

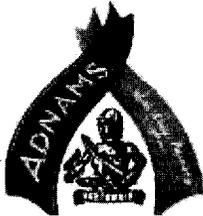
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The Newsletter of the Deal Dover Sandwich & District
branch of the Campaign for Real Ale



CAMPAIGN
FOR
REAL ALE

Issue 25
Autumn
2005

CHANNEL DRAUGHT



INSIDE

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LOCAL

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Special
Issue

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

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Please drink
sensibly!

CHANNEL DRAUGHT



ISSUE 25
Autumn 2005

All too rapidly summer is gone and we are well into autumn. A season of mists and mellow fruitfulness, as the poet has it, and of course amongst all that fruitfulness are apples and cider. CAMRA has designated October as cider month, and in this edition of *Channel Draught* we are making a feature of cider with articles on local cider pubs and Kentish cider producers, as well as contributions from "Applejack". And the branch is not limiting its involvement simply to this newsletter. For Monday October 24th we have arranged a social at the White Horse, Dover to include a session of the old Kentish table skittle game daddlums, and some interesting local ciders as well as the pub's usual Thatcher's.

Autumn also sees the annual launch of the new edition of the *Good Beer Guide*, and as we always point out the absence of a pub from the Guide does not necessarily indicate that its ale is not up to scratch. Our branch is allocated space for only 17 pubs and we could more than fill that twice over, without giving it a lot of thought. We therefore base our selection on what we feel will give an accurate reflection of the choice of real ale across our area. It's not an easy choice and involves much consideration and a lot of survey work – I know, it's a tough job but someone's got to do it. However, joking aside, we hope you will find that we eventually make a fair and just decision.

This edition marks our quarter century, issues that is, not years, which actually total six – the newsletter first appearing in October 1999 as a folded A3 sheet. Feedback suggests it's generally well received and widely read, and we hope that we give good coverage, both locally and nationally, to issues concerning beer and pubs.

Martin Atkins (Editor)

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EVENTS DIARY

Saturday 29th October	Walk to Barfrestone . Contact John Pitcher for details. E-mail john.pitcher@ic24.net or 'phone Dover 214153.
Saturday 12th November	Walmer Crawl (or if weather good, a walk over the fields to Ripple & Mongeham) - Start at the Thompson Bell, Upper Walmer. Meet at 12 noon. <i>Pub is 5 mins from Walmer Station or take bus 113 from Dover Pencester Rd at 11.20. From Sandwich GH bus 113 leaves at 11.00, via Burgess Green 11.13 and South Street, Deal 11.30.</i>
Monday 21st November	Park Inn, Ladywell, Dover – Branch Meeting
Saturday 3rd December	Bus Trip to Lydden & Denton – Meet at Lydden Bell 12 noon. 115 bus Dover Pencester Rd 11.40 or if approaching from Canterbury take bus 115 from Canterbury Bus Station (Bay C2) at 11.20
Monday 19 th December	Market Inn, Sandwich – Branch Meeting.
Advance Dates	
Monday 16 th January	The White Horse, Dover – Branch Meeting (T.B.C.)
Friday 3rd & Saturday 4th February	WHITE CLIFFS FESTIVAL OF WINTER ALES, Town Hall (Maison Dieu), Dover.

Branch Meetings start at 7.30pm

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!



The Local News

Contributors - Martin Atkins, Anne McIlroy, Roger Marples, John Pitcher, Tony Wells, etc.

PUNCH BELOW THE BELT

Landlords at the Five Bells and the Bull in Eastry are calling foul over the activities of Punch Taverns, who own both pubs, and restrict the beers available to just those supplied by itself. For Stewart at the Five Bells, until recently a tenant of Avebury Taverns, this means that popular local beers from Hopdaemon and Gadd's are now barred from his pub. He also tells us it's costing him more as well. Locally brewed beer is available for £60 a firkin, the cheapest from Punch costs £90, and will probably stop him selling beer at £2.20 a pint. Similar problems face Charlie at the Bull, who would love to be able to put Gadd's or Hopdaemon on his bar. And to ensure that frustrated landlords do not slip the occasional "counterfeit" barrel into their cellar, all beer sales are metered so that Punch can compare the volume of beer bought from it by the pub, with the volume of beer that the pub sells. Also the metering device itself is not without contention, Stewart finding it froths up the ale and makes it too gassy as it is pulled into the glass.

The 2006 edition of the *Good Beer Guide* proudly heralds the inclusion of over 80 new real ale breweries, the largest ever, and it's plain that there is enormous demand for real

ale. However it's no good brewing beer if you can't sell it, whatever the demand, and if pub chains adopt the approach of only buying from selected suppliers, and the true free trade continues to diminish, the outlook for much of the micro sector will begin to appear much less rosy. If the Government is truly supportive of the enterprise culture and the interests of the consumer, it should act to maximise business opportunity and choice, and should look again at the industry. A good start would be the introduction of a guest ale provision for pub chain tenants.

DOVER

The Westbury Hotel, Westbury Road: after years of rumour and speculation, the Westbury appears to have at last given up the struggle and closed for good. Not having operated for some time an application has now been submitted to convert the pub into eight flats.

Blakes, Castle Street: it might be imagined that the proposed St James Street redevelopment would find unswerving support from this ever popular restaurant and real ale specialist. However the developer's insensitive plan to incorporate, within the development, a large chunk of Blakes' garden has left the business's owners, Peter and Katheryn, and their customers anything but pleased. To add insult to injury the

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land acquired would be used as part of the site for a sizable retail unit, whose bulk would impose overbearingly on the pub and what remained of its garden. With high creeper covered flint walls, it is recognised as a place of peace and tranquillity in the busy town centre, and its reduction to little more than a yard would be a sad loss for Dover. Real ale remains a wide and varied range with strong representation from local brewers Gadd's and Hopdaemon, and your correspondent was particularly impressed by a barrel of Sharp's Special one evening in mid-October.

Mogul, Chapel Hill: now closed for over a year, work seems to have at last started on the conversion of this former four times branch pub of the year into manager's accommodation for the adjoining sheltered dwellings. During the summer the toilet block on the side has been demolished and a planning application submitted for gates and fencing.

The Golden Lion, Priory Place: continuing with its mixed range of the ordinary and obscure, but always in excellent condition, you can never tell what real ales you'll find in this busy pub. A recent Saturday night found your correspondent drinking a delicious brew from Houston of Renfrewshire, whose details now escape me, except it was fairly dark and 4.5% ABV.

The Eagle, London Road: the pub currently has curtains drawn and a note on the door saying closed until further notice. No further details available at time if going to print.

The White Horse, St James Street: Landlord continues to be the only regular beer, but Ringwood Best and Forty Niner appear much of the time, and Hopback Odyssey has also been seen a lot since its launch in the summer. Recently it was good to see Brakspear Special back on the pumps again, although this has not been without its problems. Suppliers, Interbrew, have been unable to guarantee the date of the beer, and several barrels turned up with only a few days to run, which is cutting it fine if it goes on immediately, and no good at all if it has to wait for a week or so. For several months Jack didn't order any Brakspear at all, and now he's keeping his fingers crossed.

The Flotilla, Bench Street: in recent years the real ale range at the pub has confined itself to Tetley Bitter, Pedigree and Bass, a limited range compared to the heady days as a "Firkin" and their selection of beers brewed by the chain. However increased variety is in hand, with Greene King IPA and Charles Wells Bombardier already appearing.

The Eight Bells, Cannon Street: another outlet for real cider, in addition to its usual wide selection of regular and guest real ales. And from Monday October 31st, for two weeks, the range will be even larger as the pub hosts Wetherspoon's Great Autumn Beer Festival.

The Fox, Temple Ewell: at our 2005 Pub of the Year Steve has been taking full advantage of Young's currently interesting range of seasonal ales. Having shifted three nines of

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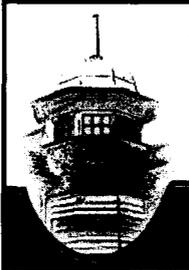
Special London Bitter (6.4% ABV) in September, he will be selling Young's Burton (5.5% ABV) in October. He could have taken their barley wine, Old Nick, as well, but at 7.2% ABV felt it was a shade too strong.

The Louis Armstrong: Bass plus a small brewery guest is the usual line up at this music orientated pub. At the time of writing the latter is Hop-daemon Skrimshander, but regular appearances are made by Nelson, Cottage, Burton Bridge, etc. Grand Union one hop brews are always particularly notable. On the music front, over the next couple of months, there are a couple of dates not to be missed for jazz lovers (see advert page 51)

The Red Lion, Charlton Green:

Bombardier and London Pride feature at this traditional local, which also offers darts, skittles, Friday night meat raffle, and this year has joined the Thursday night Beer and Brains Quiz League.

And real ale is prominent right across the league with all the participating pubs being real ale pubs. Alongside the Red Lion the line up this year includes the **Boars Head, Crown & Sceptre, Hare & Hounds, Fox, Blakes, Louis Armstrong, Harbour Board Club, Rising Sun,** Kingsdown. The new licensing regulations will be coming into force from the middle of November, with the possibility of round the clock opening. To date as far as we know, only two Dover pubs, the **Britannia,** Townwall Street, and the **Railway**



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Bell, Kearsney have applied for 24 hour opening, but many of the others will be intending to offer the extra hour or two at night, especially at weekends. The **Primrose**, Coombe valley Road is closed and boarded up again, with a sign offering it for let. However better news from the **Sportsman**, round the corner in London Road, where real ale has re-appeared in the shape of Tolly Original. .

DEAL

The Bohemian, Beach Street: definitely worth a visit, if you are in Deal, for the selection of real ales and European beers. Weston Organic cider is a regular though not always on. At the rear there's an outdoor patio area with loads of seating, although not everyone will appreciate the piped music, if it's being played. However the bar on children in the pub might well find favour. Beers change regularly with Deuchar's IPA normally being available. A recent visit found in addition Cottage Rocket Ale, Young's Special and Harvey's Sussex Best Bitter.

