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**CAMPAIGN
FOR
REAL ALE**

**Issue 32
Summer
2007**

**The newsletter of the Deal Dover Sandwich & District
Branch of the Campaign for Real Ale**

CHANNEL DRAUGHT

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SANDWICH
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2007 Pub of the Year**

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CHANNEL DRAUGHT

**ISSUE 32
Summer 2007**

Welcome to the Summer 2007 issue of *Channel Draught*, and the brave new world: new prime minister, no smoking in pubs and the suspension of rational thought. While it's obviously too early for an assessment of the new regime we might perhaps hope that Gordon Brown will be more amenable to the interests of real ale and the traditional British pub than his predecessor, whose idea of going for a drink probably had more in common with a glass of wine at a café on the Mediterranean than a pint of beer in his own northern constituency. As Chancellor, the former had at least resisted calls for swinging increases in duty, and given specific assistance to small breweries and village pubs.

Equally recent is the smoking ban, to which at the time of writing, smokers, non-smokers and publicans alike are all adjusting. No more will entering a pub offer that happy fug of tobacco smoke and aroma of warm beer – in fact it hasn't for a long time, ever since the introduction of extensive ventilation and the popularity of chilled lager – but it's the memory that still lingers from thirty or forty years ago. At the moment the proscribed, wishing to indulge their habit, might be found banished to the pavement outside the pub door, or beneath the great variety of structures and shelters that have sprung up in pub gardens and on forecourts. No doubt the real test will come as the year progresses and the comparatively balmy weather gives way to the chill winds of winter. It will be instructive to compare the contribution to global warming from all the additional patio heaters, and the increase in colds, flu and pneumonia, with the alleged benefits of smoke free pubs.

As for rational thought, CAMRA has always supported choice. It cannot be beyond the wit of man to have catered for both smokers and non-smokers, as well as providing protection for bar staff if they so desired – although, interestingly, any campaign on their part in support of the ban was notable by its absence.

Martin Atkins (Editor)

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EVENTS DIARY

Sat 4 Aug:	Pub stroll - Upper Deal to Walmer via Ripple (see notes below)
Tue 7 - 11 Aug:	Great British Beer Festival - Earls Court, London SW3 9TA (0207 3851366)
Wed 8 - Sun 12 Aug:	CAMRA cricket tour, St Lawrence Ground, Canterbury CT1 2PA (01227 496066)
Fri 17 - 19 Aug:	Beer festival - Deal and Bournemouth Rugby Club, Deal CT16 7EJ (01304 305500) *
Sat 18 Aug:	Pub stroll - Eastern Docks from Whitford, Guston and Sevingate (see notes below)
Mon 20 Aug:	Branch meeting - 19:30, Coach & Horses, Hastings CT14 6AT (01304 611963)
Fri 24 - Mon 27 Aug:	Beer festival - Crown Inn, Fingestham, Fingestham CT14 9HA (01304 832000) *
Fri 28 - Mon 31 Aug:	Beer festival - Post One, Sandwich CT13 8PU (01304 815293) *
Sat 29 - Mon 31 Aug:	Beer festival - Post One, Sudbury CT10 8BA (01438 721388) *
Sat 29 Aug:	Beer festival / BRC / charity fun day on aid of Aden-Schultz - Three Horseshoes, Great Margateham CT14 8L (01304 375811) *
See also TRAs:	Beer festival - Fire Club, Chertsey CT15 4GF (organised by Capri's Royal Oak - ring club for details: 01483 266797) *
Thu 8 - Sat 9 Sep:	1 st M&A Hop Farm Beer Festival - Hop Farm Country Park, Puttick Wood, Tonbridge TN12 6PY (0876 6274184)
Sat 8 Sep:	Maldstone Beer and Hop Festival, Museum of Rural Life, Colliers, Sandling, Maidstone ME14 3AU (01422 763936)
Mon 17 Sep:	Branch meeting - 19:30, King's Head, Ringstons CT14 8BU (01304 378915)
Fri 22 - Sun 30 Sep:	Beer festival - Maywell, Sandling, or Canterbury CT2 1AB (01227 799376) *
Fri 5 - Sat 6 Oct:	Greenland Beer Festival, Royal British Legion, Greenford DA13 1NF (01474 660391)
Mon 16 Oct:	Branch meeting - 19:30, White Horse, Dover CT16 1QF (01304 242976)

Branch meetings normally held every third Monday of each month.

For full details about CAMRA branch pub-strolls, please email camra@camra.co.uk or call 01304 216155.

Events marked with * are organised by CAMRA or with CAMRA support.

See also www.camra.co.uk

Events marked * are not organised by CAMRA.

For more information, contact numbers are provided.

Interested in joining CAMRA? Come along to one of our meetings!

THE BATTLE OF LEWES

East Sussex, famous for that one event that every schoolboy knows, the Battle of Hastings in 1066, can now lay claim to an equally hard fought and, who knows, maybe equally decisive contest, the Battle of Lewes. Not to be confused with Simon de Montfort's defeat of the forces of Henry III in 1264 nor the annual arguments about who, or who not, should be burnt in effigy on Guy Fawkes night, this long drawn out conflict ended with a resounding victory of common sense and choice over corporate policy makers. The dispute centred around Greene King's decision late last year to stop selling Harveys Sussex Best at the Lewes Arms, a pub acquired when it bought the Beard's chain ten years earlier, and ended with one of the country's leading real ale producers receiving a bloody nose, or perhaps more appropriately one in the eye. The last ex-Beard house to sell Harveys beers, a GK spokeswoman somewhat inadvisedly described the move as a bit of long overdue tidying up. Far from tidying up, it heralded a five month campaign to see Harveys reinstated. By mid April, Greene King chief executive Rooney Anand was forced to admit that the company had underestimated the depth of feeling, and that the right decision was to reinstate the beer.

However, while raising a pint of real ale to the determined drinkers of Lewes, we would do well to remember that this is just a single battle, one of very few in which the big brand led philosophy of the large brewers has had to back down. Without wishing to

take anything away from the Harveys loving patrons of the Lewes Arms, few find themselves in as strong a position - a sufficiently large percentage of the pub's customers as to significantly affect the pub's profits, a beer which was outside the control of the pub's owner (and brewed in the very same town to boot); a wealth of local support (including the local MP); and a town with a tradition of following an independent line. Usually the brewers have all the cards, and a fairly free hand to enforce their plans, whether that be alterations to a beer through gradual changes in the brew in the expectation that no one will notice; switching brewing from one brewery to another - with assurances that "it's exactly the same beer but brewed in a different place" (both you and they will be lucky); or the complete dropping of a brand and replacing it with another. In all these instances opposition is not simple: alterations to a beer are not admitted to or categorised as minor adjustments normal to brewing; the chances of retaining a brewery negligible (it's probably already half way sold to developers); or the beer is simply replaced with another from the brewer's stable, often a decision announced at very short notice to avoid just the type of campaign that proved so successful in Lewes.

It all seems a far cry from that old adage, 'the customer's always right'. Would it be too much to hope that the large brewers will now start listening to what their customers want, as so many micros already do, rather than forcing them to conform to the corporate mindset - so revealingly illustrated by 'a bit of long overdue tidying up'?

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The Local News

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

Please note that any views expressed herein are those of the contributors and are not necessarily those of this branch or C&MSA Ltd

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 email:

channeldraught.pubnews@virgin.net

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

DOVER

Falstaff. Ladywell: As reported in our Spring issue the Sir John Falstaff has now reopened, with new landlady Sarah Webb who has run the Britannia since 2003. She has renamed the pub the **Finest Hour**, to commemorate World War II, although at the time of writing it is still awaiting a new sign and the removal of the old signage from over the doors. The pub will feature wartime memorabilia and articles, and provide a base for the Dover War Memorial project. Several months of refurbishment have seen the pool table gone and leather sofas installed. Initially there is no real ale but we hear that Sarah is planning to reintroduce it in the near future.

Royal Oak. Whitfield: The pub was open again under new management in early July, after the three month license suspension in April following incidents of serving underage drinkers, and reports of anti-social behaviour in and around the pub earlier in the year. David Bliss, who ran the pub with his wife Anne, felt the pub had been made a scapegoat. "I have been running

pubs since 1970 and never had a warning or a caution or a prosecution. I could walk into pubs in the lower centre and I will see lots of underage drinkers, but we are a quiet out-of-the-way pub and an easy target" he said. Subsequently the police wrote to every publican in the Dover area warning them of the consequences of selling alcohol to those under eighteen.

Fox, Temple Ewell: Mid April saw Harveys Hadlow Bitter (brewed with Hadlow Hops), a sharp clean tasting bitter although on this occasion your reporter felt too cold. Other more unusual beers have included Titanic Sleerage, Castle Rock Tree Sparrow and Sheffield Farmer's, the last completely unknown to your editor but obviously a 'must have' for landlord Steve, named, as it is, after his home town.

Railway Bell, Kearsney: Good news for real ale drinkers from this pub on the edge of Dover. Fran and Kathy have joined the SIBA scheme of direct deliveries from small brewers, to add to their standard selection of London Pride and Greene King Abbot and IPA.

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In mid May new beers included Landlord and Caledonian. Meanwhile at the nearby Dublin **Man O'War** in Lower Road, good news also for lovers of Goacher's beer with the pub having reinstated Gold star as a regular. At the other end of River the **Cricketers** has been selling Hobgoblin and Spitfire.

Golden Lion, Priory Place: Rab and Teresa still turning over loads of real ale in this very busy town centre boozer. Normally two or three available, regulars including Directors, Bombardier, London Pride and Black Sheep. Particularly pleasing recently were the most excellent Tetley Imperial, and a superb pint of Hancock's HB which tasted like no Hancock this reporter had ever tasted. Hancock HB has also appeared among the selec-

tion at the **Renaissance** on the opposite side of York St. roundabout, which has also featured beers from Nelson of Chatham. And the same brewery is now standard at the Prince Albert, Biggin St, alongside Greene King's Rud dies Best

Snoops, Castle St: Further twists in the redevelopment proposals for the former cinema-cum-nightclub. Now owners JD Wetherspoon are planning to retain the Castle St façade and possibly much of the original entrance foyer with its marble floor, grand staircase and decorative balustrading. To the rear, though, it is intended to demolish the original auditorium, and replace it with a four storey extension, incorporating a ground floor pub with river frontage, and 12 flats and a penthouse above. However no date for



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completion has been announced – the previous proposal for complete demolition and construction of a pub only hoped to have the new operation up and running by late 2007/early 2008.

