but at least they had Adnams as well. This stop delayed our arrival at Ely until dusk, when we took on water and moored by the park before walking up the hill to the town centre. The hill is quite steep, and serves to illustrate why it was the 'Isle of Ely' when it was surrounded by water. We visited the Fountain and a couple of other pubs; you can't get far away from the Greene King, but we did find some Oakham as well. Ely Cathedral is very attractively illuminated at night.

A little bit more on the Ouse on Wednesday morning and then a left turn onto the Cam. We had already seen many varieties of water-loving birds, herons, kingfishers, grebe, cormorants, mergansers, mute swans, mallards, etc. To this list was now added a pair of black swans.



The Cam is much narrower than the Great Ouse here, but again, it is not fast-flowing, and good progress was made, fortified by draughts of Ex-Ship Inn Adnams. Towards Cambridge there are two locks, Bottisham and Baites Bite, both with guillotine top gates and gates and paddles (they call them 'slackers' on the Cam) hydraulically operated. Round about here we stopped at Clayhithe for our midday beer at the Bridge Inn, Clayhithe, with Courage and Charles Wells on offer.

Into Cambridge, with lots of boats moored. Along Midsummer Common, the main mooring site, boats were tied up nose to tail. I suspect that a lot of them are occupied by students. We had almost given up hope, then, right at the end there was room for two boats. So we tied up just the other side of the bridge from the Fort St George in England. The Fort St George, naturally our first port of call, is a very attractive wooden-clad pub with masses of hanging flower baskets. Although a Greene King pub, it has a guest beer; on this occasion Highgate Black Pig, which none of us had tried before, but which was excellent. Then on to other pubs, including the Champion of the Thames and the St Radegund, which is a free house and reputedly the smallest pub in Cambridge. Finally, back to the Fort St George for last knockings.

The next morning we went on the few hundred yards to Jesus Lock and winded below it. This is as far as powered craft are allowed on the Cam. A good run back to the Great Ouse where we had the first heavy rain of the week before mooring at Ely. This time we walked around the edge of the town to the Prince Albert, with a fine view of the cathedral across the valley. A nice pub, Greene King, but certainly the beer was as good as any Greene King that I've tasted.

The Ship, Brandon Creek, for the evening. Well, we had to give the containers back! And again, we had a pleasant drinking session, a pleasant meal and plenty of dominoes. In the morning, when we got up, there was quite a thick mist on the river. Having a day to spare, we decided to explore the Little Ouse. The mist cleared on this narrow river and took us into bright sunshine. However, it was noticed that the turning point below the lock at Brandon would, according to the sparse information in the guide books, not quite allow a 60ft boat to turn. Therefore, discretion being the better part of valour, and not fancying the idea of reversing a narrow boat for about five miles, as soon as we found a point that we could turn, we did so and made our way back to the main river and the mist.



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The Prince Albert, Ely

So we got back to Denver Sluice by lunchtime. The plan was now to go down the Relief Channel Navigation, which is probably still the newest artificial navigable waterway in the country. It was built in the 1950s to take flood water away from the Ouse and, with a new lock, made navigable almost to King's Lynn about four years ago, passing by Downham Market. It's deep and wide,

with pontoon moorings and water points at every bridge. But first we had a pint or two of Woodforde Wherry at the Jenyns Arms at Denver Sluice. The pub also sold Adnams and Greene King.

We went past Downham Market on the Relief Channel to the next bridge, which is Stowbridge. Here, the Heron, between the Relief Channel and the Ouse, had the same selection of beers as the Jenyns Arms. Then back to Downham Market for the evening and a tour of various pubs in the town.

The wind had risen considerably overnight, and it was in our faces going up the Relief Channel. Hence it would be behind us going back down the tidal Ouse. We waited on the moorings above Denver Sluice until it opened, then headed downstream towards Salters Lode. The problem was liable to be turning a 60ft narrow boat more than 90 degrees with



Denver Sluice

a beam wind blowing it sideways and trying to enter the narrow channel into the lock. I was lucky! I turned well before the channel and by the time that I had been blown level with it the bow was in the lee of the bank and the wind just took the stern round into the channel. What could one do? Just look nonchalant about it all! One does this sort of thing every day!