The Chequers, Golf Road, Deal: Adnams Broadside and Shepherd Neame MasterBrew are the regular beers at this restaurant come bar. Despite that, it gives a very friendly welcome to non-diners and, from time to time runs themed evenings.

The Admiral Keppel: visiting the pub during the recent England-Wales match found a busy noisy bar, but unfortunately no real ales – dropped until further notice. Normally they used to have Bass but found they had problems selling it. Perhaps they should speak to Gadds or Hopdaemon for a

good local brew.

The Deal Hoy, Duke Street, Deal: this Shepherd Neame pub has recently installed an outdoor split-level patio area, and is currently selling MasterBrew, Spitfire and Late Red. A warm welcome when we called in plus a folk band to boot. Rings attached to the outside wall of the pub allow bikes to be secured you're enjoying a drink.

The Hole in the Roof, Queen Street: still continuing to sell Directors, but beware definition of real ale. When one of our branch members asked "what real ales they had" he was informed it was Stones and Directors. However, while the Directors was from a handpump the Stones came out of a keg pump.

The New Plough Inn, Middle Deal Road: another outlet for Nelson beers, at least when we called there in September. The beer was Ensign, and the pub a good down to earth town local with a good sized back garden. Well worth a visit.

The Green Berry: once solely a Green King outlet the Green Berry now offers a far broader range of ales, including regularly Harveys Best, Summer Lightning and Adnams; and Adnams will be hosting a "Meet the Brewer Evening" at the pub on Tuesday November 8th at 8 pm. The branch enjoyed a good meeting there in October when we had benefit of the basement function room and drank Harveys, Greene King IPA and Wildcat.

In Beach Street work appears to be finished on the former **Admiral Penn**



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but at time of writing the ground floor shop unit remains empty and the second flat is still advertised for sale. At the nearby former **Star & Garter** work well progressed on conversion to four dwellings. On the Strand, Walmer the **Lord Clyde** has new managers and has installed Bishop's Finger on handpump, and we understand that serious interest is being shown in reopening the **Lifeboat**, which has been empty for about a year. In Middle Street the **Ship** has been sticking with MasterBrew, Summer Lightning and Ship Ale plus two from Gadd's – at time of writing No.7 and Seaside, while the **Prince Albert** maintains an ever-changing range – particularly impressive was Mauldons Pickwick (4.2%) in October. And a recent night out, by one of our number, found excellent beer right across the town centre, including the **Strand, Hole In The Roof, New Inn and King's Head.**

SANDWICH & RURAL

Despite the concerns expressed above both Eastry pubs are still offering excellent service. Greene King IPA, Wadworth 6X, and plenty of live music at the **Bull** (see advert) while at the **Five Bells** the refurbished function room is now up and running, one of our members reporting an excellent evening there a month or so back. The pub also featured in one of "John's Walks" (bank holiday Saturday) where his group enjoyed Archer's Farmer's Boy (another brewery

now excluded) and were much impressed when landlady, Debbie, was happy for them to sit outside and eat fish and chips from the chippy over the road, and even provided condiments and napkins.

The Butchers Arms, Ashley: the planning application for change of use to a dwelling, reported in our last issue, was refused by Dover District Council in September on the grounds that its un-viability as a pub had not been established. As far as we are aware it remains closed.

The Blazing Donkey, Ham: a visit at the end of August found a friendly welcome, a wedding and three real ales available – Wadworth 6X, Greene King IPA and Gadd's No 7, the latter being in particularly excel-

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lent condition.

The Blue Pigeons, Worth: currently undergoing exterior renovation and in early September selling Adnam's Bitter, Greene King IPA and Fuller's London Pride. A good pint of Adnam's was enjoyed at only £2.00 a pint

The Coastguard, St. Margaret's Bay: the end of August found Bath Ales Barnstormer, Archer's IPA and Incubus on the handpumps. Barnstormer had a deep malty flavour which wasn't quite right for a hot summer's day. Coming soon was an interesting range of beers from breweries such as Triple FFF, Gadds and Grand Union. In addition there was the usual wide selection of bottled beers from across Europe including

what appear to be fruit beers.

The Crown Inn, Finglesham: The August bank holiday weekend proved a great time to visit the Crown as once again the pub was running a summer beer festival. Eleven extra beers and a cider were available including seven from locals Gadds, Hopdaemon and Whitstable. The other four beers were Old Peculiar, Batemans Summer Swallow, Cairgorn Wild Cat and Butcomb Gold, and the cider Biddenden Bushells.

The Greyhound, Sandwich: our correspondent found an excellent pint of John Smith's Cask in early September, and if he hadn't had other things to do would have certainly stayed on for another. A very traditional town centre local with a pleasant outdoor patio area at the rear.

The Plough Inn, Ripple: received a very friendly welcome from the new landlady who took over the pub about four months ago having run a fruit and veg shop. Beers mainly Shepherd Neame and Fuller's, including ESB, and they are considering putting on cider – possibly Biddenden.

The Lighthouse, Capel: The pub has recently changed hands, and with that the beers. Currently Abbot remains from the former Greene King range, alongside London Pride, Courage and Bombarrier, however new manager Bob does not intend to stick

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with this selection – watch this space.

The Yew Tree, Barfrestone: normal choice comprises five real ales, including mild (Morehouses Black Cat particularly good in early October), plus a couple of ciders. Local brews remain strongly represented, particularly Gadd's and Hopdaemon, and Charlie has recently taken Oyster Stout and IPA from the Whitstable Brewery. Standard ciders are Thatchers and Biddenden, with Weston's Old Rosie a likely future addition. A special treat at the time of writing is five gallons of farm produced Somerset Cider from the Mendip area. Good food and regular folk music Thursday.

The Royal Oak, Capel: good ale and

a good range in this cliff top pub. In late October, as well as regulars Bass and Masterbrew, there was Cottage Somerset & Dorset (4.5%) and Nelson England Expects (4.2%).

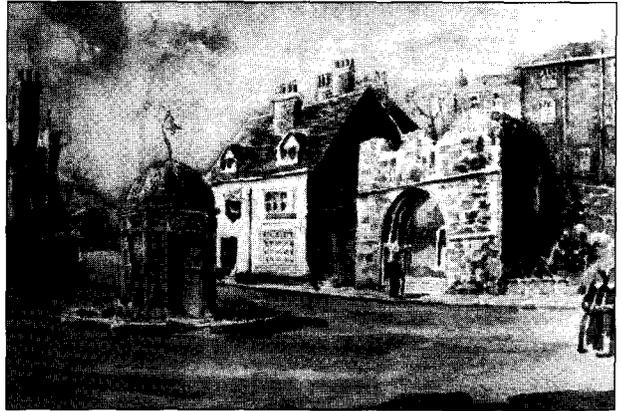
And cider generally, appears more widely available. Two outlets we've just come across are **The Cliffe Inn**, St. Margaret's (Biddenden Bushells) and **Half Moon and Seven Stars**, Preston (8% Biddenden Cider) – the latter also sells its own house bitter and, on a recent visit, John Smith's and 6X. Nearby the **Dog and Duck**, Plucks Gutter were selling Greene King IPA, Bass and Brakspear's and the **Red Lion**, Stodmarsh had added Young's Bitter to the normal Greene King. At Nonington we hear the **Royal Oak** has changed hands.

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Hop Back Odyssey
White Horse Bitter
Dark Star Original
Titanic White Star
Brakspear Special
Brakspear Bitter
Ringswood 49er
Young's Bitter
Exmoor Gold

FOLKESTONE

Clarendon, Sandgate: the curse of POTY has struck again. Following the tradition set by the Yew Tree at Barfrestone, the Rose and Crown at Elham and the Mogul at Dover, which respectively saw change of landlord, sale to Shepherd Neame and conversion to a house, after all being voted Pub of the Year, Ashford, Folkestone & Romney Marsh's current 2005 choice will have a new landlord by the time you read this. After winning the award for the second time, licensees Keith and Shirley Barber will be leaving the pub in October. Despite excellent food and ale they found they were having to put their own capital into the pub to keep going. If they ever go back into the business it will likely be to specialise in quality continental beer.

The Lifeboat: Kevin seems well settled in now, although at the time of writing he is away on holiday and the pub is being run by his mother and daughter Glad and Melissa. Regular beers are Brains SA, Greene King IPA and Harveys Best.

The Martello: this recently refurbished pub, re-opened last year with not a little razzmatazz, is currently closed with a to let sign by Punch taverns advertising "a pub business opportunity"

The East Cliff: Richard has recently altered his hours and now does not open lunch times during the week. The new opening times are 4 pm – 11 pm Monday to Friday, 12.30 pm – 11 pm Saturday and 12 pm – 10.30 pm Sunday. Ale range still remains

fascinatingly variable with considerable local input. Excellent pints of Young's Special and Incubus were enjoyed one Monday evening in October.

The Happy Frenchman: another pub with new management, Andy and Charlotte having moved on to other things. We thank Andy for his support over the years and maintaining good real ale, the pub was a regular in the *Good Beer Guide*. Recent standard line up is Bass and Adnams Broadside, with the occasional guest, Old Peculiar appearing in late summer. New manager Stuart intends to keep things much the same.

Elsewhere recently **Chambers** was still selling two ciders plus Skrimshander, Adnams, Ringwood Old Thumper and something from Gadd's, both No 5 and Seaside having been seen. In the Bayle in mid October the **British Lion** had IPA, Abbot and Moreland Original from Greene King plus Lees Scorcher, while **The Guildhall** was offering a wheat beer Skinners Cornish Blonde alongside Greene King IPA and Bass. Around the corner at **Pullman** could be found Bombardier, and a beer this reporter hadn't seen for ages, Webster's Yorkshire Bitter.



