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**CAMPAIGN
FOR
REAL ALE**

**Issue 49
Autumn
2011**

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

CHANNEL DRAUGHT



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CHANNEL DRAUGHT

ISSUE 49
Autumn 2011

As the European Community contends with Euro turmoil and financial crisis, the Autumn 2011 edition of *Channel Draught* offers you (we hope) a refreshingly less febrile outlook on modern times – the substantive virtues of real ale and the public house being a fine antidote to all that excitement, hype and brinkmanship.

Of course our world is not without its share of contention and argument. The continuing disappearance of many perfectly viable pubs is often a cause of deep resentment, while the activities of many of the larger commercial operators and successive governments leave much to be desired. Nevertheless, despite pubs closed and boarded up or converted to housing, the demands of pubcos, and damaging levels of tax, we are witnessing an unprecedented interest in real ale.

CAMRA's membership now exceeds 130,000 while locally, our county now has over twenty breweries, a total that has more than doubled in just the last few years, and is making its own contribution to the wide range of beer and ale we now enjoy. Kent brewers did particularly well in this year's Society of Independent Brewers competition (see page 42). In Dover work continues to establish a brewery at Cullins Yard, while in Deal, our branch area's first micro pub is due to open shortly, and Wetherspoon's, after many years of speculation, appear to have settled on a site in the town (see local news).

Also in this edition, Roger Marples visits two of the latest crop of local breweries, and a new micropub in Thanet, Paul Skelton provides an interesting insight into licensing and weights and measures at the start of the 20th century, and the latest instalment in the history of the Beery Boaters recounts an eventful trip from 1987. Plus of course, a round up of local news, national news and the world of Kent micro-brewing.

Martin Atkins

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EVENTS DIARY

Mon 21 Nov	Branch Meeting – White Horse , Dover.
Thurs 24 Nov	Ashford/Folkestone CAMRA London Social – 2pm the Lamb , Lamb's Conduit St
Sat 26th Nov	Bus Pub crawl – 11.30 Plough & Harrow , Tilmanstone
Wed 7 Dec	Daddlums Match – 8pm Louis Armstrong , Dover
Fri 9 - Sun 11 Dec	Pre Christmas Beer Festival – Phoenix , Old Dover Rd. Canterbury *
Sat 10 Dec	Christmas Social & Branch Meeting – 12.00 Five Bells , Eastry
Sat 17 Dec	Christmas Open Day – 1 - 5pm Gadds Brewery*
Mon 16 Jan	Branch Meeting – Park Inn , Dover

Fri 3 & Sat 4 Feb White Cliffs Festival of Winter Ales – Dover Town Hall

Branch Website www.camra-dds.org.uk



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

For full details about rural rambles & pub strolls, please email

john@ramblingrumbler.plus.com or call 01304 214153.

Events marked * are not organised by CAMRA



THE FIGHT CONTINUES

Following CAMRA's launch of a campaign to save the British pub (reported in our summer edition) the campaign has reiterated its call for the government to protect pubs by strengthening planning law. In its response to a government paper on how change of use is handled in the planning system, the campaign says reform is essential as the current system fails to give sufficient protection to pubs. CAMRA wants to see an end to the rules which see pubs being converted into shops, professional and financial services, and restaurants without planning permission. "This makes it incredibly easy for viable and valued pubs to be lost, without local authorities or local people having a say over the pubs' futures," says the submission.

CAMRA believes the failure to consider community contribution or potential damage to the community is a major weakness in the current planning system. The government should recognise the unique and distinct function pubs perform in communities and should take the following measures:-

- create a separate, or use class, planning category for pubs
- allow local development orders, which can currently be used just to extend development rights, to also restrict development rights so as to support the retention of key community amenities like pubs
- liberalise the current planning laws, so that former pubs, which are now shops, services or restaurants, can be turned back into pubs without planning permission
- extend protection for pubs threatened with demolition

CAMRA's campaigns manager Emily Ryans said: "too many viable pubs are lost every week due to the weakness of current planning law. There are a few great examples of pubs which have been saved by local intervention and continue to flourish – but this should be the norm, rather than the exception." The submission also points out that it is absurd that a pub can be turned into something else without planning permission, but permission is required to turn it back. CAMRA is also concerned that deregulation proposals may be weakening the current protection given to pubs in planning law and opposes any alterations which would take local decision making power even further away from communities. Go to www.camra.org.uk to find a full copy of the submission.

However, the protection and promotion of the pub, and with it real ale, is much more than a matter of legislation. As the October edition of CAMRA's newspaper *What's Brewing* clearly points out, the campaign, with now over 130,000 members, is becoming large enough to have influence simply through its physical size. A couple of extra pints a week throughout the membership, as well as amongst all the others who enjoy real ale, would make a very significant difference.

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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.

Dover Pub Reopens Following a new start as a freehold free house by the **Old Endeavour** London Rd. (reported in our summer edition), the **Wheelwrights Arms** on Buckland Estate, has also joined the ranks of ex Shepherd Neame pubs making a fresh beginning without a tie. New owners are cousins Ralph and Wendy Beharry who have moved from Swansea to Dover to take on the pub. They feel that the former beer range did not appeal to customers, and that with no tie they can provide what people want. Whether that will include real ale, and if so what, at the time of writing we do not know.

Downtown Dover Hots Up While the stripping and lap dancing venue, planned for the now demolished Britannia some years ago, never seemed to get off the ground, more recent forays into the world of adult entertainment are looking more substantive. Earlier this year the new owner of the **Castle**, Paul McMullan instigated pole dancing at the pub and was followed a few months later by the **Funky Monkey** revising its license to include pole dancing and lap dancing nights. In August Paul raised the stakes by proposing the introduction of topless barmaids at the Castle, although the ladies involved would be wearing nipple tassels. Apparently the Council were less than

happy, and we understand that a compromise saw the topless specials on Friday and Saturday nights being replaced by Bikini Beach nights.

Cinque Ports Arms, Western Docks: Back to doing regular real ale, we held our August branch meeting at the pub. Beers were Doom Bar, and London Glory from Greene King, and it proved a fine venue. With few houses around, the pub has to rely substantially on port related trade, and as was pointed out by a letter to the Dover Express last April, this could be greatly assisted if the Dover Harbour Board was to make better use of the considerable lightly used parking space in the vicinity. Apparently changes to border controls have reduced the need for lengthy lorry parking near the port facilities, and when parking is required, the level of Harbour Board charges does not encourage lorry drivers to stop, preferring instead to park in lay-bys on the main roads, or even go over to Folkestone where parking is cheaper. A more pragmatic approach to the parking areas, including use by cars could greatly benefit the pub, the beach, and the whole area generally.

Sportsman, London Rd: Real ale having been absent for some years now, we understand that a handpull has appeared on the bar over recent months.

Confirmation of this would be appreciated and, if it's so, what beers are being sold. Over the road the **Kingfisher** still remains closed and up for sale.

Prince Albert, Biggin St: Abigale Beers were prominent in August, Ridgeway and Samphire, both of which were in excellent condition. The pub changed hands at the start of October and after a week's closure reopened on Saturday 8th. We understand that on Friday evening September 30th the pub was heaving with people four deep at the bar as the previous management had a clear out of stock at reduced price. The new proprietors will continue with real ale but are not sure yet what proportion will be local. A visit in mid October found Canterbury Ales Reeves Ale and London Pride, with a barrel of Wantsum apparently just finished. Around the corner on Folkestone roundabout, the **Golden Lion**, closed since about Easter, and intermittently worked on over the summer, is, at the time of writing, up for sale, allegedly for a figure of £300,000. In Ladywell the **Falstaff** is closed again, this time with steel shutters over doors and windows.

Red Lion, Charlton Green: Real ales are now back to London Pride and Bombardier again – the Harvey's Sussex which had replaced London Pride for a time, apparently proving difficult to shift.

At the **Louis Armstrong** Skrimshander remains house bitter, accompanied normally by one or two other local brews. Particularly notable was Gadds Black Pearl Oyster Stout at 6.2%, which appeared a couple of times over recent months. Perhaps surprisingly easy drinking, it could be distinctly soporific, and was among the dozen brews which featured in this year's annual late summer beer festival. As well

as a selection from Kent, there were also beers from Oakleaf, Ascot, St Peter's, Vale and not least Titanic, whose sole representative, Nautical Mild (4.8% ABV), every bit lived up to the brewery's reputation for excellent beer.

In Castle St. scaffolding was erected in late October around the old **Snoops** nightclub (ABC or Granada cinema to some of us). Earmarked by JP Wetherspoon for one of their Lloyd No 1 outlets some years ago nothing ever happened save for several planning applications – most recently a somewhat futuristic design which involved demolition of most of the exiting structure and replacement by a bar and flats. However, of late all has been quiet. Whether the current activity is anything more than maintenance remains to be seen, but perhaps Wetherspoon's current proposal in Deal (see below) has revived the pub chain's interest in other parts of East Kent. Of course Wetherspoon may no longer have any connection with in the property. As usual any information gratefully received.

Blakes, Castle St: As always to the fore as a supplier of new local brews the bar was featuring beers from the recently established Kent Brewery (See Small Brewery News) in August. Black Gold and Zangiber were both very well received – both excellent was one comment, while that now well established (just a year or so?) Old Dairy brew, Blue Top, made a welcome return. However, older providers were not forgotten, and mid August saw Gadds Festive ale available and early September Hoppocket from 1648. In October mild's resurgence continued as we enjoyed a very palatable barrel of Bank Top dark.

White Horse, St James St: Both cats, Tango and Merlot continue to thrive,

although Jeanette admits they don't entirely get on. So Tango tends to reside upstairs, leaving Merlot the run of the bar, the attention of customers and, if he gets the chance, the exploration of the outside world. Four real ales are normally available, drawn from regulars Loddon Ferryman's Gold, Harvey's Sussex Best Bitter and Landlord, plus a wide selection of guests. Several ciders are usually also on sale. A recent visit found a most pleasing pint of that old favourite Tring Colley's Dog on tap.

First & Last, East Cliff: Information has reached us that the pub has been completely stripped and redecorated. The bar is still there with keg pumps in situ, although apparently no sign of hand-pumps, and everything else appearing to have gone. The walls seem to have been painted white, and outside the Sheps signage is still intact. The impression is of a major refurbishment.

