

FREE

PLEASE TAKE A COPY



**CAMPAIGN
FOR
REAL ALE**

**Issue 33
Autumn
2007**

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

CHANNEL DRAUGHT



INSIDE

A BRIEF HISTORY OF HOPS

The vital
ingredient of
beer

See Page 38

DOVER'S PUBS RECALLED

Looking back at
Dover's pub
history

See Page 44

It's Autumn, so it's....
**THE SEASON OF
HOPS & CIDER**



Channel Draught
is published and
©2007 by the
Deal Dover
Sandwich & District
Branch of the
Campaign for Real Ale

Editorial Team

Editor &
Advertising
Martin Atkins

Editorial Assistants
Anne McIlroy
Trisha Wells

Design & Format
Steve Bell

Editorial Address

You can write to the
Editor c/o
2 Eastbrook Place
Dover CT16 1RP
01304 216497
Email
martin_atkins_camra
@yahoo.co.uk

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

**Please drink
sensibly!**

Advertising Rates
Full page - £30
Back page + £40
½ page or column £16
Format: Microsoft Word /
Publisher/PDF or any com-
mon graphics format plus
printed copy.
Please submit copy for
Winter 2007 Edition by 15th
November 2007

CHANNEL DRAUGHT

ISSUE 33
Autumn 2007

Once again clocks are going back, evenings are drawing in and Christmas seems to be all too rapidly approaching; and for our Branch, with Christmas, comes serious preparation for the White Cliffs Festival of Winter Ales – this year, as usual, the first weekend in February, Friday 1st and Saturday 2nd.

However, coming back to the present, Autumn is of course the season hop and apple harvests, both close to our hearts, and we devote them considerable space in this issue. By all accounts this has been an excellent year for apples so we can perhaps look forward to a record output of cider, a drink which in all its forms is increasingly widely available. Naturally, our interest lies with the traditional, non-industrialised producers, and it's pleasing to see so many of our pubs turning to these for their supply. CAMRA designates October as Cider Month so let's raise a glass to this year's apple crop and plenty of excellent cider – and if you want to know where to drink it, there is a list of local outlets on page 36.

As well as apples, Autumn is also the season that sees the publication of the Good Beer Guide. As our Pub's Officer, Tony Wells, explains elsewhere in this edition, it's a lengthy process - a full 18 months from starting to collect data to the final publication: appropriately you might think, the same as the gestation period of an elephant. However, joking apart, it does take time, and because of the limited space (room for only 17 pubs in our Branch area – about 10% of the total) some have to be left out. As we always point out, if your pub isn't among the selection it doesn't mean the beer's no good. What we try and achieve is as well balanced and accurate a picture as possible of the range and variety of beer and pubs across our branch area.

Martin Atkins (Editor)

CONTENTS

3	Events diary	40	The Faversham Hop Festival
4	Michael Jackson		
6	Local News	43	Letters to the Editor
18	Tony's Tappings	44	Dover Pubs Recalled
21	National News	49	The Commodore gets pushed from Pillar to Post (or from Boat to Pub)
25	Kent Small Brewery News		The Beery Boater's 2007
26	Beerword		
27	Cider Matters		
32	Channel View	56	Last Knockings
35	Real Cider in White Cliffs Country	60	Local Information
36	Branch Cider Pub Directory	61	CAMRA Info & Beerword Answers
38	A Brief History of Hops	62	Advertisers Index
		62	And Finally.....

EVENTS DIARY

Sat 10th November:	Branch Stroll to St. Margaret's. First port-of-call will be The Coastguard, then a pub crawl along the High St.. Meet at Bay Hill bus stop at about 11.20 From Pencester Road, Dover: Take Bus 15 to Deal, departing at 11.04 (This is the 10.45 from Temple Ewell) From Sandwich Guild Hall, via Deal: Take Bus 13 at 10.09, to Deal, calling Burgess Green at 10.22 From South Street, Deal: take Bus 15 at 10.49.
Mon 19th November:	Branch meeting – 19:30, White Horse, Dover.
Mon 17th December:	Branch meeting - 19:00, Blakes, Dover
Mon 21st January:	Branch meeting , The Berry, Walmer
Fri 1st & Sat 2nd February	WHITE CLIFFS FESTIVAL OF WINTER ALES Maison Dieu (Town Hall), Dover
Mon 18th February:	Branch meeting , Dublin Man O' War, River, Dover.

Branch meetings are normally held every third Monday of each month.

For full details about pub strolls, please email john.pitcher@ic24.net or call 01304 214153.

Events marked * are not organised by CAMRA; later festivals listed on page 28.

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

MICHAEL JACKSON

The beer loving world is mourning the loss of one of the foremost writers and authorities on the subject, Michael Jackson, who died on August 30th at the age of 65. Born in Leeds in 1932 into a family of Lithuanian Jewish background, he went to grammar school in Huddersfield, leaving at the age of 16 in 1958 to work as a trainee on the *Huddersfield Examiner*. There he developed into a successful journalist with his own characteristic style, subsequently moving to London and Fleet Street, where he wrote for various newspapers and publications. Among these was a relatively unknown journal, *World's Press News*, which he played a major part in transforming into the advertising and marketing magazine, *Campaign*.

Although not involved with the founding of CAMRA in the early 1970s, he soon joined, having already developed an interest in beer, particularly local beers, and could often be heard waxing lyrical about the brews from his own county. However, while wholeheartedly backing CAMRA's support and promotion of the British tradition, as a journalist he had travelled a fair bit and was aware of other traditions especially those of Germany and Belgium. In an interview in 1996, he said that his approach was rather that of those who set out to record the old Delta bluesmen in the 1950s before they died. He, similarly, feared for the future of the Belgian breweries and wanted to record them before they also disappeared.

However, for his first book in 1976 he returned to his roots with *The English Pub*, followed the next year by a *World Guide to Beer*, which proved particu-

larly successful in the USA, where he became a cult figure and is credited with playing a major part in the establishment of their wide spread interest in micro-brewing. His 1990 TV series *The Beer Hunter* was similarly well received across the Atlantic, and in all was seen in about a dozen countries. His interest in alcoholic drinks, though, extended to wines and spirits, and *Michael Jackson's Malt Whisky Companion*, published in 1989 and now in its fifth edition, is the world's best selling book on the subject. In 2001 it was joined by *Scotland and its Whiskies*.

However, perhaps the pinnacle of his career came in 1991 with the publication of *The Great Beers of Belgium* and *The Beer Companion*. The former, perhaps of greatest importance to Michael personally, has to date been translated into 18 languages. Subsequently he received the Mercurius Award for services to Belgium's brewing industry from Crown Prince Philippe, one of many awards and prizes for his endeavours. Meanwhile, the latter studied in depth the nature of the brewing process, the great variety of styles, tastes and flavours, and of the drinking of beer with food, matching a particular brew to a particular cuisine.

Through the success of his writing and lecturing (he could attract audiences of up to a thousand), along with TV programmes and videos, Michael Jackson played a major part in changing the general perception of beer, endowing it with the respect traditionally reserved for wine, good brandy or malt whisky. It is in no small part due to his efforts and enthusiasm that we are not confined to the industrialised output of a handful of large brewers, but enjoy a thriving choice of ale and beer, not just in this country but across the world.

BLAKES OF DOVER

Your first choice for real ale, real food, great
wines, malt whiskies and a good night's sleep

Deal, Dover, Sandwich & District CAMRA
Pub of the Year 2006

4 real ales on stillage and handpump
52+ malt whiskies

Superior ♦♦♦ non-smoking accommodation
All fresh food including locally caught fish
Wines from £10 a bottle

Open Mon-Sat 11.00-11.00, Sun 12.00-5.00
Lunch 7 days a week, dinner Monday-Saturday

52 Castle Street, Dover, CT16 1PJ
01304 202194

book@blakesofdover.com
www.blakesofdover.com



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 CAMRA 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

Pub History Website

Local amateur historian Paul Skelton, of Temple Ewell, is in the process of creating a comprehensive website of Dover pubs and inns and their history. His starting point is the work begun by Barry Smith in the 1970s from which several publications were produced. "I became interested in the history of Dover pubs and inns in the mid-1980s," said Paul, "but certainly didn't do as much research as Barry at the time." Paul sees the website as a valuable resource of history about the town and invites anyone with information on pubs and inns to email him at info@dover-kent.com. The website can be found at www.dover-kent.com.

Hare & Hounds, Folkestone Rd: The pub was closed for several days in July while landlords Chrissie Coomer and partner Stephen Lowrie undertook £3,000 worth of refurbishment. The couple felt it vital to give the premises a makeover, particularly with the introduction of the smoking ban. They were still unsure how the ban would affect their business, but hope that those who did not like the smoky atmosphere in pubs before might now come out for a

drink. Real ales are from Shepherd Neame – Master Brew and the still quite rarely seen, but very welcome, Kent Best – and quality is at a premium, with the pub awarded Sheps Master of Beer status. In August the pub held a charity boot sale to raise money for terminally ill children, with proceeds donated to the House of Mouse Trust.

Kingfisher, London Rd: The former Cherry Tree, which changed to its present name about a year ago, has now undergone a further change and become a gay bar. Manager Lee Page said that a survey on the Internet found overwhelming support for the proposal from gays and lesbians. "I'm not sure if we are the first gay bar for Dover – I think there have been ones before (*Probably more correctly gay friendly pubs. – Ed.*) – but nothing currently exists. We are making renovations to the building and also have a large garden, so smokers should be OK." Re-launched under the new image at the start of August, regular entertainment is planned, kicked off by a drag evening on Friday August 3rd. At the moment no real ale is being served but there is thought of reinstating it on the pub's lone handpump.

Dan welcomes you to

The Leather Bottle

Great Mongeham, Deal

Fine Ales & Lagers
Beer Garden, Pool, Darts, Sky Sports & Prem +

Open
Monday to Friday 4pm - 11pm
Saturday & Sunday 12 noon - 11pm

Tel: 01304 375931



Welcome to

The Park Inn

Ladywell, Dover

Tel 01304 203300

www.theparkinnatdover.co.uk

Victorian Freehouse & Restaurant

Open All Day 7 Days a week

Restaurant and Snack Menu available all day

5 en-suite letting rooms

Live Entertainment

**Real Ales: Shepherd Neame Spitfire, Courage Best
plus Guests**

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



Snoops, Castle St: All had seemingly gone quiet again following Wether-spoon's announcement earlier in the year that they intend pursuing the conversion of the premises into a Lloyds No 1 or similar, when in the middle of August scaffolding and workmen appeared outside the property. Not before time, many thought, as the front of the former cinema-cum-nightclub was increasing looking likely to deposit what remains of the previous fascia on the heads of passers by, while sprouting budlea from any available crevice. However, those hoping that this might be the start of development would seem to have been disappointed, as the scaffolding disappeared about a month later, leaving the presumably now more secure front of the property reminiscent of much of the war damaged town that many of us grew up with in the 1950s.

Westbury Hotel: Also surrounded in scaffolding and workmen from mid-August, work seemed at last underway on the conversion to flats for which planning consent was granted some years ago. No sign yet, though, of any activity at the **Orange Tree**, a few streets away, where permission also exists for conversion to residential use. However, work has begun at the site of the former **Primrose**, Coombe Valley Rd. – a collection of building materials having appeared during the summer, August and September saw the construction of what could be taken for large chipboard rabbit hutches.

Eagle, London Rd: A visit following the introduction of the smoking ban at the start of July found Pieces of Eight and Powder Monkey from Nelson in good nick, and Nelson's Blood excellent. However, our committed non-smoking reporter commented that if you sit near



The Lighthouse

inn & restaurant

Old Dover Rd. Capel-le-Ferne
 Tel: 01303 223300
 Fax: 01303842270
www.thelighthouseinn.co.uk

REAL ALES FINE WINES

GREAT FOOD

SUPERB ACCOMMODATION

MON – FRI 11am – 3pm & 5.30pm – 11pm

SAT 11am – 11pm SUN 12pm – 10.30 pm

Separate 30 Seater Restaurant – Business Lunches and Functions

– B&B Rooms - Ample Parking – 30 Seater Family Dining Area

with Separate Indoor Play Area

FULL MENU & TRADITIONAL SUNDAY ROAST

the door the smoke drifts in from the smokers on the pavement.

"S'pose us pariahs gotta go outside again. Haven't noticed all these hordes of non-smokers flooding in here, have we!"

He's now seeking for a T-shirt bearing the words "I'm a non-smoker flooding in!"

One benefit of the smoking ban, however, is that it's now usually possible to get a seat in the back room when a band is playing. The pub's real ale is almost entirely from Nelson with Rochester Bitter and Powder Monkey proving particularly popular, the latter proving a very good mix with the same brewer's Master Mate Mild. In mid September we enjoyed a new and very pleasant 4% bitter, Cat O' Nine Tails.

First & Last, East Cliff: Rumours that Sheps were looking to sell the pub have now been confirmed which, with house prices at such a currently high level, can only be bad news. A visit in mid September found a thriving establishment under new management with Master Brew on handpump – the feel of a real local. The only other bar in the vicinity, Marine Court, is attached to the hotel on the other side of the busy A 20, and seems as much restaurant as pub. The Council should support the current promotion of community pubs and firmly resist any change of use.