Upset the anglers by the aqueduct that takes Well Creek over the Main Drain. They were fishing in a narrow, exposed bit. If I had slowed down (as we usually do, I might say), the wind would have taken me into the bank and probably into them as well. So I gave a good blast on the klaxon (the 'aarooogah') to let them know that I was coming and carried on with plenty of throttle and the boat at an angle of about 30 degrees to the direction of travel. Such language! Back to Upwell for a couple of lunchtime pints, where the beer in the Five Bells was still Greene King IPA, but tasted better than last time.

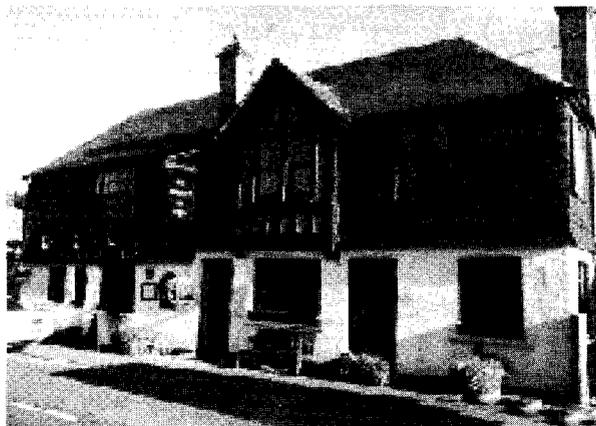
Back to March for the evening. A small flotilla from the Well Creek Cruising Club set off from the moorings at Upwell in front of us, so progress was slow until we had descended Marmont Priory Lock behind them. We tied up just before dusk and had a couple of pints at the Ship Inn by the town moorings. It's a Greene King pub, but thatched and very attractive from the outside, and very welcoming on the inside. Thence to the Rose and Crown, stopping at the Cock en route for some Elgoods. The Rose and Crown has a range of some seven real ales, mostly from micro-breweries, and ciders and perries from small producers. We also (naturally) got the dominoes out again.

Sunday. The last full day, and it was decided to go to Whittlesey for lunchtime ale. The wind was still high, and heavy showers came with it. We wined above Ashline Lock, tied up at the town moorings and walked across the sports field to the Bricklayers Arms. It was so good, that was where we stayed. The regular beer was John Smiths, but the pub had several guest ales, including one at £1.50 a pint; also, someone said, Thatchers cider. So we missed out on the Hero of Aliwal and other pubs in the town. Then returned to March in a rainstorm and past the boat yard to the town moorings. Or rather, past the moorings as well to turn in the dark below the town, then return to tie up pointing in the right direction. We found on the previous trip that *Fenland Fox* can just be turned below the town railway bridge if you can see what you are doing, but we couldn't, and I became worried about getting it stuck across the river. But, after a bit of shunting, we did make it!

And the last evening was spent back at the Rose and Crown in March. In the morning, back to the boat yard. Offload the boat; load the cars and line up for the final photographs just as the heavens opened again!

Jim Green

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The Golden Lion Winkle Club

No doubt many of you will have read the recent full page feature in the Dover Express which detailed the recent activities of the Golden Lion Winkle Club (GLWC). The story was picked up by Meridian TV who visited the pub and gave the club some air time a few days later, Rab is awaiting a call from the nationals as we speak!



Things are beginning to revert to whatever passes for normal in the Golden Roarer, Rab is still available for interviews and will still sign autographs if asked nicely, stardom does not seem to have affected him in any way except for his often stated wish to appear on Richard and Judy and/or I'm a something or other, get me oota here!

However my informants in the Roarer have told me a few things that didn't appear in print or on screen! For example, did you know that the lovely Ciara, the Express reporter, was so impressed by the sight of so many male winkles being raised at the same time that she is now in the club! Or that Rab spent so long in make - up before going 'on camera' that it has become a source of concern for Teresa! Still, what else can we expect now we have a celeb behind the bar.....