Fox, Temple Ewell: Courage Directors is currently a regular, and very good it is too, much improved, now its brewed at Bedford, from its years at Tadcaster: "just like it used to be" says landlord Steve. Cotleigh beers feature prominently and Greene King London Glory has appeared several times. Mid August found Rother Valley Wealden Bitter on the handpumps – a brewery we used to see a lot of locally but of late has been notably absent.

DEAL

Just Reproach, King St: If you've never heard of this pub it's not surprising, for at the time of writing it has yet to start operating, but it is in fact our Branch area's first micropub, about which we reported briefly in our Summer edition. At that time, prospective proprietor, Mark Robson was awaiting the outcome of his application for the conversion of the former free trade out-



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let at the entrance to Broad St. Car Park. Subsequently, permission was granted in August, and Mark says that he has had plenty of encouragement from both CAMRA members and locals, including the Deal Town Council. He specifically thanks DDS branch member Roger Marples for his support and efforts to promote the enterprise. The intention is to run the pub very much along the lines of Martyn Hillier's Butcher's Arms at Herne (Martyn has been involved with the planning), and will be selling real ales, English wine and possibly a cider. The name is taken from a poem by Daniel Defoe:

"If I had any satire left to write,
Could I with suited spleen indite,
My verse should blast that fatal town,
And drown'd sailors' widows pull it
down;
No footsteps of it should appear,
And ships no more cast anchor there.
The barbarous hated name of Deal
should die,
Or be a term of infamy;
And till that's done, the town will stand
A just reproach to all the land"

Interestingly, William Cobbett's views in *Rural Rides* a century or so later, were not dissimilar: "a most villainous place.....full of filthy looking people" where "everything seems upon the perish." Of course things are much changed now, and after some years of speculation **J D Wetherspoon** appear to have settled on a site for an establishment in the town. The property concerned is the former job centre in Queen St. which some years ago was the subject of interest by another pub operator, Smith & Jones. Deal and Walmer Chamber of Trade were supportive of the proposal although concern was expressed by some of the existing pubs. At time of writing there appears no time scale for the develop-

ment although we understand that Wetherspoon have applied for a premises licence.

Mill Hill. An area not renowned for real ale, recent events offer a complete curate's egg. The **Yew Tree** has now closed and been acquired by Tesco for conversion to one of their local stores, which it anticipates opening towards the end of the year. A Yew Tree pub has been on the site since the 1870s, with early owners being HED Trafford, brewers of Littlebourne. The current building dates from the early 1930s, and was constructed by Mackeson of Hythe next door to earlier pub which subsequently became a confectionery shop and general store. Meanwhile at the **Mill Inn** things are very much on the up. Real ale enthusiast John Townsend who took over in late 2009 reintroduced a single hand pump – if no one else wanted it, at least he could drink it. Within a year or so one had become two and now he has installed a third pump, with St Austell Tribute as regular.

Astor Theatre, Stanhope Rd: Another new venue for real ale, the theatre ran its first beer festival on Thursday 11th and Friday 12th August. Described in the run up as two days of music and beer the event was a collaboration with Gadds and the Berry in Canada Rd. Entry was £2 with some of the proceeds going towards the Deal Maritime Folk Festival, and we understand, was a considerable success.

Prince Albert, Alfred Sq: Good reports from this pub during the summer, beers spotted included locals Wantsum More's Head, Nelson's Temptress and Whitstable East India Pale Ale and from more distant parts Cottage Champflower Ale and Adhams Light-house and Explorer. "I haven't been to

Prince Albert, Deal



this pub for quite some time and I'd forgotten how much I liked it in there. They have a good selection of ales available and they are good quality," was one comment.

Eagle, Queen St: The last pub before Deal Station now has Sharps Doombars as a regular, accompanied by a varying guest which, at time of writing, is Jennings Cumberland Ale. A recent flash flood caused by torrential rain meant the pub unfortunately ended up with more than just beer in it's cellar . However some swift bailing-out prevented serious damage.

In Walmer the **Berry**, East Kent Pub of the Year, was narrowly beaten into second place as Kent Pub of the Year by last year's winner the **Flower Pot** in Maidstone. Nevertheless Chris continues to maintain the same eclectic selection of ales from near and far, including beers from the new Kent Brewery and at least one barrel of Gadds 6.2% Black Pearl Oyster Stout. October once again saw the pub's annual Oktoberfest beer festival. The **Cambridge Arms**, Dover Rd. is now open again having been closed for a period, after the departure of the former landlord (to take over, we understand, the **Three Horseshoes** at Mongeham). No information

as yet on real ale policy. And very good reports from the **Railway Hotel** (the last port of call for the August fair-weather walk) about the quality of the pub's Master Brew – one of the best examples of MB I have tasted in ages, was one comment.

Rising Sun, Kingsdown: Apologies for captioning of the pub's photo in our summer edition as the Zetland Arms. Here it is as it should be.

Rising Sun, Kinsdown



SANDWICH & RURAL

Bell Hotel, Sandwich: The town's well known hotel overlooking The Quay has just been sold to Shepherd Neame for £3.6m. The Faversham brewery now owns seven hotels including the Royal on Deal seafront. Opposite, the **Crispin** was the venue for DDS CAMRA October branch meeting. Now returned to a more traditional pub from the continental café style of recent years, it was both friendly and welcoming. Beer range varies and includes both national and local brews – Gadd's She Sells Sea Shells receiving particularly good reports.

Lots of local beer also, at the **Crown Inn** Finglesham where reports have recorded brews from Old Dairy, Wantsum, Canterbury Ales, Abigale and Wagglers. These are complemented by

more nationally distributed beers from further afield. At the **Five Bells** Eastry Greene King IPA is a regular, and of late, accompanying ales have included Old Speckled Hen, Harveys Sussex Best, Bass, London Pride, Tetley Bitter and St Peter's Ruby Red, one of our members finding the last two especially pleasing.

Rising Sun, Stourmouth: Always reliable for real ale, the pub has recently expanded away from national brews to a range from micros. A visit in late August found Loddon Hullabaloo, Rudgate Battle Axe, Cottage Broadgauge and Tring Jack O'Legs, all in good condition. Weston cider was also available.

Chequers, Ash: Twenty years ago there were four pubs in Ash village. Now, it would seem there is a problem supporting just two. Richard Munden, landlord for the past three years, left towards the end of October, blaming the recession for causing a 40% drop in takings compared with the same time last year. The pub was to have closed but owners Punch Taverns have found temporary landlords to keep the place running for the time being. During his time at the pub Richard had proved an enterprising proprietor, introducing a variety of guests ales and hosting regular events, including a number of beer festivals. We wish him well for the future. However, all is not gloomy in this part of our Branch area. The **Frog & Orange**, Shatterling maintains an interesting range of beers with plenty of local representation, including over recent months Wantsum More's Head, Old Dairy Brewery Copper Top and Blue Top, and Gadd's Seaside.

Lighthouse, Capel-le-Ferne: A visit in early September found the property with new owners but not expecting to re-

-open until November. Uncertain whether real ale will be retained. At the nearby **Royal Oak**, selection was Master Brew, Courage Best, Greene King IPA and Ruddles.

Carpenters Arms, Coldred: The annual Daddlums match took place on Tuesday September 6th, when a group from DDS CAMRA branch plus friends, challenged the pub locals to an evening of the diminutive table skittles. An earnest match ensued, and much good ale was drunk, two barrels being finished off and two more broached. Eventually the home team won by two matches to one, although a calculation of total pins knocked over showed a difference in their favour of just one. At Lydden the re-opened **Bell** appears to be doing good business, but the **Hope** remains closed.

Red Lion, St. Margarets-at-Cliffe: Refurbishment has been taking place over the summer, with work on the main bar and new toilets completed by the end



of August. There is a new snug bar, decorated with James Bond and Noel Coward memorabilia, and by the time you read this the new kitchen should be finished. Standard real ales are Doom Bar, Harvey's and Bombardier complemented by ales from Kent Brewery, which have proved very popular. CAMRA members are welcome and,

and on production of a current membership card will be given a complimentary pint of real ale on their first visit.

FOLKESTONE & HYTHE

Victoria, Cheriton: Another casualty to modern times, the pub is now closed forever and being converted into accommodation. A similar fate would appear to await the **Gate Inn** in Hythe, now also closed, after being sold prior to auction in March with planning permission to convert to accommodation. However, somewhat better news from the **Carousel Lounge**. Now open additionally on Mondays 12 until 6pm, it continues to offer beer at £2.50 per pint, while the Carousel Lounge Restaurant that closed last year has now re-opened as the Hong Kong House, including we hear, provision of excellent and reasonably priced takeaways.

Three Mariners, Hythe: Subject of some very complimentary reporting by the Guardian Weekend in August the pub continues to provide a good range of changing cask ales from Kent and around the country, and always in excellent condition. A visit at the end of August found, among others, beers from Whitstable, Kent and Tonbridge – the latter being a most satisfying brew, Rustic. In the High St. the **White Hart**, having reverted to a pub from the burger-bar style of a few years ago also showing strong support for local beer. As well as hosting the launch of the new Hopfuzz brewery (see Two New Kent Breweries) it has been a regular outlet for Old Dairy. Other Kent brews have included Abigale, Gadds and Wagglers, the latter still brewing from Weltons in Horsham, but we understand seeking a Kent base. The pub is developing a good reputation for food and normally one local beer is avail-

able at £2.50 a pint.

East Cliff Tavern: Redemption Pale Ale and Cottage Merchant Navy were on handpump in early September, and Gadds Seashells a couple of weeks later when the pub was kick off point for a Folkestone Crawl, which proceeded then to the **Lifeboat** and a pint of Hardy-Hansons bitter on the house, courtesy of mine host. Sharp's beers are popular here with Doom Bar and Cornish Coaster available in early September alongside Ruddles Best, GK London's Glory and Charles Wells Eagle. Everards Equinox was the choice at next stop, the **Guildhall**, whose recent guests had included Adnams NZ Pale Ale, Harveys and Mordue. At the **British Lion** a satisfying pint of Greene King Abbot was followed by Springhead Maid Marion at the **Pullman**. Last stop was **Chambers** where the evening finished with Skrimshander and Whitstable Kentish Reserve. Gadds superb Dogbolter remains a regular at this pub as do Adnams Beers, whose brew Ghost Ship was available a few months ago.