White Horse, St James' St: Venue for our October branch meeting, there's been no shortage of interesting ales over the last few months. Harvest time produced its annual crop of harvest ales, particularly notable Steam Harvest, a 4.8% bitter from the ever reliable RCH and a very good 4.5% brew from Acorn, Harvester. Elgoods Golden Newt went down very well and a barrel

of Summer Lightning at the end of September was particularly outstanding. However a very special mention must go to Itchen Valley and their superb Winchester Ale, a very well balanced traditional best bitter. Standard bitter is



Timothy Taylor's Landlord, and if your taste is for cider there is usually a barrel of Biddenden, Mole's Black Rat, or suchlike available.

Blakes, Castle St: And of course there are more interesting brews at the White Horse's near neighbour. Here the emphasis is on local brews with Gadds, Hopdaemon, Whitstable and Westersham featuring regularly, Gadds Old Pig Brown Ale making a welcome appearance in late September. However the pub's stalwarts come from Goachers of Maidstone. The 4.5% Crown Imperial Stout and Blake's Bitter (brewed by Goacher's for the pub), as good an ordinary bitter as you will find anywhere. The pub, though, does not ignore more distant beers, a recent fine example being Fuggles IPA from Acorn. Ciders on tap here as well, plus perry – Thatchers and Weston's Organic Vintage and Weston's Country Perry.

Castle, Russell Street: Just around the corner from Blake's real ale has now



The Golden Hind

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

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

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

Phone/fax: 01304 375086

E-mail: Mcconnellbooks@aol.com

The Bull Inn

**EASTRY
OPEN 12 TILL 12**

Tel 01304 611444

Fax 01304 617037



NEW CAFE NOW OPEN

**MON — FRI 7AM TO 1PM
BREAKFAST FROM £2.75
+ ALL MAINS UNDER £5.00**

**Live Music and Events weekly
En-suite accommodation available**

reappeared here - in October we had the very pleasing presence of Harvey's Sussex Best.

Three Cups, Crabble Hill: As reported in previous issues, this pub is also now selling real ale again. A recent visit found a very good pint of London Pride. New Licensee Margaret Mellors has undertaken a major refurbishment and hope to extend the real ale range if demand warrants

DEAL

Café Culture Comes to Deal Seafront

In early summer the stretch of Beach St. in front of the King's Head and Dunkerley's was given a £130,000 new look, with Dover District Council heralding the work as the start of café culture for the town. Now, no longer a through road, it has been re-paved, with no parking and access for traffic

only to load or unload. There is additional space for seating and an outdoor multi-use performance area has been created. It is hoped to make similar alterations around the King St./Beach St. junction.

The alterations have found favour with local pubs and restaurants, the proprietors of **Dunkerley's**, the **King's Head** and the **Port Arms** all giving the work the thumbs up. Brian Pitchford, who took over the Ports Arms with his business partner Sue Gill in December, commented, "I am born and bred in Deal and I have never seen this area looking so good. There is room for more tables now and the only disappointment is the lack of a crossing from the beach." Meanwhile one of our members was particularly impressed with the larger pavement area in front of Dunkerley's. The hotel is now able to

THE GUILDHALL

42 The Bayle, Folkestone
Tel. 01303 251393



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

Four Real Ales - Good Pub Food.

*Open 12 Noon-11pm Mon-Thu
12 Noon - Midnight Fri & Sat
12 Noon - 10:30pm Sunday*

set up outdoor seating right outside the bar; an excellent position from which you can watch the world go by, while enjoying your beer – on an odd visit a few months back a very good pint of Courage Director's.

Strand, High St: The proposed conversion of the upper floors into flats, etc. as reported in our summer issue, has been turned down by the local authority, on the grounds that it did not meet recommended Council standards for residential accommodation, that there was an absence of a site specific flood risk assessment and that the flats would be adversely affected by noise from the public house use on the ground floor.

New Plough Inn, Middle Deal Rd: Another pub seemingly giving up the struggle and opting for the ever attractive conversion to residential. At the time of writing an application has been lodged with the Council for conversion of the building to two dwellings and the erection of four houses. Meanwhile the pub is closed and furniture removed.

Bohemian, Beach St: As well as normally carrying three real ales, the sea-front pub also offers cider and perry. Recent months have seen, in addition to the well established Weston Organic Cider, Court's Perry, Weston Herefordshire Country Perry and Vintage Cider, and Biddenden's Dry Cider. With regard to ale, the range encompasses both local Kent brews as well as more distant beers. Gadd's No 7 has featured regularly, with support from Hopdaemon Skrimshander and Incubus, and Goacher's Gold Star. From further afield beers have included Cottage Captain Jack, Black Sheep Bitter and Emmerdale, Adnams Explorer, Marston's Old Empire and Purity Pure UBU.



Three Horse Shoes, Great Mongeham: New landlords Alison and Graham have removed Greene King IPA and the pump is now used to host guest ales such as Adnam's Bitter and Harvey's Sussex Best – early September saw the now not so commonly seen Otter from Devon. The other, regular beer remains Gadd's No 5. Also remaining is the pub's annual charity funday during the August Bank Holiday Weekend – this year it raised £2,500 in aid of the Aspen Unit at Whitfield, to provide a new children's swing capable of taking wheelchairs. Starting at Sunday midday in the beer garden, it included among other attractions a beer festival, music from half a dozen bands, a half yard of ale competition, tombola, bouncy castle and face painting, finishing with karaoke in the evening.

Berry, Canada Rd, Walmer: More beers from distant parts here as well. Late August found Theakston's Grouse Beater and Bath Ales Wild Hare along-

side the pub's regular Harvey's Sussex Best Bitter. In particular our reporter rated the organic Wild Hare especially highly. Chris is considering running a beer festival in February 2008, a couple of weeks after the White Cliffs Festival of Winters Ales

Deal Hoy, Duke St: Sheps tied house with Master Brew & Spitfire the regular beers, plus one of their other brews as guest. The landlord, not altogether impressed with the first two these days, has been pleasantly surprised at how well the Whitstable Bay has sold. Now that Sheps' new micro-brewery is brewing to order, he is trying to reach agreement with one or two other pubs to get special beers brewed for special occasions, such as Deal Regatta.

SANDWICH, CANTERBURY & RURAL

Garden House Hotel, St. Margaret's: As speculated upon earlier in the year, the former Clyffe Hotel is now without a bar, and drinks are only served with meals. A disappointing end to what had once been one of the most vibrant pubs around.

Smugglers, St. Margaret's: Just along the road early August found very good Greene King Ale Fresco on the hand-pumps (alongside their IPA and Fullers London Pride), maintaining its position as one of their better ales. Smoking is particularly strictly regulated here with smokers consigned to just a small corner of the garden, the landlord optimistically commenting that with 70% of the population non-smokers we might see more of them in the pub.

Chris would like to warmly invite you to

THE BERRY 

Canada Road, Walmer 01 304 362411

Email: Berry-Walmer@hotmail.co.uk

Walmer's premier real ale Free house

3 real ales always available

Including HARVEY's SUSSEX BEST BITTER

- plus guests

Chance Inn, Guston: Although somewhat off the beaten track, this easily missed pub is always worth a look. Normally one real ale from a varying selection – over the last few months including Bass, Bombardier, Landlord and Woodforde's Wherry. Open all day and serving food all day, excellent at a reasonable price, and a very friendly welcome.

Swingate Inn, Swingate, A258: The Chance's near neighbours saw a change of landlords during the summer with Sue and Graham Dove taking on the property. Beer range seems to have changed too: in mid August Fuller's London Pride was joined by Bateman's XB and Everard's Sun-chaser.

Rose & Crown, St. Dunstan's: Another change of landlords, together with a change of name at this Canterbury pub, which has now seen five in the last eight years. This time, though, it's back to the original, which changed to Tap and Spile sometime in the early to mid 1990s. Other incarnations have included the Blind Dog of St Dunstan's, Unity and the Swan. New licensees are Bob and Nilla Griffiths, formerly of the Don Cossack, Rochester. They want the pub to offer good conversation, decent food and a welcome to families.

Eight Bells, London Rd: Up the road and round the corner from the Rose and Crown, this very traditional pub is well worth a look. A short stop on Saturday evening, August Bank Holiday weekend, found just people talking and playing darts. Real ales were Greene King IPA and Fullers London Pride, the latter proving most satisfactory.

Plough, Ripple: New manager in September was 23 year-old Carla Good-

burn, who had been working behind the bar for the previous couple of months. A former model and promotions girl, she wants to enhance the pub's traditional reputation as a nice family pub with good home made food. At the moment she is also spending a lot of time working for a campaign to improve safety on the Dover-Deal A258, where last November, she was involved in a serious accident that killed her boyfriend.

Admiral Owen, Sandwich: The current tenants were expecting to leave in October. Meanwhile they have been providing some very interesting beer of late. As well as more regularly seen ales such as Fuller's London Pride and Adnam's Bitter, the last few months have included the likes of Harviestoun's Ptarmigan, St. Austell Proper Job, Hook Norton Old Hooky and Hop Back Crop Circle, and all in excellent condition.



**The Admiral Owen,
Sandwich**

Greyhound, New St, Sandwich: Following regular changes of landlord the pub seems perhaps to have given up the struggle. Last seen closed, boarded up

and looking every bit a candidate for the developers.

Yew Tree, Barfreton: One of our few regular mild outlets, the pub also reckons to play host to at least five ghosts, and a through-the-night investigation is planned by Ghostsearch UK for November 10/11. Landlord Chris Cruise believes the spirits are those of three priests, a gardener and a lady in white. Mild is usually from Goacher's and other local representation comes from Hopdaemon and Whitstable. From further afield in Sussex comes 1648 and a very nice pint of Signature was enjoyed in mid September.

Black Robin, Kingston: New landlords here as well, plus a new owner, farmer Ian Mather from Ash, who will be supplying the pub with produce from his farm. Behind the bar are Carolyn and Martyn Cotton who have 15 years experience in the trade, and aim to provide simple, tasty and well priced food, as well as placing the pub at the heart of the local community. There will be a choice of real ales, in mid August this was Master Brew and Greene King IPA. At Bishopsbourne a few miles along the valley is found the **Mermaid**, a very traditional and truly unspoilt village pub, with two bars and beers from Shepherd Neame, real ales being normally Master Brew and whatever happens to be Sheps current seasonal brew. A stop here one Saturday evening in late August felt like stepping back thirty or forty years – very pleasing. And keeping with the traditional, the **King's Arms**, Elham is well worth a visit, the front bar with comfy seating and an open fire in winter, looking out over the village square and church. Beers are Green King IPA, Flowers Original and a most excellent Harveys Sussex. At Bossingham, the **Hop**

Pocket seems to have expanded its range, a visit in mid August finding Tetley Bitter, Brain's Rev. James and Hobgoblin.

Turning to closed pubs, last year's two fire casualties, the **Bell** at Shepherdswell and the **Red Lion**, Bridge, have now been rebuilt/repared, the latter re-opening in July, and the former about a month later. Meanwhile the **Chequers** at West Hougham, last open October 2006, has rather worryingly now been enclosed behind wire mesh fencing, with signs hinting at building work and requiring protective headgear and footwear to be worn. A recent well-sourced rumour maintains that the site has been sold to a developer for a housing development. At Wootton the **Endeavour** remains closed, but with no request for change of use, while we hear that a FOR SALE sign has appeared at the **Butcher's Arms**, Ashley, where conversion to purely residential was applied for and refused last year, and where local rumour suggests that the bar has been removed. FOR SALE signs now also in evidence at the **White Horse**, Eythorne, (the notice offering it as a 'pub opportunity' having now disappeared). To the best of our knowledge the **Way Out Inn**, Westmarsh remains closed with future uncertain, as does, further afield, the **Three Horseshoes** at Lower Hardres. At Littlebourne the **William IV** is also closed, apparently with plans to convert to residential.

FOLKESTONE

Princess Royal: Closed when our summer edition went to print, the pub is now reopened with a new landlord. Real ales have been expanded by the welcome addition of Bishop's Finger to the standard Master Brew, while on the entertainment front live jazz is being

advertised. A late Sunday afternoon during the rugby world cup found plenty of life with people spilling out onto the street. Let's hope it's now escaped from the doldrums of the last few years; we wish it every success. Across the bottom of Tontine St. and through the railway arches the selection at the Stade's three real ale pubs remains unaltered, London Pride and Greene King ales at the **Mariner** and the **Ship** and Harveys Sussex at the **Three Mackerel**.

Lifeboat, North St: Just around the corner and encased in scaffolding, the pub was enjoying a facelift in early October. Four real ales available, Harveys Sussex, Bass, Bombardier and Landlord. And redecoration also at the nearby **East Cliff**, which maintains its policy of selecting beers from all over the place. Pedigree made an appearance in September, seemingly back to its feisty best (very pleasing as recent reports have suggested a definite blandness), and local brews are still prominent. Archer's Ocelot, a dark, sharpish bitter was on over August bank holiday, strangely very different from the lighter bitter of the same name that we came across at our September Branch Meeting at the King's Head, Kingsdown.