The GLWC has a new President, Admiral the Lord Boyce of Pimlico has kindly accepted the offer to take up the post and it is hoped that he will visit the Roarer to accept his solid silver winkle, tee shirt etc sometime in June this year, perhaps when he is installed as Lord warden of the Cinque Ports and Constable of Dover Castle. The late Queen Mother was Patron to all the clubs in the British Isles while his Lordship will be President of just the GLWC, a singular honour for both parties I am sure!

Meanwhile the club goes from strength to strength, we have a substantial sum

ready for use and an ever increasing bank balance, but with Christmas just around the corner (at the time of writing!) we are sure to receive plenty of requests for help. This may well be a good point at which to remind readers of just what the GLWC does with its funds. The funds raised are spent on helping local children in need, and on occasion local elderly in need. We do not, in any way, shape or form help with M.O.Ting cars, buying TVs (even if Rab is appearing on them!) nor do we give out cash sums or help you with your holiday spending money! Sadly the down side of all the recent publicity has been a marked increase in spoof requests, these are politely, but firmly, refused!

However, should you know of a deserving cause that we may be able to help with then why not call into the Roarer, and ask Rab or Teresa, who will put it to the club on your behalf, it's as simple as that! You can support the club in any manner of ways - why not buy some Christmas raffle tickets, first prize is five days in Prague next Easter!!!!!!!!!!

Why not join us at the bar sometime?

Yours ever,

The Winkler.

Anagrams

Keep the old grey matter active by trying to solve the ten anagrams below to find two beer festival related items, five local pubs, and three Kent breweries (clues are listed in no particular order).

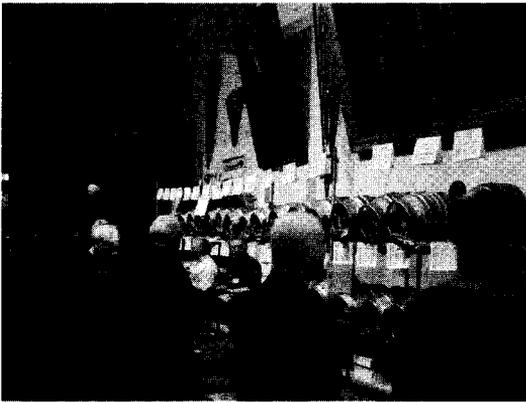
1. A Honduran shed (4, 3, 6)
2. Verdant hollow (5, 4, 4)
3. Notch in wren (3, 5, 3)
4. Brewery megastar (8, 7)
5. Cerebral pint (6, 6)
6. Wry, noble sneer (6, 7)
7. Herewith so (5, 5)
8. Sweat off latrines - vile! (8, 2, 6, 4)
9. Refilled us (5, 2, 3)
10. Pooh! Amend (9)

Answers on Page 54



12th WHITE CLIFFS FESTIVAL OF WINTER ALES 4th & 5th February 2005

With Christmas now behind us the White Cliffs Festival of Winter Ales can't be far away. This year it will take place on Friday and Saturday the 4th and 5th of February, and will be our twelfth. Doors open as usual, at 5pm Friday and 10.30am Saturday.



Following the success of last year, we are again increasing our barrelage to 77 firkins, seven more than the 70 we've been averaging for the past few years, and making it our largest festival ever. As usual all beers will be 5% ABV and above, and, with the exception of local Kent ales, all but two will be a different selection from last year, and will include 16 stouts and porters. For the third year in a row we have held the price of beer

up to 9% ABV at £2 a pint, and beer at 9% and above £2 a half pint.

Regular attenders at our festivals will note one or two rearrangements this year, which we hope will make things run smoother; in particular the stillage will be on the opposite wall to normal, giving us additional space and improving access between the two halls.

As always, all beers will be available from when we open at 5pm Friday. The Friday evening session usually sees the Town Hall full to capacity and in recent years has accounted



for around 70% of the beer sold. Early arrival is recommended. There will be music in the Connaught Hall during the evening from local group The DBs. The entry for this popular session will be £3.