CANTERBURY

The City now has its own brewery once again. Part of the Stoneset Inn Group, which includes Canterbury's **City Arms** and the **Beer Cart Arms**, it is unsurprisingly, named the **Canterbury Brewery**, and occupies a former foundry in White Horse Lane along with the group's third pub, equally unsurprisingly called the **Foundry**. Elsewhere Roger Marples reports on this new enterprise. Nearby, in late September, the **Old Brewery** (which is not a brewery) was selling Gadds No 7, Brakspear Oxford Gold and Wantsum Dynamo.

New Inn, Havelock Street: The summer beer festival was held in late August, kicking off on the evening of

Wednesday 24th August with Dead Horse Morris – fuelled no doubt (according to the pub's own pre-publicity) by the odd pint of Hopback Summer Lightning. Reports suggest it was a great success, carrying on over the bank holiday weekend and defying the city's hoax bomb scares. Beer range was extensive and included Thornbridge Jaipur, Old Dairy Blue Top, Dark Star Hophead and Salopian Lemon Dream, all of which, together with the atmosphere, were enthusiastically described as excellent by one of our members who attended on Friday.

King's Head, Wincheap: The pub now has its own house beer. Called King's Head Bitter, it is a 4% ABV brew supplied by Westerham. A visit in late September found it on the handpumps along with Harveys Sussex Best, Greene King IPA and Caledonian 80/-.

Phoenix, Old Dover Rd: Maintaining tradition, the pub will be hosting a pre

Christmas beer festival again this year. Planned for Friday, Saturday and Sunday 9 - 11th December it will feature about fourteen, mainly local, real ales, with live music every day.

Black Robin, Kingston: Harvey's Sussex Best and Doom Bar were regulars in late summer and a visit in early September also found Wantsum on the handpumps. At Bokesbourne Westerham Grasshopper and Gadds No 5 were available at the **Unicorn**, and beers from Charles Wells, Adnams and Nethergate at the **Hop Pocket**, Bossingham. At Stelling Minnis the **Rose and Crown** was selling Flowers IPA, Abigale and Franklin's Dry Hop.

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KENT SMALL BREWERY NEWS

By Roger Marples

New breweries continue to appear. One has just opened in West Hythe – Hopfuzz (see article page 36), and equipment has been delivered to Goodey's Brewery at Herne, so look out for another starting soon. In Dover at the time of writing, Cullin's Yard is awaiting planning consent for its intended brewery (having initially understood that this was not required) so opening has been delayed. Kent Brewery, which opened earlier this year, now supply our local public houses on a regular basis. All of which indicates that, despite the recession, at least one section of industry is buoyant. Meanwhile, existing micro breweries seem to be expanding their sales and their breweries.....so read on.

Abigale Brewery Ashford 01233 661310 james@abigale.plus.com

A new beer, added to the range, is Nailbourne. This is a 4.5% best bitter and is brewed from Admiral and WGV hops (Whitbread [or Wye] Goldings Variety) and Crystal, Dark Crystal and Amber malts. James Wraith is concentrating on his existing beers, Samphire (4.1%) and Ridgeway (3.8%), which together with Nailbourne, will be his standard range until a possible new beer in the new year, details of which are yet to be decided. A "one off" pale ale (3.8%) was created for the Leas Lift Festival, which was held at Folkestone's Funicular Railway in September. Unsurprisingly, it was named, "Leas Lift Festival Ale. Recent deliveries of Abigale beers have been made to the Two Sawyers, Woolage Green; the Lydden Bell; the East Cliff Tavern, Folkestone; and in Canterbury the Phoenix, Bell & Crown, New Inn and Unicorn.

Canterbury Ales Chartham 01227 732541 canterbrew@gmail.com

A new Winter Ale is being launched for sale in December. This will be named "The Host" and will be 4.6%. When I spoke to Martin Guy, he had the brew in his copper and was amazed by the different scents in the aroma, which included cinnamon, coriander, ginger and star anise. These will complement six different malts and Goldings and Fuggles hops. The colour will be deep red. Martin had hoped to produce a green hop beer, using wild hops from the back of his brewery. Unfortunately, owing to a poor crop, there were sufficient only for about one pint of beer. He hopes to spend more time cultivating his hop garden for next year. The discontinued Miller's Ale has been re launched, to a different recipe. It will be a red bitter with New Zealand Pacific Gem hops and a crystal rye malt. New outlets, locally, are Coastguard, St. Margaret's Bay and George and Dragon, Sandwich.

Canterbury Brewers Canterbury 01227 455899 thefoundry@live.co.uk

(See the article on page 34)

P&DJ Goacher – Tovil, Maidstone 01622 682112

Goacher's were the overall winner at the Kent Beer Festival with Gold Star 5.0%.

Hopdaemon Brewery – Newnham 01795 892078 info@hopdaemon.com

Golden Braid was the overall winner at the CAMRA Champion Beer awards, London & South East. The presentation was made at the brewery by the local branch.

Hopfuzz Brewery – West Hythe 07850 441267 daryl@hopfuzz.co.uk

(See the article on page 36)

Kent Brewery – Birling 01634 780037 info@kentbrewery.com

This brewery, which started production earlier in the year, now deliver to East Kent on a three weekly basis. They are located at Birling Place Farm, Stangate Road, Birling, West Malling, ME19 5JN., and as they are still developing their trade in the Channel Draught circulation area, there might be public houses in the more remote parts that cannot be supplied, as yet. However, as business expands they plan to penetrate all the country lanes of rural Kent. Regular Beers are Pale (4%), Black Gold (4%), Kent Golding Bitter (4.1%), ginger flavoured Zingiber (4.1%) and the ruby Cobnut (4.1)%. The brewery was founded by ex Dark Star brewer, farmer and biologist Toby Simmonds and ex-archaeologist and publisher Paul Herbert, both of whom are enthusiasts of good quality real ales. However, for more about Kent Brewery, do not miss the next edition of Channel Draught, in which we hope to include a recent visit. The following outlets have ordered Kent Brewery beers: the Berry, Walmer, Prince Albert, Deal, Coastguard, St. Margaret's Bay, Red Lion, St. Margaret's at Cliffe, Three Mariners, Hythe and the New Inn and the Foundry in Canterbury.

Nelson Brewery- Chatham 01843 832828 sales@nelsonbrewingcompany.co.uk

Owing to the brewery's continued success and growth, Nelson have recruited a new member of staff to concentrate on business development. Andy has many years of experience in dealing with the licensed trade and should help to further increase sales of the brewery's products. A new larger fermenter has been installed, in order that the brewery might keep up with a higher demand for Nelson beers. A special beer is being produced for Trafalgar Day, on 21st. October. This is "1805", a premium strength Best Bitter at 5%, and to help with Halloween celebrations a 4.8% Admiral Pumpkin Ale will be released.

Old Dairy Brewery – Rolvenden 01580 243185 fineale@olddairybrewery.com

No new information available at this time

Ramsgate Brewery – Broadstairs 01843 580037 info@ramsgatebrewery.co.uk

Black Saison at 13.8% has gone for bottling. This truly excellent beer was described in the last edition of Channel Draught. Green Hop Ale is all over now – and I missed it. It was more delicate this year, less fruity. The Mayor of Ramsgate joined the launch at The Montifore, in Ramsgate. At the time of writing DoppelHop and Dark Conspiracy were in the pubs. More fermentation capacity was recently added, which will take the brewery to 15,000 litres. This translates to approximately 92 barrels, in English.

Wantsum Brewery – Hersden 0845 0405980 wantsumbrewery@googlemail.com

As mentioned in our summer edition James Sandy had plans to double the capacity of his brewery, and this has now taken place. Fortitude has been re-brewed and re-released to celebrate the second anniversary of the brewery being open. Bottle sales are doing well, the newly rebuilt Marlowe Theatre, in Canterbury, being one outlet.

Westerham Brewery – Crockham Hill, Edenbridge 01732 864427

sales@westerhambrewery.co.uk

The brewery has won awards at The National Trust Fine Farm Produce Festival for Scotney Castle Pale Ale, Scotney Best Bitter and William Wilberforce Freedom Ale. Recent beers in the International range have been German Wheat Beer, American Brown and Bohemian Style Lager. The popularity of these beers has been so great that two brews have been made of each beer. During 2012, Olympic year, there will be two International brews each month, with in addition, a special British Bulldog 4.3% bitter, using five different types of British hops to commemorate the hosting nation.

Whitstable Brewery – Grafty Green 01622 851007

whitstablebrewery@btconnect.com

The brewery has just had its busiest summer ever. The awards won by Whitstable Brewery at the SIBA competition in July (2 Gold Medals for Native and East India Pale Ale, plus the Overall Champion of the South East) have helped to increase sales even more.

Roger Marples



You will be aware that the Deal, Dover, Sandwich and District Branch of the Campaign for Real Ale makes every endeavour to take advantage of the benefits of modern technology. To this end we

have made a most positive move into the 21st century, and have established our own Facebook page. We'll use this to communicate local CAMRA activities such as social events, beer festivals, pub news, planning applications, campaigns and any other real ale or pub related information that we think you might be interested in. You can find our FaceBook page at:-

<http://www.facebook.com/CAMRADealDoverSandwich>.

So why not sign up today

CHANGES TO OUR BRANCH'S WEBSITE

As well creating a Facebook page, we are continually amending and updating our existing website to make it more informative and easier to use.

Pubs & Planning Applications

Want to know which pubs have outstanding planning applications? Look no further than our branch's website. A new page has been added which links to those planning applications, on the Dover District Council's website, that directly affect the pubs and clubs in our area.

Pubs & Maps

The Pubs/Clubs/Breweries webpage not only provides up-to-date lists of the branch's pubs and clubs along with Kent breweries and cider makers, it now maps the locations of these businesses as well.



The National News

By Martin Atkins

Young's Stops Brewing Turning its back on 180 years of brewing heritage, Young's has sold its 40% holding in brewer Wells & Young's to partner Charles Wells for more than £15 m. Wells and Young's was set up as a joint venture in 2006 with brewing concentrated at Bedford, following the closure of Young's Ram brewery in Wandsworth. Young's is using the money to invest in more pubs in London and the south east of England. Young's chief executive Stephen Goodyear said the pubco will continue to sell beers bearing its name, as it has a two-year rolling agreement to buy them from Charles Wells. Goodyear said: "This transaction is mutually beneficial. Young's is focused on investing in its premium pub estate while Wells & Young's is looking to invest in developing new and existing beer brands. We are pleased to retain supply agreements and our customers will continue to enjoy their customary array of quality cask ales throughout our estate."