Blakes. Castle St Snoops very different near neighbour continues to concentrate on microbrews, with particular emphasis on those from Kent. Goacher's beers are a regular, supplying the pub's only draught stout in the shape of Goacher's Imperial as well as now their own bitter, Blakes, the very palatable 3.8% Special, specifically brewed for supply to pubs as a house bitter. Ales from either or both Gaddis or Hopkisson will usually be available, and more occasionally Whitstable and Westerham. More recently the odd barrel from the relatively new Millis Brewery of Dartford has turned up. The pub provided an excellent venue for the aftermath of Steve Callacher's funeral in June and later in July for Kent CAMRA's bi-monthly regional meeting.

White Horse. St James St: As usual an extensive and wide ranging selection of ales over the last few months, although also as usual too many for us to sample them all. Old favourites such as Dark Star Original and Hophead. East St RCH and Oaldham Bishop's Farwell; and beers we hadn't even before such as Tring Shaw Thing, a 4.1% mid to dark brown bitter, which was excellent as was Titanic's Red Enson, a 4.3% bitter. Particularly notable was a barrel of Nethergate's 5% Old Growler Porter towards the end of June. Also on the pumps in June was Sarah Hughes 2%, Ruby Mild, which disappeared amazingly rapidly, but which I am assured was excellent.

First & Last. East Cliff The former

Whitbread/Framlins pub currently owned by Shepherd Neame has changed very much over the last twenty or thirty years. In its glory days (mid 1970s to mid 1980s) as the Albion, under the stewardship of Ernie Geraldus, the pub did a thriving trade, providing welcome R & R for those involved with the port. For a variety of reasons that trade is no more and now, as the last remaining pub in an area which comparatively recently was able to support three or four, there are rumours that Sheep is looking to sell. If that means ending up as a house, it would be a great pity. With a local population of several hundred and lying just a stone's throw from the country's busiest port, it would seem logical if there were no business potential. However, unfortunately, recent years have not seen the pub overburdened with investment. East Cliff is as much a community as any other part of Dover, and the local authority should firmly resist any proposals for change of use.

Flagship. Snargate St: Very different towards the other end of Dover's waterfront frontage, where the former York House underwent a makeover earlier in the year, creating a pub/restaurant with an interior redesigned on a nautical theme – not that it was without nautical connections before. Licensee Dave Watson, who acquired the pub with his wife at the start of the year, has a great love of boats and the sea, and is making seafood a speciality (all fresh and mostly locally sourced), along with more standard fare. As for real ale the pub has been selling Bass, although it wasn't on during a recent visit.



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Louis Armstrong. Maison Dieu Rd: Hopdeemon Skrimshander is now well established as the pub's house blter, and is proving its worth as a replacement for Bass, with turnover running well ahead of the latter. Alongside is normally at least one guest, often Gads' No 5 or Seaside from the Thanet brewer. Other regulars include Burton Bridge whose Silver Medal ale proved very popular in May and the Grand Union Single Hop series. Of course the pub is also Dover's longest established live music venue where, for the price of a few pints, we have the good fortune of listening to some very fine musicians.

Red Lion. Charlton Green: A few minutes' walk from the Louis, the Red Lion by contrast represents the more traditional pub, supporting darts and skittles teams, and offering big screen TV

for sporting events. Still split into two cosy bars, one with a real fire in winter, it is one of the few Dover pubs where you will regularly find crib being played. Real ales are Bombardier and London Pride. At the rear is a sizable walled garden with a skittle alley and, in summer, roses, hollyhocks and honeysuckle.

King Lear. Aycliff. Permission has now been granted to replace the pub with flats and houses, and it now joins the Primrose (vacant site), the Orange Tree and Westbury in the ranks of ex-Dover pubs, or ex-pub sites, awaiting redevelopment. Whether the Engineer will in due course join them remains to be seen, but for the moment it's still closed, and all has been very quiet of late.

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DEAL

Ship, Middle St: Seemingly increasingly devoting itself to Gadd's, three of its five handpumps have regularly been offering the Thanet brewer's ales over recent months - Nos. 3, 5 and 7, and Seaside having all been seen. Meanwhile Old Speckled Hen and Deuchar's IPA are normal occupants of the remaining pumps. More Gadd's at the **Prince Albert** along the road, where No 3 was available at the end of May along with Milestone Lion's Pride and Highgate Foxes Nob. On the opposite corner of Alfred Square the **Saracens Head** had added Shop's seasonal, Early Bird, to the standard Master Brew and Spitfire.

Bohemian, Brach St: Five handpumps now at the Bohemian, also, one usually devoted to Weston Vintage Cider while the rest, in late April, were all occupied by Kent brews - Nelson Rochester, Gadd's No 5, Hop-daemon Incubus and, we're told, something called Bohemium from Whitstable.

Berry, Canada Rd: Harvey's Sussex Best continues as standard house bitter, joined in April among others by Woodforde's Norfolk Nog, Sheps Bishop's Finger and Shipwrecked, and Loose Cannon from Nelson. Not so good at the other pubs in this corner of Walmer - the **Stag** usually has real ale (Bass and Greene King IPA on a recent visit) but there now appears to be none at the **Cambridge** or the **Granville**, and the **Lifeboat** is closed with permission to convert to two houses.

Three Horse Shoes, Great Mongeham: A change of landlord during the Spring with Wendy and Martin being

replaced by Alison and Graham. At time of writing, however, no change of real ale which is still Greene King IPA and Gadd's No 5, but we are not sure whether the late August beer festival will still be going ahead. And Gadd's No. 5 also at the **Leather Bottle** just along the road, where ex-Finlin landlord Dan Warwick was selling it alongside Flowers IPA in mid April. In early June the guest ale was the now rarely seen Castle Eden, in excellent condition.

Strand, High Street: The former Black Horse Hotel, unrecognisable after a major refurbishment some years ago, has now applied to convert the first floor and above to 14 flats. In the pub itself real ales are Worthington 1744 and Bass. Bass also at the **New Inn** a few doors along, plus Spitfire, and in Queen St the **Hole in The Roof** appears to be continuing with Abbot as a second real ale to Directors.

Bowling Green Tavern, Bowling Green Lane: A pleasant and friendly pub off Middle Deal Rd, with well kept beer and 'yummy' food, according to one branch member. Real ale range mainly drawn from nationals: Bass, Flowers IPA, and Greene King IPA and Abbot. Well looked after real ale, also, at the nearby **Magnet** in London Rd, a Shepherd Neame House where the normal range is Master Brew and Spitfire. However no sign of real ale these days at the **Brickmakers Arms** at the corner of Mill Rd and Park Avenue.

FOLKESTONE

Lifeboat: Standard fare is Harvey's Sussex, landlord plus one or two guests. In early May the latter included

Hop Back Odyssey, an ale not much seen locally since its launch two years ago, and very good too although Hop Back appeared to have tinkered with the recipe somewhat, the beer now looking and tasting more like a standard bitter than the rather dark and astringent brew that appeared originally. Other beers have included Old Speckled Hen and Caledonian Top Banana At the **East Cliff Tavern** over the Spring Bank Holiday we were able to enjoy the excellent Gadd's No 5 at its best. Also on handpump was Strong Dark Mild from Archers.

British Lion. The Bayle: In June guest beers included Baleman's Valiant, Wood's Pot o' Gold, Jennings Cocker hoop, Exmoor Stag and a very good beer from Cains, 2008 at 5%. Down the road at the **Guildhall** Greene King IPA is standard, with a variety of guests; Hobgoblin, Bombardier and Black Sheep appearing regularly, plus in early July more Cocker hoop together with HOB and Waggle dance. Meanwhile at **Chambers** it was good to see Dogbolter back on again alongside the normal selection of ales: Skrimshander, Southwold bitter, Gadd's No 5 and Old Thumper. The bar also continues to sell two ciders. We hear that the Easter festival was a considerable success once again. At **Harveys**, Sandgate Rd real ale still mainly comprises beers from Courage and Archers, but a recent visit found the **Happy Frenchman** with just a single real ale, Adnams Bombardier.

Ship. Sandgate: The pub continues to carry one of the widest selections of real ales around – normally up to half a dozen beers plus cider. A visit one summer Sunday afternoon found IPA,

Abbot and the refreshing light and citrusy Ale Fresco from Greene King, Crop Circle and Summer Lightning from Hop Back, and locals Hopdemon Incubus and Gadd's Storm Warning. And another Sunday afternoon visit to Sandgate, this time to the **Clarendon**, found a folk session in progress (impromptu, or otherwise), along with Master Brew and Early Bird.

Around the Fishmarket the **Three Mackerel** (formerly Euphoria or Nostalgia or the Oddfellows), is still selling Harveys Sussex Best, while retaining its ultra modern steel/plastic/glass feel. At the **Ship** in early July London Pride and Abbot and at the **Mariner** London Pride and Greene King IPA.

Princess Royal: At last visit in early July the pub was closed, a sign outside offering "a pub to let", although its small and unprominent position above the door doesn't suggest a great deal of enthusiasm on Sheps' part. From being a popular boozer the last few years have not been kind to the pub. Having had most of its character removed by various alterations, most of its trade appears to have been subsequently removed as well although of late, real ale in the shape of Master Brew had reappeared on the handpumps. One might speculate as to exactly where this sad little pub fits into Shepherd Neame's portfolio, but the brewery's reluctance to get rid of it suggests something along the lines of 'possible future, but as yet unidentified, development potential'; in due course heading the same way as the **White Lion**, **Two Bells** and **Mariello**, currently all boarded up and increasingly looking as if their days as pubs are over.

SANDWICH & RURAL

New Inn, Harnet St., Sandwich: After years of seemingly doing nothing but Master Brew and Courage Best in the real ale stakes, a visit in early May found the pub selling stronger brews in the shape of Bass and Spitfire.

Marquis of Granby, Aikham: At the time of writing the pub's owners are seeking a new landlord. Paul Hood having left earlier in the year. In the meantime they are running the pub themselves. Usually three real ales with a strong preference for local beers – around Easter these were Harvey's Sussex, Gadd's No 7 and Whitstable EIPA. In July the pub hosted an excellent Branch social. (See Pub Profile Page 43).

Coastguard, St Margaret's Bay: Problems in April and May arising from dust created by resurfacing work to the adjoining Council Car Park now presumably resolved, the pub can return to concentrating on its food and drink. The variety of real ales is as great as you'll find anywhere around. Two recent visits produced six different ales: Skrimshander, Coyote Bitter from Wolf, Grand Union Bitter, Gadd's No 5, Fyne Ale Piper's Gold and Hogs Back HBB. Conversely the pub's cider has remained consistently unchanged with Weston 1st Quality.