Guildhall, The Bayle: Something of a Cornish celebration in September with Sharps Special, St Austell Tribute and Skinners Cornish Knocker all making an appearance, alongside regulars Bombardier and Greene King IPA. Other beers of note have been Trip to Jerusalem, Mordue IPA and Bath SPA.

Happy Frenchman, Christchurch Rd: Now seemingly aimed firmly at the younger market with lots of TV screens and glistening lager fonts, which seems a shame as it always used to enjoy a

broad based clientele of all types and ages, and some interesting real ales. Perhaps not surprisingly, these have been cut back, with the four hand pumps normally carrying only one, selected from the nationally distributed brands. However its near neighbours **Harveys** and the **Chambers**, both also with a heavy proportion of youthful customers, usually maintain respectively three and five real ales, the latter with a couple of non-keg ciders as well – Harveys, Courage Directors and Best plus something from Archers; and Chambers, the regular Skrimshander, Southwold bitter, Gadds No 5 and Old Thumper together with guest (usually a 5 percent plus, such as Dark Star Original or Dogbolter).

The **Two Bells**, **Martello** and **White Lion**, are all still closed and boarded up – the Martello seemingly oddly, following substantial refurbishment a couple of years ago, after which it re-opened only very briefly. In Cheriton, with ground floor doors and windows filled with breeze blocks and the sign gone, the White Lion now bares little resemblance to a pub, and suggests that the likelihood of it offering imminent refreshment and succour to the local inhabitants is not on the cards.

Sign the National Full Pints Petition

Visit

<http://www.camra.org.uk/>



The Clarendon Inn

Sandgate

Regular Real Ales:

Shepherd Neame Spitfire and M&B

Occasionally

Shepherd Neame Bishops Finger and Seasonal Ales

Come and try our new á lá carte menu
available Tuesday ~ Thursday 6-9pm

Open

Mon ~Tues

6pm ~ 11pm

Wed ~Thurs

12~3pm 6pm~11pm

Fri~Sat

12~12

Sun

12~8pm

The Clarendon
Inn,
Brewers Hill,
Sandgate

01303 248684

www.theclarendoninn.co.uk





TONY'S TAPPINGS

The perambulations and musings
of our Pubs Officer, Tony Wells

A quotation about beer, based on one from Benjamin Franklin (1706-1790):

"Beer is proof that God loves us and wants us to be happy". Need I say more.

BELL INN SHEPHERDSWELL

About a year and a half ago a major fire gutted the Bell Inn, Shepherdswell. This 200-year-old building, which has been a pub for about 150 years, then spent the next 15 months going through major rebuilding work. It finally reopened on Wednesday, 12th September, with a new landlord and landlady in charge.

Jack and Diana Larfi had been on the lookout for a pub for two years, after selling their bistro in London. They fell in love with the Bell Inn, even though it was covered in scaffolding at the time. A lot of hard and intense work later was needed to complete the building work. They intend to provide a happy medium between the drinkers and the restaurant trade, with food based around a traditional menu and dishes offering "something nicer".



On the outside the pub has a picture postcard look, with fresh red paint around the doors and windows and a new pub sign. Inside the pub is just as smart, with carpeted floor, tiles around the bar, wooden beams and fireplaces at both ends of the bar area. As they say, it's an ill wind (that blows nobody any good) and it's certainly true in the case of the Bell Inn, which as a result of the rebuild can now provide access to disabled customers. When I visited the Bell Inn, the real ales on offer were Greene King IPA, Hop Back Summer Lightening and a good pint of Ansell's Mild. This makes the Bell Inn one of only a handful of pubs in our branch that serve real mild.

Opening times are 11.00-3.00 Monday to Friday and all day at the weekend. Food will be served at lunchtimes and evenings during the week, and all day at the weekend. These arrangements may change as Jack and Diana get used to the business and their customers.

I wish them well and will certainly pop in if I happen to be passing through Shepherdswell.

GOOD BEER GUIDE 2009

The heavy thud of a cardboard package through our letterbox heralded the arrival of the 2008 GBG (Good Beer Guide) and with it comes Autumn and the realisation that it is time to start thinking about our GBG entries for 2009.

GBG selection is something that requires the sheer bloody mindedness of Attila the Hun, the patience of Job, the tenacity of a bloodhound and the negotiation skills of a politician. In other words, it isn't easy. Over the past couple of years CAMRA has been making steady progress away from the traditional methods of selection, typically based around a simple voting system, towards continual assessment throughout the year, using the National Beer Scoring System or NBSS for short. This rates beer on a 0-5 scale and aims to offer a consistent way of measuring beer quality. (more information about the NBSS system can be found on CAMRA's website at www.camra.org.uk).



So, how does our GBG selection process work? Well, we start work in March, immediately after submitting our entries for the forthcoming GBG, which will be published that September, and continue until the following March when our choices are sent forward again for the next edition. For the next six months CAMRA members submit beer reports to me as Pub's Officer, and these are collated into a GBG status report listing the top pubs in our Branch Area, which is presented at our monthly branch meetings. It is also an indication of how the current GBG pubs are faring. Then things are put on a more serious footing.

Selection In September, the GBG sub-committee compiles a short list of GBG candidates, comprising the pubs with the best reports so far, and presents this at the month's branch meeting, as the pubs selected to go through to the next phase. The list however is not exhaustive and pubs can be added, or removed if, for example, the beer quality deteriorates or there is a change of landlord.

Judging From October through to February each member of the GBG sub-committee will visit each GBG candidate and judge the quality of the beer they are serving. These beer scores are used to select the final list of 18 GBG candidates (17 places plus reserve) that will be placed before the branch at our February meeting.

Approval At the February branch meeting the final list will be considered by the branch. This is where things can get interesting, as personal opinions are voiced, and changes to the list may well be made, particularly where there are a number of pubs vying for the last two or three slots. Eventually, however, a list of 18 is selected and approved.

Survey We then have one month to survey the pubs and write up and submit the entries for the GBG – the entries you read in the GBG have all been written by local CAMRA members

Publication About April/May we get the final proofs back which we read and correct, then it's off to the printers. In September there is a heavy thud of a cardboard package through our letterbox and it all starts over again.

You can help too Submit some beer reports yourself, it doesn't take long and it will give us greater depth and coverage across our branch. Ideally you should submit your reports through the NBSS website, however I'll accept beer reports in whatever format they come – you can even email them to me at channel draught.pubnews@virgin.net.

Why isn't my pub in the GBG? We visit as many pubs as we can, as often as we can. If we hit a pub on a 'bad beer day' and we don't have any other reports to tell us the beer is normally better than that, then the pub won't be considered for inclusion in the GBG. So, if you think that your local serves the best beer in the branch, then let us know. Regular beer reports throughout the year will help the GBG sub-committee identify those pubs which should be considered as GBG candidates.

Tony Wells

Steve & Jackie welcome you to
THE MERMAID INN

BISHOPSBOURNE

OPEN MON-FRI 12-3.30 & 6-11

SAT 12-11 SUN 12-3.30 & 7-11

21 Years in the Good Beer Guide

Master of Beer

Shepherd Neame Master Brew + Seasonal Ale

Food Mon-Sat 12-3pm

Wheelchair Access

Tel: 01227 830581



***2006 Winner – Shepherd Neame Small Garden & Hanging
Basket Competition***

Beer Garden Piano Darts



The National News

By Martin Atkins

MARSTON'S BUYS RINGWOOD

The latest episode in the current spate of brewery takeovers has seen Marston's (the recently renamed Wolverhampton and Dudley Breweries) acquire the Hampshire based Ringwood Brewery. Ringwood, one of the pioneers of the micro industry which played a major part in transforming the industry over the last thirty years, was established in 1978 and has become one of the country's leading and most respected small brewers, producing over 30,000 barrels a year including award winning beers such as Ringwood Best, Fortyniner and Old Thumper. At present, Marston's indicate that they will continue brewing at Ringwood: "Marston's is committed to the acquired brewery, which will continue to brew all Ringwood brands as well as serve as a base for operations in the region", said Marston's MD Alistair Darby. "We plan to develop Ringwood's excellent brands as part of our strategy to meet consumer demand for premium ales with local provenance and heritage." The purchase of Ringwood, which owns seven pubs and has over 700 free trade customers also ties in well with Marston's recent acquisition of the Eldridge Pope estate.

While many will be disappointed by the takeover, Marston's is probably a better home for Ringwood than many other larger brewers, who would already be planning which brands to get rid of and how soon the production of the remainder could be consolidated within their

existing operations. However, the history of the industry does not auger well for its long term survival. It would be surprising if sooner or later 'economics' does not prevail and we see the Ringwood business transferred to a larger brewery.

ARCHERS CHANGES HANDS

Archers of Swindon, which faced possible closure owing to cash flow problems, has been saved by local businessman, John Williams. The deal secures the future of the brewery, situated in the former GWR locomotive works, as well as the brands and brewing staff, including head brewer Bala Kumar. However, former MD Ketan Patel will no longer be involved with the business. The brewery, established in 1979, has become known for its large number of different beers; a strategy which will be retained, although some reduction in the distribution network is planned. In due course it is hoped to expand into the north of England.

HIGHGATE BOUGHT BY PUBCO

The Highgate Brewery of Walsall has been saved from probable closure by Smethwick based Global Star, a pub company with around 100 outlets in the West Midlands, which has purchased the brewery from former owners Aston Manor. Highgate's existing 10 pubs will be merged into Global Star's operation, and £3 million invested in the brewery, where production will be increased to supply the whole estate. Bob Norton, Highgate's MD said the brewery was suffering from lack of investment and

would be unlikely to survive for more than a couple of years. The existing Global Star business comprises a tenanted estate of mainly community and town centre pubs and, according to director, Wayne Toon, the purchase would allow some tidying up and the opportunity to convert some premises to gastropubs: "We will be introducing beer with food at a majority of our pubs", he said. Highgate will continue to supply beers to Aston Manor for its off-trade packaged beer business, but plans for the future of its 30 or so cask ales remain unclear. The brewery started life at the end of the 19th century and was bought by Mitchells and Butlers in 1931. It returned to private ownership via a management buyout in 1995, and was subsequently purchased by Aston Manor in 2000.

SCOTLAND TACKLES IRRESPONSIBLE DRINKING

Scotland will be placing restrictions on alcohol promotions by supermarkets and off-licences in the Scottish Licensing Act which comes into force in 2009. Multiple purchases such as two cases of beer for £10 will be banned, as will the placement of alcohol with other products, such as beer with barbecues. Alcohol will have to be given a separate display area and Scottish Government Ministers are looking at ways of ending deep discounting, which sees beer ending up cheaper than bottled water. The move has been welcomed by CAMRA which is calling for an end to the irresponsible sale of alcohol right across the UK. Vice Chairman Colin Valentine said, "It cannot be right for supermarkets to sell alcohol at less than cost. Alcohol is a controlled substance, it is not bread or milk. Pubs are highly regulated and safe places to drink, supermarkets

have to act responsibly too".

However, there are fears that the pendulum north of the border might be swinging too far the other way, with several councils seeking to bring in restrictions on pubs as well. Edinburgh is proposing limiting closing times in city centre pubs to midnight Monday to Thursday and 1am Friday and Saturday (rather pointless many say, as most of the problems occur at weekends and few people drink after midnight Monday to Thursday) and there are moves afoot to require all premises to provide at least 50 per cent seating space. Meanwhile earlier in the year, Perth and Kinross had suggested that not only should all pubs be 50 per cent seated, but that drink should not be served outdoors unless with food, and that did not include sandwiches.

GLASS BAN LATEST

Despite the Government indicating its opposition to blanket glass bans, police and council leaders in Cheltenham and Tewkesbury are asking all 800 licensed premises in the area to sign up to a code of practice stating that pubs and clubs should cease serving drinks in glass pint glasses after 11pm, and instead substitute polycarbonate/plastic 'glasses'. Local MP, Lib. Dem. Martin Horwood, slated the proposal, saying that while there were many premises for which it was appropriate, there were many for which it was not. He continued, "It's far too heavy handed. Why should a country pub or community local with no history of trouble be included?" His feelings were backed up by fellow MP, Conservative Nicholas Winterton, who hit out at blanket glass bans in his speech opening the Great British Beer Festival in August. Alcohol disorder zones and blanket glass bans risk "penalising

trouble-free community pubs that happen to be situated in the city centre or town centre location”, he said: “The Government needs to realise that the vast majority of pubs in this country are well run and trouble free.”

BOTTLE CONDITIONING AT M&S

October saw the launch of a new range of four bottle conditioned British beers by M&S, following research throughout the country:-

- Norfolk Bitter from Woodford's – “refreshing, fruity nose and subtle hint of citrus fruits”
- Buckinghamshire Ale brewed by Vale – malty bitter with classic hop finish
- Yorkshire Bitter, from the Cropton Brewery (North York. Moors) – a dark brown bitter
- Organic Scottish Ale from the Black Isle Brewery – whole flower hops, sweet gale (trad. Herb) and malted barley smoked over peat fires to produce a “sweet toffee character beer” with a hint of peat.

