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**CAMPAIGN
FOR
REAL ALE**

**Issue 42
Winter
2009/10**

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

CHANNEL DRAUGHT



INSIDE

**FREE OF
BREWER,
FREE OF NOISE**

**Roger Marples
yearns for the
quiet pint**

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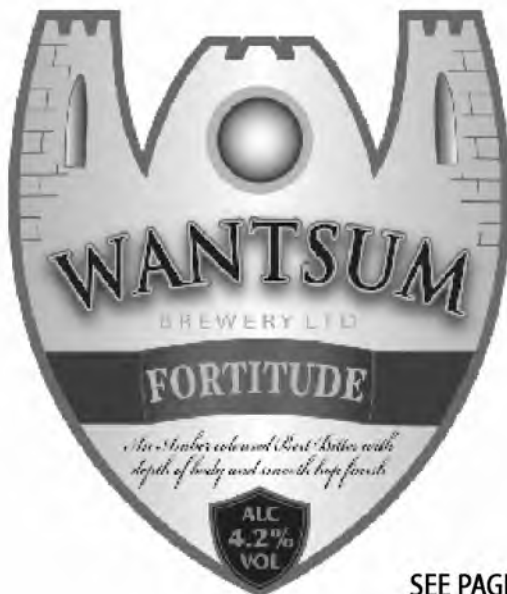
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**The history of
this former
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WANTSUM

**EAST KENT'S NEWEST BREWER SPONSORS
WHIITE CLIFFS FESTIVAL OF WINTER ALES**



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Deal Dover
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Branch of the
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CHANNEL DRAUGHT

ISSUE 42
Winter 2009/10

Farewell then, to the noughties and welcome to the tenses, teenies or whatever they end up being called – a decade which if predictions prove correct is likely to see some radical alterations to our culture and life style. Of course, those who enjoy real ale and real pubs may well feel that cultural change is underway already and has been for some time. Certainly the position of real ale as apparently the only section of the UK beer market to show any growth, in some cases considerable growth, suggests an increasing interest in quality and taste, rather than the image dominated big brands, that much of the industry spends its time promoting and marketing.

More than that though, many of us feel that at a time when control of many of the country's business and industry is passing into the hands of huge multinationals, often based abroad, there is something particularly satisfying in the thought that our beer, at least, comes from a business operating on a human scale, and quite possibly not very far away – a fine example being the new Wantsum Brewery in Hersden, outside Canterbury, who is a major sponsor of this year's White Cliffs Festival of Winter Ales. However, less favourable is the matter of pub ownership and tenancy arrangements, which CAMRA highlighted by its super complaint against the operation of "The Tie". At the time of writing CAMRA is pursuing an appeal against the Office of Fair Trading's rejection of its case (see Page 4).

In this edition, as well as the regular items, we report on a visit to East Kent's newest brewery, and take a look at brewing of an earlier era at the other end of the county; Roger Marples expresses some forthright opinions about the musical (or non-musical) accompaniment to be found in so many present day pubs; we dig up more information on pubs of former days; and provide an update on "The Sun" at Leintwardine.

A happy new year to you all.

Martin Atkins

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EVENTS DIARY

Fri 5 Feb & Sat 6 Feb

**White Cliffs Festival of Winter Ales,
Dover Town Hall**

Mon 15 Feb

Branch Meeting, Red Cow, Sandwich.

Fri 19 Feb & Sat 20 Feb

Beer Festival, Berry, Walmer*

Fri 5 Mar & Sat 6 Mar

Beer Festival, Royal Cinque Ports Yacht Club*

Sat 27 Feb

Stagecoach Bus Pub Trip: details Trisha Wells
01304 611090

Mon 15 Mar

Branch Meeting, Three Cups, Dover.

Mon Apr 19

AGM & Branch Meeting, The Alma, Deal

Thurs 1st to Mon 5th April

Chambers Beer Festival*

Thurs 1st to Mon 5th April

Chequers, Ash 2nd Annual Beer Festival*

Fri 2nd & Sat 3rd April

Planet Thanet Beer Festival

Fri 23, Sat 24 & Sun 25 Apr

Beer Festival, Unicorn, Bekesbourne*

Fri 23, Sat 24 & Sun 25 Apr

Beer Festival, Five Bells, Eastry*

Mon 17 May

Branch Meeting, Charity, Woodnesborough

Branch Website www.camra-dds.org.uk

Branch meetings are normally held every third Monday of each month and start at 7.30pm.

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

Events marked * are not organised by CAMRA



CAMRA continues the fight

CAMRA has condemned the decision in October by the Office of Fair Trading not to refer its super complaint about the working of the pub tie to the Competition Commission. CAMRA's chief executive Mike Benner said: "The OFT decision fails to address the legitimate concerns raised both in our super complaint and the damning (Parliamentary) Business and Enterprise Committee report, and does nothing to address the imbalance in the landlord/lessee partnership which is leading to higher prices, less choice and weak investment in pubs. It is difficult to see how the OFT can argue that competition is working well in the pubs sector when demand is falling, yet prices are rising." And Jonathan Mail, CAMRA's head of policy and public affairs, said the report lacked analysis and had "failed to take reasonable steps to understand the pub market through listening to the experiences of individual licensees." Its contention that while the average tied pub would be £20,000 better off a year if they were able to buy beer at market prices, there would be no significant effect on the beer drinker is "a clear example of insufficient and inadequate reasoning."

For CAMRA the matter does not end here. It is continuing the fight against anti-competitive practices in the UK pub market by issuing a legal challenge to the Office of Fair Trading's decision. Using its power under the Enterprise Act 2002 it is taking the OFT's decision to the Competition Appeals Tribunal for the equivalent of a judicial review.

The OFT rejected CAMRA's super-complaint on the grounds that consumers benefit from a good deal of competition and choice in the pubs sector, although the consumer group submitted contrary evidence. Mike Benner commented: "CAMRA has taken the decision to appeal due to the inability by the OFT to deal with the problems affecting the UK pub sector. CAMRA's super complaint to the OFT was based on securing a fair deal for the pub-goer, and building a sustainable future for Britain's pubs. However, we believe the OFT did not take reasonable steps to understand the pub sector, and more generally why 52 pubs are closing per week across the UK. We've seen the consumer watchdog scrutinised in previous years with the success of the Association of Convenience Stores' appeal in 2005 in overturning the OFT's decision at tribunal level."

To give it the best chance of success, CAMRA's legal challenge is not only using its own campaigning funds, but is also depending on consumers backing via donations: Tuesday 5 January saw the launch of the 'Consumers v. OFT Pub Market Ruling' Campaign Fund via its national website, www.camra.org.uk.

Mike Benner urged consumers and trade bodies to get behind the Campaign Fund and support the appeal. "We've seen the consumer watchdog scrutinised in previous years with the success of the Association of Convenience Stores' appeal in 2005 in overturning the OFT's decision at Tribunal level," he said. "Pending the success of our appeal, CAMRA remains optimistic of Government intervention or a referral to the Competition Commission for a full investigation of the UK pub market."

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The Local News

Contributors - Martin Atkins, The McIlroys, Roger Marples, John Pitcher, Tony Wells, Jim Green and Mike Sutcliffe 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:

channel.draught@camra-dds.org.uk

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

In our last edition we published a list of Shepherd Neame's proposed new range of seasonal ales. Instead of the previous four there were to be ten, varying in strength from 4% to 5%, and in style from pale golden to full blooded stout. It included the existing brews Early Bird, Whitstable Bay and Late Red but not, interestingly the winter Porter. So far, to the best of our knowledge, the only local pubs in which any of the new beers have been seen, have been the Magnet and Saracen's head in Deal – plenty of Late Red everywhere, though. Plenty too, of reduced strength Spitfire, now down to 4.2%, from 4.5%. (many might remember that its original strength in 1990 when introduced for the fiftieth anniversary of the Battle of Britain was 5%). Any further news about Shep's new beers gratefully received.

DOVER

White Horse, St. James St: It's a sad farewell to Jill and Jack, who relinquished the reins at the pub at the end of last year. Jack, who is Australian, took over the White Horse in 2003 and was joined by Jill shortly afterwards. Together, for the last six years they ran the pub in their own unique and distinctive fashion, to the great benefit of local pub users and real ale drinkers. Alongside their standard bitter, Timothy Tay-

lor Landlord, there were always two or three microbrews which might have come from anywhere around the country. Often regular favourites, there was also a good selection of new or little known brews, and if you wanted a beer you wouldn't find anywhere else locally, the White Horse was a good place to start. Under their stewardship the pub was always welcoming and hospitable, and we enjoyed many a fine evening with good beer and good company.

But all things change. Jill and Jack have been endeavouring to find someone to take over from them for some, but an agreement reached last summer fell through in October, and after running the pub for the next few months finally decided it was time to call it a day. We understand that they have no specific plans for the immediate future but now have the freedom to do as they choose. We shall miss them greatly, and wish them well. Before they left, however, we enjoyed the usual variety of interesting beers. The start of November found the pub overrun with Dark Star beers – at one time Hophead, Old Chestnut and Winter Melt-down were all on at once, the extremely palatable latter largely consumed on the first night of the Beer and Brains winter quiz league. Other notable ales included Triple FFF Moon-

dance, and a malty best bitter Bear-skinful from Beartown.

At the time of writing the pub is open and being run by the former licensees of the **High and Dry** Waldershare, Jo and Jim. Hours are midday to 11pm Tuesday to Saturday; Midday to 5pm Sunday except for the monthly Sunday quiz evening; and closed on Monday. A range of basic pub food is available and visits so far have found all four handpumps in use.

Blakes, Castle St: As far as we are aware the pub is the only regular outlet in Dover for the new Wantsum Brewery, although its beers have been seen elsewhere including Crabble Mill's Cider Festival and the Three Cups mini beer festival in mid November. Having kicked off with the 4.2% best bitter Fortitude in early October, Blakes was one of the first to take the 3.8% 1381 a couple of weeks later. By the middle of November Fortitude was back on, followed by Black Pig Porter – a very nice brew but sufficiently bitter for many to view it as a stout rather than a porter. At the end of the month that other local porter, the most excellent Gadds Dogbolter was on the handpumps. At the time of writing local cider is now Double Vision, the very successful East Stour producer having followed in Broomfield's shoes and run out until this year's apple crop can be processed.

Louis Armstrong, Maison Dieu Rd: Saturday November 7 saw landlady Jackie Bowles' seventieth birthday: an anniversary duly celebrated with a weekend of good beer and good music, and shared with Dover based trombonist Barry Weston, who preceded Jackie into this world by just half an hour. For Jackie, now enjoying her forty seventh year at the pub, nostalgia was a priority. On Friday evening Jack Castle,

supported by former Mirkwood fellow member Mick Morris, provided a wide selection of rock and blues; Saturday featured Barry's own jazz band Gambit, in one of its all too rare appearances at the pub; while Sunday saw the return of Bill Barnacle – fronting his band for the first time since his health problems earlier in the year. Real Ales came from Lodden – Hullabaloo and Shrimper, Gadds – Oatmeal Stout, and of course Hopdaemon, with Incubus joining the pub's standard bitter Skrimshander. The latter proved a particular success as eager drinkers saw off three plus firkins over the weekend. Not such good news from the **Eagle**, however, who we understand has abandoned real ale for the time being. 'No one was asking for it,' according to one of the bar staff in the autumn. However, just up the hill in Tower Hamlets both the **Carriers Arms** and the **King Edward VII** are now selling real ale. In late November the latter was selling Doom Bar and, subsequently, Bath Gem: an excellent pint being enjoyed on the way to quiz at the **Boar's Head**, which continues to sell well kept Young's Bitter – and, at the time of writing, at a very reasonable £2.40 a pint.

Golden Lion, Priory Place: Visits in early November found Sharp's Doom Bar, Harveys Sussex Best and Buckleys Best on the handpumps, reportedly all in very good condition. And nearer Christmas we enjoyed an excellent winter brew from Cotleigh – Red Nosed Reindeer, a 4.6% dark bitter, well balanced and not at all sweet.

Eight Bells, Cannon St: As the venue for our November branch meeting we found ourselves benefiting from Wetherspoons annual autumn beer festival. Particularly impressive was Just an Old Naval Tradition (4.5% ABV) from Oakleaf Brewery of Gosport. An old ale,

taking its name from A Cecil Hampshire's 1979 book on the origin of naval traditions, it was brewed especially for the pub chain to celebrate their thirtieth anniversary, and proved mightily popular with our members – a beer as beer should be.