The increased beer order should see an interesting range still available through Saturday however such has been the success of the Festival in recent years that we have been drunk dry by mid Saturday evening, so don't leave it too late. In the afternoon you can relax to classical music in the Connaught Hall. Admission for the Saturday session will be £2. Card carrying CAMRA members will, of course, still get free

admission at all times, and all offers of help from CAMRA members will be gratefully received.

See you in February.

THE MAGNET INN



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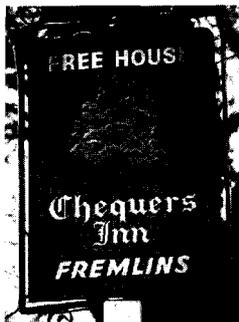


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RE-OPENED PUBS THE CHEQUERS RECALLED

It's nice to see the Chequers at Hougham open again. My memories of it mostly date from the time when I was in the Royal Navy, in the sixties and early seventies. At that time George Scopes was the landlord.

Its main attraction for me was that, from where I lived (and still do) it was only a few hundred yards to the narrow country lanes which lead to Hougham and you didn't need to worry too much about meeting the police. Even so, the only time that I have ever been stopped by the police was coming back from the Chequers one evening with my father as passenger in my Beetle. A blue light flashed out at us from the entrance to St Radigund's Abbey. It was just before Christmas, and the police were looking for pig rustlers and weren't really interested in where we'd come from although, as we knew them as fellow drinkers from the Dublin Man O' War, they probably guessed!

There were several adventures going to and from the Chequers. One day, when I was on leave, a certain person, who I refrain from naming but is still a Branch member, departed from the road whilst driving an S.S. Jaguar (Note: - the company was once called S.S., for Swallow Sidecars, and the Jaguar was then the name of a particular model in its range) and went through a fence into a field. Being unable to get back through the hole as it was up a bank, he attacked the gate! The vehicle was hardly scratched, but when I drove out to the pub in the morning on my motorcycle, there were cows roaming down all the lanes in the area. On another occasion returning home my Vincent Black Shadow and I found an excavation in the road that had appeared mysteriously whilst I was at the pub.

Lots of interesting characters in those days; quite a few from the villages around, and several Dovorians as well. An undertaker, whose son is still running the business, was a friend of my fathers. He used to look us up and down in a professional manner, and frown when, on enquiry, we assured him that we

were quite well. Every summer an elderly lady who used to be in ENSA (the Services entertainment unit in the Second World War) would visit her old haunts for a fortnight, and play the old wartime favourites every evening on the battered piano in the back room.

I've no idea how old the Chequers is, but the (rather low) beams inside are obviously ship's timbers, and are said to date from a time when all new timber was reserved for the Fleet, and wood for the building trade was supplied by ship-breakers. It is certainly well-seasoned and long-lasting. I used the place a few times after George passed away. One of his successors place a suit of armour inside the front door. As it was, like George, rather short of physical stature, we named it after him, and some locals suggested that perhaps he hadn't really died at all, but was just keeping an eye on us!

The re-opened Chequers can never be the same as it was in those days, but then, you can never go back in time, and we all wish every success to the new incumbents.

Jim Green

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*

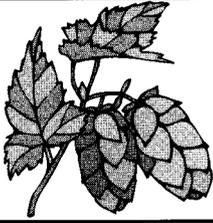
Open wood fire

*

Non-smokers' area



Archer's Golden
 Young's Elyshum
 Fuller's Jack Frost
 Brakspear's Special
 Hampshire's
 Fuller's Ironside
 Robinson's London Pride
 Wychwood's Double Hop
 Harviestoun's Hobgoblin
 Bateman's Schiehallion
 Woodforde's Summer Swallow
 Hop Back's Nelson's Revenge
 Kelham Island's Pale Rider
 Timothy Taylor's Landlord
 Greene Valley's Godfathers
 Young's King's Abbot Ale
 Woodforde's Winter Warmer
 Bateman's Wherry
 Young's Special



THE DECLINE OF THE ENGLISH HOP

I remember an autumnal walk that took me through a hopgarden, in the vicinity of Chilham. This must have been between fifteen to twenty years ago. I stopped to watch the hop vines being harvested, and asked permission to go into the shed where the long vines were fed through a threshing machine that removed the hop cones. This was, obviously, in the halcyon days before the health and safety fanatics took over the country.