M&S is the first national retailer to develop a separate category of their own bottle conditioned beer, and worked closely with CAMRA on the project. It is hoped that other supermarkets and retailers will follow their lead.

FUTURE BRIGHT FOR REAL ALE

A new industry report paints a bright picture for the future of cask ale, with sales likely to grow for the first time in over ten years. *The Intelligent Choice*, written by beer writer and marketing consultant Pete Brown, states that cask ale brewers are reporting record sales, there is record investment and that we have more brewers in the UK than at

any time in the last 50 years. He sees most of the decline in recent years as coming from the big four national brewers and their failure to invest in big cask brands. However, this will bottom out in the next few years while the regional and local brewers, currently growing at 7.5% per annum, will continue to expand.

The report is jointly published by the Campaign for Real Ale (CAMRA), the Independent Family Brewers of Britain, the Society of Independent Brewers, the Cask Marque Trust and the Why Handpull? Group, and makes a strong case for licensees to stock cask ale. The cask ale market is worth £1.4bn a year and accounts for 11 per cent of on-trade beer volume, while cask ale drinkers are likely to be more affluent and more prepared to pay a premium, and have greater interest in something fresh and locally produced.

While welcoming the optimistic tone of the report, there must be a certain element of concern over the inference that real ale should be targeted at the more affluent – a middle class drink for the ABC1s in the suburbs and home counties.

S & N CARVE UP?

As we go to print we hear of a possible takeover of Scottish & Newcastle by a joint bid from Heineken and Carlsberg. The business logic is Heineken acquiring S&N's British brands and Carlsberg the continental based ones.



NORTHBOURNE

THE STREET,
NORTHBOURNE

TEL. No. 01304 365429

‘Village pub at its best’

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

BAR SNACKS - TO - A LA CARTE MENU

We cater for everybody ♠ Extensive Vegetarian Menu

Four Real Ales



The Red Lion

Charlton Green Dover Tel 01304 202899

Open all day every day

Fullers London Pride & Charles Wells Bombardier served

Separate non-smoking restaurant area



Snacks served 12-2pm

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

Kent Small Brewery News

By Roger Marples



Nelson

Nelson bottled conditioned beers are now being stocked in several local Threshers off licences – Deal, Folkestone, Canterbury and Sandwich Branches have Friggin' in the Rigg'in', Pieces of Eight, and others. ASDA stores in East Kent also stock these beers.

Two new beers have been launched. Cat O' Nine Tails, at 4.0%, is the new autumn beer, and replaces Powder Monkey. It is a Golden Autumnal colour, and is brewed with mostly Target and Challenger hops. The second new brew is named Aden Ale and is brewed in conjunction with the charity that supports the 40th. anniversary of the Aden Campaign. This is a dark ale of 5.1%, with roasted taste provided by the amber malt. This will be sold mostly in bottles, but a small amount will be made available on draught.

Ramsgate Brewery

A new brew, "She Sells Sea Shells", is now available – try saying that after a few pints. It is a hoppy beer of 4.7%. Old Pig Brown Ale (4.8%) is the tried and tested popular seasonal brew for autumn, and Exodus Stout (6.6%), brewed at Easter, will be on sale at the start of October. Ship of Fools will be brewed as soon as the new season's hops are available, and will be on sale at Easter 2008. The Thanet Beer Festival will, no doubt, be the place to sample this brew. A rye based beer is planned for the autumn, and another strong pale ale should follow. The Ship in Deal usually has all three numbered Gadds beers.

Hopdaemon Brewery

Both Golden Braid and Green Daemon won Golds at the recent SIBA South East Awards. Green Daemon is now available again in cask form. Sales of this product have greatly increased. Leviathan will soon be available. Skrimshander is still on sale at The Louis Armstrong, Dover as the house bitter, and doing well.

Goacher's

Goacher's have had their three best consecutive quarter's figures ever. Unfortunately, The Dublin Man of War no longer contribute to sales, as they have discontinued the excellent Gold Star. However, locally this is still occasionally to be found in Blake's (Dover).

Whitstable

A new beer is a Winter seasonal dark ale of 5.0%, and is named Reserve.

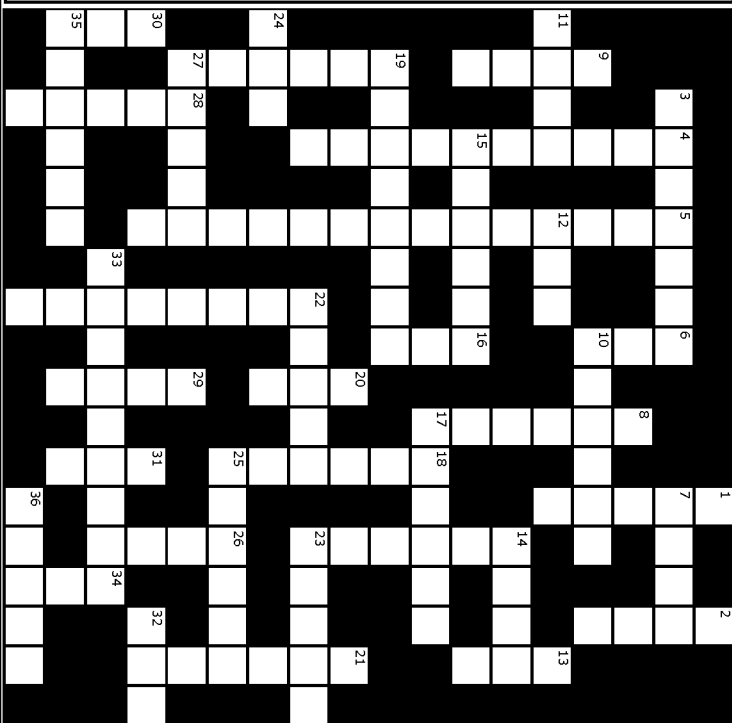
Roger Marples

Across		Down
3	Charlton Green, Dover or St. Margaret's (3,4)	1 _____ Horseshoes, Great Monge-ham (5)
7 and 19d	Northbourne or Folke-stone Road, Dover (4&6)	2 and 34d Duke Street, Deal (4,3)
10	_____ Castle, South Street, Deal (6)	4 Cannon Street, Dover (5,5)
11 and 31d	Waldershare (4&3)	5 Maison Dieu Road, Dover (5,9)
12	see 6 down	6 and 12a Harnet Street, Sandwich (3,3)
14 and 32a	Lydden (4,3)	8 and 17a Tilmanstone (6&6)
15	Castle St., Dover (6)	9 see 35 across
17	see 8 down	13 and 29d Mill Hill, Deal or Barfreston (3,4)
19 and 27a and 23a	Preston (4,4&5,5)	14 see 22 across
22 and 14d	Hacklinge (5&6)	16 see 25 across
23	see 19 across	18 Wingham (6)
24	see 26 down	19 see 7 across
25 and 16d	Stourmouth or Kingsdown (6,3)	20 see 36 across
27	see 19 across	21 George & _____, Sandwich (6)
32	see 14 across	22 Ash (8)
33	Hamilton Road, Deal (9)	26 and 24a Middle Street, Deal (4,3)
35 and 9d	Priory Street, Dover (6,4)	28 Queen Street, Deal or London Road, Dover (5)
36 and 20d	Nonington, Capel, River or Whitfield (5,3)	29 see 13 down
		30 Black _____, Barnsole (3)
		31 see 11 across
		34 see 2 down

Answers on Page 61

BEERWORD

All the answers are names of pubs in Deal, Dover, Sandwich and district. The clues are their locations. For example, the answer to "Shatterling (4&6)" would be "Frog" and "Orange", and the answer to "Green ___, Walmer (5)" would be "Berry".





CIDER MATTERS

So, where did that summer go, then? Another three months have slipped gracefully by, but did you manage to broaden your cider horizons? Since writing my last contribution, I've been to the Rare Breeds festival, the Kent festival & the GBBF, along with a festival of cider, perry & traditional pub games, although I did miss the Maidstone festival, which clashed with one of our branch activities. Apart from that one disappointment, it was quite a good summer for me!

In the last edition, I mentioned this year's champion cider, which is called Janet's Jungle Juice, and predicted that we would be able to get it at this year's Kent Festival. I'm pleased to report that it was also on sale at the Rare Breeds festival, and very good it was on both occasions. Well, I had to try it for you, didn't I? The range of ciders might actually have been slightly broader at the Rare Breeds, more in line with the Planet Thanet festival, but the Kent festival concentrated on Kent ciders, and probably had a greater volume of cider on sale. It's always good to see perry on sale as well, and none of the festivals disappointed in that respect.

A welcome innovation the weekend after the Kent festival was a festival of cider, perry & traditional pub games, which was held at the Unicorn, in Canterbury. Of course, with the Kent festival safely out of the way, quite a few people had chosen that date for their holiday, but it was still well-supported. Ted, the landlord, is a CAMRA member, and he hopes to have another festival in the future. In the meantime, there was talk of him selling real cider now that he has got people interested. Full marks for imagination, and here's to another success story! There is demand for real cider, and the number of pubs selling cider in our branch area is slowly but steadily increasing.

So, which ciders have I been lucky enough to try at all these events? Well, I could give you a list with tasting notes, but that wouldn't necessarily help you very much, as each container of a cider tastes slightly different, even within the same batch. It's just another of the mysteries that make cider and perry so much fun. I also went to a cider bar training session at the GBBF, which broadened my horizons considerably, and as part of the session we had to sample 23 (yes, twenty-three!) ciders and perries. Just another sacrifice for the cause! Of course, the Janet's Jungle Juice was good again, although not to everyone's taste. It seems that you can't please all the people all of the time. I also learned something at Earls Court that I can only describe as strange-but-true. What we call apple juice, the Americans call cider; what we call cider, they call hard cider; when a cider starts to go off and has a harsh, vinegary taste, we call it hard cider. I wonder what they call it. Maybe they just make sure they

The Crown Inn at Finglesham

*** Deal Dover Sandwich & District CAMRA Pub of the Year 2007 ***



Free House and 16th Century Restaurant

• *Good Beer Guide 2007* recommended • Quality real ales specialising in local micros • Crown Inn Beer Club 8pm first Sunday each month • Bottled Biddenden ciders and occasional draught Biddenden cider • Renowned local chef John Radford • Bat & Trap in summer • Traditional pub games • Real fire • Catering for weddings and functions • Pretty garden with BBQ and safe children's play area • 1Mb wireless broadband • Caravan Club Certified • Curry night first Thursday each month, as well as the following:

Thursday 19 April – Thai night

Monday 7 May – Bank holiday (open all day)

Friday 11 May – Thai night (Siam became Thai Land on 11 May 1949)

Monday 28 May – Spring bank holiday (open all day)

Monday 11 June – Crown Inn branch CAMRA Pub of the Year award presentation night

Sunday 17 June – Father's Day with special menu

Thursday 21 June – Gourmet night with an eight course meal

Thursday 19 July – Greek night with full meze

Thursday 9 August – Spanish night – Tapas

Friday 17 August – Magic night with Rob James and four course meal – pre-booking only

Friday 24 – Monday 27 August – Bank holiday weekend real ale festival (includes pig roast, five-a-side football tournament and children's bouncy castle on the Sunday)

The Street, Finglesham, Deal, CT14 0NA

01304 612555 • www.thecrownatfinglesham.co.uk



Bed & Breakfast **ORCHARD LODGE**

(Next to The Crown Inn at Finglesham)

English Tourism Council ♦♦♦♦

Double, twin and family en-suite rooms available from £25.00 pppn including breakfast

Please call **01304 620192** for bookings or more information

www.orchardlodge.co.uk

drink it before it gets to that stage.

Now that we're well into Autumn, all that lovely fruit should be safely harvested and already on the way to making more of the good stuff. Several growers have already said that things seem to be about a week ahead of where they would normally be, so I can only hope that is a good sign. It doesn't have to be a scorching hot summer to produce a good apple crop, I suppose, and the mild winter last time around may have caused an early start for all those fruit trees, with the mild weather in April helping pollination. Then again, some trees didn't blossom until late August, so it certainly is a funny old world. Having said that, because the weather just after blossom time was so good, the trees took that as a sign to produce loads of apples. After that, though, the weather wasn't so good, so there might be a slightly smaller amount of goodness than usual spread through more apples. It should all work out OK in the end, though, I hope.

I think I mentioned last time that the EU might be reviewing the duty exemption enjoyed by small cider and perry producers. It seems that the committee involved has no powers to make changes, or even recommendations, and CAMRA's official position is to wait and see what comes of all this, rather than making a fuss about keeping the exemption. After all, the easiest way to harmonise the different systems is to remove the exemption, which is exactly what we don't want. In this case, no news is definitely good news.