Yew Tree, Barmston: Still turning over a wide range of Kentish ales. Hopdaemon, Gadd's, Whitstable, etc. with a few from more distant parts – Cottage Wessex Spring getting a very good rating in late April. The pub played host for our June Branch meeting, when we occupied most of the back bar, and among other beers en-

joyed some excellent Gocher's Mild

Dog, Witham: A visit in early May found London Pride and Courage Pride on the bar. The pub is pleasant enough but seems primarily to operate as a restaurant, an aspect reflected in the beer prices. £3.20 for a pint of London Pride must be a local record.

Red Lion, Stodmarsh: As reported in our Spring Issue the pub will be holding a summer beer festival, however it is now to be August Bank Holiday weekend, Saturday 25th to Monday 27th and not late July as we stated. As well as plenty of real ales there will be live music Sunday and Monday – Sunday afternoon features HulaBalloo whose music is sodas based and Monday afternoon Slim Lightfoots with buskers.

Hare & Hounds, Northbourne: Good to see five real ales on again here. On various visits during the Spring we found Adnams Bitter and Harvey's Sussex as regulars along with a selection including Greene King IPA and Abbot, SX, Theakston's Best, Bombardier and Hancock's HB. A beer festival is planned for late July.

Duke William, Ickham: Also good to see this pub open again and apparently thriving. Beers in mid May were Adnams, Harvey's Sussex and Shepherd Neame Master Brew and Spitfire. Not so good though for the other William, the William IV at Littlebourne, which remains closed with plans, we hear, to convert to residential.

Charity, Woodnesborough: No longer a sad farewell to Peter and Jenny Clayton, as we were anticipating in our last issue – at least not yet. Following a lengthy dispute with their landlords

over rent they were expecting to leave in May, this was then set back to the end of July, and now they are staying on for the rest of the year. Renowned for their good value, home cooked food, and as being one of the few east Kent outlets for cask conditioned mild, why not take advantage of their delayed departure and pay the pub a visit while they're still there?

However, elsewhere there have been changes. So it's a warm welcome to Laura, Trevor and Louise Cumberland, who have recently taken over the **Frog & Orange** at Shatterling. At the time of our update, a Gaddis beer was selling in the cellar following the depletion of the previous barrel during the last incumbents' farewell party the weekend before. Also undergoing a change is the **Blue Pigeons** at Worth, where chef Debbie is interim manager while the owners seek new permanent management for the pub. At the time of our visit, Spitfire and a good drop of Adnams Bitter were on offer.

Five Bells, Easry. And a variety of interesting beers on offer of late here, including milds and bitters from both near and far, not to mention an "exploding" barrel of Nelson's Task Force. The pub is a traditional village local with very friendly staff and a good, buzzing atmosphere.

Crown Inn, Finglesham. As reported in our spring issue the Crown was chosen as Branch pub of the year 2007 and Dave and Jackie duly received their award at a special presentation night in June (see Tony's Tappings). The pub provides an ever-changing array of Kentish and other micros and independents, and a beer festival is planned for the entire August bank

holiday weekend, including pig roast and various activities.

Of our present collection of closed rural pubs works appears to be well progressing on last year's fire casualties: the **Ball** at Shepherdswell and the **Red Lion**, Bridge (the latter by mid July with scaffolding removed and looking about ready to open) and as stated above the **Duke William**, Ickham, has reopened. No sign, however, of any activity at the **Way Out Inn**, Westmarsh, which is apparently up for sale but proving hard to shift. Local opinion is sceptical of its future as a pub. Also still closed are the **Endeavour** at Woolton, the **Chequers** at West Hougham, up for sale leasehold or freehold, the **Butcher's Arms**, Ashley, where conversion to residential use has been refused and dismissed on appeal, and the **White Horse**, Eythorne, the notice offering it as a 'pub opportunity' having now disappeared, and local rumour says it has changed hands. Further afield the **Three Horseshoes** at Lower Hardres remains closed after several years, and at last drive past gave the impression of being unoccupied as well.





TONY'S TAPPINGS

The perambulations and musings
of our Pubs Officer, Tony Wells

A quotation

Seen on a visit to the Hogs Back Brewery, Tongham, Surrey

"Sometimes when I reflect back on all the beer I drink I feel ashamed - then I look into the glass and think about the workers in the brewery and all of their hopes and dreams. If I didn't drink this beer, they might be out of work and their dreams would be shattered. Then I say to myself, 'It is better that I drink this beer and let their dreams come true than be selfish and worry about my liver' - Jack Handey

As if I need an excuse to enjoy a pint of real ale!

An apology...

Before I continue, I'd like to offer my sincere and belated apologies to Ian, the landlord of the Plough & Harrow at Tilmannstone. In a previous edition of *Channel Draught* I wrote and I quote 'Bishop's Finger is something you very rarely find on draught'. On my next visit to the Plough & Harrow I was taken to task by Ian who has been serving Bishop's Finger during the winter months. So remember, there are other regular outlets for Bishop's Finger.

Prestigious award winner

Congratulations to Tye, at the Crispin at Worth, who has just won the pub's fourth British Tounst Board star - indicating a high level of quality in all areas of the business including service, food and accommodation.

A POTY Evening

After a lengthy selection process involving a largish number of pubs in our area, our Pub of the Year, or POTY (nothing to do with anything under the bed!), was eventually selected and announced at our branch meeting in The Eagle, Dover, on Monday 15th March, the final choice being the Crown Inn, Finglesham.

To celebrate winning the award we organised a CAMRA social at the pub on Monday 11th June, and branch members duly turned up to see the award being presented and to enjoy good food and beer - CAMRA folk from Finglesham and Dover being particularly well represented. We were treated to a brew specially crafted by Ramsgate Brewery in honour of the occasion and which, reddish in colour with a definite hint of fruit, was suitably named the Crown's POTY Ale. It was, not to put too fine a point on it, absolutely delicious. As well as the superb beer we were treated to a spread of food all cooked on the premises.

The certificate now hangs proudly in the Crown and has been recently "pimped" up with a new frame and border, compliments of a local picture frame maker who is a Crown regular. Angel Frames (01304) 611426

Pictures are available on our website at www.camra-dogs.org.uk

So what happens after Michael Bentine time?

(Excuse the pun but remember Michael Bentine's Polty Time back in the early 1970s?)

All the branch POTYs now go forward into the regional competition. There are five pubs from East Kent and four pubs from West Kent

East Kent:	West Kent:
Ashford Swan, Wittersham	GDV: Cock, Luddesdown, DA13 0XB
Canterbury Ship Centurion, Whitstable	Medway Angel, Rainham, ME8 7UH
Dover Crown, Finglesham	MMK: Bull, Benenden, TN17 4DE
Swale Elephant, Faversham	West Kent: Half way House, Brenchley, TN12 7AX
Thanet: Artillery Arms, Ramsgate	

Members from the other area will visit and judge these pubs. All the results are then collated and used to select the regional POTY.

Beer Prayer

And finally, to end, a prayer – as seen on a pub wall

Our lager (real of course – Ed)
Which art in barrels,
Hallowed be thy drink
Thy will be drunk, (I will be drunk),
At home as it is in the pub
Give us this day our foamy head,
And forgive us our spillages,
As we forgive those who spill against us
And lead us not to incarceration,
But deliver us from hangovers
For thine is the beer, the bitter, the lager
BARMEN



Deal Dover & Sandwich & District

PUB OF THE YEAR 2007

THE CROWN, FINGLESHAM



Deal, Dover, Sandwich & District

**PUB
OF THE YEAR
AWARD**

2007

This is to certify

that

THE CROWN INN
Finglesham

Location: Deal, Sandwich & District

Year: 2007

Overall Winner:

Joint Winners: In Deal, Sandwich & District
Pub of the Year Competition
2007



Dave & Jackie Cooper received their Pub of the Year certificate from Branch Chairman Martin Atkins

The Crown's Pub of the Year (P.O.T.Y.) Certificate



Dave & Jackie Cooper and their P.O.T.Y. certificate



Pump Clip for the celebratory ale brewed by Eddie Gadd

Martin Atkins signs the certificate to make it all official



The Crown Inn at Finglesham

****Deaf Bover Sandwich & District CAMRA Pub of the Year 2007****



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Thursday 9 August - Spanish night - Tapas

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THE LEWES ARMS

The end of April saw celebrations in Lewes as Harvey's Sussex was reinstated at the Lewes Arms. Following Greene King's sudden announcement late last year that it was withdrawing the beer, regular drinkers boycotted the pub and set up opposition headquarters in the town's Constitutional Club, leaving the former practically deserted and profits decimated. Considerable media interest was generated, including Radio 4's Today, and support was wide and varied involving local MP Norman Baker and a rapidly gathered 500 signatory petition. Meanwhile at that year's Guy Fawkes celebrations the town showed its feelings with the burning of a 'Green King'. Having initially refused to back down unless a reciprocal arrangement could be agreed with Harveys, Greene King finally capitulated in mid April, agreeing that Harvey's Sussex would be back in the pub within a week. (The Battle of Lewes', Page 4)

SUSTAINABLE COMMUNITIES BILL

Tory backbencher Nick Hurd's Sustainable Communities Bill continues to make headway, having gained now the support of over half of the House of Commons and, following amendment, the backing of the Government. If passed it sees the transfer of powers from central to local government, to assist poor transport, derelict shops and closed pubs. Local action plans will be developed to help sustain communities and local people will be enabled to have a far greater say in the way they are developed. Local Government minister

The National News

By Martin Atkins

Phil Woolas, who called the bill a 'centralising measure' and raised 'serious concerns' about its drafting during an earlier Commons debate, more recently told MPs "I genuinely believe the bill we have been debating will change the relationships in British politics. I am proud to have been the minister that helped it through Parliament". Its third reading was passed unopposed in the Commons, and now heads for the Lords. CAMRA Head of Policy and Public Affairs Jonathan Mail believes the bill stands a very good chance of becoming law. "In many ways the key Government amendment is a positive one as it reduces the potential for conflict between local people, councils and central government", he said.

ENTERPRISE ESTATES

Major pub chain Enterprise which owns 7,500 pubs across the country is in discussions with the Inland Revenue about the possibility of converting the whole company into a Real Estate Investment Trust (REIT) without having to split it into two. Most thought on enabling pubcos to take advantage of the tax benefits of a REIT which must generate 75% of its income from rent, have involved dividing the business into a pub company and an operating company, then selling the pubs and leasing them back, but there is considerable doubt as to whether this would be actually worthwhile. Enterprise, however, is pursuing the possibility that beer sales to tenants might be interpreted as a form of rent, and, even if they cannot, REIT status might be

achieved by adjusting the balance between rent and beer payments from tenants. An imminent decision, though, is not expected owing to the complexity of the issues involved.