McEwan's & Younger's Sold In a further expansion of their business Wells & Young (or is now back to Charles Wells again) have purchased Scottish beers McEwan's and Younger's from Heineken. They have also purchased the 17% of the Courage beer brands they did not already own. McEwan's and Younger's have annual combined sales of £80m and will be the two largest brands in the Wells and Young's portfolio. W&Y's MD Nigel McNally promises that the beers will continue to be brewed at the

Caledonian brewery in Edinburgh, and states that the company wants to bring McEwan's, at least, back in cask form.

Restrictive Covenants The trade session of the Great British Beer Festival saw Community Pubs Minister Bob Neill launch a three-month consultation into banning restrictive covenants, which allow pub owners to sell pubs with future use as a pub prohibited. CAMRA chief executive Mike Benner hailed the consultation as a victory for people power. "It's a great success for localism, and shows that government recognises that pubs are vital community assets. For the new community 'right to buy' scheme to work, pubs need to be available for communities to keep open." The Government agreed to the consultation following pressure from CAMRA and three local authorities – Darlington, Newcastle upon Tyne and Ryedale under the Sustainable Communities Act. Between 2004 and 2009 some 572 pubs are said to have been permanently lost following a sale with restriction on their future use. Bob Neill said: "We are putting the people back in charge, giving them the power to step in and save their much loved community assets. By reviewing this restrictive red tape we are giving people another opportunity to use their collective powers to ensure that their locals remain local."

Iconic Pubs Threatened As rumoured last year, the renowned Wenlock Arms in north London, three times winner of the local branch's pub

The Wenlock Arms



of the year award, faces the threat of closure and demolition. Originally, owners Steve Barnes and Will Williams refused to speculate about the pub's future, except to say it was time they moved on, but now Hackney Council has received a planning application from Wenlock IIP to demolish the building and replace it with five flats and non-pub commercial space on the ground floor. Barnes and Williams took over the pub in 1994, and turned a run-down street corner boozer into a celebrated free house, famous for its choice of real ales, ciders and imported bottled beers. Commenting, North London branch chairman John Cryne said a housing juggernaut has the pub in its sights, threatening another local amenity which adds to the well-being of citizens. He encouraged people to object to the proposal.

Meanwhile in Monmouthshire campaigners and local residents are mourning the proposed conversion of the Cherry Tree Inn in Tintern into two flats, planning consent having been granted in September, despite a campaign to keep the property as a pub. Featured in the first 35 editions of the *Good Beer Guide*, and is the only Welsh pub to be in every edition until 2008, it closed last December and the owners are selling it for £385,000. Gwent branch and the Friends of the Cherry tree Inn, say the pub is an historic and important community pub

and, that should be sold to someone who will re-open it.

Wars of the Roses The four year legal battle between Samuel Smith and Cropton breweries over copyright infringement has been settled in the High Court, which held that Cropton had infringed Samuel Smith's UK registered white rose trademark. The Tadcaster brewer accused Cropton of infringement when its rival started brewing Yorkshire Warrior, which used a slightly different rose emblem, and raised more than £10,000 for the Yorkshire regiment in 2009. Mr Justice Arnold blamed Yorkshire pride for the case taking so long to resolve, and ordered Cropton to change its label design. Each brewery must pay its legal costs.

Sharp Expansion Molson Coors Sharp's brewery is investing more than £5m in the next two years, to ensure it can continue to grow. The investment at the brewery in Rock, Cornwall means additional fermentation vessels, improvements to the water treatment plant and a new packaging area. The moves come as Sharp's head brewer Stuart Howe says its flagship brew Doom Bar has become Punch Taverns best selling cask beer. Howe said: "Production capacity represents the biggest constraint to exceptional growth."

Thwaites Move Thwaites have announced that they will be closing the Star Brewery in the centre of Blackburn and, subject to planning consent, selling the site to supermarket group Sainsbury. Proceeds from the sale will go towards a "state of the art" new brewery at a site yet to be determined, and the whole move is expected to take between three to four years to complete. Company chief executive

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CT14 7EQ**

Tel. 01304 362411

Email. Berry_walmer@hotmail.co.uk

Richard Bailey said that the move “signals our commitment to brewing our fine ales over the longer term and underpins sustainable employment locally.” Thwaites current brewery was built in 1966, and historically the company has brewed in the town for over 200 years.

Major Reform Needed A study published by the Institute of Public Policy Research (IPPR), *Tied Down: The Beer Tie and its Impact on Britain's Pubs*, has established that thousands of licensees are being put under “significant” financial pressure because they are forced to pay more for beer supplies under tied arrangements with large pub companies. Beer-tie publicans have to pay 40-45% more for their beer than independent pubs, and around half of all UK pubs are tied to companies, whose tenants have to buy virtually all their drinks from them. Such publicans are more likely to be struggling financially, earning less than other people running pubs. Almost half earned less than £15,000, twice as many as those in non-tied pubs. “The government should act to reform the way the industry operates and give publicans greater freedom from the big pub companies,” said IPPR associate director, Rick Muir.

Drink Limits Challenged In a submission to the Science and Technology Select Committee inquiry into alcohol guidelines, CAMRA claims that the current recommended limits of two to three units a day for women and three to four for men fails to take account of the latest medical evidence. A unit of alcohol is roughly equivalent to half a pint of ordinary strength bitter (3.5 – 4.0%), and CAMRA argues that there is “a wide gap between the safe recommended limit and the point where

drinking will have a severe health impact.” Current government drinking advice is communicated in an “overly prescriptive way” which is not supported by the evidence. Several major studies suggest that “Light and moderate drinkers experience improved mortality outcomes compared to non-drinkers” because they acquire “a degree of protection against coronary heart disease, diabetes, osteoporosis, gallstones, senile dementia and Parkinson's disease.”

Tax Protest The Government is coming under increasing criticism over the level of duty and tax impose on beer and pubs. JD Wetherspoon boss Tim Martin says that taxes paid in the year to last July amounted to over £450m, approximately ten times its post-tax profit. He called for a VAT cut in bars. Brewers Shepherd Neame and Black Sheep also joined the protest. Sheps pointed out that their duty bill had risen by 50% since 2007 with chief executive Jonathan Neame commenting that the government's tax policy “reduces the potential for investment and growth and is a misguided policy.” Black Sheep complained that beer was becoming unaffordable. In the last financial year it paid almost £7.5m in alcohol duty – 41% of its annual turnover.





19th White Cliffs Festival of Winter Ales

Friday, 3rd Feb – Saturday, 4th Feb

Our beer festival is organised and run by unpaid volunteers and we are always looking for extra staff to join us. So if you'd like to help out, whether it's just for a few hours or throughout the whole beer festival, you will be made most welcome. Don't worry you don't need any experience. The only condition for being a volunteer is that you are a CAMRA member.

If you would like to volunteer please complete and return this form to Jim Green, 4 Beaufoy Rd., Dover, CT17 OHX

Contact Details:

Name:		CAMRA Membership No:	
Address:			
Tel No:	Mob No:	Email:	

When can you work?

Set up - Mon 30 Jan 9am							
Fri 3 Feb	1pm-3pm	3pm-5pm	5pm-7pm	7pm-9pm	9pm-11pm		
Sat 4 Feb	10am-2am	12am-2pm	2pm-4pm	4pm-6pm			
Take down - Sun 5 Feb 9am							

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RAMBLINGS & RUMBLINGS

Mon 1 Aug – Coastguard (*Hobson's Twisted Spire, Canterbury Wife of Bath*) Not just the pub, but the Bay, heaving on a sunny afternoon! Passed Zetland at tea-time, apparently open all day, but needed to catch bus. **Berry** (*Nethergate Lemon-head, Canterbury Reeve's Ale, Cairngorm Nessie's Monster Mash*) No heaving crowds at 'inland' houses on Mon afternoon. Nice for the punter though!

Mon 8 Aug – Berry (again) (*Brewsters Hop A Doodle Doo, Marston Moor Bee Orchid*). **Alma** (*Doom Bar, Master Brew*) Don't usually drink on Mon afternoon, but three or four others ensured convivial atmosphere

Wed 10 Aug – Frog & Orange (*Wantsum More's Head, Theakston Hogshead bitter, Hobgoblin*) Nice pub, though almost deserted lunchtime. **Chequer Inn, Ash:** (*Hobsons best bitter, GKIPA*) Good ambience early afternoon though beer was Hobson's choice!

Fri 19 Aug – Plough & Harrow (*Master Brew Spitfire, Bishop's Finger*) Small group of ramblers called in, not with me. "We wouldn't have come here before (change of landlord). – We didn't feel welcome"

Sat 20 Aug – Fairweather Walk. Crown Finglesham (*Abigale Sampire, Canterbury Wife of Bath, Ernie's Ale, Doom Bar*) Good start to walk relaxing in pub garden, opened early for us at 1130 to fit in with bus times. **Hare & Hounds, Northbourne** (*Ringwood bitter, Harveys best*) Lunch stop, did us proud as usual. **Plough Ripple** (*Sheps Whitstable Bay, Broadside, Master Brew*) **Railway, Walmer** (*MasterBrew*)

Thurs 25 Aug – Two Sawyers (*Theakstons Bitter, Adnams Bitter*) Once more, large group of ramblers well catered for. **Jackdaw** (*Spitfire, Broadside, Harveys Best*) Stopped off alone on way home. Pub almost deserted at 4pm. Relaxing in beautiful garden I mused that though beer not cheap, doubtful if I'd save anything by drinking at home and paying a gardener to create something similar chez moi.

Fri 26 Aug – New Inn Beer Fest, Canterbury (*Thornbridge Jaipur, OD Blue Top, DS Hophead, Salopian Lemon Dream + many others*) Excellent atmosphere Fri evening, perhaps not as crowded as expected, but a very competitive time for beer festivals this time of year. Well worth braving bomb scares for!