The Team
Welcomes You To
THE EAGLE INN
DOVER
Free House

Fine Kentish Real Ales From Local Breweries

Always Available From £2.20 Per Pint

Regular Live Music

Pool & Darts

Open At Noon Till Late Every Day

Come On In And We Will Make You Most Welcome

Looking ahead, by the time you read this I hope to have been to one or two more festivals, and tried a few more ciders and perries. I'll have to wait and see what's on offer, of course, but cider and perry are more widely available at beer festivals these days, in line with the policy CAMRA has adopted in recent years. I know not everyone agrees with it, but it's certainly to my taste.

Finally, at the start of Cider & Perry month, a survey for CAMRA found that 69% of pub goers will be inspired to drink real cider & perry when it is available, including 81% of women pub goers. The cider market grew by another 33% last year, and some of that growth can be taken up by the real stuff, as only half of adults in the UK have ever tried real cider & perry, including only 36% in the 18-34 age range, and 61% aged 55-64. If you haven't tried it before and you get the chance now, why not give it a go?

Wassail!

Applejack

The Fox

High Street Temple Ewell, Tel 01304 823598



Steve & Alyson would like to welcome you to The Fox

Open for lunch 12-2 and dinner 7-9

Opening hours 11.30-3.30 6-11 Mon to Sat

12-4 & 7-11 Sunday

Sunday Carvery 2 courses £7.00 Please book



**DEAL, DOVER & SANDWICH CAMRA BRANCH
PUB OF THE YEAR 2005**

Listed in the 2008 CAMRA Good Beer Guide

Small parties catered for.

Play area. Children welcome

The Sportsman

Freehouse & Restaurant

23 The Street

Sholden

Kent CT14 0AL

Tel: 01304 374973



**Family Restaurant
Luxury En-Suite Rooms
New Function Room**

Open:

Mon - Thur 11.30 - 3 & 6.30 - Close

Fri, Sat & Sun - Now Open All Day

Janice & Jamie Coleman

www.thesportsmansholden.com

THE OLD COACH & HORSES

Drinking and Eating House

**Varying selection of Real Ales including
Harvey's Sussex, Adnams Bitter, Timothy Taylor Landlord,
Badger, Wadworths 6X & Hop Back Summer Lightning**

Opening Times

Monday to Friday	11.30 - 3.00	5.30 - 11.00
Saturday	11.30 - 3.00	6.00 - 11.00
Sunday	12.00 - 4.00	Closed

Food Served	12.00-2.30	6.30-9.30	Monday to Friday
	12.00-2.00	6.30-9.30	Saturday
	12.00-2.30		Sunday

Church Hill, Harbledown, Canterbury, Kent CT2 9AB

Telephone 01227 761330



CHANNEL VIEW

Dr Johnson once remarked that, "There is nothing which has yet been contrived by man, by which so much happiness is produced, as by a good tavern or inn" – a view no doubt shared by many readers of this newsletter. Well, make the most of it, for if certain elements have their way it has every possibility of being an exceedingly rare pleasure indeed. On the back of various perceived problems with alcohol, the old prohibitionist tendency is stirring again, and if allowed its head could see beer horrendously expensive and few pubs left in which to drink it.

Before the last budget the then Labour Health Secretary, Patricia Hewitt, unsuccessfully urged Gordon Brown to add 10p to a pint, and during the summer a Conservative Party working group, chaired by Ian Duncan Smith, proposed 7p on a pint. These, though, are as nothing compared to demands from the medical profession, including the Government's Chief Medical Officer, Sir Liam Donaldson, and the BMA. Although not specific, indications are that they would be looking for substantial price increases, perhaps increasing duty on a bottle of wine by £2, with presumably equivalent duty increases on beer and spirits – in the case of beer about 70p a pint, with perhaps extra duties on stronger beers. Meanwhile there are worrying reports in the media of consideration being given to a standard £3.50 pint

As so often with calls to combat society's problems, the sentiment that

"something must be done" is accompanied by considerable vagueness and ignorance, and the easy resort to the blunt instrument, in this case a substantial hike in duty in response to the erroneous belief that all alcohol is cheaper than ever before. Such a simplistic approach would seem akin to reaching for the shotgun – the target will probably be hit, but so will all and sundry around, and while the former, being robust, will probably survive, there will be many casualties among the latter including the traditional British pub, for many of whom it is likely to prove terminal.

So before we are overwhelmed with swinging duty increases and our choice of public house is reduced to a handful of town centre bars and rural restaurants, let's establish a few facts:-

- It may be possible to buy beer at ridiculously cheap prices (down to 28 pence a pint at some supermarkets) but not in a pub where prices are more likely to be the region of £2.50 a pint, and in real terms *more* expensive than 20 or 30 years ago.
- Not one of the Government's three main areas of concern - bingeing, under-age drinking, and older people drinking wine at home - has anything to do with the ordinary pub. To most landlords, bingeing is just aggravation; the high profile given to ID deters the under-age from even thinking of getting into a pub; and no one is going to buy wine from a pub when it's available at half the price in the su-

permarket.

- The market in alcohol is not a single homogeneous unit whose problems can be dealt with by a few one size fits all tweaks to duty level. There are as many different types of drinker as there are types of drink, and a great variety of different outlets and establishments from which alcohol can be purchased and where it can be drunk.

Leaving aside the injustice of penalising the responsible and perfectly innocent majority, there must also be very considerable doubt as to whether raising the price of alcohol would anywhere near achieve the desired affect. 7p or 10p on a pint would seem totally irrelevant, while £2 on a bottle of wine or 70p on a pint would seem unlikely to deter the affluent middle classes who allegedly put away several bottles of wine in an evening, or the “binge drinkers” who are already paying £2.50 plus (i.e. £5.00 a pint) for bottled beer or alcopops. Meanwhile if the under-age balks at £1 plus for a can of lager, there are always spirits. Currently available from the supermarket at £6-£7 a bottle, the maximum politically acceptable increase could not realistically be more than £5 a bottle, and £12 or so a bottle (£6 a half), is still within price range and quite enough to get drunk on.

There is much less doubt, though, of the affect on the traditional pub and its customers. The supermarket and big city centre pub will survive, probably with their positions strengthened, while Liam Donaldson and his colleagues (average GP's salary £100,000 plus per annum) will soon adjust to the additional price, if they in fact notice it at all. Not so easy for the pensioner on

£100 or so a week, or the back street local. Almost inevitably, pub trade will fall, more pubs will close, and the ordinary responsible landlord might well ask why he or she bothers – all these years they just might as well have been selling to the under-age, serving drunks or allowing their pub to be used for drug dealing.

Of course none of these problems are exactly new. Previous generations were perfectly well aware of the potency of alcohol, and have over the years developed regulations to control its effects. Sale of alcohol was strictly limited – mainly pubs and a handful of off-licences - with pubs themselves being carefully controlled: public areas split into several bars, licensees often restricted to married couples or those of reasonably mature years, and many a pub no bigger than a couple of terrace houses, and often smaller. Unfortunately, recent years have seen the authorities take their eye off the ball. Contrast the above with the current free for all, where supermarkets sell beer like soap powder and hanger-like bars aimed at the young adorn many a high street.

Rather than attempting to deal with alcohol problems by a heavy handed duty increase, the Government should take a look at the approach of earlier times. Its starting point should not be the highly visible excesses at the tip of the iceberg, but the quiet and well behaved majority. It should support the traditional pub and its customers, but rein in the town and city centre mega-bars and require supermarkets and off-licences to show the same degree of responsibility required by the on-trade.

THREE HORSESHOES

*An 18th Century Public House
in Great Mongeham*

Opening hours:

12 pm - 12 am Mon - Thurs

12 pm - 1 am Fri & Sat

12 pm - 11 pm Sun



- * Quality Real Ales including Gadd's no. 5 or 7 and Guests
- * Home Cooked Food Wed-Sun
- * Sunday Roasts 12-3 pm
- * Live Music Fridays 8.30 pm
- * Warm Friendly Atmosphere
- * Steak Specials on Thursday Lunch and Evenings
- * Party Catering and Outbar Facilities for hire
- * Pool, Darts and Poker
- * Pub Quizzes and Charity Events
- * Large Children's Play Area
- * Extensive Beer Garden
- * Curry n' Pint Night Last Friday Of The Month

*Please call for details of our
Christmas Day Menu
and our
Christmas Party Menu.*

Three Horseshoes
139 Mongeham Road
Great Mongeham
Deal
Tel: 01304 375812

REAL CIDER IN WHITE CLIFFS COUNTRY

As it's now Autumn and October is CAMRA's designated Cider Month, we once again take a look at real cider, and what's available locally.

CAMRA'S CIDER POLICY

CAMRA's policy on cider and perry was redefined at last year's AGM, and tweaked again at this year's. Perhaps now would be a good time for a quick run through it.

Firstly, the ingredients. Only apple juice is allowed, no juice concentrate! A small amount of sugar may be added before fermentation has finished, if the sugar level in the fruit is too low. This was the original intention of Monsieur Chaptal, who invented chaptalisation, to restore the balance in poor years, rather than anything else, as we shall see later. You will probably see a warning on cider bottles about sulphites, which are used to sterilise the fermenting vessels and may leave traces in the cider, but they are not part of the fermentation process.

During the making of the cider, there should be no pasteurisation, and no colourings or flavourings should be added. Customs regulations are quite strict on what can be added as well, and if it's anything they don't approve, it is classed as wine, and the duty increased. Draught cider should not be carbonated, nor should it be micro-filtered, which removes all the yeast particles from the cider, effectively killing it off, and is as bad as pasteurisation. However, sweeteners may be used to change the cider from dry to medium or sweet. Water should not be added, unless it is just a small amount to bring the cider back below the 8.5% ABV level, which is how Customs regulations define cider, as opposed to wine. As the cider should still be at least 90% juice at this stage, that means that chaptalisation should not be used to excess, fermenting the cider up to high alcohol levels then diluting it back down to normal levels, and yes, I can see the funny side of calling 8.5% ABV "normal"!

As with real ale, gas pressure should not be used to serve the cider or perry, but CAMRA has no preference as to whether it should be served by handpull, gravity, from casks or plastic manucubes. Many pubs now stock cider in a bag-in-box, which is like a wine box, but normally bigger. If you have room in the fridge, the cider can keep for quite a while like that.

That's about it. If it doesn't meet the standards I've just set out, it isn't the real stuff, so be careful!

Now see over for the Branch Cider Pub Directory.

BRANCH CIDER PUB DIRECTORY

Now to drinking it. Listed below are all the pubs we know of in our branch area that sell real cider, but if yours sells it and we've left it out, or if you know of any others we've missed, please let us know.

BARFRESTONE

Yew Tree (01304 831619)
Weston's

DEAL

Bohemian, Beach Street
(01304 374843)
Weston's – most of the time

DOVER

White Horse, St. James Street
(01304 242974)
Range varies – Biddenden
Bushells, Moles Black Rat, etc.

Blakes, Castle Street
(01304 202194)

Thatchers Traditional, Weston's
Organic Vintage, Westons Country
Perry

Prince Albert, Biggin Street
(01304 204272)
Thatchers Cheddar Valley

Eight Bells, Cannon Street
(01304 205030)
Weston's

EYTHORNE

Crown Inn, The Street
(01304 830268)
Addlestones

FINGLESHAM

Crown Inn, The Street
(01304 612555)
Biddenden Bushells (not in summer), Bottled Biddenden and

Wychwood Green Goblin

HACKLINGE

Coach & Horses, Sandwich Road
(01304 612555)
Weston's

ST MARGARET'S BAY

Coastguard, The Bay
(01304 853176)
Weston's

TEMPLE EWE

Fox, High Street (01304 823598)
Addlestones

WINGHAM

Anchor Inn, High Street
(01304 720229)
Biddenden

You can also often buy bottled cider in most bigger supermarkets, and maybe in some of the smaller shops. My nearest petrol station sells a good range!

Outside our branch area real cider is also available locally at the **Chambers** and the **East Cliff Tavern** in Folkestone and the **Ship**, Sandgate; and on occasion at the **Phoenix**, Old Dover Rd. Canterbury and the **Red Lion** Stodmarsh. Again please let us know any we've missed.



*Stewart and Debbie
Welcome you to*

THE FIVE BELLS EASTRY



A Traditional Country Pub

Guest Ales

Home cooked food Sunday Carvery

Pentanque, Pool, Darts etc.

Sunday Meat Raffle in aid of Joint Services

Function Room Available

Open

Mon to Sat 11am - 4 pm, 5.30pm - 11pm

Sun 12 - 4pm, 6.30pm - 10.30pm

Enquiries 01304 611188



A BRIEF HISTORY OF HOPS

The vital ingredient of beer



We live in what was, until quite recently, one of the world's great hop growing areas – witness the oast houses, once used for drying hop flowers, throughout Kent and surrounding areas. In 1870s England, about 72,000 acres of hops were cultivated. By 1997, this was just 7,526 acres. These days, Germany and the USA are the biggest producers with around 20,000 hectares each.