Three Cups, Crabble Hill: With real ale sales rising the pub has now added a third handpump, and offers a varying range of two or three cask conditioned beers. The weekend of 13 -15 November saw a mini beer festival with five different real ales and a real cider, all at £2.50 a pint. The beers included Wantsum Fortitude, Old Freckled Ken and H R D Rapide from Cottage and Thornbridge Brother Rabbit, the latter described as an excellent golden ale very reminiscent of beers from Dark Star.

Orange Tree, Folkestone Rd: Although apparently still awaiting the flats development granted several years ago, a for sale sign appeared outside during the autumn under the name of the pub estate agent, Porters. With the closure of the nearby **Westbury** and **Hare and Hounds** and the current problems facing the building trade, it might be that its 's owners feel that there is a better chance of shifting it as a pub than for its development potential. We watch with interest.

DEAL

Stag, The Strand: Wouldn't you know it! No sooner had we dismissed most of the Walmer seafront area as of limited interest for the real ale drinker in our Autumn edition, than delivery of the same, finds the Stag's handpumps sporting pumpclips for Sharp's Doom Bar and Harvey's Sussex Bitter, in place of the previous long time occupants Bass and Greene King IPA. Anyway, all power to their elbow: lets hope the variety continues. Further along,

the **Royal Marines Club** still retains Wadworth Henry IPA as standard plus a varying guest – the much promoted Hobgoblin appearing for Halloween weekend.

Bohemian, Beach St: A visit in late October found the pub's handpumps cut back from nine to five, however all were in use, selling Deuchar's, Wherry, St Austell Tribute, Bank's, and Old Rosie Cider. At **Dunkerley's** there was also Tribute, where it remains the standard bitter.

Prince Albert, Alfred Sq: At the end of October Everards Beacon, Whitstable EIPA and Northumberland Brown, were on the handpumps and in early December Bateman's Karzakstan, Gadds Dark Conspiracy and Springhead Polar Bear, the last three all sampled by our correspondent and declared in fine condition, although he thought the Springhead somewhat bland. For Thursday December 10 the pub was planning a promotion for the new Wantsum Brewery with three of its beers on at once, a World first, and a visit by owner and brewer James Sandy. At the **Ship**, Middle St. more micro brews from Dark Star and Gadds, including Hophead, Dark Conspiracy and Seaside.

Magnet Inn, London Rd: Another, we hear, of the growing number of pubs where real ale outsells lager – a fourth pump has just been added to meet the increasing demand. Regulars are Masterbrew and Canterbury Jack, plus a seasonal: Late Red was available in the autumn. The new fourth pump has been hosting a new ale almost every week, including Bishops Finger, Top Hat and Tapping the Admiral. The Magnet also took part in two of Shep's beer festivals last year where ales from other breweries were featured, and is

planning more for 2010. A pub with a friendly atmosphere and fine ales, says one of our members. And increasing presence of real ale, also at the **Alma** in West St. when the end of October saw Master Brew, Doom Bar and Otter available.

SANDWICH AND RURAL

Charity Inn, Woodnesborough: Following several months of closure the Charity reopened at the end of October. It is now owned by local resident multi-millionaire Phillip Miller, who bought the pub after hearing that it was destined for redevelopment as flats. "I just couldn't bear to see it turned into flats so I stepped in to save it," said Mr Miller, a property tycoon who has lived in the village for two years, "There used to be seven pubs in the village and now there's only one." The Charity has been totally restored and refurbished, and offers a bar and restaurant, two real fires, and accommodation. Manager and head chef is David Hodson who envisages a traditional village pub serving real ale and Kentish produce. Among other events the reopening party on Friday 23 October featured a hog roast, morris dancers, and music from a jazz band and acoustic guitarist. Visits so far have found Gadds much in evidence – Seaside, No 5 and No 7 available on October 31. Prices sound good too – beer under 4% at £2.40 and those over 4% £2.50.

Also reopening in late October the **Anchor**, Wingham following refurbishment. London Pride on tap as before, and in excellent condition, but no sign of real cider (see Tony's Tappings). At the **Dog** Wantsum 1381 and Wantsum Black Pig were available in early November.

Blue Pigeons, Worth: This year's annual pumpkin competition saw the top

prizes going to three pupils from the village school with pumpkins of 30kg, 29kg and 25kg, beating all the adults' entries. The pub changed hands in the Autumn, with new leaseholders Marilyn Coleman-Mellis and Ray Rough from London, who plan to give the pub a neo-Georgian feel of several centuries ago. There will be an emphasis on good food with international influences, and quality music, including blues and 40s and 50s jazz. (See Tony's Tappings). At Northbourne the **Hare & Hounds** is a new recruit for real cider. In mid November Weston Traditional Scrumpy and Weston Old Rosie were available, with real ales including Harvey's Sussex Best Bitter and Ringwood Best Bitter. And at the **Crown**, Finglesham late autumn/early winter found an interesting selection – among others Golden Braid and Incubus from Hopdaemon, Holden's Horn Dance, 1648 Armistice Ale and Signature Ale, and Adnam's Bitter.

High and Dry, Waldershare: At the time of writing we understand the pub is closed and sold, and its former licensees running the White Horse, Dover (see above). Rumours as to its future include that it has been purchased by a local millionaire who plans to open it as a cider venue.

Greyhound, Aylesham: Known locally as "The Dog" the future looks none too bright for the village's sole pub. Closed for some time, and the subject of various proposals over the years, often including the retention of a bar facility, the owners have now indicated that they wish to demolish the property. Opinion suggests that this will sever all connection with its former use and pave the way for unrelated redevelopment.

Hope, Lydden: New landlady is Elaine

Smetham who took over in mid November. Keen to promote real ale she has already put a considerable number of brews through the handpumps, including Harveys, Rocking Rudolph, Bombardier, Doom Bar, Bishop's Finger and Sharps Winterberry. She is thinking of looking at some of the Kentish locals and of running a mini festival when the weather gets warmer. Elaine, however, has some way to go yet to match Daphne at the **Carpenters Arms** just up the hill at Coldred. Now owner and landlady, local opinion reckons she's been involved with the pub for some fifty or more years. Wednesday 13 January saw her 90th birthday, which was suitably celebrated with quantities of food and good beer .

CANTERBURY

Phoenix, Old Dover Rd: At the time of writing (mid January) we have just learnt that the pub is closed and landlady Linda no longer in evidence. Any further news gratefully received. Meanwhile before Christmas Friday 11 December – Sunday 13 December saw the pub's annual winter ale festival with 30 odd firkins of traditional British ale to be drunk, plus Weston's First Quality Cider – a fine selection of old favourites and new brews, including representation from the recently established Wantsum Brewery. Among the more notable were Acorn Old Moor Porter, which was superb, and Saltair Winter Ale and Rudgate Rudolph's Ruin, both fine examples of dark winter ales. On Sunday afternoon the pub enjoyed folk music from the Beery Boater's very own "ship's band", aka Colin Arkansas and friends.

King's Head, Wincheap: Always worth a visit, an early Friday evening in mid January found the pub well patronised and convivial. Real ales are regulars

Harveys Sussex Best and GKIPA plus guest, the latter on this occasion being Young's Winter Walmer. Darts can be played and Sky TV watched, and in the summertime there is a garden with Bat and Trap.

Unicorn, Bekesbourne: It's all Kentish beer and Kentish cider at this pub, and, as landlord Martin Short points out, just a couple of minutes walk from Bekesbourne station with its regular services to Canterbury, etc. one way, and Dover, and stations in between, the other. A spring beer festival is planned for St George's weekend – Fri 23 April to Sun 25 April, when a dozen Kent ales plus Kent ciders will be available.

FOLKESTONE & HYTHE

Princess Royal, Harbour St: Appeared very much closed in early November, though whether related to Shepherd Neame's rumoured desire to sell the pub we don't know. Around the corner in Tontine St. the former **Brewery Tap** was surrounded by scaffolding and apparently undergoing demolition, although very carefully, presumably with the intention of retaining the tiled frontage – by mid November with the roof and most of the insides gone it was little more than a shell. In the Stade the **Three Mackerel** remains closed with little sign of activity. At the **Richmond**, Harvey St., Shep's Late Red was available during the autumn, and we understand the pub now has a bar billiard table installed.

Guildhall, The Bayle: In early November the superb Adnams Old was again on the handpumps. It's difficult to believe this is the only local pub to appreciate its quality but it rarely seems to appear anywhere else.

Chambers, Cheriton Place: After a period of absence Adnams Bitter is



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back as one of the four regular ales, the other three being provided by the longstanding Skrimshander and Dogbolter, and more recently established Kentish Reserve from Whitstable – where would one start? At the **Happy Frenchman** Bombardier seems to be the preferred choice of late, and the same brew remains standard at **Harveys** alongside Courage Best.

Clarendon, Sandgate: Put up for sale by Shepherd Neame last summer, the pub changed hands in the autumn. In mid November it was encased in scaffolding and undergoing external renovation. Meanwhile at the **Ship** the start of winter was signified by the appearance of Harvey's Old on the bar alongside the pub's regulars – Incubus, Summer Lightning, and Greene King Abbot and IPA. At the **Royal Norfolk Hotel** guest real ale was being offered at £1.95 a pint.

ELSEWHERE

Farriers Arms, Mersham: After a period of uncertainty over its future we now understand that the proposed takeover of the pub by the local community has proved successful. Sufficient interest has been shown, and sufficient money raised, to enable the freehold to be purchased with the future prospect of establishing a micro brewery on the site as well.

Railway Tavern, Teynham: The pub offers a fine example of the fight against restrictive covenants, and the part CAMRA has played in overcoming them. With the help of Swale Branch Hari Kathiresu was able to acquire the pub without the restriction that it was not to be used as a licensed premises, the deal finally completed late last summer. "The sale has been a victory for CAMRA, as without your help it would have ended up as just another closed

pub," he said. And branch campaigners Linda Clarke and Bob Thompson said: "By Hari telling us about his problem, we had more leverage to get Enterprise and Punch to stop attaching covenants nationally"

CLOSURE COLUMN

Now that the "noughties" have drawn to a close it is perhaps appropriate to review what we have lost (plus the odd gain) over the decade.

In Dover the **King Lear**, **Primrose**, **Engineer**, **Prince of Orange** and **Hare and Hounds** appear all gone for good – either demolished for housing or converted to housing, and join the **Arlington**, **Gate**, **Mogul** and **Westbury** which have also all disappeared since the Millennium. Of the remaining closures the **Renaissance** appears destined for a cafe/take-away and flats, the **Britannia** is likely to stay boarded up until demolished for redevelopment. The **Castle** and **Flagship** are up for sale, either as pubs or whatever alternative use the local authority can be persuaded to agree to, and the **Orange Tree** still awaits redevelopment, granted now for several years (see above) At Whitfield the **Royal Oak**, closed now for about eighteen months is also boarded up and for sale. On the plus side Wetherspoons presumably still harbour plans to convert the former Snoops building in Castle St into a Lloyds No 1, although for over a year now, all has been quiet.

In Deal the last couple of years has seen the **New Plough** in Middle Deal Rd. converted into two houses; and a succession of proposals for the **Strand**, High St., including conversion of the upper floors into flats, and the use of the ground floor as a café and amusement arcade. Earlier the **Five Ringers**, Middle Deal Rd. has been replaced by

three houses, the **Star and Garter** converted into four houses, the **Admiral Penn** into a shop and two flats, and the **Lifeboat** into a single dwelling. On the credit side the town has gained the **Courtyard** bistro/wine bar in Sondes Rd., the reopening of the **Gardner's Arms** in Western Rd., and the prospect of a **Smith and Jones** outlet in Queen St., although since the onset of our financial troubles little has been heard in respect to the latter.

Elsewhere, Sandwich has seen the **Greyhound** granted permission for conversion to restaurant and flats and Westmarsh the **Way Out Inn** turned into tea rooms. At Martin Mill the **Ugly Duckling** has gained consent for use as a dwelling, as has also the **Butchers Arms**, Ashley, following a series of applications and appeals, and very much against the wishes of the locals

and the Dover District Council. The **Five Bells**, Ringwould has been closed for about a year, its owners maintaining they wish to restore it to the heart of the community, but seemingly taking a long time about it, and at West Hougham the **Chequers** is awaiting its replacement by five houses. The **Endeavour** at Wootton is still closed after about five years, but with no application for any other use and recent communication with the Dover District Council suggesting that its owners intend eventually returning it to a pub. The **White Horse**, Eythorne also remains closed and for sale. At Ash the **Lion Hotel** was converted into an Indian restaurant, and last year severely damaged by fire.