Mon 29 Aug – East Kent Railway Festival Good selection of beers and ciders made up for cool weather, OK for walking but a bit shivery sitting around drinking. Was surprised to see almost everything still available on Monday. Few punters in today, though had been busy on Sat apparently

Thurs 8 Sept – Hare & Hounds, Northbourne (*Harveys bitter, Ringwood Bitter*) Pub busy lunchtime, before 12 walkers descended, though not great beer drinkers unfortunately. A lady from South America peered doubtfully at the hand pumps, and was persuaded to try a half of Harveys, which she declared palatable. "You

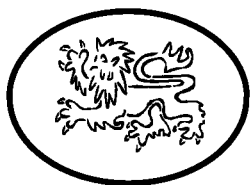
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don't have to be polite", said I "Oh no", she replied. "Last time someone offered me some Australian beer. Freezing cold. I wasn't polite about that!"

Sun 11 Sept – Eight Bells (*Weltons Hurricane, Adnams Gunhill*, both perfectly drinkable. But then tried *Firestone Red Nectar*) Shucks, should've stuck to tried and tested range, instead of venturing to high strength 'American' gimmicks. 'Carpet cleaner with a hint of burnt treacle', would've been my verdict.

Mon 12 Sept – Prince Albert, Dover (*Wife of Bath, Reeve's Ale*) Pub almost deserted 9pm, but not quiet, needless to say. I envied the smokers getting refuge from the raucous din at the tables outside on a warm evening. **Blakes** (*Adnams NZ PA, Hopdaemon Leviathan, Westerham Summer Perle*) Land of Hope and Glory playing here, though at a somewhat quieter volume than previous port of call, so just about tolerable accompaniment to drinking.

Tues 13 Sept – Decadent afternoon mini-crawl. Lantern (*Master Brew, Spitfire*) Nice lunch in congenial surroundings. **Chance** (*Bass*). **Archer** (*Ramsbury Brewery Tackle Down Under, Brakspear Bitter*) Reached just in time as heavens opened! **Kittywake** (*Jennings Lakeland Bitter, Ringwood Thumper, Pedigree*)

Thurs 15 Sept – Crown Eythorne (*Young's Special, Landlord, Greene King IPA*) Beer pricey, didn't eat here today, but have always found food reasonable value. **Chance** (*Bass*) Ramblers' skittles afternoon, Mine Host's chip butties always a firm favourite!

Sat 17 Sept – Last Fairweather Walk. Blue Pigeons Worth Black Sheep, Landlord, Harveys Best **St Crispin** (*Adnams Bitter, Doombar, Bombardier*) Pleasant walk through orchards til heavens opened in middle of nowhere! **Five Bells, Eastry** (*London Pride, Greene King IPA*) **Chequer Inn** (*Purity Mad Goose, Greene King IPA*) Strawberry Cider went down a treat too!

Sun 18 Sept – King's Head, Kingsdown (*WJ King Brighton Blonde, Orkney Three Sisters Dark Ale, Greene King IPA*) My rambling friends not enticed in here, choosing instead to eat sandwiches on the beach before repairing to the **Zetland** (*Harveys Best, Master Brew, Old Speckled Hen*) Not a frequent visitor here, but beer OK. **Dunkerleys** (*Tribute*) Late afternoon. Pleasant place to while away 20 mins on terrace whilst waiting for bus. Palms and exotic plants. Only drone of traffic reminded me that this was Deal

Sat 24 Sept – Five Bells, Eastry (*Harvey's Best, Greene King IPA*) Led walk here for ramblers. GKIPA appears clearly the locals choice. **Haywain, Bramling – Beer Fest** (*Westerham Grasshopper, Goachers Fine Light, McMullens Country*) and many others. My first ever visit. Like to say I'd go again, but for all the distractions closer to home!

Thurs 29 Sept – Blue Pigeons (*Black Sheep, Landlord, Bombardier, Harveys Best*) Bumped into my former milkman in bar who claims to advise bar staff in real ale techniques. Seems to work! **St Crispin** (*Doombar, Youngs bitter, Bass*)

Stroller

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THIS EXPLAINS EVERYTHING!

It turns out that there's a scientific and logical explanation for why people (mostly men) spend so much time in pubs and only get home in the early hours of the morning. The reason for this odd behavior is based on Einstein's famous Relativity Theory. It works like this: It is a well-known fact that the more you drink, the faster you move. After about 8 beers (or 4 double brandies & coke, etc), you're moving at close to the speed of light, and this is where Einstein enters the picture. According to his Relativity Theory, anybody moving at, or close to the speed of light, undergoes Time Dilation, i.e. time for you in the pub passes slower than for an observer outside the pub. Complicated calculations have shown that the pub becomes a type of time machine:- for every half-hour spent inside the pub, something like two hours pass outside the pub. A typical situation is: "OK guys, it's 8 o'clock, I'm gonna surprise the family and get home early!!" However, the moment this person steps outside the pub, the time travel effect is negated by negative radiation from the environment, and he/she then goes: "Why is it so quiet?? OMG!!! It's half past one!! WHAT HAPPENED????!!?" And the answer, of course, is Time Dilation!! I've tried to explain this to outside observers, but so far nobody (except Fellow Time Travellers) have been able or willing to understand the sound Scientific basis of this phenomenon.



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THE BAKE AND ALE HOUSE

New Thanet Micro-pub

The first of the micropubs was The Butcher's Arms in Herne. This concept was started by Martyn Hillier and has been reported upon in Channel Draught previously. Quite simply it is a small public house, usually in a converted shop. To keep down overheads there is no bar, cooked food, recorded music or anything other than good beer from microbreweries that can be sold at a reasonable price. The reason for being is good beer and conversation.



The third micropub in East Kent, following The Conqueror in Grange Road Ramsgate, is The Bake and Ale House (not Bacon Ale). It was a Baker's Shop, and can be found at 21, St. Mildreds Road Westgate, or, in more simple terms, between Corral's bookies and the cinema. Also just behind is the bus stop for the No 8 bus from Canterbury to Margate and Broadstairs. From Westgate Railway Station turn left then right. No 8 buses from the Margate direction will stop outside the railway station. Having found your way there, you will probably find four beers that are kept in a temperature controlled cellar and dispensed straight from the cask. They are normally from Kent microbreweries.



The compact interior

The Bake and Ale House opened on Wednesday 27th April and is operated by jovial mine host, Peter Williams, an ex local government officer from Cambridge. Note the unusual colander lampshades. So far business has been brisk. Besides the aforementioned beers, one may also purchase tea, and red and white wine, and there is a selection of Ashmore cheeses, Kent crisps and traditional hand raised pork pies. There are two long tables and fourteen seats with a small corridor that contains a bench.

For particularly hungry souls, there is a small baker's shop, a couple of minutes walk away, which sells hot pies etc. This is located between The Bake and Ale House and the Railway Station.

Opening Times are:- 12.00-14.00 & 17.30-21.00 Tuesdays to Saturdays. And Sunday 12.00- 14.00.



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CHANNEL VIEW

BRAVE NEW WORLD It has been greatly heartening to see real ale increasing its share of the beer market, and while total volumes may still be in decline, there are indications that there may soon be a return to growth. Whatever might be happening to the nation's pub stock and the overall consumption of beer, real ale itself at least appears comparatively healthy. However, just as it's a very ill wind that blows nobody any good, few successes are achieved without their share of drawbacks, and accompanying real ale's buoyancy has been a spate of strength reductions among premium brands.

The latest casualty has been Brain's Gold where a reduction from 4.7% ABV to 4.3% ABV is planned, but over the last few years we have witnessed Greene King reducing Old Speckled Hen and Ruddles County from respectfully 5.2% and 5% to 4.5% and 4.3%, Hobgoblin also being dropped from 5.2% to 4.5%, Spitfire from 4.5% to 4.2%, Bombardier from 4.3% to 4.1% and Bateman's XXXB from 4.8% to 4.5%. One of the largest of all has been Wadworth's Bishop's Tipple which has fallen a whole 1.2% from 6.2% to 5.0%. Wadworth sales and marketing director, Paul Sullivan, feels the results of the decision have been favourable – well he would, wouldn't he. "If anything the beer has been enhanced by a reduction in strength," he said. We noticed some, but little, consumer reaction when the change was made, and sales are up 20% so it would appear drinkers are pleased with the move."

Increased sales are hardly surprising. At 5% ABV it is almost certainly going to be

cheaper and more widely available than the original version, but it's hard to imagine those who enjoyed it at 6.2% being particularly enamoured by the change, and no doubt some would be completely despondent, especially if they had heard Paul Sullivan's subsequent comments. "There was no need in our portfolio for the beer to be as strong as it was," – except, of course, that at some time a decision had been taken that there was a need for it, and that Wadworth had customers who liked drinking it.

We commented in our Summer edition on the new globalisation in brewing, and the fear that as margins were squeezed in the mass lager and keg ale markets, the major international brewers would latch on to premium real ales and throw the full weight of consumer goods marketing behind them. As we pointed out then it sounded all too familiar, a rerun of the 1960s rush for big keg bitters – Double Diamond, Red Barrel, Tankard, and all the rest – with all that meant in terms of lack of diversity and character, and the lowest common denominator. It's hard not to believe that a similar process is not underway among many of the surviving regional and family brewers.

The emphasis on a handful of major brands (flagship beers), heavily advertised, brewed in large quantities, and all very similar, all point in this direction. As does the concentration of these into a narrow strength band width, 4 - 4.5% ABV, and the unavailability or difficulty of obtaining many of such breweries' other beers. Admittedly, this is not all entirely new, the older established

brewers have never offered us the choice that we have come to expect from the micros, but currently there appears a definite polarisation going on. Additionally, and perhaps most disturbingly of all, there does also seem to be a deterioration in quality taking place: a robust individuality being replaced by an often watery similarity. The traditional jibe, "national blands", would seem increasingly appropriate. Without wishing to go down the contentious path of economic philosophy, the existence of shareholders, boards of directors and all the needs of corporate existence requires a demonstration of continuous growth, while small or single operators, so long as income funds the operation, can, within reason, do as they please, and follow their own desires.

Unlike that substantial section of the population who drink according to the level of advertising and prominence of display on the bar, real ale drinkers depend on their own judgement and taste, often choosing the little-known or unknown over the big brand "safe" choice. Earlier this year CAMRA celebrated its fortieth birthday, forty years that have seen unprecedented change for pubs and brewing. Now that the national brewers of the mid 20th century, with their thousands of tied pubs, are no more, CAMRA needs to make it very clear that it did not spend those four decades promoting and supporting their smaller cousins just to see them taking the nationals' place. Otherwise for a large section of the campaign's membership the future will be micro.