How this would impinge on the group's tenants and the supply of real ale, if implemented, it's obviously too early to say, but no doubt some of the tax advantages from REIT status will work their way through to the price at the bar, won't they?

RUMOURS, RUMOURS

As always the brewing industry is awash with rumours. The stock market continues to view Scottish and Newcastle as a likely takeover candidate with SABMiller and Diageo the favoured protagonists. Carlsberg, however once also regarded as very interested in the British brewer appears to have ruled itself out of the running, after announcing with its first-quarter figures in May that it was planning no major acquisitions, although it may be planning to slim down. The 180 year old Tetley brewery in Leeds was included in a recent review of development options for the city centre by the city council and discussed potential for the site, worth up to £100M, should it be vacated by Carlsberg. The council has denied putting pressure on Carlsberg to leave and Carlsberg states that no decisions have been made, but they have been in talks with each other, in order, as Carlsberg put it, so that they might understand the council's preferred plans for the future development of the city. As well as the Leeds site which employs 200, Carlsberg also employs 600 at its Northampton facility. Meanwhile in London, Fullers would not comment that it might be interested in bidding for Young's. Despite the latter's tie up with Charles Wells, and assurances from its management that it

is not up for sale, many industry observers believe that having successfully digested Gales, Fullers would dearly love to get its hands on Young's high quality London based estate. And speculation that Punch Taverns might be thinking of buying a large regional brewery such as Greene King were scotched by Punch chief executive Gales Thorley. Strategically it would make no sense, he said, other people can brew better than us. Like Tesco we don't wish to make anything and buy our supplies from third parties.

THROUGH A GLASS DARKLY

An increasing number of local authorities and police forces are in favour of banning glasses from town and city centre pubs and clubs as a way of reducing their use as weapons. Fortunately the Government is resisting such blanket bans and is promoting the banning of glasses from specific high-risk premises. CAMRA Chief Executive Mike Benner said "The Government's position makes perfect sense. Why should the 99.5% of drinkers who behave responsibly, be penalised by those who behave irresponsibly? And 26 MPs have signed a motion opposing blanket bans following warnings from the British Beer and Pub Association that an increasing number of police forces are putting pressure on pubs to go plastic.

It's good to see that the Government in this instance is resisting the overkill response. However, surely the simple way to deal with this problem would be heavy fines for repeatedly offending premises. If glass assaults were seriously reducing pub and bar owners' profits their minds would be concentrated wonderfully



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DONNINGTON TO CONTINUE

The watermill powered Donnington Brewery, set in idyllic countryside near Slow on the Wold in Gloucestershire, will continue running as it has for decades, despite the death of its owner Claude Arkel (89) who had run the brewery for the last fifty years. Ownership of the brewery, with its fifteen tied pubs and a number of free trade outlets has passed to cousin Peter Arkel and his son James of Arkells of Swindon.

MARSTON'S BUYS RINGWOOD

As many of you will by now be aware, the middle of July saw the purchase by Marston's of Ringwood Brewery in Hampshire. Ringwood, one of the most prominent among the new brewing fraternity, that has helped to transform real ale over the last twenty or thirty years, is based in the village of Ringwood in Hampshire, and began

brewing in 1978. It owns seven pubs and supplies some 650 outlets, with beers such as Best Bitter, Fortyminer, and Old Thumper. CAMRA is concerned that the takeover will encourage a "domino effect" of consolidation in pubs and brewing, with the loser being the consumer, whose choice is reduced, with the possibility of no locally brewed beer at all. In the last three years another Hampshire brewery, Gales has been bought and closed by Fuller's, while Greene King has bought and closed Hardys and Hansons in Nottingham and Redley's in Essex. It is hoped, at least, that Marston's will continue brewing at Ringwood and supplying Ringwood ales to the locality, as is done by another of its recently acquired breweries, Jennings of

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Kent Small Brewery News

By Roger Marples



This edition's Small Brewery News is probably the shortest ever, no doubt as a result of the ever increasing popularity of microbrewed Kentish beer. When I spoke to Phil Goacher and to Tonia Pains (Hopdaemon) neither had any news. They both racked their brains but could not think of any new products, new local outlets, or anything of excitement that had happened at their breweries. They were both working flat out and trying to keep up with demand. Meanwhile, Eddie Gadd said that he was too busy brewing to think of any news, and from Nelson I could obtain no response at all.

Whitstable

A new beer, Supreme Blonde, that is described as a light summer ale, is the Whitstable seasonal offering. It will be available at its Beer Festival at East Quay Whitstable, which will take place from 25th to 29th July from midday to midnight and will include live bands.

Roger Marples

[White Horse to go here](#)

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HOW THE OTHER HALF LIVES

Understandably. In a real ale newsletter, we don't spend much time talking about keg lager. However, occasionally it can be instructive to cast an eye over the big business culture that drives this industry, as the same philosophy spreads into other parts of brewing as well.

First of all Stella Artois, once the epitome of a big brand premium lager, sold through a combination of snobbishness (est. 1366, or whenever it was, and 'reassuringly expensive') and availability (every other pub used to sell it), now finds its market share worryingly declining, although it still commands 36% of the market, two and a half times the share of its nearest rival. Apparently the brand has been compromised by the association of strong lagers with binge drinking and by discounted selling which has undercut the 'reassuringly expensive' tag. It also suffered according to many in the industry by a poor launch by its owners, in Bev, of the latest marketing fad: the continental originating 'brasserie' of draught lagers. This follows a similar exercise by Scottish and Newcastle, and involves the creation of a group of three lagers within the same brand, in Stella Artois' case the original Stella, and two new beers: a 6.2% lager and a 4% wheat beer. Pubcos, the target market, have not been impressed. One pubco boss, allegedly looking at the new fonts, asked critically 'What are they? What are those brands?', while Punch's director of marketing commented: 'They have tried to establish this family. But that is a more difficult way to sell beer in the on-trade than the ways we have previously experienced. I can't think of a lager that has managed to work a theme in this way before.'

Meanwhile, Stella's Dutch competitor, Heineken, is aiming to challenge its position as the UK's leading premium lager, by emphasising its continental origins. Existing bar taps are to be replaced by 'new fonts and dispense technology to enable the pouring of an authentic "tight" continental head' and to complete the experience there will be oversized continental style glasses as well. A Heineken spokesman commenting on the general decline in the UK beer market contributed the following marketing gobbledeygook: "as an industry we must develop and innovate, to connect and re-engage with consumers. With our new campaign we're targeting successful, well-travelled males who like a growing number of drinkers are seeking more authentic and individual experiences."

Chilling? – well lager usually is (or at least chilled), but depressing might be more accurate, everything reduced to image and marketing. And where, might one innocently ask, do taste and flavour come into all this? No doubt Heineken and In Bev would argue that that was not an issue, all their beers being of top quality already. Maybe so, in their own terms, but with due respect to all the lager drinkers I know, none ever turn to you and remark that such and such was a cracking pini.

Martin Atkins

Chris would like to warmly invite you to

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CIDER MATTERS

Greetings, again, everyone! By the time you read this, the Crabble Mill Beer Festival will have been and gone, so I hope you were there and enjoyed it, especially the cider. It is to the credit of the Corn Mill Trust that it emphasises local produce, including beer and, in our case, cider. It is unusual to find more than one Kent cider producer's wares anywhere in the county other than at the Kent Beer Festival, so full marks for that, at least. Elsewhere, as summer approaches, pubs may be more inclined to try a bit of the decent stuff as temperatures rise and people spend more time outside – especially all of those drinkers driven outside by the new smoking regulations from 1st July (hint, hint!).

On the other hand, there may be a new threat to British cider on the horizon. I'm sure many of you admire some of the EU's achievements, although no doubt there are plenty of people around who reject it and all of its works. However, without getting into politics, you should be aware that the EU is currently reviewing all its regulations, probably with a view to harmonisation (calm down, Roger and Jim!). That may or may not be a good thing in some areas, but it could be a very bad thing for small-scale cider producers. They currently enjoy exemption from duty on the first 7,000 litres (12,318.27 pints) of cider they produce, but pay duty on all they produce if they go over that amount. So if they produce 7,001 litres, it costs them £1,854. Other countries do not have that exemption, although small producers would like it, so it may be that they are trying to remove it from us, rather than introduce it elsewhere. This has not had a high profile locally, but it could be a very serious threat, so it might be worth contacting your MP, whatever your opinion of him or her, and asking them to support the Three Counties Cider and Perry Association's proposal. That would introduce a sliding scale of duty, like that for beer brewing, with the first 7,000 litres being exempt from duty. It would also take away the enormous duty hit when the production limit is exceeded, which is currently a major barrier to small producers becoming larger producers, and would be a major boost to a traditional industry at a time when the demand for cider is increasing rapidly.

The larger producers would, of course, be largely unaffected by such changes, although they might benefit from the sliding scale. In any case, parliament would probably listen to the Parliamentary Cider Group, who would probably listen to the National Association of Cider Makers, which consists of huge companies making the fizzy stuff and the bigger companies who make proper stuff (Weston's, Thatcher's, etc.). We must wish the Three Counties Association every success with its proposal and hope it is able to convince some of the members of its case, and that if the regulations change, they change for the better, turning a challenge into a victory for the drinkers of real cider and perry.

Turning back to local matters, there has been no further discussion of that minibus trip around the branch's cider-selling pubs, although as nearly half of them are in Dover we could probably do it by regular bus service, although getting down to the Coastguard at St. Margaret's Bay is not for the faint-hearted! Then again, after visiting eleven or twelve pubs to drink cider, it might be better to be chauffeur-driven. The pubs not convenient for public transport are the Coastguard, the Crown at Finglesham and the Yew Tree at Bantrestone, while the Chance at Guston is on a different bus route from St Margaret's, so it might take some working out. No doubt somebody will be able to do that, but we'd better sort it out before we set off, as once we've had a few it will probably be too late.

Finally, CAMRA announced the winners of this year's national cider and perry awards at the Reading Beer & Cider Festival at the start of May. You won't be surprised to learn that all the winners come from west of Swindon, which means that sadly, unlike the Champion Beer winners, the Champion Cider and Perry winners are unlikely to be available locally, unless any of them happen to be at the Kent Beer Festival in July – so don't forget to go! Failing that, they should put in an appearance at the Great British Beer Festival at Earls Court from 7th - 11th August. Put those dates in your diary!