Whilst watching this process, one of the farm workers began to chat about hop picking and remarked that this would be the last year that they would be harvesting the hops, as next year they would be re-planting the fields with blackcurrants, and it was all the fault of lager drinkers. I realised that lager drinkers are often stereotyped as undesirable sort of people but could not understand how they could be blamed for the large increase in blackcurrant consumption. Unless, of course, it was to give their chosen drink some taste and colour.

As my interlocutor explained, traditional British beers are made from a different type of hop from lagers and the lager hops are imported. Lagers are not highly hopped and, therefore, use fewer hops.

In 1724 6,000 acres of hops were grown in the Canterbury area alone, but in 1997 there were only 7,526 acres grown in the whole of England. Hops were grown in Scotland, as far north as Aberdeen, until 1871, and in Wales until 1874.

For the first time in living memory Herefordshire has overtaken Kent as the leading hop growing county. Kent is then followed by Worcestershire, Sussex, Suffolk and Surrey. In England there has been a decrease of 48% in just five years. Reasons for decline are given by the National



Hop Association, and these include:

- English hop growers have been selling hops at a lower price than the cost of production.
- A global oversupply of hops.
- Modern hop varieties produce more units of bitterness (but do they detract from the taste of the beer?).
- Hop pellets and hop extracts, that are used by some of the larger breweries, use fewer hops (it is widely believed that these products detract from the taste of the beers in which they are used).

Eddie Gadd of Ramsgate Brewery comments, “ It would seem that the big four breweries have adopted practices in the last few years that minimise the use of hops and minimise the necessity for fine quality English hops. That, coupled with the fact that the U.K. climate is just on the edge of good hop growing climate (and therefore keeping yields relatively low on a global market) explains the troubled state of our growers. Micros and regionals continue to use English hops, but it isn’t enough to shore up an ailing business”.

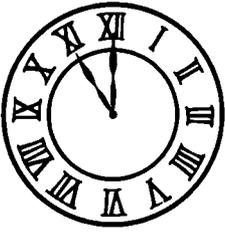
New hop varieties are being developed at Wye College and the dwarf hop varieties, such as First Gold have been particularly successful. The world’s first aphid resistant hop (Boadicea) has been developed in England and Oxfordshire is in production, once again; mainly to supply local small breweries.

There will be more examples specialist production , but the industry is changing and in Eddie’s words, “When all is said and done, we have to accept the fact that, like coalmining and chimneysweeps, we’re going to lose the majority of this business for ever”.

Roger Marples

Anagram Answers (from Page xx)

- | | |
|---------------------|----------------------------|
| 1. Hare and Hounds | 6. Nelson Brewery |
| 2. Dover Town Hall | 7. White Horse |
| 3. The Crown Inn | 8. Festival of Winter Ales |
| 4. Ramsgate Brewery | 9. Fleur de Lis |
| 5. Prince Albert | 10. Hopdaemon |



LAST KNOCKINGS

Thinking back to my first years in work, it was quite normal to go to the pub at lunchtime for a couple of pints, and sometimes on Fridays or special occasions, maybe three or four. Today such indulgence would be frowned upon, if not actually prohibited, and with modern work often being more technically complex or requiring the need to drive many would say no bad thing. However, it also reflects a less relaxed and more compartmentalised approach to work and living, which sees pubs pigeon-holed as “leisure”, not to be mixed with work, rather than as a part of everyday life. Employers now, and maybe society as a whole, appear to have adopted the old maxim, beloved of headmasters and others of authoritarian disposition – work hard, play hard, but don’t mix the two. As we have commented before, rather than leaving it to the individual, and his or her manager, to ensure responsible behaviour, authority seeks to impose regulation from above. If alcohol related problems had declined correspondingly such an approach might carry some justification, but the reverse seems to be the case, or at least so the government tells us. Could it be that one of the most publicised, “binge drinking”, is a weekend response to over restriction, and lack of opportunity for relaxation, during the rest of the week?