PUB PROFILE

A Night Out at The King's Head, Kingsdown

The coastal village of Kingsdown lies where the chalk cliffs end a couple of miles south of Deal. It has three pubs – the Zetland on the shore looking out over the Downs towards the Goodwin Sands, the Rising Sun at the bottom of hill and half way up the main street, the King's Head. All well worth a visit, and the latter the venue for our branch summer social on Monday August 1st.

The King's Head has been a regular GBG entry for as long as I can remember and has been owned and run for the last four years by Alex and Amanda. Split level, to accommodate the steep gradient of the hill, it has eschewed modern fashion and retained several bars. At the rear is a small, secluded garden with a skittle alley. Real ales are normally Fullers London Pride, Greene King IPA plus a guest; however, for our social, Alex had agreed to take off the London Pride and offer us two guests instead, a bitter at around 4-4.2% ABV and, a special treat, Goacher's Imperial Stout.

Our evening was due to start at 7.30 and those coming from Dover duly assembled at Blakes (some a lot earlier than others) from where a sixteen-seat taxi was to collect us. Leaving shortly after 7.00, and diverting en route to pick up Ron Mears and Bob from Martin Mill, we arrived at Kingsdown at more or less the appointed hour, where we were shortly to be joined by the Finglesham Contingent, Lorna, and Jim from Deal; sixteen of us in all. Goacher's Imperial Stout is a superb well-bodied, dark and bitter brew in the Irish style at 4.5% ABV. Not un-akin to Guinness, except the latter always seems to me a lot thinner, is usually chilled and, as far as I am aware, is not to be found in real form anywhere this side of the Irish Sea. Along with the Imperial Stout, Alex was serving Greene King



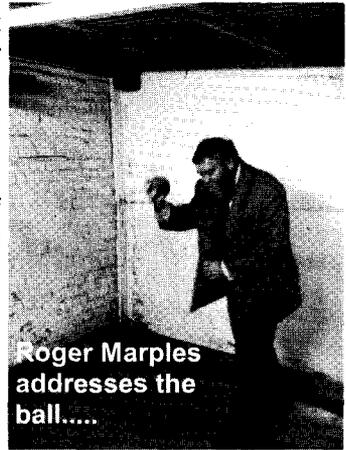
**Dave Green checks for
'ball tampering'**

IPA and a second guest, Summer Tyne, a light brew from Newcastle's Mordue Brewery. However this finished shortly after our arrival and was replaced by the ever-popular Sharp's Doom Bar, from Cornwall.

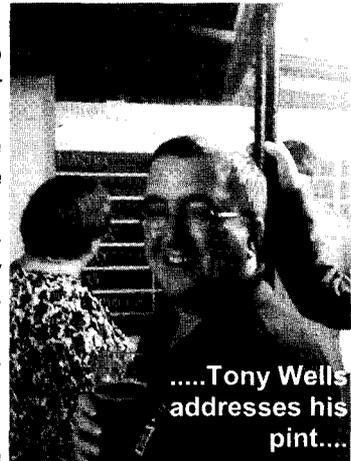
The specific object of the evening being a game of skittles we were soon in the garden acquainting ourselves with the King's Head skittle alley. I hadn't played for years and we were all amazed at the ease with which the balls seemed able to pass between the skittles without touching them – whether from the smallness of the balls and/or skittles, or our bowling I don't know. The group easily divided itself into a Dover eight and an out-of-Dover eight, and a single long game ensued. One of our company, having spent perhaps too long in Blakes, was forced to recuperate in the bar for much of the game, while a certain branch Chairman hit not a single skittle with his first nine balls (must be a record), although he did make some amends with an 8 later on in the match. Sometime after 9 o'clock victory went to the non-Dover team by the odd skittle or two, although by this time interest had been distracted by the arrival of a good selection of sandwiches, quiches, chicken bits and pieces, etc. – the roll-mop her-rings going down particularly well.

Back to the bar for the end of the evening, more Imperial Stout and to await our taxis. This had been our first branch skittle evening for about five years, and a far greater success than the previous two, which, from what I can remember, attracted only about half a dozen people to each. Our next branch social is planned for the White Horse, Dover, on Monday October 24th Where we will be celebrating cider month and attempting to play another kind of skittles – Daddlums, the old Kentish table skittles.

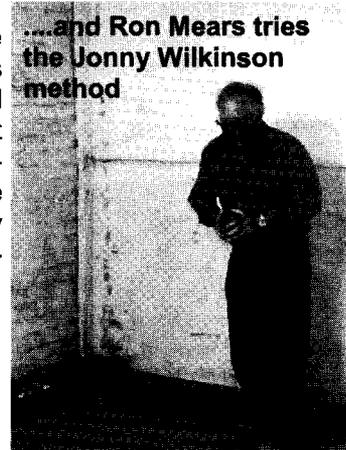
Martin Atkins
Photos by Lorna



**Roger Marples
addresses the
ball.....**



**.....Tony Wells
addresses his
pint....**



**.....and Ron Mears tries
the Jonny Wilkinson
method**

Have & Hounds

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The National News

By Martin Atkins

Greene King Buys Belhaven

Following its purchase of Ridleys in July, Greene King has now agreed to buy Belhaven of Dunbar for £187 million. This will add a further 300 pubs to its estate and further reduce independent brewing in Britain. The deal, as reported in the business section of *The Independent* on August 23rd, will give Greene King over 2,300 pubs and is accompanied by all the usual assurances. Rooney Anand, GK Chief Executive said "Belhaven will retain everything that has made it successful... its name, its brands and its brewery, but it will also benefit from being part of a larger group opening up new markets for its products" – and of course for Greene King products. However the company is anticipating synergies of £3m in the first year of ownership, rising to £5m after two years: all this and retaining the name, brands and brewery as well? We shall see.

Commenting on the wider context of the takeover, Mr Anand said, "it is a unique opportunity for us to gain immediate scale in the important Scottish market." Greene King will become a truly UK-wide brewer. Nevertheless industry analysts fear that Greene King may have overpaid for Belhaven, especially with a smoking ban due in Scottish pubs from 2006. The missing elements in all of this are of course those who generate Belhaven's profits and make the

business work, their customers, tenants and staff. Whether these are happy with the takeover no one knows, they probably haven't been asked.

Ridleys

Meanwhile the fight is on to save Greene King's other recent acquisition, the Essex brewer Ridleys, if not its independence then at least the brewery and its brands. Thousands have registered their disapproval via CAMRA's online petition. However, for the moment Greene King is standing by its decision to close the brewery and retain a handful of the beers as seasonal brews, with all brewing transferred to its own Westgate brewery in Bury St Edmunds. Ironically, at least two other bidders for Ridleys had plans to keep the Victorian tower brewery operating but could not match Greene King's resources. If GK's plans go ahead Old Bob, Tolly Original, Prospect and Rumpus will be brewed and available in GK pubs on a thirteen-week rotation, but Ridleys IPA will be dropped as apparently it feels it too similar to GK IPA. What plans are in line for the old Hartford End Brewery we don't know, but the words "redevelopment potential" hang over it, and Greene King has already sold off some of the newer equipment.. However, with all the current interest

in industrial heritage, an operating Victorian tower brewery must have considerable tourist appeal, even if Greene King does not want to run it itself – something the local authority might consider before consigning the site to the developer's bulldozer.

Wheat Beers

Sales of wheat beers and other "speciality" products rose 30% last year. At Tesco, sales of Leffe Blonde and Hoegaarden increased by 66% and 48% respectively, and the supermarket has now introduced an own-brand wheat beer. According to Ian Targett, beer buyer at Tesco, "There is no doubt that the palate of the average British beer drinker is becoming more discerning. Where once many lager drinkers were not selective, they now favour brews that are more flavoursome and, dare I say it, sophisticated. Sales now prove that the British beer drinker is approaching beer with the sophistication normally associated with the wine world." And apparently also, gourmet diners are increasingly turning to speciality beers to accompany a meal instead of wine. (See Channel View)

Gold Wins Gold... Again

Once again a golden beer has been voted Champion Beer of Britain at the Great British Beer Festival, and this time as a representative of its own category. Crouch Vale Brewers Gold has made it five successive wins in a row for golden ales. CAMRA marketing manager Georgie

Rudman said the new Golden Ale category was a response to the changing real ale market, which has seen the introduction of refreshing golden coloured beers aimed particularly at non-real ale drinkers and the young adult market, who may well have been put off by darker coloured beers in the past. (See Last Knockings)

Wetherspoon Still Not Out of the Wood

The bad patch suffered by Wetherspoon over the last few years shows no sign of abating. Annual pre-tax profits are down 15% at £46.1 (million and like for like sales were down 2% in August. Whatever else has been causing the group problems, and probably saturation of its section of the market is one of them, short-term profitability has not been enhanced by the gradual introduction of a smoking ban – turnover in its non-smoking bars (currently 36, to be increased to 50 by Christmas) having so far dropped 7%, and by "responsible" drink pricing, with the removal of various cut price promotions. Ironically, there has apparently been a fall off in night time town and city centre trade – allegedly, at least partly due to concerns about binge drinking and accompanying rowdiness, which the above measures are no doubt intended to counteract.

Take Courage

There used to be a billboard advertising campaign in Hampshire

and thereabouts, run jointly by Courage and Strong's of Romsey which read "Take Courage you are now entering the Strong Country". Days sadly long gone, although the names live on; Strong's as one of Hampshire Brewery's beers and Courage as a Tadcaster brewed brand of Scottish & Newcastle, though you might not be aware of it from S&N's latest trading results. As usual no mention is made of Courage, with John Smith's only ale brand referred to, with sales up 5.5% in the first half of the year against what S&N say is a 3.9% fall in the UK beer market. As Scottish & Newcastle fights to maintain its international position, and maybe its independence, perhaps Courage and their other ale brands should indeed "Take Courage". In a world of mega brands and international marketing, is there space for more than one ale in S&N's portfolio? Mind you – since Courage's move to Tadcaster, many might say no bad thing.