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TONY'S TAPPINGS

The perambulations and musings
of our Pubs Officer, Tony Wells

Seen in the window of the Yew Tree, Barfreestone:

"Few things are more pleasant than a village graced with a good church, a good priest and a good pub." John Hillaby (1917 - 1996)

SOUNDS GOOD TO ME

Mark & Jennifer Rochester took over the Anchor Inn, Wingham, at the end of August. After a couple of months' refurbishment, they reopened the pub on Saturday, 23rd October 2009. Mark, who used to be a sound engineer for performers such as Anastasia and Mick Taylor (one time guitarist with the Rolling Stones), had had a desire to own a pub and wanted to move back to the area to be closer to his parents.

He found it tricky finding a pub as they tended to turn over quite quickly, but eventually purchased the lease on the Anchor because he liked the style of the pub and the village. Feedback from locals is good, with expressions of pleasure at the pub opening again. However, he is being cautious about his approach to the business while he finds out what works and what doesn't. He hopes to get a darts team going and re-introduce Bat and Trap. Food at the moment is very simple: ploughman's, sand-

wiches, soups and stews, with a roast on Sunday. Meals are from 12-3 on Sunday and 12-4 during the rest of the week, although Mark did say that "the staff would try and knock something up outside these hours".

Long term plans include refurbishing and opening up the accommodation. For the time being, real ale is usually London Pride and Harvey's Sussex Best Bitter, but Mark hopes to vary this as he gains more experience and gets feedback from his customers. *Contact details: Anchor Inn, High Street, Wingham, CT3 BJ. Tel: (01227) 721297*

SO, YOU'VE PAID YOUR CAMRA SUBSCRIPTION – NOW WHAT?

Have you ever considered helping with some of CAMRA's campaigning activities? Joining CAMRA has already got you involved in their campaign, and the money raised through subscriptions goes towards supporting CAMRA's aims and activi-

The Anchor, Wingham



ties. But there's far more you can do to support CAMRA. Here are some ideas about how you can help, depending on how much time you can give. Some activities take just a few minutes, while others might take a few hours or even a few days a year.

No	Activity	Benefits	Time
1	Continue being a CAMRA member	Your subscription goes towards campaigning funds	Zero
2	Buy a Good Beer Guide	Great to have with you when you are out and about – the money supports CAMRA	Zero
3	Submit some beer scores (see below)	Enables us to identify which are the best real ale pubs in the area and which should go into the Good Beer Guide	A few minutes a week
4	Send in some pub news	Helps our branch keep in touch with what's going on across the area	A few minutes
5	Help deliver Channel Draught	Spreads the delivery workload of ChannelDraught.	An hour or so
6	Serve beer at our beer festival	Helps spread the workload of running our beer festival	A few hours or so
7	Help set-up/tear down our beer festival	Vitally important activity, as without it there would be no beer festival	A few hours to a day

There are a lot of other things you can do too, such as attending our monthly branch meetings (held on the 3rd Monday of each month), preparing Good Beer Guide entries, helping judge our branch's Pub of the Year or becoming a committee member. So go on, why not put in a bit more time for CAMRA? If you are not a member, perhaps it's time to join. An individual membership costs just £20, by direct debit, which is equivalent to around eight pints a year. More information is on CAMRA's website at www.camra.co.uk

BLUE PIGEONS REOPENS

The Blue Pigeons at Worth has reopened under new management and a new look. After a month of refurbishment, Ray Rough and Marilyn Mellins reopened the pub on 19th December 2009. They started looking for a pub about two years ago and the Blue Pigeons was one of the first pubs they looked at. However, it took them all that time to realise that the Blue Pigeons was the pub for them. Situated in a countryside village, it had the potential for developing into a thriving business on to which they could put their unique stamp.

From the outside little has changed, other than a coat of paint and a new sign. The new sign features a dandy from the 1850s, representing the age of the pub, some

pigeons, with the spire of Worth Church in the background. The inside however has seen significant change. Out has gone the traditional pub furniture. In has come "Shabby Chic" as Marilyn likes to call it. They have recreated the feeling of a comfortable living room using old and reproduction furniture with comfy sofas and seats. A real fire then adds to this cosy atmosphere.

With Marilyn's background in music promotion, music very much features at the pub. Out has gone the traditional modern music. In has come music from the 1940's – 1960's featuring American roots rock-a-billy, rocking blues and rock and roll, along with some 1940's jazz. I have to say that this music did add a relaxing environment to the bar area. They have plans on introducing live music to the pub, including the opportunity for the locals and customers to come along to a Sunday afternoon's "Come down and meet the folks" where people will have the opportunity to get involved in informal jam sessions.

Good food has not been forgotten about: international chef Andrew Johnson serves up meals in the Restaurant made from local produce and home grown vegetables.

Real ale will continue to feature at the pub. They intend to have on two to three real ales on hand-pump. At the time of my visit they had Charles Wells Bombardier and a very good pint of Shepherd Neame Spitfire. The locals and regulars have been very welcoming and Ray & Marilyn look forward to developing their business over the coming years.

Contact details: *Blue Pigeons at Worth, The Street, Worth, CT14 0DE. Tel: (01304) 613245. Website: <http://www.bluepigeonsatworth.co.uk/>*



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MY SOAPBOX – GETTING YOUR PUB MENTIONED IN CHANNEL DRAUGHT

I continue to get people, both publicans and customers alike, complaining to me that their pub never appears in Channel Draught. I have already covered this topic in previous editions but I thought it was time to go over the ground rules again.

Firstly, your pub won't be mentioned in Channel Draught unless someone tells me what is going on. We have a few people who have the time and commitment to travel to pubs across our branch but it is impossible for them to ensure that all pubs are represented equally. So we have to rely heavily on news from other sources, i.e. the publican or their customers.

Secondly, if nothing is happening at the pub then there isn't any news to report. So, if the real ales are always the same or there are no newsworthy events around real ale or the pub then it is unlikely that the pub will be mentioned

So go on, send in some news. If you're a CAMRA member, why not sponsor your local and spend a few minutes, every now and then, sending in some information about your pub, its real ales and some beer scores (see below). And if you're a publican, why not tell me what's going on at your pub, any future planned events, beer festivals, fund raising, etc. Perhaps you can find out if any of your customers are CAMRA members and ask them to submit some beer scores or pub news. Perhaps you could consider joining CAMRA yourself.

SELECTING PUBS FOR THE GOOD BEER GUIDE

Every year, about this time, our branch has to identify which pubs should go into the next edition of the Good Beer Guide. The way this is done is selecting the best pubs in the area based upon the quality of their beer, measured throughout the year.

The system used for measuring and recording the quality of the beer is the National Beer Scoring System, which was introduced by CAMRA a few years ago. In simple terms, a beer is rated on a 0 to 5 scale (half-marks are allowed), depending on the quality of the beer, where:

0 Undrinkable. No cask ale available or so poor you have to take it back or can't finish it

1 Poor. Beer that is anything from barely drinkable to drinkable with considerable resentment

2 Average. Competently kept, drinkable pint but doesn't inspire in any way, not worth moving to another pub but you drink the beer without really noticing

3 Good. Good beer in good form. You may cancel plans to move to the next pub. You want to stay for another pint and may seek out the beer again

4 Very Good. Excellent beer in excellent condition

5 Perfect. Probably the best you are ever likely to find. A seasoned drinker will award this score very rarely

You can submit your beer scores at: www.beerscoring.org.uk or by Email: pubs.officer@camra-dds.org.uk

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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



RAMBLINGS & RUMBLINGS

Thurs 1 Oct – Blakes: Northumberland Golden Fuggles, Harveys Best. **Eight Bells:** Caledonian 80/-, Marston Empire. **Wed 7 Oct – Fox:** Deuchars IPA, Oxford Ales Bitter, Russell Brown's Fall Over – excellent. **Wed 14 Oct – Marquis, Alkham:** Gadds Rye PA, followed by mini-crawl back into town wed afternoon. **Three Cups:** Gales Seafarers; **Old Endeavour:** NRA; **Red Lion:** Harveys Best; Bombardier; **Falstaff:** NRA; **Albert:** Ruddles Best, Abbot; **Golden Lion:** Cotleigh Bitter, Young's Bitter. **Fri 23 Oct – Chequer Inn, Ash:** GKIPA, Spitfire, Westons Cloudy Rosie – 'Hobgoblin coming soon'. Not exactly heaving on Fri lunchtime; enjoyed my sausage n mash. **Volunteer:** Henry's IPA, Broadside, GKIPA. Quiet for Fri afternoon. Carpenters Arms apart, is this our only rural pub not offering food? **Sat 24 Oct – Black Pig, Staple:** Sharps Doombar, Fullers ESB, GKIPA. My first visit in ages, certainly since pub changing hands. Pub just starting to fill up sat lunchtime – good mix of locals and visitors as far as I could tell. **Three Tuns:** Gadds 5, GKIPA. Well well, a weddingless Saturday meant even I was allowed in! A notice outside proclaimed 'open as usual' but pub very quiet.

Mon 26 Oct – Yew Tree, Barfrestone: Gadds 7, Oakleaf Nuptuale, Incubus. Happy hour now Mon – Fri 5 to 7, beers £2 a pint. **Wed 28 Oct – Berry:** Harveys Best, White Horse Flibbet Gibbet, Green Dæmon Helles, Cottage Triumph stag. **Fox:** Deuchars IPA, Keltek Magic, Cottage 15 guineas, Abbot. **Thurs 29 Oct1 – Royal Oak Capel:** Courage Best (£2.10) – pub quite busy at 8pm. Home made jewellery stand in back bar and crib players gathering in main bar. Groans from regulars on learning that their favourite tippie – Master Brew – was off, and ignoring Courage Best reluctantly opting for 'Theakston Smooth' instead. **Lighthouse:** 6X (£3), GKIPA. Apart from one solitary diner at the back I was the sole customer, and had to stay 40 mins because of bus times! Barmaid busy polishing tables so read bus timetable over and over again. A pity that despite prime cliff-top position, sea views totally lacking, the few windows overlook the car park. Just the same with the Royal Oak too. Future architects take note! **Sat 31 Oct – Archer:** Brakspear Bitter, Sharp Doom Bar. Wall-to-wall stereo football – different matches simultaneously from different screens – seems to draw the crowds. Great atmosphere if you like that sort of thing! Didn't notice many takers for real ale, but what I drank was good.

Tues 3 Nov – Cricketers: Bombardier, Old Speckled Hen. **Three Cups:** Courage Best, Adnams Old. **Eight Bells:** Purity Gold, York Brewery Coppergate, Wells & Young Banana – vouchers not accepted for beer festival beers – 'they are already discounted'. **Thurs 5 Nov – Plough Beefeater, Folkestone Rd:** Spitfire and a wonderful array of keg dispensers – Becks, Guinness, Tetley, Fosters and about 6 more! Would it be worth getting off the bus for visit here? Well, better than I thought. I was surprised to get 15p change from £3 for my pint, and ambience OK, considering clientèle consisted of 99.9% passing motorists. Service a bit chaotic,

but young female staff pleasant enough. **Tues 10 Nov – Boars Head:** Young's Bitter. **Jackdaw:** Harveys best, Broadside, Directors. Good pub-type ambience later evening. **Sat 14 Nov – Three Cups 'Mini Festival':** Thornbridge Brother Rabbit, Wantsum Fortitude, Cottage Rapide, Champflower, Old Freckled Ken. **Tues 17 Nov – Saracens:** Canterbury Jack, Top Hat, Spitfire, Master Brew. Good atmosphere for quiz; "easier" than Blakes quiz with more questions on TV etc, though just as hard for me as Blakes obscure general knowledge questions! **Wed 18 Nov – Fox:** Wyre Piddle Piddle Remembers, Deuchars IPA, Old Freckled Ken, Abbot. Pub packed with Alkhamites having Village Meeting.

Fri 20 Nov – Coastguard: Pipers Gold, Gadds 7, Oxfordshire Rossi's IPA, Westons Cloudy Old Rosie. Pub quiet for Friday evening. A few diners but only two drinkers appeared for a short time about ten. **Mon 23 Nov – Red Lion Hythe:** Sharps Doombar, Gadds 3. **Three Mariners:** Golden Braid, Wherry, Young's Bitter. My first visit, surprised to see bar crowded on Monday night. This apparently is cheese board day, when locals bring along different cheeses to nibble. **Butt of Sherry:** Courage Best & Directors. **Thurs 26 Nov – Frog & Orange:** First tried Deuchars IPA which was disappointing, so changed for Gadds Dogbolter which was excellent. Good varied menu. **Fri 27 Nov – East Cliff Tavern:** Skrimshander, Gadds 5. Very quiet Fri evening – the lull before Christmas perhaps. **Sat 28 Nov – Jackdaw:** Harveys Best, Broadside, Spitfire. Also rather quiet Sat lunchtime – no cremations up the road today – food good, if a bit pricey.