Before we had hops, the drink brewed from fermented malt extract was known as 'ale'. 'Beer' was ale with hops added (the terms are nowadays interchangeable). Hops were not in general use until the 15th C, when brewing techniques from Flanders were imported. In the 16th Century, Flemish weavers settled in Kent because of the wool industry, bringing new hop varieties with them. The use of hops was, for some reason, outlawed by Henry VIII, but was reintroduced by his son Edward VI in 1552. The classic hop of English bitters, the *Golding*, was developed in the 1770s, joined by the beautifully named *Fuggle* around 100 years later. Most hops are grown for commercial brewers, but they are easy and interesting to grow at home (and make home-brewed beer even cheaper!).

The hop, or *Humulus lupulus*, is related to cannabis, nettles and elm. Traditional varieties grow at least 16 feet (5 metres) each year, yielding about 25 tonnes of new growth per 1 hectare (with half being flowers). The plants climb clockwise, usually up strings supported by long poles, but they are not fussy, and will climb and scramble up pretty much anything.



Years ago, the strings were tied to their supports by workers on stilts. The plants stay productive for 10-20 years, the 'bines' being cut down to ground level after harvest (around September); starting to grow again the following April.

The flower cones are traditionally dried in an oast house with their moisture content being reduced from 80% to 10% in less than a day (however, these days it may be more convenient for the home brewer to just put them straight into the deep freeze). The reason for growing hops is to obtain the oily, complex chemical called 'lupulin' that is borne by special glands in the flowers. Lupulin contains a balance of volatile oils that are important to beer character, and 'alpha acids' that provide bitterness and help provide preservative qualities.

Unfortunately, hops are prone to various diseases and pests, such as verticillium wilt, aphids, powdery mildew, downy mildew, and two-spotted spider mite. These days, a lot of effort is put into breeding new varieties, with good disease resistance, high alpha acid content, and good aroma, flavour and yield; and particularly into producing dwarf varieties that are more convenient and economic to grow. In a few years, these may largely replace the old, full height varieties.

Julian McIlroy

The Plough Inn

Church Lane, Ripple

Tel: 01304 360209



Real Ales, Country Wines

Full weekday menu plus traditional Sunday lunches

Accommodation, Two Double Rooms & One Twin Room - All en-suite

Ales always available are:

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

Listed in the 2008 CAMRA Good Beer Guide



FAVERSHAM HOP FESTIVAL

Tony and I had a week off work at the end of August so we decided to spend it on the “Costa del Finglesham”, i.e. at home. Having enjoyed the Crown’s beer festival over the Bank Holiday weekend, we were in the mood for another, and I thought I overheard someone mention a beer festival in Faversham.



A brief trip into cyber space soon pointed us to the Faversham Hop Festival - not a beer festival as such, but it sounded a fun event to experience. The Hop Festival this year was on the weekend after the Bank Holiday, so we got out the bus timetables and started planning.

Faversham’s own website - www.faversham.org - describes the hop festival as “a weekend of good old fashioned entertainment, hoppers ball, street theatre, traditional music, song and dance.”

It goes on to explain the history of the festival:

The Faversham Hop Festival is a celebration of the hop harvest and the old days of hop picking, when thousands of Londoners came down to the Kent Hop-Gardens every September for a country holiday with pay!

Many families returned to the same farms, generation after generation, to be joined by every available local worker and a large number of rom-any-travellers to form the largest agricultural workforce this country has ever seen, or will see again.

During Hop Festival celebrations the town will resound to the clatter of clogs, music and song with dance groups from throughout the UK performing in the streets.

In addition during the weekend there will be concerts, ceilidhs, street theatre entertainment, crafts stalls, Shepherd Neame brewery visits, live music in local pubs and hops galore.

“Shepherd Neame brewery visits” - that sounded interesting! So we looked at the Shep’s website and found we could book a brewery tour in advance. So we did.

Saturday morning saw us at the bus stop at Burgess Green. An hour and a half later we arrived in Faversham. The whole town was hopping - excuse the pun. Everyone was wearing garlands of hops, there were more Morris dancers than you could shake a stick at (sorry!), and the streets were lined with stalls of every ilk - craft displays, food stalls, antiques, books, and a CAMRA beer stall - manned by the familiar figures of Gerry and Gill from the Canterbury branch. We had to stop for one - it'd be rude not to!



After a hot paste from one of the many food outlets, it was on to the Shepherd Neame brewery, for what turned out to be an entertaining, interesting, informative and tasty tour of the brewery - including samples of what Tony described as "the best drop of Spitfire I've ever tasted". The organisation was faultless. Shepherd Neame, it seems, CAN organise a piss up in a brewery! If you get the chance to go on a tour - do!

After the tour, it was time to explore. There has been a lot of talk lately about using plastic glasses in pubs, but on this occasion it was a brilliant idea. You went into the pub(s) of your choice, bought your beer - the specially brewed Shep's Hop Festival Ale was particularly good, I'm told - and then were free to wander around the streets, carrying your plastic glass. Street shopping, listening to live music, watching the Morris dancers, all with beer in hand. What could be better!

Well, an evening bus service would be nice! We had to leave at about 5 o'clock in order to be sure to catch our last bus from Canterbury, which departs shortly after six! Still, we'd probably drunk enough by then anyway. And there was always the Coach and Horses and the Crown on the way home from the bus stop...

The next Faversham Hop Festival will be on Saturday and Sunday, 30th and 31st August 2008. Looking forward to it!



Trisha Wells

Photos reproduced by permission of The Faversham Website - www.faversham.org



**THE
NELSON
BREWERY
BREWERS OF FINE KENTISH
ALES.
FROM THE BIRTHPLACE OF
H.M.S. VICTORY.**

WWW.NELSONBREWINGCOMPANY.CO.UK

**NELSON BREWERY,
UNIT 2, BUILDING 64,
HISTORIC DOCKYARD, CHATHAM,
KENT. ME14 4TE
01634-832828**

TASTE THE HISTORY !

LETTERS TO THE EDITOR

Dear Sir,

I've normally driven straight through Dover to get to the continent as quickly as possible, but a few weeks ago my brother and myself decided to stay a few nights so that we could enjoy more time in Kent.

The latest edition of *Channel Draught* proved very useful. I picked up a copy in Blakes, where we discovered the difference between perry & pear cider. The nearby White Horse offered, too, a very nice pint of Landlord; there can't be many (decent) pubs where you can spend an evening reading the 'graffiti' on the walls.

Both pubs had friendly staff and customers. One in the White Horse even told me where to 'stand and gesticulate wildly' in order to get served quickly - I did! By contrast, I couldn't recommend the Wetherspoon's in the town centre. The bar staff seemed generally surly and there was an atmosphere that felt as if trouble might start at any moment. They were even boasting about the near zero temperature at which they were serving their beer.

I voted with my feet and left after a single drink, and wasn't surprised when a day later, as we were walking back from the station after visiting Canterbury, that three police cars were parked up outside, trying to sort out whatever had kicked off. Before you think this is a biased rant against Wetherspoon's, I enjoyed drinking, and eating, at the Thomas Ingoldsby pub in Canterbury, and at least the chain generally serves several real ales and normally has a great choice of bottled beers, ciders and perries.

I would, however, recommend your Pub of the Year, The Crown at Finglesham to anyone. We were greeted by a very enthusiastic young barman, arriving just after the bar had opened. Only half an hour later the room was filling up with customers. Despite this, the barman popped down into the cellar to give us a sample of a beer that wasn't on sale yet. The pub was obviously the hub of the community; a 'local' pub where everyone was made to feel welcome. Without the copy of *Channel Draught* we would have never have been able to find the place.

There was an interesting point in the newsletter about the price of beer. The price of a pint of real ale in the Black Country is about £2.30, and people often comment that they are 'paying London prices' whenever they are charged more; but you can still get change from £2 for a pint at The Chandos, Sam Smith's pub right in the capital's centre. If they can manage it, why can't everyone else?

The next time we're crossing the Channel we will definitely be stopping in Dover to enjoy some of the excellent pubs in the area.

Regards,

**Matthew Perks
West Midlands**

DOVER PUBS RECALLED

Roger Marples looks back
at some of Dover's 'lost locals'

The following article describes my recollections of some of the public houses in Dover, thirty to forty years ago, with particular emphasis on those that are now closed.

The character of public houses of this era was in many ways different to that of today, to which many of our more experienced drinkers will, no doubt, testify. There were far fewer juke boxes and recorded pop music in bars and sometimes the old style pub pianist could be heard playing such favourites as "Roll Out The Barrel" and "Hang Out The Washing On The Siegfried Line". With audience participation, this could be just as loud as some of our present day 'disco-pubs'. Food was very rarely sold in bars, excepting crisps and nuts, and homemade pickled eggs, and if one simply requested "a pint of beer", one was served with a pint of mild. Nowadays, not one outlet in Dover sells draught mild on a regular basis.

There was generally much more of a community spirit and pubs were much less likely to be aimed at a specific age group, with often three generations of family drinking in one house, together. Nearly all the town's pubs were owned by a specific brewery, with Fremlin's predominating. Charrington's, Tomson and Wotton of Ramsgate, and Mackeson of Hythe (owned by Whitbread) all had several, with a further two establishments owned by Ind Coope, and one each by Courage and Shepherd Neame. Additionally there was one free house and a number of hotel bars, plus one cinema bar. In 1969 there were in total 81.

Opening hours were 10.00 - 14.30 and 18.00 - 22.30, later extended to 23.00 on Fridays and Saturdays. The dedicated drinker could drive (this was before the days of the breathalyser) over the boundary line between Dover Borough and Dover Rural district, in order to take advantage of an extra half hour in the evenings. Sundays were always a standard 12.00 - 14.00 and 19.00 - 22.00.

We start our tour at The Prince Alfred, No 55 East Cliff, which was a Tomson



and Wotton house until the 1968 take over by Whitbread, an extremely sad day for all fans of the T&W light hoppy bitter. Its name was changed to The First and Last in 1970. The bar was long and narrow, ran parallel to the road, was a fairly quiet place in which to drink, and free of noise pollution. I well remember the Landlord, George Savage, who was a Worthington White Shield buff. His shelves were full of this bottle conditioned beer, and he was always very careful to rotate his stock, keeping it as you would be expect in top condition. Rumour has it that a fair proportion of the stock was consumed by the owner. The First and last was sold as a private residence in 1976.

We then pass the Albion at 57 East Cliff, a former Fremlin's House that is still open, itself now recently renamed as The First and Last, and owned by Shepherd Neame. Once the original First and Last closed at No 55, The Albion, theoretically and actually, became the first and last, at least if one were leaving or entering England by ferry, via Dover.



The Railway Bell

Open All Day

Quiz Night Every Monday

~8pm Start~

Early Evening Special 3 Courses just £8.50

5 - 6.30 Mon-Sat

2 Courses just £6.95



London Road, River

Tel: 01304 822016 for bookings

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

The next call would have been The Dover Stage, at Camden Crescent/Townwall Street, which was an Hotel with a public house style bar, rather than a true public house. It was opened in 1957, and was owned by Watney, Coombe and Ried. Ownership changed to Truman's in 1971 and the building was closed and demolished to make way for a car park in 1988. The bar, which faced Townwall Street, was bright and modern and was particularly popular with the younger drinker. It was frequented, among others, by soldiers from the local garrison. I cannot remember it ever having sold draught real ale. Across the road, the Britannia, an ex Mackeson house on the site of the former Wine Lodge, which was demolished in 1961, is still open.

At 161 Snargate Street was The Avenue, a tiny one bar house that was owned by Fremlin's. The landlord was one Fred Dunster, an affable former RAF man who was proud of his air force days, and had Airfix models of second world war aeroplanes suspended from the ceiling by string. He was more than keen to chat about them with fellow 'plane enthusiasts. I cannot remember the house ever being particularly busy, despite the smallness of its size. On the landlord's

death in 1980, the house was sold as free from brewer's tie, and the name was changed to The Arlington. It continued for another twenty years or so, before being converted to its present use as a restaurant.

Next in our tour is The Invicta, another Tomson and Wotton house, at 155 Snargate Street. Besides selling a good pint of T&W's excellent hoppy bitter, it had a reasonably priced bar billiard table (6d. instead of 1/-), which unusually had no 200 hole and oddly shaped mushroom pegs. The last landlord was Tom Byrne, an Irishman, who until 1970 had run The Criterion, in Last Lane. I well remember that on one occasion, after playing a game of bar billiards with a friend of mine, who was fond of a 'hippy' mode of dress, a local customer took exception to his outfit. The following disagreement about sartorial tastes ended with my friend being pursued down Snargate Street with his adversary close on his heels brandishing a knife: we lived in interesting times. The Invicta suffered damage by fire in 1972 and having already closed for business, was demolished the following year.

The last public house situated in Snargate Street, of which I have a memory, is still there, but in a much altered state. This was The York House at No 113, and was owned by Mackeson. This brewery had two draught beers - Mild and Bitter, neither of which I much cared for, as they always seemed lacking in body. However, the landlord did keep them in very good condition, and I was a



**The former York House ,
now The Flagship**



frequent habitué of this house, especially after the hostile incident just down the road at No 155. There were two bars, the saloon bar being the much quieter of the two. The public bar had a pronounced nautical theme and a shipping forecast was chalked behind the bar each day. This was another place in which one could test one's skill at bar billiards, and fortunately the local inhabitants were much more tolerant of my friend's esoteric dress sense than those who frequented the Invicta. The interior was completely rebuilt in recent years, and the name subsequently changed to The Flagship.