Adnams Goes German

As part of its modernisation programme Adnams of Southwold is installing new brewing equipment from German manufacturers Huppmann to replace its aging existing equipment. Adnams has every confidence that it can maintain the existing quality and taste of its beers, and will be running the two in parallel for a while to allow exact matching. However, whether or not this will satisfy some of CAMRA's longer standing members remains to be seen.

Micro Mega-boom

The last two years have seen a remarkable increase in the number of new microbreweries in the UK. The 2005 edition of the Good Beer Guide listed 50 new breweries (almost double the 2004) total, and this year the 2006 edition identifies 80. The Government's revised duty structure for smaller producers (Progressive Beer Duty), which reduces duty for brewers of less than 30,000 barrels a year, has been a great boon, and demonstrates an intelligent use of the tax system. However much of the increase is simply down to consumer demand. Beer drinkers, are increasingly becoming disenchanted with many of the national brews and are turning to the local, or small producer, for taste, flavour and variety. The main cloud on the horizon is now simply access to pubs. In the world of large pub chains, large contracts for national brands make commercial sense, and while the likes of Enterprise and Punch both have extensive guest lists of beers from smaller producers, many do not get represented and not all of their pubs necessarily get the choice.



Kent Small Brewery News



Hopdæmon Brewery 01795 892078 – Newnham
Tonie Prins

Contact:

There is not much to report this month other than that Tonie now has a fellow Kiwi to help him. He is Regan McNab and learnt the art of brewing in his native New Zealand. As usual the brewery is keeping busy and is working flat out. The Crown at Finglesham is still a regular for Hopdæmon beers, particularly Incubus.

Nelson Brewing Company 01634 832828 – Chatham
Roper

Contact: Michael

Andrew Purcell, founder of the brewery (originally as the Flagship Brewery) has now left the business. Having already sold the brewery to Angelica O'Hanlon and her partner Michael Roper, he was latterly employed as General Manager and Head Brewer. Michael is now in charge of day to day running of the brewery, and is the only male member of the team. Most of the brewing is carried out by a young lady, from the Czech Republic, by the name of Ivana. Rochester Bitter has been a great success and is now the brewery's best selling beer. The brewery is currently reviewing the types and the level of hopping that are presently obtained. Michael feels that as we are in a hop growing county, and hoppy beers are popular, the style of beers could undergo a slight change. Simple Simons in Canterbury is once again selling Nelson Brewery beers. N.B. We understand that Andrew is now running the Elephant in Faversham.

Whitstable Brewery 01622 851007- Grafty Green Contact: Rafik Abidi

The brewery won the Champion Beer of Kent award, for its Oyster Stout, at the Kent Beer Festival in July. Whitstable Brewery also won the second prize with its East India Pale Ale. There is a possibility of a winter ale being brewed. Exactly what form this will take has yet to be decided. Public houses that have recently taken delivery from this brewery include Blake's, Dover, Crown, Finglesham, and Prince of Wales, Hoath.

The Ramsgate Brewery 07967 660060 – Ramsgate Contact: Eddie Gadd

Dogbolter is currently being brewed (early October) and a bottle conditioned version will be available over the Christmas period. This may be purchased from the brewery by the dozen. Gadd's No.3 won a gold medal at the Small Independent Brewers Association awards ceremony this year.

Roger Marples

The Crown Inn

at Finglesham



Free House - 16th Century Restaurant

**Friday Night
Special**
3 courses
£12.95

Traditional Sunday Lunch
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What is Real Cider?

Cider is of course, a traditional rural drink, and fruit farmers who produce apples have historically used their windfalls for producing cider. These were crushed and fermented to produce an apple juice, and wild yeast acted with the natural fructose from the apple to produce a cider. No water was added and nothing was taken away. This was, and is, one of the most natural drinks that we produce in this country.

However, as the number of farmers, and therefore small producers, declined over the years, the large industrial firms, such as Gaymer's, Coates, Bulmers and Taunton, began production. These used concentrates and chemicals, and were very far removed from the small farms that had produced cider as a sideline. To differentiate between the 'pure' and the 'industrial' CAMRA's cider sub-committee Apple, define the former in the following two categories. Category A is a pure cider made without filtration or pasteurisation; Category B is a cider that is not made wholly from concentrates and does not contain extraneous carbon dioxide. These are classed by CAMRA as 'real ciders'.

However, the cider producer has a huge bureaucratic millstone around its neck. If 1500 gallons or fewer are produced in a year no duty is paid, but exceed that limit and the heavy hand of government will descend on the hapless producer, and the whole of the year's production will be subject to duty. Therefore, to make additional profit requires a huge increase in production, which is often not practical, and leaves many small producers struggling. Many kent cidermakers fall into this category, so support your local producer and write to your M.P. to get a review of this unfair system.

Roger Marples

Pub News E-Mail Address

If you have any news about a pub in your area – new beers or different beer range, alterations to the pub, beer festivals or anything that may be of interest to our readers . Please e-mail

channel draught.pubnews@virgin.net

We are, of course, equally pleased to hear from Landlords with news about their pub.

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Kent CT17 9NL**

(Cheques payable to 'DDS CAMRA')

Real Ale in White Cliffs Country

**Amendments as at October
2005**

Butcher's Arms, Ashley - Now closed, future uncertain.

Yew Tree, Barfrestone - The family symbol  should be added. The cider available is Biddenden 8% Dry and Thatchers.

Admiral Penn, Deal - Closed.

Star & Garter, Deal - Now closed.

Eagle, Dover - No longer serves real ale.

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

White Horse, Dover - Opening Times changed to Mon-Sat 4.00-11.00pm Sun 12.00-10.30pm.

Mogul, Dover - Closed. Converted into offices.

Crown, Finglesham - telephone number should be 01304 612555.

Hare & Hounds, Northbourne - fully no smoking 

Lifeboat, Walmer - Closed, future uncertain.

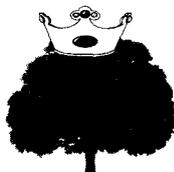
Chequers, West Hougham - Has re-opened as pub and restaurant.

Endeavour, Wootton - Closed, future uncertain.

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

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PUB OF THE YEAR 2005**

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CIDER MATTERS

Had much cider since the last edition? Not me, unfortunately, although that was partly due to a holiday in a cider desert. Oh well, absence makes the heart grow fonder! As is normal during the summer, there have been a few cider and perry festivals, and some CAMRA festivals have had an impressive range of ciders (told you!). Sadly, I couldn't get to the Kent Festival or the GBBF this year, but I'm told they were as good as ever. I'll just have to build up my private stock and work through that in the autumn and winter, I suppose.

The UK Cider newsgroup has been getting a bit more technical as we approach harvest time, with talk of presses, scratters, mills, additives & so on. There were one or two other discussions going on, and you might just read about them elsewhere in this issue.... The big news, though, is that cider consumption has gone up 20% in recent years. I suspect a lot of that is due to industrial ciders and their massive advertising budgets, but there does seem to be more interest in the decent stuff as well. After all, CAMRA beer festivals, encouraged by national policy, are increasingly serving cider and perry, and many have noticed that when good cider is made available people will drink it, and even stay on it in preference to beer. We never have problems selling cider at the White Cliffs Festival, and the cider and perry bar at the Kent Festival is always well stocked. Even a certain national pub chain has noticed that there is more interest in cider, and has kept on ciders it only got in for its festival.

I found out recently that there are at least ten pubs selling draught real cider in our branch area (see pages 28 to 32), which is quite an improvement. At this rate we'll soon be able to do a cider passport – now there's an idea. How about an organised trip around all of them one Saturday afternoon and evening? Ten halves means only five pints, but then it does tend to be stronger than beer, so it would have to be halves, not pints!

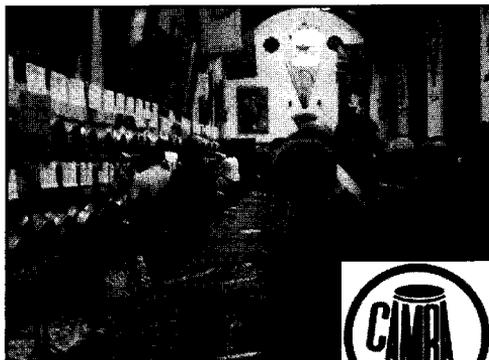
You may or may not be aware of the National Beer Scoring System, devised by a CAMRA committee to help with beer quality monitoring. I did wonder if that sort of scheme could work for cider, but I suppose it might be too awkward, there are too many quality issues at the moment for a scoring system like the NBSS. Given that many people think cider is only "real" when it is cloudy and sour, there may be a lot of education to be done before we could really take on a task like that. Let's hope that growth in the cider market helps improve understanding as well.

Applejack

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&
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LOCAL REAL CIDER PUBS

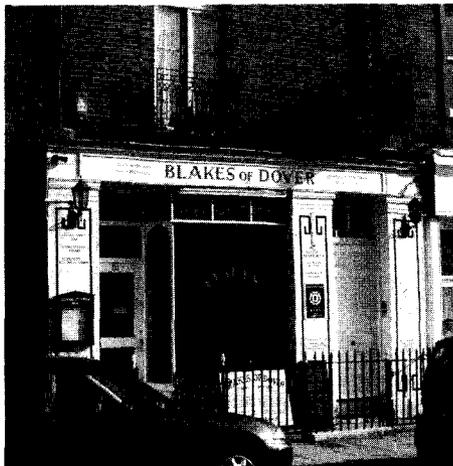
THE ANCHOR INN,
High St. Wingham
(01227 720229)



Cider: Biddenden's (8%)

Traditional Kentish village pub in main street, set back from the road with car parking at the front. Popular, with friendly public bar and quieter saloon bar.