Wed 2 Dec – Fox: Wadsworth Spearfish (excellent), Wisbech Winter Ale, Abbot, Deuchars IPA. **Fri 11 Dec – Rising Sun East Stourmouth:** Rev James, Skinners Christmas Fairy, Skinners Jingle Knockers. Easy walk to one of our most isolated pubs on a winter's day. One hour and one minute from bus stop on main road at Upstreet. For return journey pick your day of the week and you'll get an express bus outside the door at 13.45 direct to Canterbury. Good food and good ambience. **Mon 14 Dec – Louis Armstrong:** Incubus, Gadds conspiracy, Incubus, Goachers Dark. Branch Christmas meal, everyone well-catered for. **Mon 21 Dec – Railway Bell:** Gadds Little cracker (very good) GKIPA. **Fox:** Deuchars IPA, Highgate stocking Filler, Batemans Rosey Nosey, Cottage Christmas cracker. **Wed 23 Dec – Blakes:** Westerham, Harveys Best, Springhead Polar Bear. **Thurs 24 Dec – Three Horseshoes, Mongeham:** Robinsons Mr Scrooge. **Sun 27 Dec – Chance:** Harveys Best, Bass. **Thurs 31 Dec – Eight Bells:** Gadds 7, Brewster's Ice Queen, Arkells Kingsdown Ale, Gadds Dark Conspiracy, Marstons Empire, GK Abbot Reserve, Ruddles Best. And still change from £2 – just. 'Cheap n' cheerful' New Year's eve lunchtime, good mix of people, seems to work. Food available all day policy is a good idea. But over-concentration perhaps on higher strength beers? The concept of a good selection of low or medium strength 'session beers' seems lost on them. The beer is not expensive, so nothing to discourage people from knocking back beers of 4.9 or 5.5% for a long session.

Stroller

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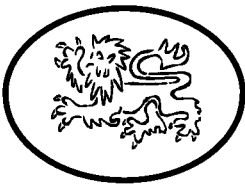
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FREE OF BREWER, FREE OF NOISE

Roger Marples seeks a quiet pint

To my mind, there is only one disincentive to visiting a public house greater than the all pervading smell of food, and that is the presence of noise pollution. In short, the ubiquitous piped pop music, played at a level to interfere with its normal enjoyment. Having made this definitive statement, I would add that my primary reason for visiting our local watering holes is for good conversation and good beer. My favourites are often from one of our local small breweries. It is unfortunate that very few places offer this choice. Perhaps it is because few people share my aversions, but for those who do, may I draw your attention to a few of these oases of tranquillity.

Blake's in Dover's Castle Street meets these criteria, and has been hosted for some years by CAMRA stalwarts Peter and Kathryn Garstin. They usually serve two or three cask ales, one of which is often from a local brewery. Their range of draught ciders must be one of the best in East Kent. Peter will debate on a wide range of topics, and advise customers of the merits of the beers and ciders they have on offer.

A public house that is very far removed in character from Blake's but not too far removed in distance from Dover, is the Carpenter's Arms at Coldred. The beers are kept in good condition and are usually from either Gadd's or Hopdaemon, with the occasional visitor from Fyne Brewery in Scotland. This is delivered by a local who works across the border. Conversation and good fellowship are the hallmarks of this friendly village local. Daphne Fagg is one of the country's oldest publicans, but she is ably assisted by George, who will take on all comers at dominos. With the cosy coal fire, it is a comfortable place to be on a cold winter's night.

In neighbouring Folkestone, just off Tram Road, over the harbour branch railway line, the East Cliff Tavern can be found. Richard Parks is "mine host", and he has, thankfully, not changed this little back street local for many a year. The bar is usually populated by a friendly bunch of characters, who often have an interesting story to tell. I have, on many occasions called in for a quick pint, and have subsequently found myself immersed in a conversation which delays my departure by the time it takes to drink a couple more pints than I had originally intended. Such is the nature of The East Cliff. There are usually two beers, at least one of which is from a local micro brewer. Biddenden cider is also sold.

A relatively new convert to this criteria, that has recently reopened after being closed for a while, is Pullman's. The location is in central Folkestone, just off Rendezvous Street. Owned by Enterprise, the beers were not from local micro - breweries but from Harvey's and St. Austell. Gentle Classic music was played and a log fire was blazing away, on my visit, in November.

I am sure that there must be other public houses equally deserving of mention. If you know of any please let our editor know of them.



Kent Small Brewery News

By Roger Marples

P & DJ Goacher. Tovil, Maidstone 01622 682112

Recent demand has outstripped supply of Crown Imperial Stout, but as I write another brew should be available. As usual the Old was on sale over the Christmas period. Unusually, four Goacher's beers were on sale in mid December at The Red Lion, Snargate; Mild, Stout, Special (The Goacher's House Brew) and Gold Star. The only other pub to sell as many, is The Back Lion at Lynstead. The beers permanently on offer are Mild, Fine Light and Dark together with Stout during the winter and Silver Star in the Summer.

Hopdaemon Brewery Co. Ltd. Newnham 01795 892078

hopdaemon@supanet.com

Despite the freezing weather, they are brewing furiously to keep up demand and to keep themselves warm. Other than that there is nothing to report.

Nelson Brewing Co. - Chatham 01634 832828

sales@nelsonbrewingcompany.co.uk

We have received no information from this brewery for this edition.

Ramsgate Brewery Ltd. - Broadstairs 01843 580037

info@ramsgatebrewery.co.uk

The new website ; www.ramsgatebrewery.co.uk is now in full working order, and lists all of the Gadd's range of seasonal beers, and when they will be available. As I write this Dark Conspiracy at 4.9%, is available, and I have spotted it in a number of local establishments. To name, but a few:- the Ship, Deal, Louis Armstrong, Dover and Carpenter's Arms, Coldred. Little Cracker at 5.0% was available again over the Christmas period. In January and February the 80/- at 4.6%, brewed with seven different malts and three different hops, will be available. The beer to look out for next is Kent Pale Ale at a respectable 6.5%. This will be available in February and March, and no doubt also at the Thanet Beer Festival on April 1st & 2nd at the Winter Gardens, Margate. Work on upgrading the brewery will now have been started, and it is expected to finish by the end of February.

Wantsum Brewery- Hersden, 0845 045980

James Sandy seems to have gained a number of outlets, in a short time. The Prince Albert in Deal was the first public house in the world to stock the entire range of Wantsum beers at one time. These were Black Pig, 1381 and Fortitude. Turbulent Priest (named after Thomas A' Becket) will be available from the third week in January and this will be followed by Hengist. All of the currently brewed beers have been available at Blakes, Dover, and there is a possibility of The Louis Armstrong selling them, in future. Micro-pins of Wantsum beers are available at

Hercules Wine Vaults at 12 Market Street, Sandwich, and sales were buoyant over the Christmas period. The brewery is also sponsoring the glasses for this year's White Cliffs Festival of Winter Ales.

Westerham Brewery Co. Ltd. – Crockham Hill, Edenbridge 01732 864427
sales@westerhambrewery.co.uk

Winter saw the launch of a new Double Stout at 5.5% ABV. This was brewed by the Irish Head Brewer, Rob Gargan, to the style and strength of the Black Eagle Brewery's Double Stout 1939 gyles. It is made with a blend of coloured and roasted malts, and is described by the brewer, as follows: "Rich roasted stout with dark fruits (prune), with a smooth body, followed with a hint of bitterness".

Whitstable Brewery – Grafty Green 01622 851007
whitstablebrewer@btconnect.com

The Christmas brew "Christmas Cake", sold out much earlier than was anticipated. Although publicans were willing to buy more of this beer, Rafik did not want to risk brewing it again with such a season specific name. Recently brewed, was a batch of "Cockle Warmer" at 4.7%. This is an amber ale, malty in taste with a good balance of hops. As Channel Draught goes to press, the established "Winkle Picker", at 4.5%, will alternate with "Cockle Warmer". The idea of the alternation is so not to have too many beers available at one time, thus ensuring that the beers are as fresh as possible when reaching the customer. The Christmas cake was available at The Louis Armstrong in Dover, over the Christmas period.

The Fox



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The National News

By Martin Atkins

Restrictive Covenants – Down but not Out

While both the big pubcos – Enterprise Inns and Punch Taverns – may have decided to abandon the use of restrictive covenants, they have not been outlawed, and pub owners, whether breweries or pubcos can still sell pubs with their future use as licensed premises prohibited. The change of heart by Punch and Enterprise, came about last year following substantial campaigning by CAMRA at both local and national level. Very much in the forefront was Bristol and District Branch whose local area had seen many examples of the practice. Branch chairman Peter Bridle said the news was “fantastic” and should be “shouted from the rooftops”, although he warned that CAMRA would be on the lookout for other ways in which a pub's use could be restricted when sold. He added: “Time again we see pubs, run by national brewers or pubcos closed because they believe they are unviable. However, in the right hands they can become thriving locals.”

However, in Lancashire, regional brewer Thwaites of Blackburn is adamantly refusing to drop their use. The issue was highlighted last autumn when the brewery attached restrictive covenants to nine pubs that it was offering for sale in east Lancashire, and has caused dismay and anger among CAMRA members. Herefordshire branch has called for a national embargo on Thwaites, and as a first step will not be listing any pub that stocks their beers in any of its

publications, including the GBG. Thwaites CAMRA brewery liaison officer Mike Kershaw said that many of the nine “could be made successful as free houses in the hands of local entrepreneurs.” Instead the restrictions “will only serve to benefit the company's competitors, turn angry customers against Thwaites and close some viable pubs forever.”

CAMRA has written to the brewery, asking for a rethink on the policy, but Thwaites managing director Peter Morris remains unmoved. “We have and we will use restrictive covenants in very exceptional circumstances,” he said, “in certain locations where the pub market and local population can no longer support the historical pub density, the removal of some unviable sites is likely to result in the reinvigoration of those that remain.”

Small Brewery Expansion

From all parts of the country comes news of small brewers increasing sales and expanding their production capacity. In the far south west the St Austell Brewery in Cornwall has recorded ale sales up from 15,000 barrels a year, ten years ago, to 50,000 now, and the recent installation of a new £750,000 in house bottling line, with an initial capacity of 100,000 bottles a week. Meanwhile their more recently established neighbours Sharp's saw turnover increase by 36% in 2008 led by tremendous demand for Doom Bar. In Herefordshire the Wye Valley brewery, which next year celebrates its silver anniversary, was in

the autumn recording sales 24% up for the year. Dark Star in Sussex is moving to a new site at Partridge Green and a tripling of capacity, and in Norfolk, Woodforde's has just celebrated almost trebling its production from 6,000 barrels a year in 1999 to the current 17,000. Beer sales are currently growing by more than 13% a year.

Further north, Thornbridge has opened its new £2m brewery on an industrial estate at Bakewell, enabling it to increase capacity tenfold to 28,000 barrels a year. The 30 barrel plant, will be highly flexible and still able to produce small batches, while the original brewery will remain in existence and be used for the development of new beers. In Skipton, North Yorkshire, Copper Dragon, which started just seven years ago, has announced record sales of cask and bottled beer since the opening of its new £4.5m brewery and visitor centre in November 2008. It reported a 50% jump in turnover and is operating at near capacity. Over the Pennines work has started on Moorhouse's new £3.5m brewery which will triple capacity to 1,000 barrels a week, and in the far north, the Orkney Brewery has begun its £1.2m redevelopment which will see a near doubling of capacity – its Raven Ale being proclaimed champion beer of Scotland in June.

Drink Driving

Despite the Government stating within the last couple of years that it is content with the current drink drive limit, the responsible minister, Lord Adonis, has decided that it needs a further review. If amendment is made it is likely that the "safe level" of consumption for drivers would fall to match that generally in force on the Continent, a drop from the current three units of alcohol (a pint

and a half of ordinary strength bitter) to about two units (a pint of ordinary strength bitter). However, the normal procedure of Government is likely to see any such review stillborn, if as the polls predict, the Conservatives win this year's General Election. Lord Adonis's opposite number is not convinced that there is anything to be gained by a drop in the limit, and we understand, will let the matter rest.