SHOW US YOU CARE As we report on Page 4, CAMRA is intensifying its campaign to extend and enhance protection for public houses, quite aware of the irony that if the health of the pub business depended on popular senti-

ment no such campaign would be needed. MPs in particular are assiduous in their support, but all too often it never seems to extend to those with their hands on the levers of power. Despite last year's change of Government little seems to have changed. The Conservatives and Lib Dems, parties that traditionally espouse the cause of small business, appear no more pub friendly than their Labour predecessors. The Lib Dems proposal for differential duty rates for off and on trade appears to have been sent off into the long grass, while what information is available on the Localism Bill and the right to buy, suggests that effectively it will do little more than tinker round the edges.

About ten years ago the then Chancellor, Gordon Brown, introduced reduced duties for small brewers: the result we all know – a steadily developing micro industry became a booming micro industry. Society has changed too much for the pub to regain the position it held fifty or a hundred years ago, but similar intelligent use of the tax system could greatly benefit those that remain; and a first step should be the scrapping of Alistair Darling's duty escalator. Introduced in his 2008 budget, and continued by the Coalition, this seemingly arbitrary and illogical (some would say pernicious) piece of legislation, each year raises duty by 2% above inflation, probably adding another 10p to a pint over and above the normal annual cost increases, and contributing to an overall 35% rise in duty over the last three years. Removing it would not only be a great boon to the pub business, but would also demonstrate that there are those in Government who care about the British pub, and that they are at last prepared to do something about it



Getting to Know TWO NEW KENT BREWERIES

*The number of micro-brewers in Kent has more than doubled in the last two years and the county now possesses more than twenty. Here **Roger Marples** visits two of the newest. Firstly, the **Canterbury Brewery** set in the middle of Canterbury with its own bar plus a couple of tied houses, and secondly, by contrast, the tiny **Hop-fuzz Brewery** operating from an industrial unit on the edge of Hythe.*

A VISIT TO CANTERBURY BREWERY

As mentioned in the last edition of Channel Draught, this new brewery commenced activities in June this year. Initially it brewed for the three public houses in the Stoneset Inns Group; the Foundry, at which the brewery is located, The City Arms (owned on a leasehold for eight years), and The Beercart Arms, all of which are located in Canterbury. In company with our new Area Organiser, Jeffrey William Waller, and Christopher John Excell of the Ashford, Folkestone and Romney Marsh Branch of CAMRA, I visited the Foundry in order to write this article.

We met Jon Mills, joint managing director of Stoneset Inns, who is also one of the brewers. Stoneset is jointly owned by Jon and his partner Garry Sedgewick, both of whom have a background in public house management and ownership. Help and advice, in setting up the brewery were given by Eddie Gadd of Ramsgate Brewery and Martin Guy of Canterbury Ales. The first brew of Canterbury Brewers was actually at Canterbury Ales, in Martin's Chartham brewery.



The Canterbury Brewery bar

Jon is ably assisted in brewing by Tom Sharkey, who is a very much a mine of information about the various aspects of the subject and whose enthusiasm is evident. Both Jon and Tom are of the innovative school of brewing and plan to increase their range of beers at an early date. The current range of beers is Gold at 4.0%, Torpedo at 4.5% and Wheat at 4.4%. Wheat is a summer seasonal beer, and is brewed using 50% wheat malt and 50% barley malt. At the time of our visit Boedecia was on sale. This hoppy bitter was brewed as a special for the Wye Hop Festival.

Whilst we were talking to Jon, in the bar, we could see through the large glass windows into the brewery, and my attention was constantly being drawn to the gentle flocculent eruptions of one of the fermenting vessels. So seeking a closer encoun-

ter with the volcanic fermenting vessel, we entered the brewery. This lively brew was Brown Ale and is one of the many planned new beers. The brewery is small with a four barrel brew length and three brews a week. In the middle of the brewery floor was a large wooden barrel (36 gallons). This barrel was from the Jura distillery and was at one time used for maturing Islay whisky. Now it was being used to mature Canterbury Brewers "Scottish Wee Heavy", a 7.5% brew that contains Crystal and Maris Otter malts and East Kent Golding hops. This beer will be bottle aged before being sold as a bottle conditioned beer.

The brewery uses its own yeast strains, and this does greatly improve the taste of the beers. New World hops are used to a great extent, to vastly increase the range of hop flavours. Hops are imported from North America and New Zealand. Local hops are purchased directly from local hop farms, which ensure a better quality. The plan is to encompass all styles of beer. Links have been established with Canterbury University and students have shown interest in real ales, but it is also planned to brew a keg beer



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for sale at the university. Bottle conditioned beers are already being sold and these include Red Rye Beer at 5.6% and Black Mild, using Green Bullet hops at 4.1%. Other cask beers, already brewed and soon to be brewed are Streetlight Porter at 5.8%, Pumpkin Ale at 4.6% for Halloween (brewed with pumpkins and spices) and a Mild at 4.1% with Amber, Chocolate, Crystal and Black Malts and Green Bullet hops. Also planned, is a cask conditioned steam lager at 5%, using a lager yeast.

Canterbury Brewers beers have been sold to The Red Cow in Sandwich, Carpenter's Arms in Coldred, The Conqueror in Ramsgate and The Lifeboat in Margate. Deliveries will be made to anywhere in East Kent. Better still, see it being brewed and taste these beers at The Foundry in White Horse Lane Canterbury, and don't forget your CAMRA membership card for 10% discount on the beers.. The Foundry is just along from the Cherry Tree in White Horse Lane. The Butcher's Arms is in Butchery Lane, and if you like it loud, try The Beercart Arms in Beer Cart Lane. This is situated in the erstwhile Rigden's Brewery.

HOPFUZZ BREWERY

This new brewery was launched on Saturday 1st. October at the White Hart in Hythe. Two beers have been produced, to date, Golden Ale and Mango Beer, both at 4%, and both were on the pub's hand pumps. The Golden Ale had a very pronounced hop character and was reminiscent of early Wantsum. The Mango was less hoppy with a fruity taste, no doubt from the mangoes.

Our new Area Organiser, Jeffrey Waller, and I, set out to visit the home of Hopfuzz on 11th. October. The brewery is situated at Unit 8, Riverside Industrial Estate, West Hythe CT21 4NB. We travelled by way of the No.10 bus to Lympne and descended the steep hill from the Shepway Cross to West Hythe. The brewery is located just across the canal in a small industrial estate, although it is not mentioned on the sign at the estate entrance. On descrying a group of workers, sitting on chairs outside a wooden shed and drinking tea, I enquired as to the whereabouts of Hopfuzz Brewery. The rejoinder was, "Just round the back, mate. You'll see them sprawled outside with glasses of beer in their hands".

The vivid picture that was painted was not borne out in reality. Next door to a business that operated under that well know brewing name of Tetley's, we discovered a modest premises that had posted in the window a Hopfuzz sign, but with no inebri-

Daryl Stanford at the Hopfuzz Brewery





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ates disporting themselves outside. On entering the building we were welcomed by Daryl Stanford, brewer, partner, designer and builder of the brewery, and much more. He and his business partner, Martyn Playford, who looks after the branding, publicity, marketing and public relations, are the two men behind this new venture.

Daryl first gained his enthusiasm for brewing from time spent in Australia. He worked in the wine making industry for five months, and befriended a fellow worker who was a former brewer with a well respected Australian small craft brewery "Little Creatures". They developed a friendship and brewed together; supplying the locals with beer. This was on a small scale and was made possible by a far lighter regulatory system than obtains in the bureaucratically obsessed European Union. After this introduction to the world of brewing, Daryl was hooked. On returning to his native country, he started out on the venture about which I now write.

The original site was to have been at Lympe, but there were concerns about the adequacy of the water supply, so they moved down the hill to West Hythe. Daryl had formerly worked in building, welding and bricklaying, and these skills obviously stood him in good stead for his new venture, helping him to build much of the brewery himself. The effect perhaps might seem, to some, to lack the conventionality of breweries with which they are familiar, but it does seem to work. The brew length is only three barrels, but Daryl explained that these are early days for Hopfuzz, and that the brewery is in an embryonic phase. It is, in reality, a pilot brewery for a full size micro that will follow later. Consequently the plant is minuscule. The copper and mash tun are tiny, and were imported from the USA, and the fermenting vessels are of 21 gallon capacity and are constructed of polymers. They are identical to those that are used in the production of bio fuels, and are able to withstand high temperatures. One of the largest costs was for the supply of the casks.

Hopfuzz intend their product to be as natural as can be. Unusually, they use no finings, and Daryl has developed a method of keeping the beers in a cold room at the brewery at 12°C, before being transferred to other premises, to be stored at 18°C for 4-5 weeks, before delivery. The malts used are Maris Otter and Munich malt, and wheat is used for head retention. Challenger and Fuggles are the hops that are currently used, and future plans include the American hops, Cascade and Ammarillo. The standard beer is, at the moment, Golden English Ale, but after the first brew, the recipe is being reworked. A stout is planned and so is an American Ale. Support for the brewery's products has exceeded all of Daryl's and Martyn's expectations and they



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will have to work hard to keep up with demand. That local publicans are keen to support a small local brewery is evident.

After sampling three different brews of Hopfuzz Golden Ale, it was interesting to note the slight differences in the same beer. The Mango Beer, which was inspired by an Australian recipe, has been discontinued, whilst the English Golden Ale is still being developed, before being brewed in larger volumes. The main outlet for Hopfuzz has been the White Hart in Hythe, but the Five Bells in Brabourne and Good Intent at Aldington have taken its beers. Their advertising is distinctive, the brewery name with a purple hop cone superimposed over the 'O', on a lime green background of more hop cones, with a purple band bearing the name of the brew across the bottom. However, the pump clips are being redesigned and the finished product should be eye-catching.

Having taken our leave of Daryl, we strolled along the canal path, into Hythe, in order to visit The White Hart. A blackboard outside this establishment proclaimed that Hopfuzz Brewery beers were on sale inside, as indeed they were. The English Golden Ale was being offered at £3.00 per pint. Although there was a slight haze in the beer on the launch day, it was now no longer evident. The pints that Jeffrey and I consumed, on this visit; ten days later, were certainly clear enough, thus proving Daryl's theory regarding finings. So...look out for Hopfuzz. It should be appearing in a public house near you – soon.