BLAKES,
Castle St. Dover
(01304 202194)



Cider: Thatchers

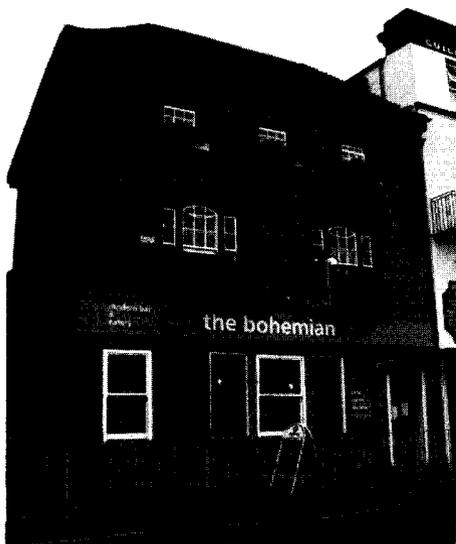
Cellar bar with ground floor restaurant 100 yards from Market Square. Renowned for its food (particularly seafood); it is popular with locals, business community and cross channel travellers alike. Boasts a fine selection of malt whiskies. Real ale from handpump and stillage.

THE BOHEMIAN,
Beach Street, Deal
(01304 374843)

Cider: Weston's organic

Formerly the Antwerp Hotel. Bare floorboards and leather chairs feature in this busy seafront free house.





Recent alterations include the creations of an upstairs restaurant and a well maintained garden has been created at the rear. Cider usually, but not always, available. Three or four real ales plus a good selection of wines, and bottled beers from around the world.

THE CLIFFE HOTEL,
High Street, St. Margarets-at-Cliffe
 (01304 852400)



Ciders: Biddenden's Bushells

White weathered boarded hotel set back from main village street, with car park in front. Formerly two bars (front & back), now knocked into one, plus restaurant. Attractive walled garden at rear.

THE COACH & HORSES,
Sandwich Road, Hacklinge
 (01304 617063)



Ciders: Westons

Another pub in the area finding itself under new ownership. Despite considerable refurbishment and modernisation which has taken place, the pub retains the feel of a country inn.

THE CROWN INN,
The Street, Finglesham
 (01304 612555)



Ciders: Biddenden & Biddendens
Bushells

Welcoming village pub that is the hub of the community offering at least four real ales, and an emphasis on home made food. The regularly-changing specials board puts an emphasis on home-made food. Local Kentish micros provide regular guests. Bat and trap is played during the summer; crib and quizzes throughout winter.



**THE DOG INN, Canterbury Road,
Wingham**
(01227 720339)



A fairly typical JDW conversion of former shop premises. Building was originally a hotel and retains extensive cellars. Number of guest ales varies (up to 5). The name is often thought to relate to nautical practice but it actually refers to the restored church tower opposite. There was a pub of the same name situated nearby up until WW1.

**THE HALF MOON AND SEVEN
STARS,
The Street, Preston**
(01227 722296)
Cider: Biddenden (8%)

Cider: Biddenden's Bushells

Situated in the main village street opposite the Churchyard. Its prominent pub sign overhangs the road. Roomy bar. Car park and garden at the rear.



**THE EIGHT BELLS,
19, Cannon Street,
CT16 1BZ**
(01304 205030)

Cider : Westons Organic Vintage

Friendly village local with several

rooms, conservatory, and garden and car park at rear. Good selection of food including home made pies, and paella made by the landlord. Bat and Trap is played in the summer.

**WHITE HORSE,
St James Street, Dover
(01304 242974)**



Cider: Thatcher's (+ Pawley Farm Cider for cider month)

One of Dover's oldest pubs with medieval origins, it lies next door to the ruins of the old St. James Church. A convenient stop for visitors to Dover Castle and cross channel travellers (including swimmers whose crossing time and date are recorded on the bar walls). Up to four real ales.

**THE YEW TREE, Barfreston
(01304 831619)**

Cider: Biddenden's (8%) & Thatcher's Cheddar Valley Cider (Weston's Old Rosie is likely in the near future)



Country pub set in small hamlet next to the renowned Norman church. Four or five real ales with a heavy emphasis on local Kentish breweries, and good food. Mild always available.

*We hope that we have included all our Real Draught Cider pubs. If you know of any other pubs in the Deal, Dover & Sandwich area that **regularly** serve Real Draught Cider then please let us know.*

STOP PRESS

CAMRA's new Good Cider Guide to be launched on Saturday 29th October

See the CAMRA website for details

<http://www.camra.org.uk> or contact CAMRA

Tel: 01727-867201



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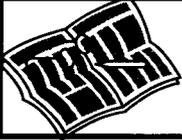
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**Fine
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Opening Times

<i>Guest ales always available.</i>	Lunch	Friday	12 - 2.30pm
		Saturday	12 - 3pm
		Sunday	12 - 10.30pm
<i>Often local</i>	Evening	Mon-Friday	5-11pm
		Saturday	6-11pm
		Sunday	12 - 10.30pm

Available any lunchtime for personal or business functions



CHANNEL VIEW

Two articles in a recent issue of the Independent cast an interesting light on the current state of beer and brewing in Britain. The first concerned the rise in sales of wheat beers and other "speciality" products (see National News). The second dealt with the future prospects for the country's sole remaining British owned national brewer, Scottish and Newcastle.

According to Tesco British beer drinkers are becoming more discerning, and are increasingly approaching beer in the manner that they would wine. Lager drinkers, once not selective, now favour brews that are more flavoursome and sophisticated, while gourmet diners are apparently turning towards speciality beers to accompany a meal instead of wine. However, before anyone gets the wrong idea, we're not talking about real ale or bottle conditioned beer – the new interest is in continental brews, particularly wheat beers.

While it is pleasing for a major supermarket to admit to the shortcomings of British lager it doesn't explain its years of success, and doesn't indicate any lessening of the hard sell for the likes of Carling and Fosters. Neither does it explain why many of its consumers have apparently suddenly discovered taste. According to industry analysts it's all down to cheap flights to the continent and greater exposure to alternative,

"more flavoursome" brews. Experience, however, suggests it is just as likely to do with fashion and marketing, after all if it's flavour that's wanted real ale abounds with it, but just as that didn't stop many drinkers moving over to British lager in the first place, its unlikely to bring them back now. Despite our current fondness for all things old, and the pride with which many claim a solid working class pedigree, the strongly flavoured brews which were the drink of our grandfathers and great grandfathers, are not what's wanted in the age of high-tech and globalisation – far too earthy, and reminiscent of the Empire, gruelling manual work and a stolid, slower paced way of life; much better something vaguely exotic and easily drunk in a fancy glass. In terms of sophisticated image it's no contest and, as so often today, image counts for more than taste.

Real ale drinkers, of course, will not be surprised by all this, having become inured over the last few decades to British industry's neglect of its own heritage in favour of almost any beer with a foreign name. Admittedly many real ales can be a bit "rough edged" and are often an acquired taste – and none the worse for that, except that modern culture often has no time for the acquiring. However, much real ale does not conform to this stereotype and, in particular, amongst the bottle conditioned beers there are many subtly

flavoured brews that would satisfy the most demanding gourmet. A fine, readily available example, used to be White Shield Worthington, but having been tampered with, indifferently marketed and moved from brewery to brewery, it's now rarely seen, and then probably only at an horrendous price. And there are plenty of others. Gales Prize Old Ale and Russian Imperial Stout superbly compliment many a dish, but when did you last come across either? Ironically, while we import all nature of beers from the Continent, the latter is largely put into fancy bottles and exported to America.

Meanwhile Scottish and Newcastle's problem is that of being big but not big enough. Such is the voracity of modern commercial life that firms no longer have the luxury of just carrying on their business. Either they grow and continually increase profits, or they are swallowed up. Large as it is Scottish and Newcastle is not in the same league as the likes of Carlsberg or SABMiller, and many believe it must either take over someone else or be taken over itself. Significantly two of the leading beers in the current continental invasion, Hoegaarden and Leffe, are both owned by international brewing giant, InBev. With such pressures it's no wonder that quality gives way to heavy promotion and the lowest common denominator, but unfortunately the thought and effort that goes into some very clever and amusing advertisements does not seem to get reciprocated in the actual brewing.

Greene King and Wolverhampton and Dudley currently give every impression of being in competition to become the country's largest regional brewer. Following several years of acquisition the last twelve months or so have been particularly busy, with Greene King buying a block of pubs from Laurel, together with the tied estates and breweries of Ridley and Bellhaven, and Wolves absorbing the Burtonwood estate and Jennings of Cockermonth. All in all, these recent deals transferred three breweries and well over 1,000 pubs to their ownership, and by all accounts both companies are busily looking around for more. Obviously, to the Government, when compared with global warming, terrorism and the sorry plight of our hospitals, the state of the country's brewing and pub industry comes well down its list of priorities. However, having seen fit to undertake a major reorganisation of our licensing laws, it would be appropriate if they took a look at the structure of what it is they are licensing. The current consolidation of the industry both by the large regional brewers, and the large pub chains, while seemingly applauded by the City, is of no apparent benefit to the pub user and has the potential for seriously reducing choice. If things carry on as they are, there would appear every likelihood of the industry returning to the concentration of ownership, that fifteen years ago, the then Conservative Government felt it was necessary to disperse. The present Government should act now to prevent any further depredations of the independent sector.