Local Protection Bill

Leeds MP Greg Mulholland is leading a move to give communities greater powers to stop local businesses, including pubs and shops, from closing or changing their use without public consultation. The Protection of Local Services Bill, which has all party backing, and is supported by CAMRA, would require planning permission to be obtained for any change of use or demolition of key local services. Mr Mulholland who is chairman of the All Party Save the Pub Group said: "We are reliant on important facilities like local shops, pubs, post offices and cafés that are so important for our towns and villages. These are amenities that bind communities together. At the moment, local people have no say whatsoever if a company decides to shut a local corner shop, café or pub and turn it into something else. This is wrong." Jonathan Mail, CAMRA's Head of Policy and Public Affairs, said although there was little chance of the bill becoming law it was an important marker for an issue that CAMRA will be campaigning on in the next Parliament.

National Brewing Museum

Good news from Burton-upon-Trent. Last June, the Coors brewing museum and visitor centre established in 1977, and formerly the Bass Museum, closed

its doors due to falling visitor numbers. However a campaign by CAMRA, MP Janet Dean, local and county councils, Burton Civic Society and Chamber of Commerce, and the local media saw owners Molson Coors reverse its decision in the autumn. The Brewing Centre will now become a reality, and will retain key elements of the existing facilities to ensure the building's historic aspects remain. Molson Coors has awarded a 25 year lease to Planning Solutions, and will be making a £200,000 investment in the venture as well as providing £100,000 a year and charging only a peppercorn rent. It is due to open this year, possibly at Easter.

Nik Antona, CAMRA Director, and Burton branch spokesperson, said: "It's fantastic news that we will again have a brewing museum in this country, and a centre reflecting the brewing styles of the UK. This is something CAMRA has

been campaigning strongly for over the past year. Having passed a motion at our national AGM to campaign to keep the museum open, we participated in a march through the town centre of Burton, as well as organising a petition at our Burton Beer Festival last September. The plans for the Centre are very promising, and an official opening could be a real boost for the local Burton economy. As the capital of British brewing, this is exactly what the town deserves. This is especially promising for the White Shield Brewery, which is based on site. Having won CAMRA awards in the past, it will be great to see their quality recognised further in the public domain. Once again this is a really exciting development, and CAMRA is looking forward to working with all parties involved in the opening in order to promote real ale and celebrate one of Britain's most historic industries."

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WELCOME TO WANTSUM

**Roger Marples visits
East Kent's newest brewer**

James Sandy started Wantsum Brewery in mid-September of last year. In this short time he has already broken even, and is now making a small profit. He is selling everything that he brews and plans to double the production level by the end of this summer. This is no small achievement, and no doubt reflects the quality of his products. James uses only the top quality two eared English malt, rather than the cheaper, and inferior European six eared malt, that is used by many of the large industrial type breweries.

James is very much a fan of hops, which fits in well with his location in The Garden of England, the second most predominant hop growing area in the UK. Many locally grown hops are used, but these are supplemented by hops from other parts of the world, in order to give the marked character and taste to his range of beers. I, together with that well known CAMRA activist and photographer, from Faversham, Jeffrey Waller, were given some of the first batch of James' new beer to taste. This was Turbulent Priest at 4.4%. We were both very impressed with the complex and pronounced hoppiness of this well balanced mid brown beer. The hops used are the high alpha Pacific Gem from New Zealand, Cluster from U.S.A. and First Gold, a classic English hop. The malts are Maris Otter, and small amounts of Chocolate Malt, Black Barley, and Crystal



**James Sandy -
Wantsum's brewer**

Malt. To help arrive at the distinctive hop taste and aroma 1lb of hops are steeped in the brew whilst it is in the copper, after the boil.



**James Sandy and Roger
Marples in the new brewery**

Two new beers will be available at our White Cliffs Festival of English Ales (Dover Town Hall 5th & 6th February). Hengist at 5.1%, which will be launched at the festival, and was being brewed as we were visiting the brewery. It will be a hoppy medium light beer, and I would

imagine that it would prove very popular at the festival. The second beer will be a special blend, named Portly Pig, and will be Black Pig blended with Port at 5.1– 5.4%.

Besides increasing production, plans for the future are to increase the number of outlets. James will be on the SIBA (small breweries) list, by the end of February, which should enable him to sell to Enterprise houses. At present, Wantsum beers might be found in discerning outlets from Rochester to Hythe and all points East, and there are plans to expand as far as Ashford and Romney Marsh. "Micro-pins" (nine pints approx.) are proving a popular method of selling real ale, and these are available at Hercules Wine Vaults, in Sandwich or from the brewery, for about £15. Telephone in advance.



Two regular outlets for Wantsum beer are The Charity at Woodnesborough and The Dog at Wingham, although I am told the latter is rather expensive. Or.....wait for our beer festival.



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CHANNEL VIEW

UNDER THE COSH

You don't have to be a conspiracy theorist to believe that the odds are being stacked against pubs and real ale. Despite the tax breaks for small brewers and the established fact that the well run public house is one of the best regulators of alcohol consumption, the policies of the Government and its agencies do little to inspire confidence for the average CAMRA member.

At New Year the general level of VAT returned to 17.5%, following its year's sojourn at 15%. Designed to ameliorate the consequences of the banking debacle, and in the opinion of many of dubious value, whatever benefits it did possess did not extend to drinkers or the drinks trade. The hard pressed pub landlord and those of us who enjoy a few pints at the local in the evening, as well as any other consumers of alcohol, were specifically excluded from its largess by a compensating increase in excise duty. Apparently saving the economy was less important than ensuring that we paid for our indulgence.

To add insult to injury the duty increase was not to be rescinded when VAT regained its previous level, so that from January 1st all alcohol prices increased by 2.5% – if the beer at your pub hasn't gone up yet, it will. And of course in March or April we can look forward to further benevolence from the Chancellor in his spring budget, when no doubt at the very least, we will see a continuation of the 2008 initiative that requires an annual increase on alcohol duty of 2% above inflation. Pubs and real ale drinkers bare the full weight of such price

risers. Unlike supermarkets, the main alternative supplier of alcohol, pubs have no extensive range of other products against which the cost of alcohol can be offset, while, with a few exceptions, they are the almost exclusive supplier of real ale. Between 1990 and 2007 on-trade beer inflation was 105%, compared to a rise in the RPI of 63%, a disparity which CAMRA estimates costs consumers £2.5 billion a year.

Meanwhile, last autumn the Office of Fair Trading rejected CAMRA's super complaint over the operation of the tie between pubcos and their tenants (lessees normally these days), taking the view that the arrangements were generally fair and just – an opinion strikingly at variance with the views of many in the industry, as well as Parliament's respected Business and Enterprise Committee. As reported on page 4 CAMRA has condemned the decision and is planning a legal challenge against it, while Leeds MP Greg Mulholland, chairman of the all party Save the Pub Group, described it as "deeply flawed" and "a dereliction of duty".

The OFT's report, is of course, just the latest in a succession of enquiries and investigations, regulation and deregulation, that brewing, beer and pubs have been subjected to over the years, seemingly often as not, leaving the industry in a worse plight than that in which they found it. In this particular instance nothing was changed, the OFT determining that the pubcos had no case to answer, however the record of the OFT and other government bodies charged with keeping an eye on the

competitiveness and general behaviour of industry and business often falls short of public expectation.

Does the Office of Fair Trading really believe that negotiations between a multi-billion pound pubco, and a husband and wife with all their savings and borrowings tied up in a single venture, will lead to an honest and fair rent? Does it really believe that the truly small craft brewer (not the likes of Woodforde, Hopback or Sharps) will find a regular home at an Enterprise or Punch outlet? Does it in fact recognise that competition is more than just a proliferation of different brands, or are we still back in the sixties when half a dozen keg brews was regarded as adequate competition? And does it believe that an income of £15,000 a year, reportedly what the average tied pub generates, is a decent return for the hard work, worry and long hours that is many a licensee's lot? Many of us will know of ostensibly successful landlords who have given up the struggle after finding too much of their hard earned income disappearing into the hands of the pub's owners.

Amazingly sales of real ale are outperforming the rest of the beer market, while somehow, for the time being at least, most pubs are just managing to survive. However, with the economy not expected to revive for some years the outlook is at best tough. It would be nice if we could feel that the Government was on our side.

SMALL IS BEAUTIFUL

Last autumn the Food Programme on Radio 4 surveyed the world of small food businesses. Depressingly many of the best known, and often those set up with the best ethical credentials and a profound belief in the philosophy of 'Small is Beautiful', ended up in the

hands of global corporations. In this country Green & Black Chocolate and Phileas Fogg Snacks were taken over respectively by Cadbury and United Biscuits, and in America Ben & Gerry's Ice Cream sold out to Unilever. Other small independents have gone the same way.

In one area, however, small independent firms are thriving – brewing. The number of micros in Britain is now approaching 700, the highest per head of population of any country in the world, and the number continues to expand; Kent has just added two more to its total. Admittedly, along the way, for reasons often unassociated with their commercial success or beer quality not a few have disappeared, while some have been absorbed by larger competitors. In general though, micro brewers are self reliant and fiercely independent; brewers first and foremost and for the best beer quality is paramount.

A very different prospect from that presented by much of larger end of the industry: an environment often wedded to branding, the lowest common denominator and commercially based, changes in beer strength and quality. Not, of course, that the big brewers are unable to produce outstanding beers, it's just that often they choose not to – small wonder then that many prefer the enthusiasm, interest and variety of ale found among the smaller producers. Today's world of small brewing was unimaginable forty years ago before CAMRA started: a handful of home brew pubs would then have been the sum total of the micro industry, even the smallest of the remaining family brewers was large by comparison. A success story in every sense.



PUBS MISCELLANY

Pub facts brought to light by our recent articles

Information has come our way, from our Branch Secretary Jim Green no less, of another Dover pub that was planned but never constructed, or more accurately constructed but never used as a pub. This was the property that subsequently became Nos. 66 and 68 Beaufoy Terrace, on the corner of Barwick Rd. A large building, Jim says it's all flats now, but he remembers it with shops on the ground floor. It was intended to be a pub but after it had been built (about 1935) was never put into service as such.

DUBLIN MAN O' WAR, RIVER

Also from Jim Green we learn that work being undertaken during the autumn on the outside of the Dublin Man o' War had exposed the original Flints sign. It is etched into the wall underneath the current wooden sign which had been removed by the builders. The pub was built late 19th or early 20th century, and replaced the previous Dublin Man o' War sited at the junction of River St and Common Lane.

BOHEMIAN, DEAL

In November, the East Kent Mercury carried the following interesting piece of information about the pub when it was called the Antwerp, and about the gruesome sign that at one time hung outside it. Opposite the pier, and very much a boatman's pub, the sign portrayed a giant severed hand, floating in the air, dripping blood and clutching a strange boat. Apparently one derivation of the name of the Belgian city, Antwerp, comes from the Flemish word *Hantwerpen*, meaning hand throwing,

and relates to the legend of the mythical giant Antigoon, who demanded a toll from ships using the River Scheldt. When one ship refused to pay the toll Antigoon cut off the captain's hand and threw it into the river. However, a Roman soldier Silvius Brabo killed the giant and in turn threw his hand into the river. A statue of Silvius Brabo now stands in Antwerp's main square, and on the city boundary there once stood a pillar with a stone hand on it to remind merchants entering the city to pay their taxes and also a toll. This stone carving is now kept at De Koninck brewery, whose logo includes a hand.

The article prompted a letter two weeks later from former seafarer Captain George William Budd who comments that during his years at sea he visited the city of Antwerp many times, and that its castle, now the city's maritime museum, is on the same line of latitude as the pub. The Deal pub, whose existence was well known in Antwerp, acquired its name for that very reason. Despite extensive travelling throughout England, he says he has never come across another pub with that name.

THE MOGUL

While speaking of unusual pub names we should not of course forget the Mogul, late of Chapel Place, Dover. Some might remember that it used to be the "New Mogul", and its name is no doubt linked to "The Mogul" or "Great Mogul" that used to exist on the seaward side of Adrian Street before it was demolished in the earlier part of the 20th century. The building is of considerable



age but at what date it became a pub is uncertain: it was not shown in that use by the Ordnance Survey in its 1:500 publication of the 1870s. It's tempting to assume that when the early Mogul closed the New Mogul replaced it, but it's also possible that the two existed together for a period. In our recollection it was originally owned by Gardners of Ash, and then through takeover respectively by Thompson Wootton of Rams-gate and from 1969 by Whitbread. For its last fifteen to twenty years of life it was a free house owned and run by Frank and Charlie Franklin. As to the

individuality of its name, Charlie once said that she had researched the name and had found one other pub using the name Mogul; somewhere on Mersey-side she recalled.