Roger Marples

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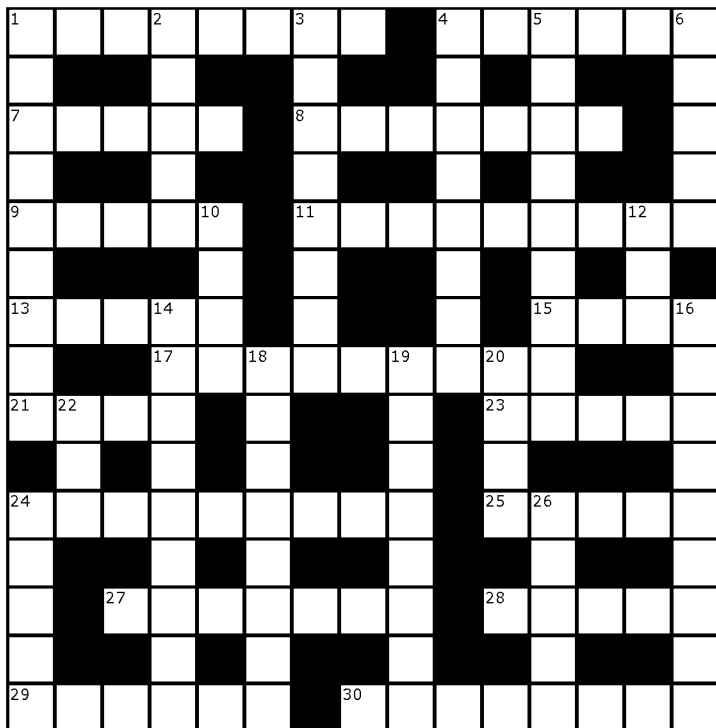
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Across

1. & 1 down Tongue-twister ale from Thanet (3,5,3,6)
4. Braid the Daemon beer (6)
7. A profit for the same ... (5)
8. Fiat can become militant (7)
9. Indian greeting at very loud Scottish pub (5)
11. Drunk to run into bed (9)
13. Nearby drinking house (5)
15. Knocks the plumbing (4)
17. I fed trout shaken bottle of Wantsum beer (9)
21. Double rotisserie (4)
23. Stew the coffee? (5)
24. Cobblers' patron goes to a pub near Sandwich (2,7)
25. Love follows kick dance (5)
27. TV Western wins jackpot (7)
28. Two ahead at pub (5)
29. Pincer to manipulate Albert's title (6)
30. Covers National Trust hiding in Dover cellar bar (8)

Down

1. See 1 across
2. Kind of drink for someone with arthritis? (5)
3. Rescue craft for old Walmer pub (8)
4. I was removed from car during mixing of posh wine (5,3)
5. Crete lies about bank following alliance (9)
6. Exposed Notts. Brewer (5)
10. Carelessly foil Hastings brewery (4)
12. Experimental Franklin's beer (3)
14. Note for an awful time following lunch (9)
16. Boats have tall glasses (9)
18. Megastar brewing at Broadstairs (8)
19. Accept hospital in tall civic building where festival is held in Dover (4,4)
20. Eats less when tied in knots (4)
22. Glib postman (3)
24. Wool producers, black in Yorkshire (5)
26. Take me here for a surprise (5)

Answers on Page 61



SIBA SOUTH EAST REGION BEER COMPETITION 2011

This years competition was judged on 15th July 2011, just too late to be included in our summer edition. Here are the draught beer results in which Kent breweries did particularly well. The results of the bottled beer competition will be published in our winter edition.

Overall Champion of the Competition *Sponsored by Olympus Automation*

	Brewery	Product	ABV
Gold	Whitstable Brewery Co Ltd	Native	3.7
Silver	Itchen Valley Brewery	Pure Gold	4.8
Bronze	Ramsgate Brewery	West Coast IPA	6.5

Standard Mild Ales *Sponsored by Clarke Dove (Insurance) Ltd*

	Brewery	Product	ABV
Gold	Dorking Brewery	Black	3.5
Silver	Westerham Brewery	Finchcocks Original	3.5
Bronze	Ascot Ales Ltd	On The Rails	3.8

Standard Bitters *Sponsored by Warminster Maltings*

	Brewery	Product	ABV
Gold	Whitstable Brewery Co Ltd	Native	3.7
Silver	Triple fff Brewery	Altons Pride	3.8
Bronze	Westerham Brewery	Summer Perle	3.8

Best Bitters *Sponsored by Charles Faram & Co Ltd*

	Brewery	Product	ABV
Gold	Whitstable Brewery Co Ltd	East India Pale Ale	4.1
Silver	Langham Brewery	Hip Hop	4.0
Bronze	Flowerpots Brewery	Bate's Better Bitter	4.2

Premium Bitters *Sponsored by Spa-Soft Ltd*

	Brewery	Product	ABV
Gold	Itchen Valley Brewery	Pure Gold	4.8
Silver	Dark Star Brewing Co. Ltd.	American Pale Ale	4.7
Bronze	Ramsgate Brewery	Shesells Seashells	4.7

Strong Bitters *Sponsored by Crisp Malting Group Ltd*

	Brewery	Product	ABV
Gold	Binghams Brewery	Space Hoppy IPA	5.0
Silver	Royal Tunbridge Wells Brewing Co	Golden Ticket	5.0
Bronze	The Oakleaf Brewing Co.	India Pale Ale	5.5

Premium Strong Beers *Sponsored by Murphy & Son Ltd*

	Brewery	Product	ABV
Gold	Ramsgate Brewery	West Coast IPA	6.5
Silver	The Old Dairy Brewery	Tsar Top	10.0
Bronze	The Oakleaf Brewing Co.	Blake's Heaven	7.0

Porters, Strong Milds, Old Ales & Stouts *Sponsored by Brewery Plastics Ltd*

	Brewery	Product	ABV
Gold	Redemption Brewing Co.	Fellowship Porter	5.1
Silver	The Oakleaf Brewing Co	Piston Porter	4.6
Bronze	Sambrook's Brewery Ltd.	Powerhouse Porter	4.9

Speciality Beers *Sponsored by freerbutler graphic design*

	Brewery	Product	ABV
Gold	Ascot Ales Ltd	Cob	4.5
Silver	Binghams Brewery	Vanilla Stout	5.0
Bronze	The Oakleaf Brewing Co.	It's Not Bitter	4.9



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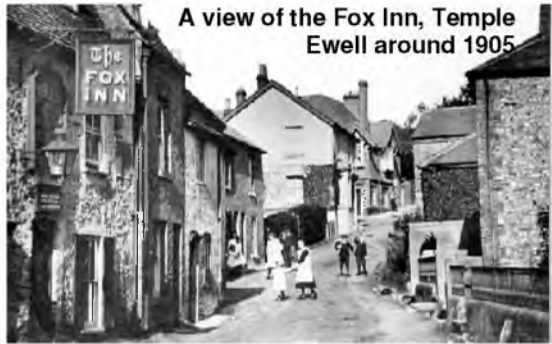


THE LONG PULL

Just over 100 years ago in 1908, Weights and Measures were clamping down regarding a practice taking place in many of the pubs of Dover and District. The licensees were serving a popular measure termed as "Two's of Ale," "A Long Pull," "A Blue," "A Schooner," or indeed "A Half Pint and Dash." It was approximately two thirds of a pint, and one public house, caught up in this practice was the Fox in Temple Ewell. The following appeared in the Dover Express and East Kent News, Friday, 20 November, 1908.

TWO OF ALE AGAIN, EWELL LICENSEE FINED

At the Dover County Police Court on Thursday, before Major Monins, Major Banks and Messrs. L. J. Bradley, Edwin Bradley, E. Dawes, and T. A. Terson, Ann Friend, licensee of the Fox Inn, Temple Ewell, was charged with selling intoxicating liquor, by her agent, Edward Bragg, by retail, in an unstamped vessel.



Egbert Byley, Inspector of Weights and Measures for the County, said that on 31st October he gave his assistant instructions, in consequence of which he went to the Fox Inn. Witness followed, and found that he had been served with two penny-worth of ale in the unstamped glass produced. On seeing it he found that it contained 1oz, 7dms in excess of the half pint.

Jethro May, Assistant Inspector, said he asked for a "Two of Ale", Edward Bragg served him with it in the glass produced.

The Clerk: "What measure is a two of ale?"

Witness: "Two of ale is an illegal quantity."

The Clerk said that he knew that. "What was the amount of it?"

The Inspector said this glass held 1oz 7dms in excess of half a pint.

The Chairman: "Is it a fact that three go to the quart?"

The Inspector said they varied. Some did and some did not. He had previously cautioned the defendant's assistant.

The Clerk: "Is this the same as a 'Blue' of beer?"

The Inspector said it was the same as the 'Blue' and the 'Long Pull'. They had tried their hardest to stop it. Twelve cases had been taken altogether.

The Chairman (to the defendant): "You know the trade as well as anybody else?" – "Yes, I have been there 20 years, and my husband was born there."

The Chairman in inflicting a fine of 10s., including costs, said the defendant must bear in mind that the measure was not a legal one. The defendant could have the

glasses stamped. The Inspector said there was no authority to say that such a glass marked as half a pint was a legal measure. The trade had enquired about it and could get no satisfaction.

With many prosecutions taking place against a number of public houses in the area, this caused a lot of interest all over the country and in September 1908 a meeting of the Council of Licensed Victuallers' Defence League took place in Torquay, with a Mr. Isaac Turner of Liverpool in the chair. At the time there was a split in the licensed victuallers' views on this practise, some wishing it to be legalised and others wanting nothing to do with it at all. The meeting produced a full attendance of its members.

Mr. H. G. Robinson (the secretary) laid before the Council some correspondence which had taken place between himself, the Dover Association, and the Standards Departments of the Board of Trade relating to the popular drink measure known as a "Two of Ale." It appeared from this correspondence that the inspector of weights and measures at Dover addressed in December a letter to the District Licensed Victuallers' Protection Society, calling in question the legality of this drink measure used there. The inspector having subsequently cautioned various licensed victuallers against selling the "Two of Ale" the Dover Society issued a circular to its members warning them that it could not be held responsible for defending any member who might be proceeded against for serving this alleged illegal measure.