Applejack

Steve & Jackie welcome you to
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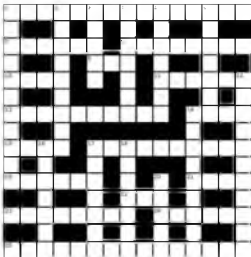
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Beer Garden Piano Darts

BEERWORD



Across

1. Builder's limbs found in pub in Shepherdswell (11,4)
7. IPA shandy and German round without wages (5)
8. Alert Wirming fluids for advocaat maker (8)
9. Rented permit (3)
10. Quietly in pastry tube (4)
11. Right and West in ale maker (5)
13. This pub means well! (4,6)
14. I leave clam for shellfish (4)
15. Sandwich admiral found in nander enclave (4)
17. Dope for Scandinavian mouse, I hear! (5,4)
19. One who makes crooked kebabs (5)
21. Farn a nut up (4)
22. It may be pale, but not quiet (3)
23. Crazy ace man is forgetful person (8)
24. Over one you have no choice (5)
25. From a quay brings confusion to valley pub (7,2,6)

Down

1. Drinking establishment of worth has rare birds (4,7)
2. Crazy drone in family at southeast hotel (9)
3. Utensil used to serve punch left Deal in a mess (5)
4. Pub found in church yard (3,4)
5. Uncommon piece of cheese on toast (7)
6. Redevelopment of Wren Ale cocktail (7)
12. Italian kitchen in pub on Thanet Way (5,8)
14. Grate face percolated in carless (3)
15. Right ale one prepares for Mrs. Rigby (7)
17. Hidden Mousen art in Indian cocktail (7)
18. Motoring organisation caught up at office, initially encompassing liquor (7)
20. Rectify program of French insect (5)

Solution on Page 42

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CHANNEL VIEW

THE DEMON DRINK

As predicted, no sooner has smoking in public been outlawed than the self-appointed guardians of our health are moving on to other aspects of our lives that they feel need correcting. Top of the list is alcohol, about which for some time government ministers and various agencies and health bodies have been expressing their concerns and trailing possible 'action'. Before the last budget the then Health Secretary Patricia Hewitt was urging the Chancellor to raise duty on alcohol, by more than the standard increase, while more recently Alcohol Concern suggested prohibiting parents from giving alcohol to their children. Gordon Brown duly ignored the Health Secretary's request, and Alcohol Concern's suggestion was generally given short shrift. However, while at least for the time being not pursuing such a direct approach, the Government has initiated a ten year action plan to change what it refers to as our drinking culture.

Apparently eight million Britons have been identified as 'problem drinkers' which, on the basis that a large part of the adult population never or only occasionally drink, must include a substantial proportion of those who drink on a regular basis. Bottles and cans will be required to display the units of alcohol contained in the contents (which Alcohol Concern will be pushing to have extended to draught dispense), and there are to be slogans as well, presumably in a similar vein to the health warnings on cigarette packets. And three specific groups have been singled out for special

attention: children, 18 to 24 year old bingers and, to the consternation of Fleet Street, older, middle aged drinkers who drink wine at home. According to Home Office minister Vernon Coaker, 'it's almost regarded as acceptable to drink to get drunk and we want to change that attitude. I think attitudes have dramatically changed in relation to drink-driving and smoking - we want to have that same sort of discussion and debate around binge-drinking as well'. Additionally, and separately, the Government is considering reducing the drink-drive limit to the lower level generally on the Continent and extending it to include water borne leisure craft, while a Conservative Party working group has proposed increases in duty of around 7p a pint in order to curtail binge drinking.

At the heart of all this lies the recommended safe level of alcohol consumption, a set of statistics of uncertain origin and subject to mysterious variation. For a long time set at 21 units a week for men and 14 for women, they were for no apparent reason raised a few years ago to 28 and 21 but recently, again for no apparent reason, returned to 21 and 14. In the 1960s, however, the safe level for men was regarded as 56 a week, a figure still used elsewhere in the world. A unit, by the way, is the equivalent of a half pint of ordinary strength bitter or a single spirit, and at 21 units a week, sets a man's daily consumption at a joyless pint and a half of ordinary bitter, or one pint of strong bitter. And these rather unworldly calculations are matched by the Government's definition of binge

drinking the consumption of more than eight units in a session, a figure that would no doubt surprise the average pub darts or quiz team member

While the Government is quite right to be concerned about underage drinking and over indulgence by people of any age if it's a public nuisance, in other respects both it and the anti-drinking campaigners are in need of some clear thinking. Few would consider that consuming over a pint and a half of beer a day is excessive, or that three or four pints in an evening is verging on binge drinking. Similarly, the call from both Patricia Hewitt and the Conservative working party for a duty increase, and Alcohol Concern's proposal to ban parents from allowing their children a drink, do not stand up to serious scrutiny. The latter would seem purpose designed to enhance alcohol's 'forbidden fruit' attractiveness, and both proposals are clearly at odds with the oft repeated view that sees Mediterranean culture as the civilised approach to drinking – alcohol traditionally being cheap, and children often brought up to drink wine with meals. By contrast, Scandinavia with its often restrictive and high duty policies, is not unacquainted with problems similar to ours. And while cost and levels of consumption are linked, it's not a direct correlation. Those seeking a weekly dose of alcoholic oblivion are hardly likely to be deterred by a 7p rise in the price of a pint, or even a 20 or 30p rise, and if the pub price becomes too high there is always the discounted super-market or illegal drugs. The main 'beneficiaries' of course would be the already hard pressed local, and its long suffering customers for whom the price of the pint, overburdened by ever rising costs, has been forced up well above inflation.

Rightly or wrongly mankind's history has been entwined with alcohol, and if not alcohol then some other drug or ideology to provide a similar function, and of the various options alcohol would seem among the least harmful, lending towards sociability rather than solitary and isolating introspection, and not fuelling insane dreams of world domination. Many of our most creative spirits and greatest political leaders have enjoyed a relationship with alcohol that would be the despair of Patricia Hewitt or Vernon Coaker – would we have Dylan Thomas' poetry without his drinking or Churchill his resolve to see us through six years of war without his reported consumption of one or two bottles of brandy a day. And while we might consider 'binge drinking' a new phenomenon, and at odds with the respectful society we grew up with after World War II, it is hardly unique to our age, as any look at British social history would show.

While not condoning overindulgence or drunkenness, much of life does not conform to the tidy and secure orderliness envisaged by our lawmakers, and a society which did is likely to be stent and stagnant. Most of us are perfectly well aware of alcohol's dangers, and perfectly happy to receive intelligent advice. What we don't want is to be on the receiving end of a campaign of culture change from a Government which appears to have assumed a proprietary interest in our welfare, and a desire to involve themselves in every last detail of our lives. They cannot even argue on the grounds of health costs as this is many times more than covered by the duty raised. For the vast majority of responsible adults they should be content to give advice, and otherwise leave well alone.

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LANDLORDS SHOW US YOUR WARES

"So they're at it again telling hard-pressed landlords what to do. Yes, but maybe they've got a point this time, really" Like all CAMRA types I enjoy my ale, and especially like to try new beers from the smaller breweries. Though it seems that many people stay loyal to the familiar brands like Greene King IPA, or Masterbrew, the more adventurous among us like to try more unusual beers. Though occasionally disappointing, the different flavours and beer styles are usually well worth seeking out.

So what better than to go into Blake's or the Berry, for example. On entering the bar you only need glance at the board on the wall and there you will find the beers currently on offer clearly indicated - brewery, price, and most importantly OG or strength. If we know that we're in for a lengthy session we'll go for the weaker strength beers, perhaps trying a stronger beer later on. If, on the other hand, we arrive late in the pub at 10.30, say, a couple of stronger beers might well be more suitable. But it's surprising how many pubs are shy at telling us exactly what they've got. Especially at busier times, it's irritating to try and squeeze your way to the bar and try to read some unfamiliar pump clip. "No mate, not pushing in. Just trying to see what beer they've got." Then again, to try and read the myopic writing on the pump clip giving the beer's gravity can be a challenge at the best of times. One of the worst offenders is our biggest pub - the Eight Bells - which does sometimes have interesting beers worth drinking, but what a palaver to find out which ones they are! A superb illustration was our Dover town pub walk late last year when 15 or so thirsty drinkers descended en masse, moving up and down along the bar, bumping into each other and the existing throng, in a desperate attempt to find out what was on offer.

True Wetherspoons doesn't encourage its clientele to loiter at the bar once drinks have been purchased, but in smaller more local establishments different mores apply. Esteemed regulars occupy strategic places at the bar, ready to impart their wisdom to the eager bar staff, and the bar perch patch can accommodate all kinds of clutter - mobile phones, coins, keys, handbags, breasts, shopping, darts, newspapers, and at the time of writing smoking paraphernalia such as lighters, fag packets, smouldering ashtrays etc. The arrival of a beer bore such as I, trying to crane my neck in between to read some obscure pump-clip in a dark corner, is not exactly welcomed. A chap's, or gal's, space should be respected, after all.

So, landlords, and ladies. Make life a bit easier for us, and yourselves. Don't be shy. Display your wares. Tell us what you've got!

John Pitcher

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A BRIEF HISTORY OF SANDWICH PUBS

Part Two

In our Spring issue we printed the first part of a short history of Sandwich public houses. Here we print the second and concluding part.

A survey in 1882 made reference to the following 30 pubs:-

Bowling Street
The Butchery
Cattle Market

Church St
St Mary's
Delf Street

Fisher Street
Gaillard Street
Hamel Street
High Street

Foresler's Arms
Two Brewers
Market Inn*
Mermaid Inn

Kings Head
Fleur de Lis*
Mail Shovel

George & Dragon*
Sun Inn
Oide New Inn*
Admiral Owen*
Bell & Anchor
Cinqe Port Arms
Crespie Inn*

King Street

Knight Rider Street
Moal Sole
New Street

Strand Street

The Quay

Upper Strand St
Near the Station

Green Dragon
Green Posts
Salutation
Red Cow*
Sandwich Arms
Three Colts
Alma Inn
Black Horse
Bocklayers Arms
King's Arms*
Red Lion
Three Kings
Ship
Stour Inn
Bell Hotel*
Lord Warden

Today just nine of these (marked *) survive which together with the Grayhound, either not mentioned, or not in existence at the time, and one or two bar/bistros makes up the current compliment.

The first part of our tour ended with the now closed Three Kings in Strand Street, so to pick up from there, the 1882 survey shows five other pubs in Strand Street at the time, of which at least three continued in existence after World War II, being shown on the 1950s/1960s Ordnance Survey sheets. The Black Horse, a detached building at the western end was one, and the still existing Kings Arms, on the corner of Church Street St Mary, another. For many years a coaching inn, it was probably built towards the end of the reign of Elizabeth I – a wooden corner bracket with

The former Black Horse



The King's Head



a carved gargoyle bears the date 1592 – and might originally have been known as the Queens Arms, her coat-of-arms being displayed on the over hanging upper storey of the pub. The Queen had visited the town in 1573 when there is reference to the nearby Pelican House being the Pelican Inn, a use long since discontinued. A hundred yards or so behind the King's Arms, on the right hand side of Church Street St Mary, stood the King's Head, another casualty of more recent closures, probably finally closing its doors sometime in the 1960s or early 1970s.