As a point of interest the 1987 publication *A Dictionary of Pub Names* by Leslie Dunkling and Gordon Wright makes reference to there being one other Antwerp, "The Antwerp Arms" London N17, currently in existence, as well as the Deal pub. There is also mention of an "Antwerp Tavern" in London next to the Royal Exchange in the early 17th century. And the dictionary goes on to say that "modern pubs of this name seem to owe more to an award won in Antwerp in the nineteenth century at an international brewery exhibition".

There is however, no mention at all of the name "Mogul."



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THE SUN SHINES AGAIN

Unspoilt historic pub is saved

In last summer's *Channel Draught* we reported on the death of Flossie Lane, landlady of the Sun at Leintwardine in Herefordshire, one of England's most renowned and historic pubs, and possessor of a grade II listing and inclusion on the National Inventory. There was obvious concern that with her passing, the pub, which operated without a traditional bar, would be redeveloped or otherwise not continue as a pub.



However, after a campaign by CAMRA the pub has been saved following its purchase by two locals; Nick Davis of Cleobury Mortimer based Hobson's Brewery and Gary Seymour who runs the Fiddler's Elbow chip shop next door. By mid November Mark Haslam of Herefordshire CAMRA was able to report that the remaining legal formalities had been satisfactorily concluded on Friday 6th November, and that the two now owned the Sun Inn outright. No alterations are planned to the pub in the immediate future, and it will continue to be open seven nights a week from about 8.30pm, plus weekend lunchtimes, to sell beer, soft drinks and crisps only. It will still be run by village volunteers until further notice.

The Sun's unspoilt interior



Herefordshire CAMRA understand that a meeting between Herefordshire Council's Senior Conservation Officer and the new owners, to discuss their outline plans, proved very positive. Proposals do not involve altering the front rooms, or introducing any activity, such as food, that will undermine its unique timelessness – 'keep it simple as we go.' In late November or December it was hoped that the pub's website would go live, and the

'Save the Sun' yahoo group members invited to join a new group called 'Friends of the Sun Inn.' Herefordshire CAMRA say they are pleased to have been able to play a part in keeping the pub going, and are reassured by the new owners' plans. They have been asked to stay actively involved in the pub's future, an offer they have gratefully taken up.

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BEER & BUSES

A new holiday idea from Yorkshire



From Yorkshire comes a new holiday concept, specifically aimed at those with a love of beer, and who enjoy using public transport. Set up by Paul Kirby of Wetherby and CAMRA member Brian Thackray of Wakefield, the new company plans to start operations in May this year and will be offering eight days of tours around the area using the existing local transport services, with the specific object of seeking out the best pubs and visiting some of the best breweries. Trains will be used as well as

buses and there will be the opportunity to visit other places of interest as well as those concerned with beer. Prices, which start at £370 per head, include accommodation in Leeds and York and the use of the local bus and train services.

Flexibility and variety are major elements. "I am surprised that there is not a single holiday company in the UK offering this type of package," says Paul "Coach holidays are all well and good but you can't just get off when you feel like it, and you don't get the chance to mix with the locals as much." *Beer n Buses* holiday-makers are provided with travel tickets and all the information they need for the day out, including maps and a detailed timetable, but they are not accompanied on every day of the holiday. Brian adds "We will be with them for the brewery visits, but people don't want to be shepherded around and told what to do all the time, so our timetables provide different options for them. Travellers can stay longer in a particular place they like, or move on and explore somewhere else."

And there is no need to leave the wives and girlfriends at home if they are not into pubs and real ale. The itinerary offers plenty of choice and interesting places to visit, including the locations of several TV series, local market towns, and the excellent shopping centres of Leeds and York. Train journeys feature the historic Settle-Carlisle line, and the scenic North East Coast mainline to Berwick which ends with an evening of Geordie hospitality in Newcastle until the last train back at 22.45. However places are restricted because of constraints on some of the buses, explains Paul. "It is a shame that we cannot offer more customer places to reduce costs further, but it does give us the chance to get to know our customers better and give their experience a more personal touch" Because of the limited numbers Paul recommends early booking for the holidays, which begin on 8 May 2010. All details are on their website www.beerandbuses.co.uk.



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LETTERS TO THE EDITOR

Hello fellow real ale aficionados!

I was interested to read about the 'Dover Arms' in the latest edition of Channel Draught. Being Dover born and bred, I well remember the opening of the defunct (thank goodness) 'White Cliffs Experience', and entering the part that was supposed to recreate a shelled street in the town. There was 'The Dover Arms'. The internal fittings looked vaguely familiar, and so I asked the 'fake' ARP lady warden about them, and she told me that they had been res-



cued from The Friend in Need of Peter Street which had recently been demolished, a pub I used to regularly frequent. I vividly remember that there used to be a large grey Fremlin's Elephant on a shelf behind the bar, and its head would nod up and down driven by a small electric motor mounted in the body. It was a true icon of the Fremlin's brewing era, and I ask does anyone else remember it? Was it saved for posterity, and if so, where is it now?



I think the www.dover-kent.com website on the Dover pubs is a superb piece of work. I used to live in Glenfield Road and knew Barry Smith when he started his research. Looking at the photos of the old pubs and reading the descriptions shows what great architecture, history and venues Dover has lost, mainly due to bad town planning - especially the demolition of the Cause is Altered!

If on your beer tasting tours you have a chance to visit Bedfordshire, drop into The Globe Inn in Dunstable. I started drinking there when it reopened four years ago. It's well worth a visit as Mo the landlady provides a weekly rotating range of over ten real ales. The pub is owned by Banks & Taylor, and on one of the walls in the bar is an original Fremlin's pub sign, so I always feel at home. The most popular ale is 'Dunstable Giant', which has been brewed in commemoration of the late landlord Melvin Hall, who tragically died last year at the tender age of 54. Perhaps this fine beer could 'guest' in East Kent pubs in the near future?

Cheers and beers!

Martin Young

CAMRA Membership number 180832

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THE KELSEY BREWERY

**Martin Atkins traces the history of this former
Tunbridge Wells brewer**

During the 19th century the majority of our county's beer was provided by dozens of small and medium sized independent local brewers. By the late 1960s however, following mergers, takeovers and closures only one survived – Shepherd Neame; the rest of our beer supply by then being in the hands of national combines. Among the many disappeared was the Culverden Brewery of E & H Kelsey in Tunbridge Wells, and while its location might have been at the other end of the county, its history since the mid 19th century was very typical. My thanks to Keith Hetherington for much of the following detail.

The brewery was sited at St Johns Rd. near the main route to Tonbridge and the Kelsey family's involvement dates from 1851 when they acquired the existing brewing firm of Lidbetter and Newnham. Renamed Newnham and Kelsey, an advertisement of 1854 throws an illuminating light on the mid 19th century's taste in beer, as well as the diversity of commercial life: "Newnham & Kelsey" it reads, "East India Pale Ale, Strong Ale and Porter



Brewers, Coal Merchants &c." Initially, brewing was in the hands of Edward Kelsey, who had learnt the trade at Flower's of Stratford-on-Avon, but in 1858 he was joined by his brother Henry, and the firm became E & H Kelsey, with a staff of about 20. Over the following couple of decades the business expanded and more pubs were acquired – records show the 1860s adding the Black Horse, Roebuck and Downs Tavern in Tunbridge Wells, the Junction Hotel at Groombridge, the Chafford Arms, Fordcombe and the Fountain, Cowden. Interestingly, all but the Roebuck were still operating as pubs in the 2009 Gateway to Kent Pub Guide.

Following a serious fire in December 1877, with estimated damage of £12,000 to £15,000 and 8,000 gallons of beer lost (although the company's books and papers were saved), the brewery was rebuilt on a larger scale with water pumped to it by a steam pump from a local farm with a substantial source of spring water. Edward died in 1903, and, with his brother having retired in 1895, the running of the business passed to Edward's sons Edward Maughan, and Arthur Reginald. In the years before his death Edward's annual failure to gain a licence for a property at High Brooms probably reflects the increasingly restrictive attitude to granting licences then being adopted by local licensing committees, and possibly also brewing's in-

creasing competitiveness – the licence having been opposed by the two Wateringbury brewers, Frederick Leney and Jude Hanbury, controllers of the two nearest licensed premises. Ten years earlier Frederick Leney along with the local LVA had also successfully opposed E & H Kelsey's application for a licence to sell beer in bottles.

Extracts from the brewery records for this period describe an industry rather different from brewing today. In 1866 a 27 year old employee died after falling into the mash tun and his leg becoming entangled under a cogwheel. In 1878 general foreman George Lamoon was acquitted of assaulting and beating one of the firm's painters after the latter had refused to leave the premises: the court were told Lamoon had threatened to knock his head off and tried to fling him down a flight of stairs, but felt that the painter should have left the premises when asked to and dismissed the case. An inquest in July 1896 on former employee Warden Ellis heard that he had cut his throat on the Common, having been dismissed from the firm due to his age. He had worked in the engine house for 28 years, and although Mr Kelsey had found him a couple of weeks temporary employment and promised him the occasional light refreshment at the brewery, the bleak prospects in front of him, including the likely possibility of the workhouse, led him to commit suicide. One juror commented that he thought some form of work could have been found for him as he would not have troubled the brewery for long. At another inquest in 1901 Mr Kelsey was severely censured for contributing to the death of a drayman run over by one of the brewery's drays. The three horses pulling the dray were being led at Hartfield, on the way to Forest Row, when one of them jibbed, knocking him under the dray's wheels. He had informed the brewery that the horses were

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temperamental, but they were still used as there were not many spare horses. The jury held that Mr Kelsey should not have kept horses of such doubtful character.

However, not all the brewery's dealings reflect such hard nosed Victorian virtues. From August 1894 the firm's employees enjoyed an annual outing; the first being to Maidstone with lunch at the Marquis of Granby, and the following year to Brighton and an 'excellent repast' at the Phoenix Hotel. At about the same time one of their oldest tenants, Mr Edgar Trussell of the Red Lion, Rusthall, after the rebuilding of his fire damaged outhouses, remarked on the kindness he had always received from E & H Kelsey, and that while many said that brewers should not own pubs, a tenancy under Messrs Kelsey meant comparative freedom. And to celebrate the marriage of Edward Maughan in 1906 a dinner was arranged for all the staff at the Friendly Society Hall. After the meal he thanked them for their work at the brewery and announced that in future Saturday was to be a half day only, a rarity at that time amongst Kent brewers.

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Brewery advert c.1900

Edward Maughan died unexpectedly in 1919, and the following year the business was reconstructed into a limited company, E & H Kelsey Ltd., incorporating the Abbey Brewery of Thomas Phillips and Co. of West Malling, and with Arthur Reginald as chairman. This structure remained until after World War II when the brewery found itself enmeshed in the mid 20th century period of brewery 'reorganisation', which ended with the majority of British brewing in the hands of half a dozen nationally based companies. In 1948 the substantial Bedfordshire brewer J W Green of Luton took a large stake in the firm, and two years later local brewer George Ware and Sons of Frant was taken over and work and workers transferred to the Culverden plant. In 1956 J W Green acquired Flowers of Stratford-on-Avon, and changed the name of the whole operation to Flowers Breweries Ltd., the Culverden Brewery becoming Flowers Breweries (southern) Ltd. Arthur Kelsey remained chairman until his death in 1962. However by then much more had changed. In 1961 Flowers was

bought by City of London brewers Whitbread, who, the following year, closed the Culverden Brewery and transferred its operations to its own Watlington brewery (presumably the former Jude Hanbury – Frederick Leney having been acquired by Fremfils in 1960). In due course the Culverden Brewery was demolished and a telephone exchange built on its site.

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ing out of Kent into Surrey and East Sussex. We cannot know exactly what its beers were like, but an advertisement of about 1900 shows an extensive list of ten draught beers, plus six bottled beers. The average strength would probably have been considerably higher than we are accustomed to today, and certainly higher than for most of the 20th century – strength of beer having been drastically reduced during World War I. It might also have been strong by comparison with other parts of Britain at the time: Yorkshire writer J B Priestly reminisced about stopping one night in Kent with his regiment on their way to France in 1914, and being caught out by the unexpectedly strong local ale.