To be continued...

Roger Marples

REGENCY

independent financial advisers

‘The Confident Future Solution™’

Financial Planning brought into the 21st Century

Obtain affordable and truly independent financial advice by subscribing to one of our Confident Future™ programmes

Includes advice on

Investments, Pensions, Life Insurance, Savings, Mortgages

Proprietor: Barry Williams Cert PFS

Tel: 01304 213902

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

15, Effingham Crescent, Dover, Kent CT17 9RH

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

Andrew, Sarah & Kevin
Welcome you to

The Lydden Bell

81 Canterbury Road
Lydden
Kent CT15 7EX
Tel. 01304 830296



Excellent Food
Warm & Friendly atmosphere
Cask Ales always available
(Green King IPA, Old Speckled Hen & Guest Ale)
Secluded Garden

Lunches served 12 - 3pm Mon to Sat
Sunday Lunch 12 - 4pm
Evening Meals 6.30 - 10pm Mon to Sat
Book Early to avoid disappointment
Business Lunches, Birthdays & all special occasions catered for
No Smoking Throughout



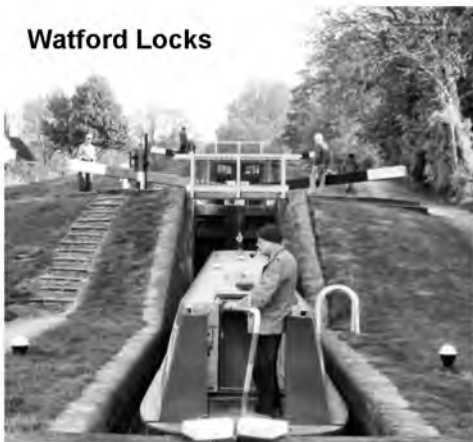
THE COMMODORE GETS PUSHED FROM PILLAR TO POST (OR FROM BOAT TO PUB)

THE BEERY BOATERS' 2007 TRIP

Saturday 21st April 2007. A new hire company for all of us, and a new route for all but the old hands. The company was Union Canal Carriers, from Braunston, at the junction of the Grand Union and Oxford Canals, who provided us with almost -identical 70 ft boats, 'Chiltern' and 'Pennine', and the route was to be from there to Leicester and return, taking in the Welford and Market Harborough Arms of the Grand Union Canal. Because of a couple of illnesses (Phil Simpson about to miss his first April Canal Trip since the Beery Boaters started in 1981, and Peter Broberg's good lady being under the weather), and because their venerable skipper Jeff Waller would not be meeting us until the Monday, Pennine started with only four in her crew as against eight in Chiltern.

We assembled in the Wheatsheaf, near the top of the steep hill leading down to the boatyard by the bottom of Braunston Locks, and after a few pints of Sharp's Doombar, went to load our kit. One person managed to fall in with his holdall in his hand while crossing from one boat to the other, to a Goon-like chorus of "He's fallen in the water" – never mind Terry, Cherub did the same once at Evesham! Then, after a briefer-than-usual session of instruction (perhaps they read our CVs) we were on our way up Braunston Locks, which being wide, and the only wide locks until after Foxton, we ascended side by side. We *had* hoped to stop at the Admiral Nelson by Lock 3 for a quickie, but the advance party reported that they had just closed, so we pressed on to the top and along to the 2042 yard Braunston Tunnel. Progress through was not as quick as usual as we appeared to have caught up a slow convoy. Back out into the sunshine and we found ourselves behind a boatload of young ladies, some of whom were being given instruction in steering, and *they* were being delayed by an even slower boat in front. The wenches eventually overtook this craft, as did Chiltern, to some abuse from its occupiers who appeared to be fuelled by either an excess of drink or drugs or a combination of both. It looked like a water-borne version of a scrapyard, smoked like the proverbial chimney and was probably, I suspect, unlicensed. The young ladies waved us past them as well and we continued to Norton Junction and Buckby

Watford Locks



Wharf, at the top of the 7 Buckby Locks, where we turned left up the Leicester Branch of the Grand Union Canal, moored and walked back to the New Inn by the top lock for our evening meal and refreshments. The New Inn usually sells Frog Island and Hook Norton beers, together with a guest Ale.

Up and away on Sunday morning, but not too early as we only had 7 miles to do before our lunchtime stop at Yelvertoft, and I knew that the Watford flight of locks would not open until 8am. This flight of 7 consists of 2 normal locks at the bottom, then 4 in 'staircase' formation (where the top gate of one lock acts as the bottom gate of the next), then another normal lock at the top, and all under the watchful eye of a lock keeper to regulate things. Pennine, in the lead, got a rollicking for ignoring instructions and not waiting at the bottom until the lock keeper came down to them. The flight is on a bend and you can't see the bottom from the top, but then again, he just might have been a bit 'miffed' to have boats turning up that early on a Sunday morning. Anyhow, we were quickly up the locks and through the 1528 yard Crick Tunnel, where there were no more obstructions on this 412 ft summit level before mooring at Yelvertoft.

Here the Beery Boaters' Wheelchair came into play – rescued many years ago from the canal near Winson Green Prison in Birmingham, Dave Underdown then running an old people's home, and thinking it might be useful, took it home and restored it. Since then, as it can fold flat, it has accompanied the Beery Boaters on several trips. As I was awaiting a hip operation (a 'Hip-Hop') and found it difficult to walk far, it was decided to bring it for my use if the pub was some way from the cut; and so I was dumped in it and shoved to the Knightley Arms, about a quarter of a mile away. Nothing spectacular in the way of beers: London Pride, Greene King and a guest – oh, we could have had Spitfire! There were three nice vintage motorcycles outside, though, in the care of three almost equally vintage owners; local enthusiasts, apparently, whose Sundays were often devoted to giving their well maintained charges a beneficial airing.



Another 8 miles in the afternoon along the shallow and twisty summit level took us to the junction with the Welford Arm, where we turned right and proceeded another mile and a bit to Welford Basin, with just one shallow lock towards the end. We found that a 70ft boat could just turn at the end, so we did, Chiltern tying up alongside another boat in a little basin a stone's throw from the Wharf Inn, and Pennine mooring some yards away against the bank. We found the Wharf Inn to be an excellent pub. The food was good, as was the beer, with Banks's and Marston as the regulars plus a couple of guests, in this case Kelham Island and Newby Wyke. According to the hours advertised, the pub closed at 10.30pm on a Sunday evening, and the crew of Pennine duly departed. However, the rest of us lingered and were rewarded by no signs of cessation of sales of beer. The last of the crew of Chiltern left at 12.45 in the morning with the pub still open.

THE CHARITY INN WOODNESBOROUGH



Up to Four Real ales

Including

***Black Sheep Bitter
Ansells Dark Mild
and
Greene King IPA
Plus Guest Ale***

Tele 01304 613189

Home Cooked Food Served

Lunchtimes & Evenings

Tuesday to Friday

Lunchtimes - Saturday

***2 Course Menu from £3.95
(at least 5 selections)***

***Main Course - Sweet - Tea
& Coffee***

***Traditional Sunday Roast
Set Lunch***

£7.95 Two course

TRADITIONAL OLD ENGLISH PUB

OPEN

Monday to Saturday 12 - 3pm 6pm-Late

Sunday 11-3pm 7pm-11pm

The Wharf Inn, Welford



Chiltern was off at the traditional time of 6am the next day, with Pennine preparing to cast off and follow as they passed them. We had about 15 miles to do in the morning, which included Foxton Locks, before we could pick Jeff up in Market Harborough. Despite the continuing snake-like wriggling and shallow depth of the Leicester Arm, and the 1166 yds of Husbands Bosworth tunnel, Chiltern arrived at the top of Foxton Locks just

as the lock keeper appeared and told us that we would be first to use the locks that morning. We told him that Pennine was not far behind, and, as we went into the top lock, a boat appeared which we assumed was it. Foxton consists of 10 locks in two staircases of 5, with a passing place in the middle. In the height of the season you can wait at the top or the bottom for a very long time before your turn comes, but once on the move, ascent or descent is very rapid. Once a boat starts to go down or up, another cannot move in the opposite direction, except to pass in the middle. In 1900, an inclined plane was opened to alleviate this bottleneck, but proving too expensive to run, it was closed in 1911 and demolished in 1928. Now, some moves are in hand to restore it. The descent was uneventful, except that at one point, juggling with camera, handrail, drizzle and collapsible metal walking stick, the latter escaped from my grasp and now resides in the depths of one of the locks. At the bottom of the flight we noted a pair of pubs, the Foxton Locks Inn and the Bridge 61, for future investigation.

The Market Harborough Arm is also very twisty, more like a river than a canal, but with no obstructions other than an awkward swing bridge. Still confident that Pennine was close behind us, Chiltern set off down it, arrived at the basin busy with hire boats, and winded and tied up at the crowded visitor moorings. No sign of Jeff or the other boat, but a telephone call to Pennine's skipper elicited the information that he would meet us in the Union Hotel, just

down the road from the entrance to the basin, in half an hour. The beer in the Union Hotel was not spectacular, just London Pride and Greene King, but the town centre was some distance away, so most of us stayed. Jeff arrived as predicted, and a telephone call was made to one of the crew of Pennine's home number to get the correct number of his mobile (or should it be portable?) telephone. Communication at last! They were just coming into Market Harborough, about 2 hours behind us, and eventually joined us in the pub, where their tardiness was explained. They had *not* been the boat that we had seen approaching at the top of Foxton Locks for, unlike Chiltern, which had followed the Beery Boaters' tradition of cook-

Foxton Locks





ing and eating breakfast on the move, they had moored up for theirs. By the time that they had arrived at the locks, the downwards flow of traffic had ended, and boats were now coming up. So they had to wait for the next convoy in their direction.

For the evening we returned to the bottom of Foxton Locks, starting in the Foxton Locks Inn for an acceptable, if rather expensive, meal and Caledonian Deuchars, Theakston, Greene King and guest beers. It is one of the chain of pubs

owned by British Waterways and operated by Scottish and Newcastle, and if they are all like this, I find little to enthuse about. The subsequent pub, the Bridge 61, I liked. It was owned and run by the former occupant of the Foxton Locks Inn before its BW/S&N makeover, and is small and situated in converted stables at the bottom of the locks. Beers are Everards and guests (in this case, Adnams), with snacks. I would have preferred to see this pub in the 2007 GBG rather than the other.

10 miles and 12 wide locks next morning, including the 880 yards Saddington Tun-



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

Robert Whigham

Innkeeper

The Red Lion, Stodmarsh, Nr. Canterbury, Kent

Telephone 01227 721339

The Navigation Kilby Bridge



nel with its many bat boxes and, to the delight of the cook, Crane's Lock, took us to the Navigation at Kilby Bridge ('probably the smallest public bar in Leicestershire'), with good food and Greene King, Tetley and Marston's beers. Then on to Leicester for the evening, a further 8 miles and 12 locks. Before Leicester you come onto the River Soar Navigation with some

impressive weirs, and while the stretch through the city is wide and straight, before that the river can be shallow and twisty; a section on which Chiltern seemed to have an affinity for bank-side hawthorn bushes, or it might just have been the attraction of the steerer for corrugated ironwork! In Leicester we tied up at the rather small but secure Castle Park pontoon moorings by West Bridge. Various people went in various directions in the evening, but Martin, Rob and I went first to the Shakespeare's Head, an Oakwell pub (and very cheap) where we listened to a local quiz match, and then to the nearby Criterion, with Oakham a regular, and 6 or more guest beers and Weston's cider and/or perry. Both pubs are in the 2007 Good Beer Guide.

Despite the fresh wind trying to blow us sideways down the river, we managed to turn by the moorings and made our way back to Kilby Bridge for Wednesday lunchtime. Unfortunately, the Leicester Section of the Grand Union Canal is not very well endowed with bank-side pubs with which to ring the changes, and it was Foxton once again for the evening. This time I ignored the Foxton Locks Inn and stuck to the Bridge 61.

By half past seven the next morning we were at the bottom of the locks ready for a prompt start. Tom walked up to let the lock keeper know where we were, and returned to tell us that we could start going up at 8 o'clock, and that we would meet a boat coming down at the centre passing place: also that the shop at the top was open for bacon butties and all kinds of other goodies. Passage up the locks was swift, and while originally, I had



planned to go to Yelvertoft for lunchtime, we mooted to go back to the Wharf Inn at Welford instead. Then in the afternoon we continued past Yelvertoft to Crick, where the Wheelchair came into play again and Hon. Commodore was propelled to the Royal Oak, which had a Chinese restaurant, a good range of real ales and a load of free sausages left over from a darts match.