The Fleur-de-Lis



Right in the centre of Sandwich stands the Fleur-de-Lis in Delph Street with, opposite, the rear entrance of the Market Inn which itself fronts on to the Cattle Market opposite the Guildhall. The Market Inn was for many years a Tomson and Wolton house, before the brewery was acquired by Whitbread in 1969 and was subsequently sold to its present owner, Shepherd Neame a few years later – for whom it remains its sole Sandwich pub. The Fleur-de-Lis dates back, in name at least, to the mid-17th century (the present building being mainly late 18th or early 19th century) and possibly earlier. At the time of the Civil War, along with the Black Bear, the Dolphin and the Three Kings, it was involved with recruiting for the Royalist cause. In 1642 Henry Oxinden, the ensign to a Captain Shrubbsall, advertised for 'gentlemen soldiers to take up arms for King and country' and 'repair to the Flower de Lyce in Delph Street', where they were treated to some form of entertainment. However, the town was as much Parliamentary as Royalist, and a proposed meeting of Commissioners at the Dolphin, to levy a £400 tax, was abandoned after it's as-

The Market Inn





sumed, public opposition. The Three Kings, Black Bear and the Dolphin have all now disappeared, at least as pub names, with the latter two having gone by the time of the 1882 list – any further information about them being welcome. By 1700 there are references to the Fleur-de-Lis as the Flower de Lewis, and by the late 19th century a corn market was held at the inn every Wednesday.

The Mail Shovel, the other pub recorded in Delpn Street in 1882 was sited next to the cinema, and although the building is no longer a pub it still retained its inn sign in the early 1980s. Nearby at the junction with Harriet Street is to be found the New Inn, formerly a Trueman's pub but currently owned by Thorley Taverns. The present pub dates from the 1950s when it replaced the 17th century building known as the Olde New Inn. During the second half of the 18th century and first half of the 19th century a theatre was operated on the site; firstly, from 1762, in a



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converted barn beside the pub and later in 1817 and 1825 in purpose built buildings – the latter a fairly substantial structure at the rear. However it closed in 1842 with the decline in interest traveling theatre in East Kent. Almost opposite, a little way into the Calke Market stands the HSBC Bank, which until 1900 was the Mermaid Inn. Continuing past and into Mole Sole, the Red Cow is reached adjoining the ultra modern Co-op Supermarket. 16th century and timber framed, it was a late comer to the licensed trade, and just scrapes into the 1882 list, obtaining permission for use as a beer house that very year. In former years it had been the workhouse for St Mary's parish.

Of the other 1882 pubs the Two Brewers in the Bulchery is now a doctor's surgery, the timber framed building seemingly demolished and rebuilt some time since World War II. In 1840, along with the Swan, of unknown location, it was one of two Sandwich pubs owned by Tomson's Brewery of Ramsgate. In King St the closely situated Green Posts and Green Dragon are both now shops, while in New Street both the Three Colts and Sandwich Arms have been converted to houses, the later just within the last few years. The remaining New Street pub, the Greyhound is not mentioned in 1882, but a look at the building suggests that it is a more recent structure. Off New Street, just before the level crossing, on the road leading to the station stood another disappeared pub, the Lord Warden. The first pub that I remember in Sandwich (my aunt and grandparents lived opposite in Wellesley Terrace), it was a substantial detached Channington's structure and was demolished in the early 1970s to be replaced by houses.





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LETTERS TO THE EDITOR

Dear Sir,

Recently I had a very pleasant week's holiday in Sandwich and found your features on the town in *Channel Draught* very interesting. Less pleasant was paying £2.50 to £3.00 a pint, significantly more than I paid in the London area, not long ago. Around here the range is £2 to £2.40, which is significantly more than about three years ago. I agree that cheap beer from supermarkets may contribute to the decline in pub numbers, the price of all drinks in pubs is too high, especially soft drinks. Having been in business myself I appreciate the costs involved, particularly rent and rates. To stay competitive other businesses are under constant pressure to reduce costs and keep prices down. This does not appear to be happening in pubs and they are rapidly pricing themselves out of the market.

Yours faithfully

Edward White
Sheffield

Thank you for your kind comments on Sandwich and our newsletter. Although prices in our branch area are not as low as they are in parts of the north of England, Sandwich is perhaps not a true reflection either. Typically, prices locally range from about £2.20 to £2.70 excluding those such as Wetherspoon whose operation is somewhat different. London, again, is its own special case and prices can vary amazingly. In the centre, for example, there are pubs looking for £3 plus per pint contrasting with Sam Smith's tied houses where a pint can be had for well under £2. As far as pricing themselves out of the market goes, my own feeling (not necessarily shared by my fellow branch members) is that margins are generally pretty tight already, and it would be a strange landlord who maintained high prices at the expense of being driven out of business. The disappointing fact is that for a variety of reasons, of which no doubt price is one, fewer people are using pubs.

Horatio Collins (Editor)

BEERWORD ANSWERS

Across 1. Bucklayers Arms. 7. Unpaid. 8. Warninks. 9. Let. 10. Pipe. 11. Brewer. 13. Good Intent. 14. Clam. 15. Owen. 17. Mickey Finn. 19. Skewer. 21. Tuna. 22. Ale. 23. Amnesiac. 24. Barrel. 25. Marquis of Granby.

Down 1. Blue Pigeons. 2. Clarendon. 3. Ladle. 4. Yew Tree. 5. Rarebit. 6. Renewal. 12. Roman Galley. 14. Cafeteria. 16. Eleanor. 17. Martini. 18. Curacao. 20. Debug.

PUB PROFILE

MARQUIS OF GRANBY

On the last Saturday in April my wife and I took a stroll to The Marquis of Granby at Alkham, a pub which, over the years, has been through many a change. In my younger days it was very much the haunt of the local drinker of Fremington ale. There was no food, just good beer and a game of darts, dominoes or cribbage. How times, and public houses, have changed. Under the stewardship of the recently departed Paul Hood and his wife The Marquis sold a good pint of ale. The emphasis, however, was on food, and while I am sure it was very good food too, in my very biased mind, a public house's first priority is its beer.

The Marquis has now reverted to the control to its owner, one Hugh Oxborrow, a CAMRA member, you will be pleased to learn, and a fan of well brewed beers – rather, that is, than beers brewed by the large 'industrial brewers'. He also owns The Woolpack at Warehorne.

The present range of real ales comprises Harveys Sussex at 4%, which is selling well, plus two others which vary. On our visit these were 1845's St George's Ale and Gadd's No 7. Prices were reasonable at £2.40 for the Gadd's and £2.50 for the other two beers. Hugh is also interested in stocking a mild, perhaps from his native East Anglia (eg Elgood's) or locally from Kent, such as Goacher's, and is considering a real cider, perhaps Double Vision. Hugh stresses that he wants to provide what the customer wants, and is very flexible in his attitudes. He is keen on traditional pub games and is thinking of installing a bar billiards table. There will be a small amount of redecoration, which will include local views of Alkham etc, and he hopes to encourage more use by locals.

The pub is open 11.00 – 15.00 and 18.00 – 23.00 weekdays and Saturday, with normal Sunday hours, and Bank Holiday extensions. It is unfortunate that accessibility is not greater by public transport. There is an infrequent bus service between Dover and Folkestone (91) that calls at Alkham throughout the day, and of course, the local taxis. It is heartening to find a landlord doing his best to preserve and promote the traditional pub and he deserves your and our support. On the occasion of my visit, the beer was on top form.

Hugh is happy for us to use The Marquis as a venue for a branch social event, and at the time of writing we are planning a dadlums evening in mid July, for which he has kindly asked us to nominate a special cask of beer – a request I feel sure we can fulfill.

Roger Marples

N.B. The ensuing dadlums night on Thursday July 12th was a great success. A dozen or so branch members were joined by an equal number of pub locals, and a most entertaining evening followed. The Marquis provided an extensive buffet and four real ales. Maudiens Black Adder, Ossert Silver King, a pilsner bitter from Wychwood (whose name I forget, but was most palatable) as well as the pub's regular, Harvey's Sussex (Ed.)

Festival Round Up

Beer festivals, whether at the pub or a special venue, seem increasingly popular. Here we look at some of those that took place locally over the spring period.

Planet Thanel

Easter 2007 saw the second Planet Thanel Beer Festival, and after the previous year's success at the Monkey House in Ramsgate, this year Thanel Branch moved the venue to the much larger Winter Gardens in Margate. The barrel order was greatly increased and totalled some 200 firkins of beer, cider and perry. Eddie Gadd's Cobb's Revival Brew using original Cobb's yeast, and developed specifically for the festival, proved particularly successful – a 4.3% pale ale using

only Fuggles and Goldings hops, the several barrels delivered being very rapidly being consumed. Our cider correspondent Applejack was among the many from our branch who attended, and as might be expected didn't waste much time on the beer. The cider range was extensive including many well respected West

The Planet Thanel Festival at The Winter Gardens, Margate



Hobo Jones & The Junkyard Dogs on stage at the Planet Thanel Festival



Country brands which don't reach us very often, as well as a selection from our own area. O Sir's Vilbene single varietal cider, with a classic clean and dry taste, was impressive, although the single varietal Yarrington Mill, from the well known Gwalkins proved somewhat too sweet. However, obviously a quality product, the cloudy brown appearance certainly seemed to impress the beer drinkers. His favourite though proved

to be the dry, crisp and clean Naish dry. Of the various pernes, Barkers was particularly sinking "a medium perry with no sharp or alcoholic flavour, just a pleasant taste of pears". The festival in general was a great success, although the 200 barrels proved rather ambitious and there was a fair amount of drink remaining at the end.

The Chambers

Also at Easter weekend real ale drinkers could enjoy the now regular annual festival at Chambers in Folkestone. An interesting combination of beers from Kent and more further afield, this year's festival comprised a dozen or so ales and half a dozen ciders and pernes. Our branch representatives were generally impressed by the quality. Hopdaemon Golden Braid and the award-winning Collage Goldrush both achieving high marks and the Black Rat Cider being described as superb. Unfortunately some of the more interesting beers, the 5.2% Whitsable Raspberry Wheat and Gadd's 5.3% Dragon's Blood had already sold out before they arrived, as had York Brewery's Yorkshire Terrier, while unfortunately the excellent Centurian's Ghost, from the same source, was not delivered.