However, a postscript from the years after the involvement of J W Green, suggests that not all strong ale disappeared with the Great War. Then trading as Kelsey and Green, the brewery apparently produced a powerful bottled brew called Dragon's Blood. One night a customer at the Beech PH in Seven Mile Lane, Mereworth, having drunk considerable quantities, went home and killed his wife. However, the story goes that he was severely henpecked, to the extent that his son and daughter testified on his behalf at the trial, and he was acquitted of murder. We understand that the pub was subsequently burnt down and rebuilt: it was still there at the time of CAMRA's 1999 Kent Beer Guide, although not selling real ale, but does not appear in the 2009 Gateway to Kent Guide. Perhaps we should bear in mind, when worrying about the current fashion for "binge drinking", and the anti-social aspects of alcohol, that there is nothing new under the sun.



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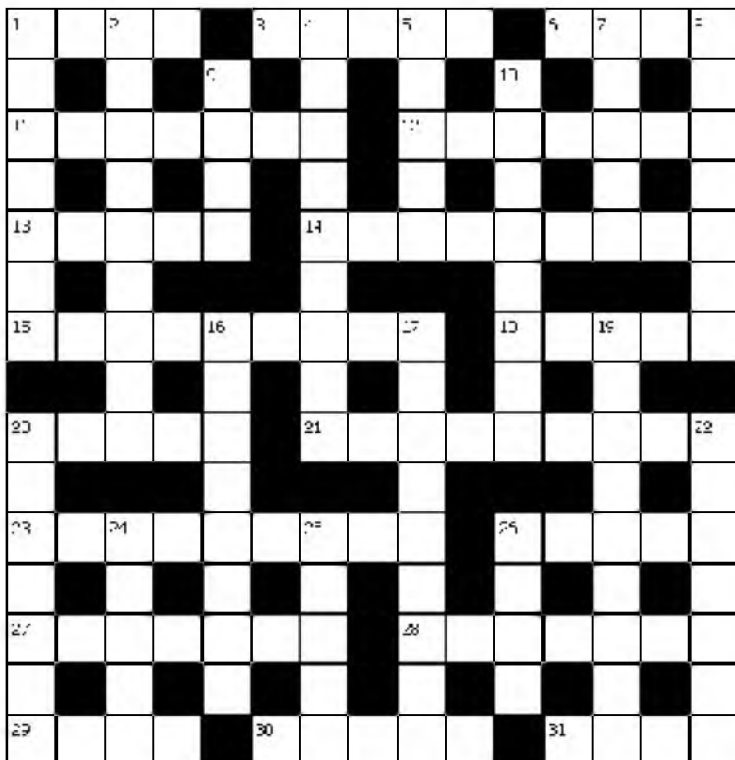
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BY BOGGLE



Across

- 1 Moose munched second portion of Welsh vegetable (4)
- 3 Skinhead lost his work in bakery? (5)
- 6 Long suffering (4)
- 11 Her top came off in cast's dance! (7)
- 12 Tough guy, pitiless Brazilian perhaps (4,3)
- 13 Very small ancestor mined wasting ore (5)
- 14 No algebra formulated in Indian city (9)
- 15 Quiet, disorganised, senile, so subdued at first (9)
- 18 Leave copy, get very annoyed (2,3)
- 20 Get wind of overheard dispatch (5)
- 21 Risky - sang rude love song? (9)
- 23 Release of best-ever gin cocktail (9)
- 26 Touch art (5)
- 27 Expose Left in Gatwick perhaps (7)
- 28 Unyielding little old lady, Italian, opens eyes (7)
- 29 Marine mammal is waterproof (4)
- 30 Dog, heavyweight possibly (5)
- 31 Strike rhythm (4)

Down

- 1 Contact with South African lion I arranged (7)
- 2 Deport minor actor before tide turned (9)
- 4 Haemorage from broken needle, sob (4-5)
- 5 Pale woman in grips of early anaemia (5)
- 7 Positive honesty is somewhat lacking (3-2)
- 8 Red-hot experiment gone awry, nip out (7)
- 9 Twisted grass (4)
- 10 Neat girl worked on figure (8)
- 16 Former rioter sacked outside (8)
- 17 Young sage acted-up in place of worship (9)
- 19 Early inhabitant, Iron Age, with Irritable Bowel Disorder? (9)
- 20 Go further than USS Spar (wreck of) (7)
- 22 Can meet obligations to crack nut with no kernel (7)
- 24 About Roman Catholic in US government agency (5)
- 25 In trouble from the beginning? (5)
- 26 Trick little monkey (4)

Answers on Page 61



SOUTH TO LEICESTER

The Beery Boaters'

Autumn 2009 trip

Having been to Leicester in a northerly direction from Braunston in April 2007 the Beery Boaters, for the September trip in 2009, decided to approach Leicester from the other direction via the River Soar Navigation and Trent & Mersey Canal. As the End-of-Year Trip only seems to attract the genuine diehards there were just six of us on one boat: the gallant crew being Martin, Dave, John, Terry, Paul (Topsy) and Jim (Hon. Commodore, Unelected). We collected our 68ft narrowboat, 'Foxton', from Anglo Welsh at their new base at the recently developed Barton-under-Needwood Marina on Saturday 26th September, meeting at the marina's Waterside Inn. The pub is 2010 GBG although, to my mind, there are better unsung candidates nearby and the beer was on the cold side, but there was a reasonably good choice. None of us had gone south down the River Soar Navigation before, although Dave, John and I had come up from Leicester in April 1989 as part of a 150 mile epic journey around the East Midland Ring with the River Soar in flood, and which may be related to our loyal Channel Draught readers in due course.

Our evening's stop was at Burton-on-Trent opposite the Marston's brewery and near the entrance to Shobnall Basin from where we had hired a boat in 2001 for a trip up the Erewash Canal and to Nottingham. The hire company has now ceased trading, but in the basin we saw what was almost certainly our boat, 'Winnebago' with its distinctive sliding sunroof; under which, of all things, was a four-poster double bed with a canopy above. I reckon that the canopy was to stop the occupant of the bed being soaked by leaks from the joints of the sunroof! Refreshment was partaken of at the Marston's Oak & Ivy near Burton Town Hall and the Burton Bridge GBG pub Devonshire Arms. Unfortunately, unlike our last trip to Burton-on-Trent, we had missed the annual CAMRA beer festival at the Town Hall by a couple of weeks!

Our Sunday lunch destination was Shardlow, about 16 miles and 6 locks, a fairly easy programme, even though in late September it's too dark to start before 7am. However, we came across more boats on the move than we had ever encountered before, either in April or September, and mainly in our direction and so we were in a queue at most of the locks. We eventually arrived at Shardlow



a couple of hours later than we had hoped. However, the pubs were still open and as we only intended to go cover only 4 miles and 2 locks that afternoon, we had time for a couple of hours stop. We tied up outside the New Inn and the Malt Shovel and opted for Marston's beer at the latter – incidentally, a former Zacharia Smith's house, and I can remember the old (but disused) Zacharia Smith's maltings on the site of the new houses opposite.

I don't suppose that we were on the move again until after 4pm. We went through Derwent Mouth Lock, the last lock on the Trent & Mersey, with its large and prolific horse chestnut tree alongside, and onto the River Trent, which comes in from the right, with the unnavigable River Derwent joining from the left. The River Trent can be navigated upriver for a mile to Cavendish Bridge where there is a long-standing GBG pub of the same name, but I don't know the turning width or what the mooring facilities are. A project for future investigation, maybe. We passed under the M1 Motorway and then left the river for half a mile to go through Sawley Cut, with its two locks – the flood lock with gates open as the river level was normal and the double chambered bottom lock, operated by a control panel and the British Waterways 'Watermate' key (Sanitary Station Key to us old-timers). Back on the river it was another mile to the Erewash Canal and its entrance at Trent Lock, and we moored just below it by the water point.

The Trent Navigation Inn and the Steamboat Inn (formerly the Erewash Navigation Inn) lie on either side of Trent Lock. We had used the Steamboat Inn a couple of times in 2001 but had never been in the Trent Navigation, which was rumoured



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might have up to eight real ales, so as darkness started to fall we headed there first, only to find just Greene King IPA and Mansfield. So we crossed the lock to the Steamboat. Greene King again, but Abbot as well as IPA and also Bombardier. On our previous visits the choice was much better with local micros, but with no other option we stayed and drank quite reasonable Bombardier. The pub was still pleasant enough but, being Sunday, there was no food available. Fortunately most of us had eaten at Shardlow.

Monday dawned bright again with a slight mist on the river which had cleared by the time that we had topped the water tank up from the water point. Setting off, we crossed the Trent in front of the large Thrumpton Weir, and entered the Soar beyond: the towers of Ratcliffe Power Station, clearly visible from our mooring place, appearing variously to our left, in front and behind, as the river twisted and turned. We passed through Redhill Lock, a flood lock with open gates,



The Navigation, Barrow on Soar

and shortly after the first 'normal' lock, Ratcliffe Lock with plenty of moored boats before it to slow our progress. A couple more miles took us to Kegworth Shallow Lock, with its adjacent pub, the Anchor, and soon then to Kegworth Deep Lock with one of the most imposing cills of any lock on the canal network. It's then five mile length of river, only interrupted by Zouch Lock, to the canal section on the outskirts of Loughborough, and Bishop's Meadow Lock and Loughborough Lock. Just after the Albion pub, with its convenient moorings (noted for our return later in the week) the through route makes a ninety degree turn. If you carry on, you will come to a stop in a few hundred yards at Loughborough Basin and the local British Waterways yard with the long-standing GBG pub, the Swan in the Rushes, nearby. We passed through the northern fringe of Loughborough, near to the workshops of the preserved Great Central Railway, which, much to the chagrin of Dave, are now concealed by a new housing development.

We rejoined the Soar at Pilling's Flood Lock, a couple of miles past Loughborough, and very different from 1989, when we had to hold the boats firmly to the bank with ropes opposite a ferocious weir while we opened the top gates. Now both sets of gates stood open and the weir was a mere trickle of water over a doorstep-sized ledge. Likewise the mediæval-looking road bridge at Barrow-upon-Soar. In 1989, the single navigable arch with seemingly room for 3 or 4 boats abreast, had just sufficient room, with the Soar a foot higher, for one boat to shoot through, if it was lucky; borne along by an eight knot current. Barrow Deep Lock follows the bridge, and a few hundred yards further on, we moored opposite the Navigation Inn; an attractive little pub with nothing too adventurous in the way of beers but I found the

Adnams bitter acceptable.

After lunch we passed Mountsorrel, with its imposing (and disused) railway bridge displaying the date '1860', and its lock and adjoining Waterside Inn (Everard's). It was then on to Sileby lock and its much-photographed mill, and Cossington Lock where the route transfers for a short distance to the River Wreake, until, after Junction Lock that itself departs to Melton Mowbray as what was once the Wreake Navigation (and eventually to Oakham by way of the Oakham Canal, closed in 1846). It was now canal until our night's stop at Thurmanston, passing on the way the Hope & Anchor at Syston, a riverside pub with the appearance of a 'fun factory' – pity, it used to be a decent Ruddles pub when Ruddles *was* Ruddles! At Thurmanston, really a suburb of Leicester, we found good moorings below the lock and set off in search of the 2010 GBG listed Harrow Inn. Situated about a ¼ mile along the main village street, it proved a well-deserved entry selling Timothy Taylor Landlord and a range from the local Belvoir brewery. It's a popular community pub and a supporter of local charities, and as well as enjoying the excellent Belvoir ales we were in time for our evening meals.

We arrived at the Castle Park Moorings just past West Bridge in Leicester at 10.30 on Tuesday morning, which is where we had tied up on our trip from Braunston. As it is on a river section it is a pontoon (i.e. floating) and space is very limited, but fortunately there was only one other boat there. These are the most secure moorings in Leicester, access from the landing stage to the park being through a tall iron gate unlocked by one's Watermate key. The park itself is locked after dusk, but the same key will unfasten one of the gates. It is also convenient mooring for the city centre, and needing to top up on supplies, we headed for Leicester Market (open Tuesday to Saturday) about ¼ mile away. Unfortunately the GBG listed Shakespeare's Head and Criterion, which were en route, didn't open until midday so we stopped at a mock-Irish pub just before the market for a very indifferent pint of Everard's Beacon.