In its summer issue Channel Draught commented on the patchy commitment of the major brewers (as opposed to the regional, local or micro brewers) to supporting real ale; and now, just a few months later, Interbrew, or InBev as it now calls itself, exactly demonstrates the point. Despite the whole-hearted endeavours of the workforce, all 55 of whom will lose their jobs, it is closing Boddingtons Strangeways Brewery, and moving beer production elsewhere (see Regional News), thereby ceasing all brewing of real ale, and adding another casualty to the long list of town and city centre breweries sacrificed for their development potential (recently Morells and Brakespeare spring to mind). This is particularly galling, as the re-energised Boddingtons bitter, that has appeared over the last year, is one of the best brews to emerge from a major brewery for a long time. We should not however be surprised. It is difficult to envisage InBev maintaining a long-term commitment to brewing on a site in

central Manchester, when its undoubted value can be devoted to the further production and promotion of international lager brands. No doubt in due course the site will accommodate the ubiquitous offices, flats or shopping development – if we're lucky retaining the existing buildings. "Wise heads" in the City nod approvingly, and talk of unlocking underused assets, concentration of resources, global marketing strategies, and other examples of finance-speak; while InBev will be able to persuade more of the impressionable to stick with the limited tastes and flavours of the major lager brands. Manchester, however, will mourn the loss of another manufacturing facility and ale drinkers everywhere a further restriction and diminution of choice.

Fullers are currently running a marketing campaign for ESB, including an interview with Roger Proz in November's *What's Brewing*. "What'll it be then? A pint of the usual, or a life-changing experience?" says their advert, and certainly my first acquaintance with the beer, one Sunday morning in the late 1970s at Dover's East Cliff Hotel, made a major impression on me. Not perhaps life-changing but certainly memorable and life enhancing. It had a unique flavour and was superb, and was just about the best beer I had ever tasted. For the next few years it was my beer of choice if I found it on a bar, but sometime, I think round about the mid nineties, it seemed to change. Admittedly by then we had become accustomed to many other good tasting strong ales, so ESB was no longer "out on its own", but to me it tasted different, its uniqueness had gone, and I doubt if I could have recognised it in a blind tasting. Recently, however it seems to have changed again. Not back to its former glory but at least some way towards it. One might assume that in conjunction with the current campaign, Fullers had decided to twig the brew and move it nearer to its original taste: but they assure us that the beer is just the same as ever. However, are they able to confirm that ESB has been brewed in exactly the same way, using exactly identical ingredients for the last twenty-five years? My taste buds say that it hasn't, and that they can't

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



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Channel Draught 22

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Channel Draught Info & Advertising

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@ddscamra.org.uk

The branch website is:
http://www.ddscamra.org.uk

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.

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And Finally.....

Washington state Fish and Wildlife agents found a black bear passed out on the lawn of a resort. That bear has consumed dozens of cans of Rainier Beer. It apparently got into campers' coolboxes and used its claws and teeth to puncture the cans. But not just any cans. "He drank the Rainier beer and wouldn't drink Busch beer," said Lisa Broxson, bookkeeper at the campground and cabins resort east of Mount Baker.

Fish and Wildlife enforcement Sgt. Bill Heinck said the bear did try one can of Busch, but then ignored the rest. "He didn't like Busch and consumed, as near as we can tell, about 36 cans of Rainier." A wildlife agent tried to chase the bear from the campground but the animal just climbed a tree to sleep it off for another four hours. Agents finally herded the bear away, but it returned the next morning.

Agents then used a large, humane trap to capture it for relocation, baiting the trap with the usual: doughnuts, honey and, in this case, two open cans of Rainier. That did the trick. "This is a new one on me," Heinck said. "I've known them to get into cans, but nothing like this. And it definitely had a preference."

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