New Inn, Canterbury

Another, now annual festival, takes place each Spring Bank Holiday at the New Inn, Canterbury, this year's running from Wednesday 23rd May until Tuesday 29th May. Unlike many other local festivals this one concentrated on beers from more distant parts, with Westerham Brewery's Blackeagle SPA being the sole Kentish representative on the beer list. In fact many of the featured breweries were unknown to us or only rarely seen, and nearly all the beers completely new. Millstone's Tiger Rut, 4% and very pale and hoppy, proved excellent, while the 3.6% Sharp's Cornish Coaster and the 5% bittersweet and full flavour pale ale, Joker, from Williams of Alton were both highly regarded. Also attracting acclaim was Burton Bridge's Silver Medal, which we recently had the good fortune to enjoy at the Louis Armstrong in Dover.

Crabble Mill

Also at Spring Bank Holiday, and now into its third year, Crabble Mill's festival has become an established date for real ale drinkers in Dover and the surrounding area. The old white weatherboarded mill on the Dour at River makes an excellent venue, and as in previous years was well attended. The line up comprised 45 beers, of which two thirds were Kent brews, and 10 ciders and pernes, all but one from Kent, with almost all being locally sponsored. Among the Kentish beers it was good to see three from Larkins, who never comes this far east, as well as Westerham and Mills who we only occasionally see. In fact nine out of the current ten Kent breweries were represented, the sole absence being the Swan on the Green brewery at West Peckham. One of our branch members, helping out at the festival, was particularly impressed by the Young's bitter (presumably brewed at Bedford) which he described as 'spot on.' He was also struck by the popularity of Nelson's beers, which were being consumed at appropriately, a rate of knots.

Rare Breeds Beer Festival

Finally, Tony Wells recalls Ashford and Shepway Branch's annual festival, at the start of June as follows

As a thank-you to everyone who helped out at the 2007 White Cliffs Festival of Winter Ales we ran a bus to the Rare Breeds Beer Festival. Starting at 5.10 from the Crown, Finglesham, on Friday 1st June, the bus did a round-robin pickup, finally leaving Dover for Woodchurch at 5.30pm. The journey was shorter than we expected and we arrived at the Rare Breeds Centre just after 6.00pm.

So what's this beer festival all about? Find a field and stick a largeish marquee in it. Fill it with beer, cider and a few tables and seats. Offer the same outside along with a barbeque and there you have it - the 13th Rare Breeds Beer Festival. With

Outdoors at the Rare Breeds Festival



about 40 beers on offer and 20 or so ciders and perries, there is plenty for everyone. This is not a hectic beer festival, neither is it noisy. It's a festival where you can relax, taking your time savouring the beer and atmosphere. In our case it was drinking, comparing beer notes and completing a couple of crosswords. Seating can be somewhat limited, but as long as the weather is fine, and this year it was, you can always sit out on the grass.

Particularly unique to this festival is the ability to camp right next to the beer tent. So, at the appropriate moment in time those stopping overnight can fall out of the beer tent and into bed – literally. My beer of the festival was Hebden's Wheat (4.5%) from the Little Valley brewery based in Hebden Bridge, while the official winner was Hawkshead Lakeland Gold (4.4%). We finally left about 10.30 for the long journey home, those of us at the end of the bus trip arriving back at about midnight.

A few pictures and the beer list are available on our website at www.camrads.org.uk.



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"WHERE'S THE PIE?" "DOWN AT T'BOTTOM, UNDER T'PEASI!"

THE BEERY BOATERS' 3rd ANNUAL CANAL TRIP,
APRIL 1983 (PART 2)

(In our last edition we left the intrepid crew of Durham on Tuesday morning in Shipley, where most of them were recovering from a lengthy session at the Bull the night before. Now read on...)

Tuesday morning and we set off for Bingley and the famous 3 and 5 rise staircase locks that lift the canal 60 feet to Ilkley Moor, passing on the way Saltaire, Sir Titus Salt's 1850 model village built for his mill workers. Being a staunch pillar of the temperance movement (unlike a great-great grandson of his with whom I once worked) the village had no a pub, a situation which still applied in 1983, although subsequently rectified, and may explain the excellent local public transport – taking mill workers from Saltaire to Bingley and Shipley for their beer and entertainment.

We had no problems with the 3 rise locks, although we learnt later that it is possible to get stranded there, and proceeded to the bottom of the 5 rise where we were met by the resident lock keeper, the well-known Barry Whitecock (recently OBE) – a great character; he keeps an eye on, and assists, every boat up and down his locks. He rushed around, telling us what to do (and, just as important, why we should do it), but still seemingly doing most of the work himself. The only incident of note occurred when Phil opened a gate paddle before the ground paddle, on one of the locks – when ascending locks ground paddles ('box cloughs' in Yorkshire) should be opened first and then the gate paddles only when the water level has reached them. Mike, looking out of the open front door, saw four feet above him a solid, three feet square slab of water heading in his direction. He leapt back, shut the door and braced himself against it. Fortunately the door held, although a lot of water came in under it, as well as half filling the well deck, before the errant gate paddle was closed, not, I might add, by Phil who had been overcome with mirth at the horrified look on Mike's face and was incapable of action. "Himml!" said Barry, quite unperurbed. "Another of Shire Cruisers' boats got sunk here like that the week before last!"

In less than an hour from the top of the 5 rise we were moored at the Marquis of Granby swing bridge at Stockbridge. The nearby pub of the same name sold Wilson's beer, keg in 1983, although real on subsequent visits – Black Sheep and Webster, on the last occasion (which I seem to recollect was too cold - Ed). It was remarked upon that only certain people had been doing much work that morning, notably Dave Green on the tiller and Ray and myself. Certain of the others prom-

ised to do their share in the afternoon (if you believe that...?) We walked the mile into Keighley for a most enjoyable session – Timothy Taylor and Goose Eye beers (both brewed in the town), a visit to the long standing Good Beer Guide Boltmaker's Arms, and finishing up with a fish and chip dinner

Being half-way point in our week we decided to turn the boat at Silsden, four miles on. However, as we waked back up the hill the wind got up and it began raining. By the time we set off it was the proverbial stair-roads, and virtually horizontal! The sky above Ilkley Moor was pitch black, lit up every few seconds by sheets of lightning, also horizontal, and accompanied by deafening thunder. As the skipper remarked, and now a Beery Boater's byword, "It's not a holiday, it's a bloody survival course!" And what, you may ask, of the brave volunteers who were to take over in the afternoon? They were ensconced in the forward cabin, playing cards and refusing to emerge! At Silsden, we found no winding hole, so we had to carry on to Kildwick, turn and come back, a round trip of four miles and eight swing bridges, and all in the torrential rain. We had a couple of pints of Telley's at the King's Arms before returning to Stockbridge, and an evening session in Keighley, where we endeavoured to put as much liquid inside us as the firmaments were putting outside!



On Wednesday morning there was neither a breath of wind nor a cloud in the sky. We went back down the 5-rise and 3-rise, where Barry informed us that he had spent the previous atrocious afternoon in front of the fire with some waterways magazines. At lunchtime we moored up at Rodley near another Telley's pub, the Railway. Next door was a glass stockist, and Ray and I were able to obtain a replacement for the broken window pane (see part 1 of the trip) for just 70 pence. Joining the others in the pub, however, we joyfully informed them that it had cost £7 and would have to come out of the beer kitty! – a cause of much muttering, and glowering at the guilty party. We tried the local delicacy, pie and mushy peas, which appeared in the shape of large bowls filled to the brim with green steaming sludge. "Where's the pie?" someone asked. "Down at t'bottom, under t'peas!" was the reply. Back under way again, I had turned in for half an hour's kip, when my slumbers were disturbed by angry voices: apparently the breaker of the window was liable to be thrown into the canal for wasting the beer money: it was time to confess the true cost of the glass!

That night we tied up in Leeds, being warned not to leave the canal for the river as it was in flood, and set off in search of the Eagle, one of the small chain of pubs then run by CAMRA Investments. "Oop Briggate!" a chap in a bus-driver's uniform informed us. "Where?" "Oop Briggate!" and it dawned on us that Briggate was the street we were in, and not only was it Oop Briggate, it was Oop North Street as well, and a fair old hike. Fortunately we were able to get a bus. I can't remember

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what beer the Eagle sold, but it was busy and we stayed until closing time. I bought a large bag of onion bahjees, from a scruffy little Indian, that damn near took the skin off the back of my throat. After a couple, I pocketed the rest for future use. Later, we went for a Chinese at a restaurant where we were given a circular table with a revolving top, with which we played Chinese Roulette. Having ordered a variety of dishes the idea was to spin the table and take a couple of spoonfuls from the plate that stopped in front of you before revolving the table again.

Thursday morning and back onto the River Aire. The flood waters had subsided, but the river was still flowing quite fast. The weather was fine again and we were soon at Wakefield, on the way passing a few commercial craft (mostly owned by Hargreaves) and I fed some of my onion bahjees to a swan, who while appreciative at first, didn't appear so happy after a few morsels had gone down his long neck. Back through Fallings Lock, we stopped for lunch at the nearby Graziers, and more Tetleys. I found more swans to tempt with onion bahjees, but there must be some sort of low-path telegraph among these fowl, as I was pursued in a threatening manner along the bank for my kind intentions. In the pub were some more CAMRA boating types who, it transpired, had left Sowerby Bridge the same day as us but had not progressed beyond Wakefield. I suspect that they had discovered, as we did subsequently, that Wakefield is a good drinking city – some of them certainly looked as if they had been on an all week binge!



Across the road from the pub lay a 'Mucky Book Shop' which, we were informed by a local, would give us a discount if we mentioned his name. A recce party was assembled to test the truth of these assertions and (with great reluctance) the shuttered establishment was duly entered, while I stood outside with my camera to record the incident for posterity (and perhaps for future blackmail). And lo, after many moons, they emerged, bearing samples, but with much wailing and gnashing of teeth for, indeed, they had been deceived and there were no discounts. Also nearby was a joke shop from which I purchased sweets, guaranteed either to turn lips and tongue blue, or be hotter than my onion bahjees. Someone had been scrounging sweets left on locker tops, so these were left out as bait, but while the suspected miscreant did appear in public somewhat blue around the lips on occasion, the hot sweets seemed not to affect

his cast iron stomach at all. I also invested in a couple of bars of black-face soap which I left in the shower cubicle, but either someone saw me do it, or (more likely), everyone had given up washing, as they remained unused for the rest of the week.

With hearts made merry we proceeded towards Dewsbury for the evening, but there was no space in Savile Town Basin, where most of the visitor moorings appeared occupied, by privately-owned boats using them as permanent moorings.