Leicester Market is big and impressive, and offers a fantastic range of good quality meat, fish and vegetables at remarkably reasonable prices. Purchases completed, the company retired to the adjacent Wetherspoon pub, the Corn Market, for a pint or three. As we had discovered in the Black Country earlier in the year, the guest beers were even cheaper than at the Wetherspoon pubs in East Kent and included Marston's Old Empire, one of my favourite beers. Incidentally, although we had been in Marston's country, this was the only Old Empire that we found. At one pub

I was told it was "too strong to sell all that well round here!" Next we went back to the Criterion and its extensive range of micro brews and ciders, where we managed to spend the rest of the afternoon and most of the evening. We finished off the session at the Swan and Rushes, another current GBG pub which also offers a wide selection of Belgian beers. When we arrived back at 'Foxton' we found that all remaining spaces on the pontoon had been taken by other boats, one even tying up to an adjoining rubbish barge.

Wednesday morning and turn-round time. It was still fine and we had a pleasant, if uneventful, morning's cruise back to Mountsorrel where we tied up at the far end of the moorings by the lock, and headed for the Waterside Inn, mentioned above. As we were about to go in, a very nice ex-working boat, 'Hadar' was coming up the lock. I say 'ex-working', but it appeared to be carrying a small consignment of bagged-up coal, doubtless for sale to other boats. Very attractive it looked with a suitably barking ex-



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haust, but *why* do people playing at being traditional boat people have to dress up in such an exaggerated way? Photographs show that genuine boat people used to wear their oldest clothes for work, not bleached corduroy trousers and lace-trimmed shirts! Having got that off my chest, I can say that the Waterside Inn served us some very pleasant Everards ales. Our evening stop was the Albion at Loughborough, and as it wasn't far we broke our journey at Barrow Deep Lock for some more very nice Everards at the Soar Bridge Inn. The Albion, another current GBG entry is a basic canalside boozer and the bollards outside being unoccupied we moored just there, less than a dozen steps from the door. Unusually, this is the front door, as the only access to the Albion is along the towpath. Some very good food was available (and partaken of) with beers from the Wicked Hathern and Sharps breweries. There was also at least one guest beer, but I cannot recall details.



The Barton Turns, Barton Under Needwood

Thursday morning, and the sun still shining on the righteous. We replenished our fresh water tank at Bishop's Meadow Lock, while I took full advantage of its well-appointed sanitary facilities. And then onwards and downwards, through Normanton-on-Soar, past the Rose & Crown at Zouch and the Otter at Kegworth (Kegworth Shallow Lock with both sets of gates still open even though a notice said that it reverts to a normal lock from Oct 1), down Ratcliffe Lock, past Ratcliffe

Power Station and back onto the wide waters of the River Trent. From there, through Sawley Locks and Derwent Mouth Lock, we ended a good morning's run at Shardlow, and tied up in the same place as on the previous Sunday. This time we used the New Inn instead of the Malt Shovel and found a trio of excellent local beers in addition to the regular Marston and Wells brews.

Another good cruise in the afternoon, with far fewer boats on the stretch than we had encountered on Sunday morning. Our destination was Swarkestone, and the Crewe & Harpur Arms, and we tied up at the next bridge beyond Swarkestone Lock, about five to ten minutes from the village. Incidentally, one end of the yet-to-be-restored Derby Canal goes off just above the lock. Darkness had fallen by the time we reached the pub which stands by what is reputed to be longest stone bridge in the country, crossing not only the Trent but a mile of the flood plain as well. This is also as far as Bonnie Prince Charlie got in 1745 as attested by an obelisk in the pub garden. In fact the route to London lay wide open, but an English double agent persuaded the Jacobites that a (mythical) immense army was blocking their way, and they returned north to eventual defeat at Culloden Moor. The pub itself proved a disappointment, being even foodier than in 2001. It's a big

place, but there's little room put aside for drinkers and nearly all the tables reserved for diners. A few of our company did eat, and the remainder sat at the same table and drank. Actually, the Marstons and associated beers (Jennings, Ringwood, etc.) were very palatable.



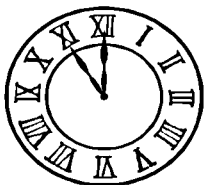
Friday dawned; our last full day. We stopped for our lunchtime ale at Burton, and tied up at the Dallow Meadow moorings, a short way above Dallow Lock, where Topsy provided some light entertainment by misjudging a leap for the boat and having to hang on to the side with feet trailing in the water, until we could drag him back on. It's a short distance from here to the town centre, but we didn't go that far. We crossed a footbridge, following signs to the Prince Arthur pub, and while it proved to be closed (to let), we found the Star & Garter, a typical local's pub, just round the corner and enjoyed good Marstons beer. For the evening we made for another Marstons pub, the Barton Turns, just above Barton Lock and not far from our starting point at Barton Marina. We had spotted it the first afternoon, and thought that we'd

pay it a visit on our final evening. As there was a line of boats moored above the lock we had to tie up just before, and opposite, the entrance to Barton Marina. Martin said that it was the closest that he'd ever moored to his car as it was a few yards away across the canal. It was an enjoyable last evening. Although it's not in the GBG, it was more *our* sort of pub than the Waterside Inn, in the Marina, which *is* in the current GBG. We couldn't find fault with the beer and the food was fairly basic, but ample.

We woke on Saturday morning to discover that a gale had sprung up overnight. As we approached the moorings the fitter appeared and indicated that he'd like us by the pump-out and refuelling facilities. Steering was almost impossible as the wind took us sideways, and we just missed a projecting piece of ironwork, but we eventually made it. And that, as they say, was that. Load up the cars and away homewards to plan for next April.



Jim Green



LAST KNOCKINGS

In Local News we comment on Sheps reduction in the strength of Spitfire. However, such alterations are hardly unique. Draught Bishop's Finger was dropped from 5.4% to 5% some years ago, while over the past few decades Courage Directors seems to have been up and down like a yo-yo, as well as being brewed at about half a dozen different locations. The 2010 GBG shows Directors to be back at 4.8%, its strength thirty odd years ago, but at various times in between I recall seeing it at varying strengths down to 4.5% – interestingly, now the ABV of its stablemate, Young's Special, for many years the epitome of a strong best bitter at 4.8%. Also, not so long ago, both Everards Tiger and Charles Wells Bombardier, respectively now 4.2% and 4.3%, both weighed in at 4.5%. However, probably the case that resonates most with real ale drinkers is Greene King's treatment of Old Speckled Hen and Ruddles County. Acquired with the takeover of Morland, both beers were in due course reduced substantially in strength – Old Speckled Hen from 5.2% to 4.5% and Ruddles County from 5% to 4.3%; promotion of the latter, also proving a fine example of creative advertising, when posters appeared associating the beer with the more hilly parts of our country, although its native Rutland lies but a stone's throw from the Fens. One beer that has resolutely retained its strength over the years is Fuller's ESB; although no one will convince me that it now tastes anything like it did when I first encountered it at the East Cliff Hotel some thirty years ago.

Over the years Guinness commercials have developed a distinctive style of their own – some titanic struggle or extraordinary endeavour against super-human odds successfully achieved, photographed with that cool colour cast that is presumably intended to reflect the qualities of the famous Irish pint. The most recent example depicts a hardened construction team apparently creating a continent. Unfortunately, the product fails to match the effort and energy displayed in, and no doubt, devoted to, the making of the advert. Like the universal "Irish Bar", examples of which in its homeland, are confined to Dublin and selected tourist destinations, the imagery bears slim resemblance to the actuality. As often the alternative for a real ale drinker, denied his or her preferred choice, it always seems disappointingly thin and watery – very different from the bottle conditioned Guinness that disappeared some ten to twenty years ago – and raises the questions, why all the fuss, and why the premium price?.....but then marketing campaigns like those Guinness run don't come cheap.

Whatever happened to "the usual", that mainstay of bar room dialogue on the radio and TV in my youth. Man walks into a pub, and like as not the barmaid would say "The usual, Fred?", whereupon (before he had answered) a pint of real ale would be pulled up and deposited on the bar counter – it was always real ale in those days, keg then still being a new fangled upstart, and, on the radio at least, devoid

of the appropriate accompanying sound effects. It seems to have been dropped from present day scripts, but then I never recall in real life actually hearing the phrase being used, and while my pub-using years don't quite stretch back to the fifties, they do encompass a fair chunk of the sixties. Certainly bar staff would know what their regulars normally drunk – easy in those days when the choice was mild, bitter or keg – but it would be “a pint of mild” or “a pint of bitter”, not “the usual”. Somewhere no doubt, workers dropping into their local for an early evening pint before making their way home would be offered “the usual”, but for the most part one suspects its existence is confined to the “Scriptwriters Book of Cliché”, and is no more likely to have been heard in real life than the Hollywood Indian Chief's favourite one liner, “White man speak with forked tongue.”

Talking of the fifties and sixties, one of my earliest and most indelible impressions of a public house came about on a hot summer afternoon in about 1960. Returning to school one Friday after lunch, and the hated end of week spelling test, I crossed the Market Square towards where the Ellie is now situated, but where then stood two pubs, the Walmer Castle and Duchess of Kent. The door of one of these, I don't know which, stood open, to reveal an intriguingly cool and dark interior. I could see the bar and beer pumps, and the outline of a figure behind the bar – and beside the bar, sitting on a bar stool, a man in an open necked shirt, looking out on the town, and its comings and goings, with seemingly easy contentment. A far better prospect, I surmised, than an afternoon in a hot classroom correcting spelling mistakes. Within a couple of years both pubs had been demolished and replaced with a building of typical sixties characterlessness. It was jointly owned by Whitbread and Fremlins, owners of the former pubs, and to reflect the emblems of the two brewers, called the Elephant and Hind – a name subsequently transmogrified into the Ellie.

Speculation, must arise as to the reasons for the apparent volte-face by the Government over the drink drive limit (see National News). Safety campaigners, claim that it would save fifty lives a year, a statistic which some might think is surprisingly large for what is effectively an allowance of an extra half pint of low strength beer. However the use of such figures can be somewhat loose, and does not necessarily accurately reflect what is actually going on. The often quoted “alcohol is involved in” so many accidents a year, not “alcohol causes” so many accidents a year, obviously allows a variety of interpretations.

Alcohol does of course affect a driver's awareness and responses, and to drive with a large quantity in the blood is irresponsible and obviously exceedingly dangerous. However, many things can effect a driver's competence, including illness, tiredness, state of mind – how safe a driver is someone who has just had a row with their spouse, or just been sacked? – and just the normal human day to day variation in senses and reactions. The present drink drive limit would seem to sit nicely in line with these parameters. It would appear generally acceptable to the public, as it is to the Conservative opposition, and was to the Government a couple of years ago. There would appear no reason to change it.

Old Wort

Local Information & Useful Numbers

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

Dover Taxis

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A2B	01304 225588
Central	01304 204040
Dover Heritage	01304 204420
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Direct Cars	01304 382222
Jacks Cars	01304 362299

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AM Cars	01304 614209
Sandwich Cars	01304 617424

Folkestone Taxis

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

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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

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



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FOR
REAL ALE**

CAMRA

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

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I/We enclose the remittance for:

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



Channel Draught 42



National Contacts

Nationally CAMRA can be contacted at:
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Herts., AL1 4LW.

For enquiries, phone 01727 867201

Web www.camra.org.uk



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And Finally.....remember the Party Seven

For those of us of a 'certain age' the Watney's Party Seven beer can was part of one's introduction to beer drinking. Along with it's stablemate the 'Party Four,' it was the standard item that you brought to a party in the 60s and 70s. Now an example of this best forgotten piece of brewing heritage is wanted by the Royal Society of Chemistry - and they want it unopened. To mark the 50th anniversary of the seven-pint receptacle's arrival and the 75th anniversary of the beer can, the organisation is celebrating the scientific advances that led civilisation from the beer bottle to the beer can. Memories and stories about the role that the Party Seven played in British society are being sought and the results will be displayed on the Society's website. Many will no doubt remember a bitter that soon went flat and tasted of iron filings.

Robert Opie, founder of the Museum of Brands, Packaging and Advertising, described the advent of the Party Seven as a significant moment in the history of beer drinking. The very first beer cans were produced in Virginia, USA, 75 years ago. Party Seven cans were only a slight improvement. Nick Mullen, who worked at Metal Box, described them as "almost impossible to open". You needed a screwdriver and a hammer and when you did break in there was a Vesuvius-like eruption of gassy beer that ruined clothes and flooded kitchens. The cans mercifully disappeared in the 1980s. Mr Mullen blames the arrival of PET plastic bottles. Mr Opie the ring-pull six-pack.

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