Friday was the last full day of the trip. The lock keeper at Watford had regained his more usual cheerfulness and we met up with Dick Bates at the bottom with his boat, Rosie. Then to the New Inn at Buckby Wharf for lunchtime, reversing,

The Beery Boaters Spring 2007 Crew

ing, despite the continuing wind, to almost opposite the pub. In the afternoon we went back through Braunston Tunnel, down Braunston Locks, past our hire base and on for the 5 miles to Napton where Rosie, Chiltern and Pennine winded and moored near the Bridge at Napton PH for our final session. And that was that. Back to Braunston for 9am the next morning, pack and away home. Thoughts perhaps of the Llangollen Canal for next April.

Jim Green

The Royal Oak



CAPEL-LE-FERNE

Telephone 01303 244787

PAUL & STAFF

welcome you to the Royal Oak, Capel-le-Ferne

NOW WITH ALL DAY OPENING

Home made food now being served

Monday – Friday 12.00 – 2.30pm Sunday Lunches 12.00 – 4pm

Special food night every Wednesday - ring for details

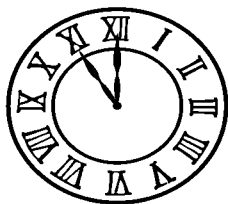
REAL ALES FROM £1.60 A PINT

WEEKDAY MEALS ALL UNDER £5

SUNDAY LUNCHES £5

BEER GARDEN

CARAVAN CLUB SITE



LAST KNOCKINGS

In the Beer Section of a recent *What's Brewing*, Roger Protz talks at length about Greene King's Strong Suffolk Ale, a blend of 5% Best Pale Ale and the two year matured 12% Old 5X. The example described in his article appears to be a bottled version, but in the past Greene King have produced a cask version. Two or three years ago I enjoyed a half (I was driving) at the Admiral Owen in Sandwich, and most excellent it was, but neither before nor since have I seen it anywhere. Perhaps Greene King could be encouraged to distribute a few barrels to this corner of the country again, over the forthcoming months, rather than overwhelming us with the not altogether satisfying IPA, Abbot, Speckled Hen and Ruddles.

There was grand entertainment at the Louis Armstrong in mid-August during the road re-surfacing work. Despite many weeks of warnings and the detailed instructions when work commenced, many motorists still insisted that they could drive from Frith Road to Five Ways. In fact, access was restricted just to Royal Mail, the Louis itself and the Netto/B&Q site, and on the first day of work confusion reigned. Queues were long and angry, the round trip via Charlton Green car park averaging an estimated half an hour, and made additionally complicated by vehicles returning to the junction of Frith Rd. and Bridge St. having to cross those on their way into the mêlée. Further aggravation arose as lorries, unable to turn into the car park, were forced to reverse back to Bridge Street, and frustrated motorists attempted escape with umpteen-point turns. By Thursday the restrictions had been generally accepted, and work on the section approaching Five Ways was nearing completion: seemingly, though, not fast enough for one concerned Dover resident, who late that afternoon removed the cones blocking the road and proceeded to wave motorists through. On Saturday night, with work in full swing outside the pub, landlady Jackie Bowles was grateful she had no band booked that week. The activities of the workmen and their various machines proved strangely fascinating – better entertainment than some of the bands, someone remarked. The work was not completed that night, and Sunday morning revealed a stripped down surface above which projected an assortment of drain and manhole covers, bits of brick, concrete and ironmongery, some of which had been covered over and forgotten about years before. It did, however, prove to be an excellent traffic calmer - far better than all those speed humps and chicanes so beloved of highway engineers.

A long standing bugbear associated with the public house has been the possi-

ble noise and disturbance it might generate, particularly music. It was probably not so much a problem in former days, when music was less amplified and the local lay at the heart of a close-knit community, but today fewer pubs attract custom from a far wider area, particularly those providing entertainment, and often there can be very little to connect a pub with its neighbourhood. The Digbeth area of Birmingham currently offers a fine example. Complaints from occupants of flats and houses near to a number of rather noisy pubs, have led the council to impose various restrictions on the pubs' activities. Quite right, one might say, noise can be a major intrusion on privacy; except that the flats and houses are new, were built long after the pubs were established, and involved only a handful of occupants. Ironic! Surely natural justice should give precedence to the established use, while common sense would suggest that if you move into a property near a pub you cannot be surprised to find pub-type uses going on.

Golden ales, ain't you sick of them! Well, obviously not. They seem to be all over the place, sell very well, and win no end of prizes. Therefore it was rather refreshing, at least for some of us, that for what seems the first time in living memory the 2007 Great British Beer Festival's choice for Champion Beer of Britain was not a glass of pale-malt flavoured hop infusion (only joking Roger), but Hobson's mild, a traditional dark and nutty English brew from Shropshire.

Boss of Wetherspoon's, Tim Martin, has recently gained publicity from a comment in the company's newsletter which reflects what many of us have been saying for some time now, that there used to be a certain degree of blind eye turning to underage drinking. Behave yourself, don't drink too much, and so long as you looked as if you could be 18 you'd often be served. Step out of line and you'd be jumped on most severely. Although technically breaking the law, by and large it worked. By contrast, today's rigid ID policing bars 16 and 17 year-olds from the pub, but of course they still drink – cheap supermarket lager and vodka round the back of the shops; and, without control, seriously, with all its anti-social consequences and damage to their own health. Subsequently Giles Thorley, head of Punch Taverns, took the argument one stage further and suggested actually dropping the drinking age to 16, but with restrictions on what they could drink. "It would be better to have young people introduced to pubs and alcohol in a gradual and discretionary way, rather than have them go out on their 18th birthday and overdo it," he said. But of course this was exactly what happened in the past: why complicate matters by giving bar staff the added problem of who can drink what, and suggest to 14 and 15 year-olds that they have half a chance of getting served. Far better Tim Martin's common sense bending of the law, that we grew up with and which served us so well.

Old Wort

The Blue Pigeons

Fine Dining in Kent

Tracey & Mark & all the staff extend a warm welcome at
The Blue Pigeons, The Street, Worth, Nr Sandwich, Kent

A historically traditional real ale pub,
currently offering at least four guest real ales at any one time

Fine dining "a-la-carte" plus a massive selection
of home made "pub grub" fayre, All puddings home baked

Sunday Roast 12pm-6pm, Curry Night every Thursday £5.95 inc a Pint

Large family garden, children's play area,
Sky Sports, Prem Plus, Live Music

En-Suite Accommodation, Disabled Access,
Parking, Darts & Pool League Teams

Open 7 days a week
12pm-11pm (12pm-10:30pm Sunday)
Tel.No. 01304 613245
(reservations advisable)

Available for Private Hire,
Weddings, Functions
Bar Mitzvahs & more

For more info visit our website

www.bluepigeons.co.uk



St. Crispin Inn

*15th Century
Pub and
Restaurant
with
4 Star
accommodation



*Come and enjoy a pint of real ale. Up to 4 cask ales
Available:*

Timothy Taylor 'Landlord'

Shepherd Neame 'Spitfire'

Harvey's 'Sussex'

Greene King 'IPA'

- ◆ *Large garden, conservatory and barbeque patio*
- ◆ *Ideal for wedding receptions*
- ◆ *Coaches welcomed by appointment*
- ◆ *Children's play area, including bouncy castle*
- ◆ *Daily changing specials board featuring local produce, as well as our comprehensive bar and à la carte menus*
- ◆ *Air conditioned restaurant*
- ◆ *Accommodation with 6 rooms, all en-suite*

Monday-Saturday 12 - 2.30pm & 6pm - 11pm

Sunday 12 - 4.30pm (to 9.30pm during summer months)

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

Telephone: 01304 612081

www.stcrispininn.com

Local Information & Useful Numbers

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

Dover Taxis

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

Deal Taxis

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

Sandwich Taxis

AM Cars	01304 614209
Silver Cars	01304 620222

Folkestone Taxis

Channel Cars	01303 252252
Chris's Taxis	01303 226490
Folk. Black Cabs	01303 220366
Folk. Taxi	01303 252000
Premier Cars	01303 279900

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

Trading Standards Office (East Kent)

01843 223380

Trading Standards Office (Mid Kent)

01303 850294

Gwyn Prosser MP (Dover)

01304 214484

Dr. Steven Ladyman MP (Thanet South)

01843 852696

Michael Howard QC MP (Shepway)

01303 253524

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



**CAMPAIGN
FOR
REAL ALE**

CAMRA

Membership of CAMRA is open to everyone who supports the campaign to keep real ale.

To join CAMRA, please complete the form below

Application Form to join CAMRA

I/We wish to join the Campaign for Real Ale and agree to abide by the Rules

Name

Address

Postcode

Signature

Date

I/We enclose the remittance for:

Single £22 (£20*) OAP Single £13 (£11*)
Joint £27 (£25*) Under 26* £13 (£11*)

*Direct Debit rate - contact CAMRA below for details)

Date of birth (for u26 membership)

Send your remittance (payable to CAMRA) to:

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

Phone 01727 867201

Channel Draught 33



National Contacts

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

For enquiries, phone 01727 867201

Web www.camra.org.uk



Adjacent Branches

Ashford Folkestone & Romney Marsh

Annie Higginbottom 01233 502519

afrmcamra@hotmail.com

Canterbury

Gerry Keay 0208 388 3380 (w)

01227 463478 (h)

gill@gkeay.fsnet.co.uk

Thanet

Steve Saunders 01843 228159 (h)

branch.thanetcamra@virgin.net

BEERWORD ANSWERS

ACROSS

- 3 RED LION
7 HARE
10 WALMER
11 HIGH
12 INN
14 HOPE
15 BLAKES
17 HARROW
19 HALF MOON
22 COACH
23 STARS
24 INN
25 RISING
27 SEVEN
32 INN
33 TELEGRAPH
35 GOLDEN
36 ROYAL

DOWN

- 1 THREE
2 DEAL
4 EIGHT BELLS
5 LOUIS ARM-
STRONG
6 NEW
8 PLOUGH
9 LION
13 YEW
14 HORSES
16 SUN
18 ANCHOR
19 HOUNDS
20 OAK
21 DRAGON
22 CHEQUERS
26 SHIP
28 EAGLE
29 TREE
30 PIG
31 DRY
34 HOY



The Chambers



ALES & CIDERS ALWAYS ON DRAUGHT:

ALES

ADNAMS - SOUTHWORLD
HOPDAEMON - SKRIMSHANDER
GADDS - NO 5
RINGWOODS - OLD THUMPER
GADDS - DOGBOLTER PORTER

CIDERS

BIDDENDEN - BUSHSELLS
THATCHERS - CHEDDAR VALLEY



Cheriton Place • Folkestone • 01303 223333

ADVERTISERS INDEX

Page	Name	Page	Name
5	Blakes of Dover	31	Old Coach & Horses, Harbledown
7	Leather Bottle, Gt Mongeham	34	3 Horseshoes, Gt Mongeham
7	Park Inn, Dover	37	The Five Bells, Eastry
8	Lighthouse Inn, Capel	39	The Plough, Ripple
10	The Golden Hind	42	Nelson Brewery
10	The Bull Inn, Eastry	45	Railway Bell
11	Guildhall, Folkestone	47	Regency Financial Advisors
13	The Berry, Walmer	48	The Lydden Bell
17	Clarendon, Sandgate	51	The Charity, Woodnesborough
20	Mermaid, Bishopsbourne	53	Red Lion, Stodmarsh
23	The Railway Bell, Kearsney	55	Royal Oak, Capel le Ferne
24	Hare & Hounds, Northbourne	58	Blue Pigeons, Worth
24	Red Lion, Dover	59	White Horse, Dover
28	Crown, Finglesham	58	St. Crispin Inn, Worth
29	Eagle, Dover	61	Chambers, Folkestone
30	The Fox, Temple Ewell	63	Bob Adams Printers
31	The Sportsman, Sholden	Back Page	The Coastguard.

And Finally.....

A BEER FOR MAN'S BEST FRIEND

A pet shop owner and dog lover in Netherlands has created a beer especially for dogs so she could reward the "man's best friend" after a long day's hunt.

Terrie Berenden, from the southern Dutch town of Zelhem, asked a local brewery to make and bottle the non-alcoholic beer, branded as Kwispelbier.

It was formally launched onto the market recently and is advertised as "a beer for your best friend." "Kwispel" is the Dutch word for wagging a tail.

Berendsen said, "Once a year we go to Austria to hunt with our dogs and at the end of the day we sit on the verandah and drink a beer. So we thought, my dog also has earned it."

The beer is non-alcoholic and is a special brew from a mix of beef extract and malt. It can also be drunk by humans, but it costs four times as much as, say, a bottle of Heineken.

The Coastguard

Pub Restaurant

www.thecoastguard.co.uk

Between the bottom of the hill and the deep blue sea

In a location renowned across Kent for its beauty, The Coastguard, Britain's nearest pub to France, lives up to its reputation for excellent food and drink served with a pleasing informality, the ideal location to relax and drink in the views out to sea.

GADD'S of Ramsgate and HOPDAEMON feature regularly alongside other award winning Cask Ales from further a field.

Microbreweries are our preference

Keeping our reputation for excellent Cask ales and Award winning fresh food complimenting Kentish Ales



Award winning Cheese boards to compliment beer as well as wine

St. Margaret's Bay

01304 853176

www.thecoastguard.co.uk