CIDER'S IMAGE



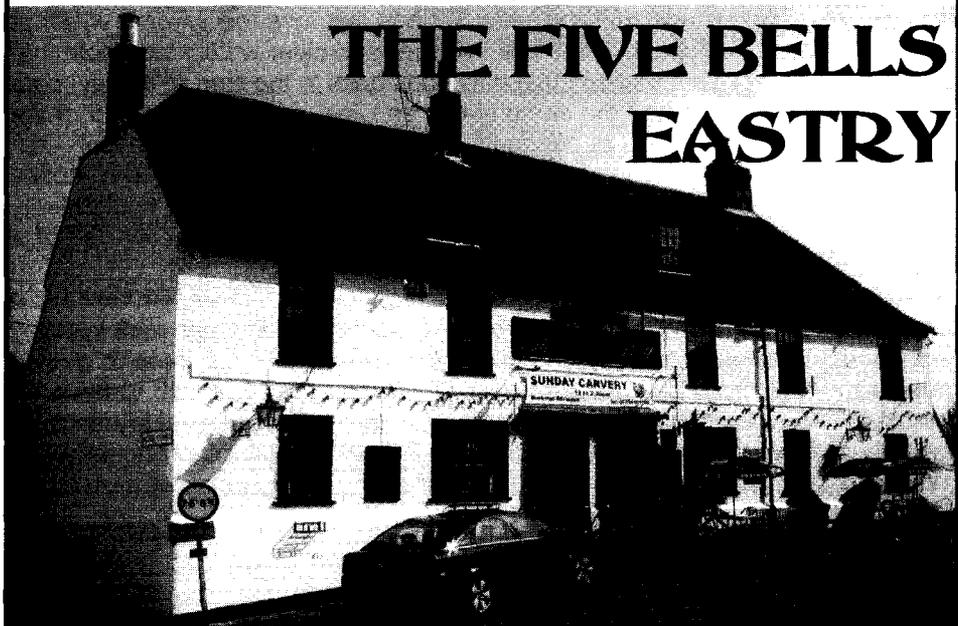
The recent surge in the popularity of cider and perry has caused a stir in the UK Cider Newsgroup. Some people are delighted that more people are drinking their favourite drink and are looking forward to it being more widely available as a result, but others are nervous about the new popularity and don't want to see it lose touch with its roots. Then there's always the awkward one, like me, who can see both sides of the argument. The main points of the discussion are as follows.

Sales of cider are up 20%, and there is certainly more good bottled cider in supermarkets and pubs these days. However some are concerned that it's being portrayed as a rival for wine, with its image "pushed up". And while it's an improvement that cider is now being portrayed as not just thick, sour, and cloudy stuff only drunk by West Country farm labourers in smocks, or vagrants looking for cheap alcohol, cider's image as a draught pub drink doesn't necessarily help it. Like beer, cider can be drunk in many different situations, with a meal or a picnic, not just in a gloomy back street pub. CAMRA has done much to promote the cause of real cider, although that generally concentrates on draught rather than bottled versions, apparently because they are not the equivalent of bottle-conditioned beer. However I don't intend to criticise CAMRA policy in this newsletter!

Some people say they prefer cider rough and unfiltered straight from the cask, and seem to make a virtue out of it being sour & cloudy. One Berkshire producer said he met someone at the Reading Beer & Cider Festival who was raving about an awful-looking glass of thick, cloudy liquid from a major producer. "You can tell it's the real thing," he said, "because it's cloudy". The same producer presented a sample of his own cider to his local CAMRA branch, and one member looked at it rather suspiciously before asking, "Is it always as clear as that? It looks like Bulmers No. 7!" He replied that he could leave the yeast in it and shake it up a bit, but that doesn't make it better cider. The image of cider as a rough, cloudy drink really needs to be left behind. Most ciders will normally drop clear, but it takes time. One point that I did disagree with was that bottled ciders are usually just dull. Which bottled ciders did he mean?

Stewart, Debbie & Paul
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Any of the decent bottled ciders in your local supermarket should be very tasty indeed.

Then the discussion moved to its image as a traditional working class drink, and the point was made that this view sounds like inverted snobbery, rather like flat caps and whippets. There are still beer and cider writers who hold that opinion, but in fact it's a tradition that only goes back to the start of the last century. Before that, cider had the same status as wine, and up to the end of the Victorian era, it was served at banquets, even royal ones. In the seventeenth century, Lord Scudamore in Herefordshire spent a lot of his time and money researching and breeding various varieties of cider apples, and he could hardly be considered working class. Having said that, cider was commonly part of a farm worker's wages until the Truck Act became law.

Although many people want to enforce their own image of cider, like real ale, it can be drunk on many different occasions by many different people. Why should we try to exclude people from drinking cider? My approach to getting people to drink cider has always been, "Try it, you might like it!" I have no problem with cider cutting across different sections of society. Hey, let's all drink it – the more, the merrier!

Wassail!

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Listed in the 2005 CAMRA Good Beer Guide



The Cider Producers of East Kent

This is, I hope, a definitive list of cider producers in East Kent. Should anyone know of any I've missed, please send me details via the editor. Most will happily supply local public houses, so ask your local landlord to consider selling a 'real' Kentish cider, it's a world apart from keg Woodpecker or Blackthorn. And if you are a publican, and are not tied to a particular cider supplier, why not try one to gauge demand?

Pippins Cider, Badger's Hill Farm, New Cut Road, Chilham 01227 730573

Pippins Cider dates from about 1983 when it replaced Pilgrims Cider, which was a very different product, using only apple concentrates. Pippins Cider is produced in dry, medium and sweet varieties, all of which are 8.5% ABV, and are made in the traditional manner with no filtration. The apples that are used are all from local farms and are 95% Cox's.

At one time, Pippins ciders were much more widely available and were sold in a number of local public houses. Unfortunately, this took them over the rigidly enforced Customs and Excise duty threshold, and it is now normally possible to buy these ciders at the farm, only, in 2 pint and 4 pint containers. However, an exception is occasionally made and 5 gallon polycasks are sometimes available.

Biddenden Vineyards Ltd, Little Whatmans, Gribble Bridge Lane, Biddenden 01580 291726

Biddenden is, by far, the biggest producer of traditional cider in the area, and also one of the oldest. The Barnes family started as apple growers in 1958, and from the early 1960s began crushing apples to make apple juice. On one occasion one of the vats of juice had been left a little too long for bottling, but before they poured it away Richard Barnes's son, Julian, decided to taste it – and it tasted of cider, and that's how production started! However in 1974 the business expanded into vines, of which there are now 22 acres, and to make room the apple orchards were grubbed up. All the apples that are used in Biddenden ciders now are grown on other farms, locally, so Biddenden is a true Kentish cider.

The apples used are generally 60% Cox's and 40% Bramley, and the ciders are Bushels Medium Dry at 6%, Biddenden dry and medium, both at 8% and a special reserve bottled cider at 13 %, that has been matured in oak whisky casks for a year. The draught ciders are available in 2 gallon polycasks (not Bushels), 5 gallon polycasks and 9 gallon firkins. The bottled ciders, other than

the special reserve, are pasteurized and are therefore not recognized by CAMRA as 'real' cider. All of the Biddenden ciders are micro-filtered. This removes all of the yeast and gives a longer 'shelf life'. Biddenden cider is widely available and gets as far north as Orkney. It is also exported to Cyprus and Germany. The vineyard has a well stocked shop and provides tours. Lunches can be provided for parties of 15 or more.

Crippledick Cider Company, Bull Lane Garage, Bull Lane, Boughton, Faversham 01227 751537

Crippledick Cider was started in 1976 by Messrs Clifford-Cox and Spillet. It is a small volume producer and the ciders are made traditionally with no filtration or pasteurisation. The apples are all from nearby Mount Ephram and are mainly Bramleys with a mix of various dessert apples. The two ciders are medium and dry, both at 6%. They are sold in either 26 pint polycubes or 75cl bottles.

Cider from Crippledick can be found at The Three Horseshoes, Staplestreet and The Dove at Dargate, in addition to Macknade Farm Shop (Faversham), Farming World, Boughton and Mount Ephram Gardens. CAMRA's Kent Beer Festival, which is held at Nackington, Canterbury, in July and The Farming Festival at Nash Court, Boughton, also sell these ciders. Should you want to witness an early 1800s cider press in action, go to Apple Sunday at Mount Ephram. Crippledick owns such a piece of equipment from Shropshire that was once used as a travelling apple press. It is known as a 'Workman's Scracker-mill'.

Double Vision Cider Co, Marlpit Farm, Wierton Road, Boughton Monchelsea Maidstone 01622 746633

Cider production was started by Ken Cramp in 1984, in a shed at the back of his house in Clapper Lane, about a mile north of Staplehurst. It was more or less a hobby and mostly for his own, and his friends' consumption. In 1992 Ken was joined by Simon Barber and cider production was turned into a business, the Double Vision Cider Company being established in 1995. Ken retired in 2004 and Simon relocated to Boughton Monchelsea. Double Vision is probably the second largest producer in Kent, but a long way behind Biddenden.

Simon makes two ciders at 7.4%, Bone Dry and Medium Dry. The apples used in these are mainly Cox's mixed with Gala, Braeburn or Golden Delicious. All of these are grown at farms within a ten mile radius. At present Double Vision is the only Kentish producer of perry and conference pears are used for this. Cider and perry are sold in 5 gallon polycasks, 20 litre polyboxes and 10 litre polyboxes. None of the ciders is filtered, at present.

Sales are made from the farm shop at Marlpits Farm. The Red Lion, Snargate, sells the cider and often has the perry, and both ciders are available at our own Festival of Winter Ales, in Dover Town Hall on the first weekend in February. As this is primarily a Winter Ales Festival cider stocks are limited and we cannot guarantee that they will last to the end of the festival.

**Pawley Farm Cider, Pawley Farm, Painter's Forstal, Faversham
01795 532043**

This producer could well be the oldest, as it has been making cider from a recipe that has been handed down through the family for over 200 years, although probably originally only for home consumption. Cider has been available to the public for about thirty years.

As Pawley Farm is a commercial fruit farm with its own orchards that contain a wide variety of apples, there is an ample source for the cider. Four ciders are produced: dry, medium, sweet and spiced, and are all unfiltered. The first three are 7.5% with the spiced cider a little less strong. Although 20 gallon polycasks can be provided of the dry by special arrangement, the usual container is a 75cl bottle.

Although there are limited sales from the farm, most sales are by means of farmers markets, and Pawley Farm cider can be found regularly at Rochester on the 3rd Sunday of the month, Meopham, 1st Sunday of the month, and at the Goods Shed in Canterbury. Macknade Farm Shop, Faversham, is also another outlet.