Moreover, we were informed by one owner that hire craft were not welcome in their basin – so different from the superb welcome we received in 2006! Declining the opportunity to engage in an argument (most uncharacteristic) the skipper took Durham in search of moorings further up the canal while Mike, Andy and I hopped off to get provisions. At first sight Denesbury, with rows of Victorian houses, was reminiscent of 'Coronation Street'. But instead of the church at the end of the road there was a mosque, and everywhere colourful saris and turbans, while housewives and children stopped chatting or playing on the doorsteps, and stared (in a friendly way) at the white men on safari. Having purchased our requirements except, I seem to remember, bacon, we went in search of Durham which we found moored at the bottom of a grassy embankment on the other side of a chain link fence. Concerned that this might present a challenge to the more elderly of our party (who are they? – Ed), we enquired of a passing policeman the easiest way to the pub. "Over this fence!" he retorted before continuing his lonely beat. In the event the assault course was successfully completed by all, but of the rest of the night I remember little so we must have enjoyed ourselves! However, I do recall fish and chips after closing time, a taxi back with the skipper arguing with the driver about the length of the route, and the successful re-run off the assault course.

Friday, the last full day with plenty of time in hand, we reached Eland by lunch-time and, with only four miles to Sowerby Bridge, decided to make a day and a



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night of it; a good choice it transpired as it was market day, and the pubs were open all afternoon. We ate lunch at the George & Dragon, a Boddingtons pub (in the days of Boddies' independence), where we all ordered nasi goreng. The landlord, looking somewhat concerned, said it would be a little time, and shortly afterwards a lady was seen rushing out of the back door of the pub towards a supermarket, large shopping bag in hand. The nasi goreng,

when it did arrive, was very tasty, but brown, a colour I have never ever seen it before or since. In later days the pub became a Mansfield house and changed its name, but to what I can't recall. Also visited in Elland were the Traveller's Rest (Tetley), Royal (Webster) and Malt Shovels (Sam Smith), but not the Barge and Barrel, then not open. We also missed the Collier's Arms, a Sam Smith's pub with its own moorings about 1/4 mile down the canal. I recall in my lorry driving days discussing the then future restoration of the Rochdale Canal, with the landlord. "It'll be good for trade", I said. "Ay!" he replied, "Just as long as it doesn't bring too many of those boogers from Lancashire over!" In between pints we visited the market and the shops, including a butcher's from which the Skipper purchased cooked pig's knuckles, and wandered around chewing happily.

On the Saturday morning, those of us not succumbing to the morning after feeling were up at 7am to return the boat to Shire Cruisers for 9.00, which we did without incident except for the bottom gullotine gate on the bottom lock at Salterhebble which, the lock keeper's day not yet having started, had to be operated by hand. While the gate was open on our arrival, closing it manually using the handle took fifteen minutes. The handle was large, the mechanism stiff, and the shaft so worn

that the handle kept slipping off. Each revolution of the handle moved the gate down about a 1/4 inch, and we worked in relays, with thirty turns per person per shift about the most that we could manage. And that was about it. We were soon back in Sowerby Bridge, and handing *Durham* back to Susan and Nigel Stevens of Shire Cruisers (subsequently to become old friends of the Beery Boaters); and after the traditional group photographs we were off in our various directions.

P.S. I was halfway through my second pint of Hook Norton in the Coach & Horses in Banbury when I remembered my trick black-face soap – I wonder if the people who hired the boat after us...?



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LAST KNOCKINGS

In our Spring issue we spoke of the New Inn, Canterbury, being the single remaining pub of four that until recently occupied that corner of the City. A fifth, the Havelock Arms, at the junction of Havelock Street and Broad Street had disappeared in the 1960s, but the other three continued trading for many years. The first to go was the Royal Dragon, a Shepherd Neame house (although originally Mackeson) adjoining a small burial ground on the busy bend where Broad Street runs into Military Road. It was converted to a house some 15 to 20 years ago. Further along Military Road the Leopards Head, built by Tomson and Woolton after World War II was recently converted to a pizza outlet, while the Brewers Delight, Broad Street (also Shepherd Neame via Whitbread Mackeson) was boarded up a few years ago and we heard, subsequently converted to student accommodation. Is any more demonstration needed of CAMRA's fears for the future of the local?

To go for a curry, Chinese or some other 'ethnic' style food at the end of an evening in the pub is now a well established part of English tradition, but you would normally have had to drink lager if you wanted beer with your meal. However, present trends suggest that things might be changing. Two years ago the first night of the Spring Beery Boaters trip found both crews in the Wheatsheaf in Braunston drinking real ale and enjoying a very good Chinese meal, accompanied by the dulcet strains of the traditional Saturday night rock band. In this instance the meal was prepared elsewhere and brought in, and if the pub is too busy operates as a takeaway service only. Our end of the year trip last Autumn found a Mongolian restaurant attached to the Moonrings at Sowerby Bridge, while on our most recent expedition the Shoulder of Mutton at Foxton was in the process of being converted to a Chinese restaurant and pub, and the Good Beer Guide listed Royal Oak at Crick now had a Chinese restaurant established in its former function room. Locally, the Norfolk at Sandgate combines a Thai restaurant and bar and the Chequers at West Hougham was recently offering a similar choice. Elsewhere we hear that the renowned Black Bull in Whitechapel is to become a curry house selling Nethergate real ales and that the Tamujin Mongolian restaurant in Bexleyheath has started to offer real ale with its meals.

While it's gratifying to see Harveys Sussex appearing more widely on our bar tops I can't help feeling a certain disquiet at its sudden availability. Too often in the past extensive distribution has led to inconsistency and compromises in quality as a

brewer seeks to satisfy a much larger demand than that to which it was accustomed, as well as problems associated with having a large number of barrels of ale in circulation amongst a variety of distributors, when storage and handling might not be as good as they should be. Not that I have noted any decline in the quality of Harveys Sussex, which seems as excellent as ever, but Wadworth 6X certainly appeared to deteriorate when it was a staple of Whitbread's range. Also, the new pump clip displaying a picture of the brewery and the words 'champion beer' (or similar), is somewhat worrying – so very different from Harveys traditional and unassuming barrel shaped logo.

In Local News we comment on the current plight of the First & Last at East Cliff in Dover. Anyone remembering it from twenty or thirty years ago as the Albion will recall a pub crowded with Custom and Immigration Officers, shipping agents and lorry drivers, who like many at work at the time went to the pub during their lunch break or at the end of their shift. Well, as they say, things have changed. Forget dropping into the pub at lunchtime for a pint or two, at best it's frowned upon, at worst you won't be having any work lunchtimes to drop into anywhere; and if you wait until you go home better make sure that no one can identify who you work for. Like the old schoolmaster's dictum, 'work hard, play hard, but don't mix the two', working and drinking are coming to be seen as totally incongruous activities, segregated and confined to their own inviolable sectors. And while employers may regard this as maximising efficiency, it might seem to the rest of us that it simply encourages the concentration of drinking into a few hectic hours at the weekend, or as it is popularly referred to, binging.

Following a few recent high profile cases, where death has been caused by boat owners who have been drinking, the Government is proposing to introduce alcohol limits for those in charge of marine leisure craft similar to those that exist for motorists. And while most, if not all, the incidents have been confined to speed boats and other high powered craft, our legislation happy government is including a wide variety of craft, even down to the humble narrow boat – which at maximum speed 4mph few would regard as a prime hazard to life and limb. The minister concerned, D. Stephen Ladyman, when asked why the responsible many should suffer for the irresponsible few, declared that no responsible person would move a boat with sufficient alcohol in their system to take them over the limit, even though for most small craft no problem had ever been perceived and, without speed boats, likely would not have been. He then appeared to equate being over the limit (usually regarded as in the region of one or two pints) with being drunk; which, no doubt, will be of considerable interest to his Parliamentary colleagues, who in future will have to be very careful about their consumption in the Palace of Westminster's several bars.

Old Wort

STEVE CALLACHER

At the end of May, Dover and our branch lost one of the nicest people you could hope to meet, Steve Callacher, who was unexpectedly found dead from natural causes at his home in Eastbrook Place, aged 54. A lifetime CAMRA member, he had about him a kindly and warmly humorous manner and was, as far as I am aware, universally liked. As one of our branch members remarked 'Those of us that knew Steve, knew him as a very quiet and reserved gentleman, and a great supporter of CAMRA. He will be greatly missed.'

By profession Steve was a teacher and had taught maths at Dover Boys Grammar School since 1984, adding to it, over the years, a number of management responsibilities, including the creation every year of the school's timetable and undertaking the role of examination officer. In recent years he had concentrated on teaching 'A' level maths, the just completed term, ironically, being his last, as Steve had decided to retire. Head teacher Sally Lees said: 'He will be remembered by generations of students for his intellectual ability, his love of mathematics and his ability to impart his knowledge and enthusiasm to his students.'

He had strong principles, and despite his generally mild demeanour, might be heard fulminating against some bureaucratic mess up or failure of the system. He was also a great music lover with a wide ranging taste, and had acquired over the years an extensive CD collection. It was not unusual on passing his house on a summer evening to hear some symphony or other wafting from his open first floor window.

From our point of view, of course, Steve will be particularly remembered as a staunch supporter of real ale and of those pubs that take the time and effort to look after it well. At the Mogul before it closed, and latterly at Blakes, he might often be found at the end of the bar, a pint of Summer Lightning, or such like, in front of him, and a ready smile and cheery greeting for anyone who might wander in. He was a keen festival-goer, always turning up at our White Cliffs Festival (usually late Saturday morning I seem to recall), as well as more distant venues such as the Kent Festival at Merton Farm, or the Great British Beer Festival in London.

His funeral at Berham on Friday 15th June was one of the best attended I can remember, and similarly his wake at Blakes afterwards. It was typical of his generous spirit and consideration that there was food and drink for everyone that evening for as long as they wished to stay. We will all miss him.

Martin Athins

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Channel Draught 32

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And Finally.....

Beer for flooded Australian town

Despite the recent floods, I doubt this would happen in this country. A flood-isolated Australian town was in danger of running out of beer until the emergency services came to their rescue. Residents of Hinton, New South Wales, were stranded following the recent severe storms that hit the region. There was concern that their local pub would run dry before a rugby league match which was due to be played between New South Wales and Queensland. However the State Emergency Services (SES) boated in a huge beer delivery just in time.

The State Emergency Services have been using two flat-bottomed boats to deliver essential supplies to the town, which was expected to be cut off by deep water for several days. A total of 12 kegs and three crates of beer were delivered. "There was some extra room on a boat after the essentials were loaded," said SES spokesman Philip Campbell. "So they will be able to watch the game and have a cold one tonight."

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