Neals Place Farm Cider, Neals Place Road, Canterbury 01227 765632

Cider has been made for five years and its bottled cider recently won first prize at the Kent Beer Festival.

Three ciders are made using only locally grown Cox's apples. The process is natural, using wild yeasts for fermentation. All of the cider is bottled and is conditioned for three years before bottling. The ciders are dry, medium and sweet, and their strengths vary, but are usually in excess of 8%, and all are rough filtered, not micro-filtered, so some yeast will remain in the product. As well as selling direct to the public the cider is also available from Broadstairs off-licence and a small number of farm shops. Although no public houses sell Neals Place Farm Cider at present Ken Jorden, the proprietor, would be willing to supply.

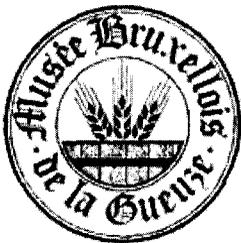
Honeyhole

This cider producer wants no publicity as he is retired and cannot cope with anymore business.

Johnson, Isle of Sheppy

We know little of this producer, but we understand that the business is still in operation.

Roger Marples



CANTILLON

THE BRUSSELS GUEUZE MUSEUM

A quick run to Ashford International Station and then a one hour 35 minute whizz by Eurostar and you're in Brussels. (Brussels, as the capital of Belgium, is bilingual French/Flemish. For ease of writing this article I have kept to the French) Why Brussels? Well, it's a European city that offers one of the widest ranges of delights for the dedicated beer drinker. Right, let's go to a museum – whoa, wait a minute, I thought we were here to sample their vast range of beer? Well you can do both with a visit to the Cantillon Brewery in Rue Gheude, Brussels. The Brewery also proclaims itself as 'Musée Bruxellois de la Gueuze' (Brussels Museum of Gueuze). By declaring itself to be a museum, quick thinking brewer Jean-Pierre Van Roy found they could claim a 'cultural' status and get access to special financial grants from the European Union. If you visit the brewery, err... sorry, museum, you can admire the well appointed function room and the fancy halogen lighting system, both of which were funded by these grants.



This is still a working brewery dating from the 19th century that brews to the same methods used for over a 100 years and brews a style of beer unique to the Brussels area using bacteria and wild yeasts only found in the air in that area. This beer is Lambic and is the base for their various different mixes and beer styles. The most famous of these is Cantillon Gueuze - a sharp, acidic and very refreshing 5% all day drinking beer made from a mix of lambics of

various ages. To those unfamiliar with this style of beer it could be 'an acquired taste', but it's a taste well worth getting to know. There is also Kriek (Lambic flavoured with cherries), Rose de Gambrinus (Lambic flavoured with raspberry), Grand Cru Bruocsella (aged Lambic), Iris (no wheat and a pale malt used in brewing), Vigneronne (Lambic with white grape), St Lamvinus (red grape), Fou'foune (apricot) and Lou Pepe (aged Lambic, sometimes in fruit



flavours). These beers are not the usual sweet and sugary fruit beers you can find on the continent - with the exception of St Lamvinus which has a rich taste very reminiscent of red wine - these are sharp tastes that reflect the very high quality of fruit that Cantillon demand for their mixes. In years when fruit harvest is poor they will rather not produce the mix than create a substandard product.

The Brewery museum is open 0830-1700 Monday to Friday, 1000-1700 Saturday and closed on Sundays and Belgian Public Holidays. Admission is 3.50 euros which includes a sample of their beer. There is a self guided tour with explanations available in printed English, French or Dutch or a group can arrange a guided tour in any of these languages by contacting the brewery in advance.

Maybe the best time to visit is on the first weekend in November or March when there is a Public Brewing Day. Then you can wander around and see all the brewing processes. The brewery will open at the ungodly hour of 0630 when the brewing process commences with the mixing of ingredients. From 0900 to 1300 there is filtration and hopping and from 1200 to 1500 the 'Cooking'. At around 1530 the wort is pumped up into the attic cooling tun where it will remain until the airborne wild yeasts spontaneously ferment the brew. The day ends around 1700 and, by then, there's a good chance that a member of the Van Roy family will have joined you for a chat and a beer. There are guided tours in all three languages throughout the day for those that want them. In the bar area set up near the entrance many of their beers are available for sale. This often becomes a wonderful social occasion attracting beer enthusiasts from all over Europe and you are welcome to stay and try all their beers in their drinking area at bargain prices and served in the best condition and at the correct temperature. As an example a 75cl bottle (ideal for two, three or four sharing) of Gueuze costs 5 euros (approx £3.50) in Nov 2004 but you are welcome to buy most of the different beers by the glass or in 37.5cl or 75cl bottles to take away.



Cantillon beers are available world wide - but only in fairly few outlets in each country outside Belgium. Details of these can be found by telephoning the Cantillon Brewery on +32 2 2521.49.28, e-mailing them at info@cantillon.be, by using the link from their website at www.cantillon.be (there is a version in English) or contacting them by post at Brasserie Cantillon, 56 rue Gheude, BE- 1070 Brussels.

Yes, you can drink Cantillon beers in the UK. The nearest outlet to Kent is at the Good Beer Guide 2005 listed White Horse at Parsons Green in London SW6 - but surely why not make a weekend of it in Brussels, where there are large number of reasonably priced hotels not far from the city centre and brewery) and drink the famous Cantillon beers at the brewery (or the museum!).

Geuzegirly

(Geuze is the Flemish for Gueuze and a nickname I acquired a few years ago...)

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Good Beer Guide 2006



The Good Beer Guide details 4,500 of Britain's best pubs. These pubs are regularly surveyed by the CAMRA members who visit them and you can therefore rely on this being the most up to date of all pub guides. Find out the best pubs to visit in towns, cities, and the countryside throughout the UK. For each of the 4,500 pub entries you will find full details of beer food, entertainment, family facilities, history, and architecture. The guide contains an expanded Breweries Section which lists every brewery that produces cask beer. The majority of beers have tasting notes. Keep up to date on the brewing scene, and find out who is in, and who is out this year. *Available price £14.99 (Members price £11.00).*



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SAVE YOUR LOCAL

In an echo of the concerns expressed in our Spring edition CAMRA research shows that 26 pubs a month are being closed across the country, often for no other reason than that residential use is more valuable than use as a pub. However, increasingly communities are not accepting "the inevitable" and are fighting to keep their local in operation; and to provide additional help CAMRA has set up the Community Pubs Foundation, a not-for-profit organisation which will provide advice, information and limited financial help to groups campaigning to prevent pub closures. CAMRA Chief Executive Mike Benner said, "In the last few years CAMRA has been inundated with cries for help. It's a distinctly worrying trend that has inspired CAMRA to set up its own pub preservation initiative. The idea is that rather than helping a struggling pub itself, it will offer support to local communities fighting to save it. We ask those who are seeking to demolish a pub or convert it for financial gain to pause and spare a thought for the effect this will have on the local community." The Foundation will be drawing specifically on experience gained by two successful campaigns to save pubs: at the Dykes End, Reach, Cambridge where locals clubbed together to buy and restore their local, and in Kentish Town where prompt action by locals stopped the Pineapple being destroyed by a developer.

However these are by no means unique, and across the country similar success stories are to be found. In Bedfordshire Ye Three Fishes at Turvey, an ex-Greene King pub, has been bought and re-opened by a pub chain as a village pub again, after fears that the site would become luxury homes; the Cock and Bottle, Bradford, a National Inventory listed pub, has re-opened, after its closure in 1998 saw it offered for sale with a covenant forbidding its use as a pub; and in Grosmont, Monmouthshire, six regulars at the Angel Inn raised sufficient money to buy the pub after fearing it would be turned into a house or restaurant.



Elsewhere the fight continues. Particularly notably, CAMRA branches are struggling to save pubs in Mansfield, Cambridge and Hull. Probably the currently most publicised campaign involves the Radnor Arms, a stone's throw from the Olympia exhibition centre. Launched by pub manager, Peter Lambert, at the same time as the GBBF, it received national coverage from TV, radio and the Press. Still retaining its original Victorian windows, it will be de-

molished as part of a redevelopment of the whole area if he fails.

There are probably as many types of pub as there are types of people who want to drink in them, from city centre mega-bars to country hotels, but as the "local" serving a community they are a particularly unique institution, and one we should make every effort to retain. If your pub is threatened consider the options for keeping it going, including maybe purchasing it yourselves. However, prevention is better than cure, and a major element in a pub's survival is that it is a flourishing successful business. So make sure it gets plenty of trade, and not just at weekends or holidays. **USE IT, DON'T LOSE IT.**



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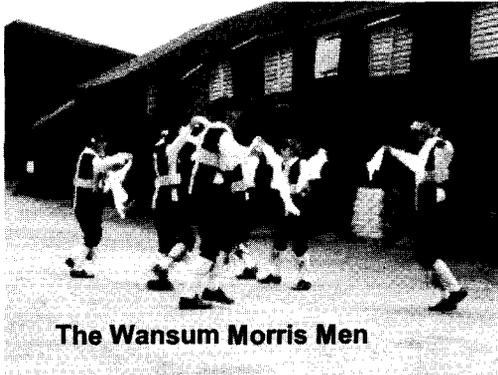
**Monday to Saturday 12 - 3pm 6-11pm
Sunday 12-3pm 7-10.30pm**

BEER FESTIVAL REPORTS

Following my report in last month's newsletter on the excellent 1st Crabble Corn Mill beer festival held in May, this report focuses on two rather larger, more established festivals – the 31st Kent Beer Festival and 'the biggest beer festival in the world' – the Great British Beer Festival.

I have previously written about the Kent Beer Festival (which many know as 'The Cowshed Festival') in these pages, and can once again report on another successful day's outing back in July. We have enjoyed wonderfully hot summer weather every year we have attended the Kent Beer Festival, and this year was no exception – though it hardly matters when you're sitting inside a giant cowshed! We four Finglesham Contingent members were accompanied this year by two friends from Hampshire and an Australian friend living in Ireland. After giving up on the queue for the courtesy festival bus in Canterbury, we clambered into two taxis for the short journey out to Merton Lane, Nackington. We met up with a few other of our fellow local CAMRA branch members, so ended up with a table of good company – and plenty of people to help with the crosswords.

The afternoon saw the usual pattern – great quality beer and cider (from a choice of more than 150), appreciation of the many interesting food options, and enjoyment of the live music being played up on the 'stage' – ie: flat-bed lorry trailer. The Wansum Morris Men entertained outside 'The Cowshed'. Archery was also available outside as in past years, though I'm not sure any of our party tried it this time. (Why anyone thinks lethal arrows and quantities of beer make for a sensible combination, I don't know – but it always seems popular. Perhaps the person who dreamed up this idea should be nominated for a Darwin Award!)



The Wansum Morris Men

All 10 Kentish breweries were well represented in the excellent choice of ales, with the remainder of the beers coming from around 40 other brewers around the country. There were ciders and perries from nine companies, the majority of which were Kentish. The Pink Girlie Bar once again featured, and there was also a selection of over 100 bottled and draught beers available from the Foreign Beers stand. On our table, Kentish favourites of the day included Goach-

ers Real Mild Ale (3.4%), Hopdaemon Skrimshander (4.5%), Nelson Victory Mild (3.5%), Westerham Grasshopper (3.8%), and Whitstable East India Pale Ale (4.1%), with my personal favourite being the Whitstable – though there were also plenty of other great beers in addition to the Kentish selection.

With so much choice, you wouldn't think we needed yet more back at our local, The Crown Inn at Finglesham, but that's exactly where we went once we had caught our last bus home from Canterbury – much to the amusement of some of the regulars!

Our second festival of the summer saw three quarters of the Finglesham Con-



tingent trekking up to London for the trade day of the Great British Beer Festival (GBBF). We stocked up on breakfast goodies before jumping on the train at Sheperdswell, then headed across by tube to queue up outside London's Olympia in blazing sunshine. We seem to have good luck when it comes to weather for beer festivals – this was now a hat trick of hot, sunny days for such events!

Once again, we met up with some of our fellow Deal, Dover, Sandwich & District branch members at one of the large round tables, where people came and went throughout the day with a variety of beers, food and merchandise available from the range of stalls set up around the enormous hall. Our personal favourite was a crowd by the name of The Flat Bottle Company – it does exactly what it says on the tin!

We Finglesham Contingent folks hadn't been to the GBBF for many years, so we were glad to reacquaint ourselves with its sheer vastness and impressive range of beers ('over 450 from 200 different British brewers', according to the advertisements). As with other large festivals, there was also a vast array of international beers (200, to be precise – including Coopers Sparkling Ale and Stout, from my home city of Adelaide, South Australia), cider and perries – although we all stuck to British beers on this occasion.

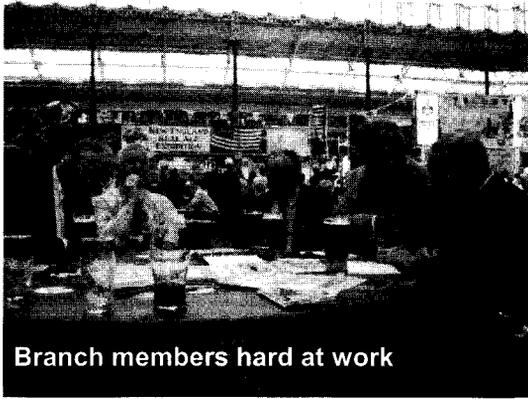
Champion beers of the festival were Crouch Vale Brewers Gold (one of the golden ales), Grainstore Rutland Panther (mild) and Woodforde's Wherry (bitter). I enjoyed the Brewers Gold, but mainly stuck to the stouts and milds. Having a long-standing friend from South Wales, I particularly enjoyed revisiting the Brains Dark (from the 'milds' category, and runner-up for that section of the voting) – a mild we don't often see in these parts.

The food stalls were very impressive, and not your average burger-and-chips

affairs. People happily queued for exotic nibbles such as dried fruits and olives etc, but we preferred the free range meat stalls as well as proper Cornish pastie and pie counters – great sustenance and a few return visits!

We tried many varied and interesting beers before the doors opened to the public later in the day and it was time to wend our way back to East Kent. It had

been a great day in a wonderful atmosphere, and we hope to return to London next year when the festival moves to Earl's Court and an anticipated 45,000 (or thereabouts) customer base. The organisers must be doing something right!



Branch members hard at work

Anne McIlroy

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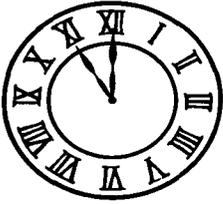
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Trefor Williams - Charlie Connor



LAST KNOCKINGS

A recent edition of BBC1's *Homes Under the Hammer* highlighted a woeful failing in current legislation. It featured the boarded up Black Horse at Hersden on the Thanet road from Canterbury, the only remaining pub in the village (although there is a working men's club), which was to be sold by auction. Canterbury City Council wanted the property to remain as a community asset, so the common fate of redevelopment for housing was not an issue. However, it was sold for £385,000 and converted to a Chinese restaurant. While this appeared popular with at least one resident and may well be in line with Canterbury City Council's wishes, the feelings of the local community have not been tested, as no planning consent is required for conversion of a pub to a restaurant – although the reverse is not permitted. The Government had the opportunity to amend the law within the last couple of years when it altered the Use Class Orders, but for whatever reason desisted. It appears a totally illogical anomaly to planning regulation and needs amending as soon as possible.

I'm forced to eat my words, to some extent, regarding Shepherd Neame Porter in our last issue. A casual visit to the Clarendon in Sandgate back in August, found that very beer un-seasonally (although I'll drink stouts and porters any time of the year) staring at me from one of the handpumps. Outgoing landlord, Keith Barber, had kept a 9 over from January, and put it on to celebrate the presentation of Ashford, Folkestone & Romney Marsh branch's award as Pub of the Year. While many beers will deteriorate or at least do not benefit from keeping, some are most definitely enhanced. Instead of the thinness I had complained off previously, there was a well-rounded fullness with a bitter nuttiness: a most superb beer, and a clear demonstration that good real ale is a complex matter that sits ill with modern mass production and marketing. Perhaps Shepherd Neame should brew it in the summer for distribution at Christmas.

The success once again of a golden beer at the GBBF (see National News), now in a category of its own, does not come without misgivings. While it's good to create new styles and attempt to attract those who otherwise avoid real ale, we should beware of going down the path, often typified by certain religious groups, of embracing a style or policy simply to bring more into the fold. Real ale is not an end in itself and there can be bad real ales, just as there are good. Personally I would rather drink a good tasting non-real ale (and I would argue with anyone that that is not a contradiction in terms) than a poor real ale, and

there are plenty around. The critical factor should be that a real ale will always taste better than its keg or non-real version, and has the potential for complexity and excellence denied to the latter. I'm not specifically knocking golden ales, although they are generally not to my taste, but we must not forget that the original purpose of CAMRA was to support and maintain traditional British brewing and British ales, often created over generations to satisfy a particular local taste. Golden ale did not exist then, and while at the GBBF judging it now has a class to itself, rather surprisingly to me, there is no class for stouts and porters. I would also like to know more about the process of judging, for if, as with wine tasting, it involves sipping a small quantity to be spat out, I find it difficult to understand how the true quality of the ale can be assessed. Many beers only reveal their true nature after about half an hour with the best part of a pint consumed.

Belhaven's recent takeover by Greene King (see National News) highlights the possible consequences for the pub trade of the Government proposals for restricting smoking. One industry analyst believes that Belhaven could lose 20% of its operating profits next year when the Scottish ban is implemented. Replicated across the whole of Britain how many pubs would this see go to the wall? It is for this reason, as well as that of personal liberty, that this newsletter has consistently argued against a ban: and, if they are ever successful, there must also be concern about which aspect of our lives the health brigade will then turn their attention to – alcohol, “unhealthy” food, lack of exercise? All admirable targets of course, but we don't live in order to achieve perfection in health, at least not in the overcrowded, hectic and often boring world that many people have to put up with. As has been often pointed out, most notably recently by minister John Reid, a cigarette or drink can be a rare moment of pleasure in an otherwise soul destroying existence. Neither does a healthy lifestyle necessarily indicate a healthy and tolerant mind. As we commented some issues ago, one of the most fervent opponents of smoking was Adolf Hitler, who was also a vegetarian and near teetotaler. By contrast Winston Churchill smoked, drank and ate copiously, but without him we might not now be in any position to discuss whether or not to allow smoking in pubs.

The Belhaven takeover has also seen the resurrection of a term current in the sixties. Those of us old enough will remember the Whitbread Umbrella whereby Whitbread would take a stake in a local brewery before swallowing it whole a few years later. Thus we saw the demise of Fremfins, Strongs, Brickwoods, Whetherhead and many others. Now with the term umbrella applied to Greene King's patronage, are we about to witness the disappearance of more of our remaining local breweries in a similar fashion?

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Channel Draught 25

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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)

Martin Atkins - 01304 201870
01304 216497

You can e-mail the branch using:
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And Finally.....

German designers have been encouraging male drinkers at this year's Oktoberfest in Munich to wear skirts. They claim their Oktoberfest Frock is more comfortable than the traditional lederhosen.

"With all that beer flowing at the fest you need to make sure your belly is free to take it in," said Andreas Landinger. His partner, Doreen Anders from Munich, said they were influenced by the Scottish kilt in creating the drinking-dress which comes in 'short' or 'calf' length. There are no tartan designs but the kilt comes in colours that complement the blue-and-white Bavarian flag and other symbols of the Oktoberfest beer festival.

Landinger, who started designing skirts for men a year ago, said: "I think they're going to go down well. We've already had a few dozen orders and once one everyone realises how comfortable they are, I think they'll really catch on."

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