The Board of Trades Regulation 35 in 1907 stated that it was now lawful to sell measures in half-pint quantities, however the case the Weights and Measures were

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putting forward for prosecution was the fact that the "Long Pull" was being sold in a measure which was unstamped this being a clear infringement of the law. The usual way of doing this in serving this measure, which is in vogue of the most parts of the country, is to draw half a pint of ale in a half pint measure, pour it into a pint pot, and then add a small quantity, this being known as "the Long Pull."

A notice which being shown in the window of Mr. Harley's china shop in Snargate Street certainly added fuel to the argument for the use of this measure. It stated that "Two's of Ale may now be legally served to customers in a glass specially made for the purpose, which can be obtained of J. Harley."

Mr. Harley pointed out that the recent prosecutions taken under the section of the Statutory Rules and under the Weights and Measures Acts, which states that a glass measure used for the sale of intoxicating liquor "shall not be stamped unless the capacity is defined either (a) by the rim of the measure, or (b) by a line at least two inches in length, distant not less than half an inch or more than 1½ inches from the rim." Mr. Harley claims that the new glass satisfies all the requirements of the Revenue authorities, while it still retains the old measure, and this would seem to be the case, for it is quite in accord with the clause of the Act referred to above, and as Mr. Harley pointed out, had it been of an illegal size, the authorities would have refused to stamp it. The glass in question is of exactly the same size as the old "two of ale" glasses, its capacity being two thirds of a pint, and the half pint is marked by a line about an inch from the rim. Mr. Hartley said that when he introduced the new measure a fortnight ago, there has been a huge demand for it by the licensed victuallers of the town, and thanks to the introduction, Doverians are able to purchase their ale in their favourite measure as of old.

The department wrote that the glass measure referred to and used by Dover tradesmen (a specimen of which was submitted for their inspection) "is in accordance with Regulation 35 of the Board of Trade Regulations, 1907, and could be lawfully used for the sale of quantities of a half pint, but the Board can express no authoritative opinion as to whether a person using such a glass to sell "Two of Ale" would not be liable to conviction under the Licensing Act, 1872."

As Dr. Hardman pointed out to the Bench, he said there were many legal ways of getting round the law. The new glass serves the same purpose in an easier way. Most of the members of the Society are now using it, and it has hinted that not a few of the members of the older Association, which opposed the selling of "Two's," are adopting the "Long Pull." The "Pull" is known by a variety of names, among them being the "Long Half Pint," but the old name has been dropped since the prosecution.

In the course of the discussion which followed the reading of the correspondence, several delegates repudiated this form of measure in all its forms of a "Half Pint and Dash," "A Blue," "A Schooner," "A Long Pull," and a "Two of Ale" Mr. Warren (Norwich) remarked that they had long been objected to by the honest trader. The president said that personally he thought that the competition between publicans should not be in the quantity but in quality. A resolution was adopted that the Dover Society be informed that it was to use the measure in question to sell a half pint of ale, but not any quantity over half a pint.

I am wondering whether there are any glasses still out there that were manufactured for the purpose of selling two-thirds of a pint. I would certainly like to see one. Further readings of the pub history of Dover can be found at www.Dover-Kent.Com.

N.B. The split amongst the licensed victuallers over the measure, saw the creation of the new Dover and District Licensed Victuallers 'Defence Society' to act in its support. The Dover Express and East Kent News, 1 May, 1908 listed the organisation's officers and committee:-

Mr. Gardner, of the [Swan Hotel](#), is Chairman of the Society; Mr. Holmans, of the [Rose and Crown](#), vice-Chairman; and other officers are; Mr. Ryder, of the [Wellington Hotel](#), Treasurer, Mr. H. Sargeant, [Engineer](#), Folkestone Road, Secretary, Messrs. J. Baker and G. W. Packham, Auditors. The Committee consists of Messrs. J. Brown ([Prince Alfred](#)), L. H. Burton ([Ancient Druids](#)), H. Butcher ([Boar's Head](#)), J. Cone ([Prince Louis](#)), W. Croucher ([Cherry Tree](#)), J. Dolbear ([Plough](#)), J. Easby ([Mason's Arms](#)), and J. A. Potts ([Star](#)).

How many of these pubs still exist, or how many do you remember?

Paul Skelton



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BEER WITH HEAD

This autumn saw the North's largest ever festival of regional brews. The Great Northern Beer Festival held in the four star Ramada Piccadilly, in Manchester's city centre from 27-29 October, featured more than 250 locally brewed cask ales and 100 bottled beers and was organised by the Society of Independent Brewers' (SIBA), in association with Greater Manchester CAMRA. It also hosted SIBA's North Region Beer Competition 2011.

Announcing the festival, festival organiser Hawkshead brewery boss Alex Brodie paid tribute in CAMRA newsletter *What's Brewing* to the work of CAMRA volunteers without whom the festival couldn't happen: "Being brewers we don't have the volunteers to set up the festival as we are too busy working in our businesses," he said. However, "Graham Donning, organiser of CAMRA's National Winter Ales Festival.....came to the rescue. He and Greater Manchester CAMRA will build from scratch a cellar. Also we decided as the festival is northern we have to serve the beer in a northern manner, with a head. This means all the 250 casks will be served through hand pulls with sparklers." He promised that the festival would be the poshest ever, with no warm beer, no drafty halls, no wet sacks, no dirty glasses and no flat beer.

No doubt all very fine and dandy, and we hope that the festival was the success it deserved to be. However, southern beer drinkers, and perhaps not a few northern ones as well, might feel certain qualms about some of the sentiments expressed. A posh event in a four star hotel are not quite the attributes that many of us would want associated with real ale. While pleased to see real ale available in as wide a variety of outlets as possible, its true home must be the traditional British pub, a unique institution far from posh, and by its nature often somewhat rough and ready. A character complimented by the nature of real ale itself – the drink of the ordinary working man or woman, and an excellent accompaniment to bread and cheese, steak and kidney pudding or ham and pickle but not exactly appropriate for the more refined dishes of a sophisticated restaurant.

Perhaps more contentious is the requirement for sparklers and a head, and the reference to the beer not being flat or warm. If beer is in good condition it will be no more flat from gravity than a handpump. Neither, from experience, is it likely to be noticeably more warm. As for a northern head, if someone wants half an inch of froth on top of their beer, good luck to them, but many of us cannot detect any benefit, and if the wrong style of beer is put through a sparkler it will be ruined. By the way, what is the origin of the sparkler, and the big northern head? Is it traditional, or is it, as some evidence and recollection suggests a comparatively new introduction, possibly designed, some might say, to put a bit of life into a beer kept too cold in the cellar?

Martin Atkins



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BEAUTY AND THE BEAST

A look back at The Beery Boaters Autumn 1987 Trip

On Saturday 19th September 1987 just after mid-day and a few hours after the end of my participation with the Kent & East Sussex Canal Restoration Group canal trip, I met up with the Michaels Green and Lock, Andy Bushby (Speed) and John Willcocks (and his tame hat) at the Prince of Wales near Cambrian Basin in Birmingham for another week of cruising and boozing. My original plan to complete the outer circuit of the 90 mile network, was put paid to by Delph Locks, Rushall Locks and the Stourbridge Canal still being closed after the winter maintenance programme. So we thought we'd play it by ear as we progressed, which was just as well as circumstances unfolded. We started from the nearby Oozells Street Loop, our boat being the 50ft 'Brumagem Beauty' hired from Brumagem Boats. Initial impressions of the boat were favourable: good handling and the water-cooled Leyland marine engine gave plenty of power, despite an apparent tendency to run rather hot. In fact, for most of the time the temperature gauge was 'off the clock' and the exhaust puffed out steam; but for the moment no-one thought too much about that.

Our first night was to be the Holt, Plant & Deakin Brewery Tap, otherwise the New Inn, on the Titford Canal, at 511ft the highest canal on the BCN and then, as the Rochdale and Huddersfield Narrow Canals had yet to be restored, the highest navigable canal in the country. So we headed west, forking right onto Brindley's Old Main Line at Smethwick, up the three locks, and in due course under the M5, and towards the junction with the Titford Canal. With this just 50yds away a sudden loss of forward motion was accompanied by the fragrant scent of something getting hot. "Ah! Something round the prop!" – stop engine, off weed-hatch cover and probe around. The expected debris was absent, but with the engine restarted and put into gear, the lack of propshaft rotation suggested a more serious problem. So there we were, darkness falling, stranded under the M5, no telephone nearby (before mobile phones), no easy access from the canal and, worst of all, **NO PUB!!**

I trudged off on 'recce' up the six Oldbury Locks (known, for some obscure reason, as 'The Crow') at the start of the Titford Canal and found our intended destination about a quarter mile from the top by a bridge with easy road access. I phoned the boatyard from the pub, and arranged for the owner to meet us there. By the time I returned to the boat it was fully dark, and we had to get 'Beauty' up the 'Crow' and to the pub. Speed, being the lightest, took the tiller, I took the place of a boat horse, and the others pushed and worked the locks and, in due course, being the dedicated and thirsty types that we were, we made it.

The New Inn proved excellent. Holt, Plant & Deakin was part of Allied Brewing and its 'Entire' beer was brewed in a micro-plant at that pub, the other ales being brewed elsewhere. A few years later HP&D was merged with the 'Firkin' chain, but

the brewery at the New Inn continued, although with the 'Firkin' pubs gone, I don't know whether it's in operation now. The boatyard owner duly arrived and after an inspection said that he would send a fitter in the morning, so it appeared that Sunday lunchtime would also be at the New Inn.

Having risen rather later than normal BBs' habit we were in the pub at opening time, with the fitter arriving about half an hour later. Much ale was consumed, and the landlord presented us with a special certificate for having successfully navigated the Tittford Canal, it being considered quite a feat, even being done normally. The fitter, meanwhile, had installed an overhauled gearbox, and in high spirits we set off again, down the 'Crow', under the boat's own power, and towards Windmill End, on the other side of Netherton Tunnel.

Again, by the time that we moored it was dark, so we went down the embankment to the Little Dry Dock, at that time one of the iconic 'Little Pubs', owned by the aptly -named M. A. D. O'Rourke. Every pub had a different theme, this one a bar made from an ex-canal butty boat. The house beer was 'Little Lump-Hammer' and the food extremely filling, especially the 'Desperate Dan Pie', complete with horns. If you managed to finish one you could claim a certificate for 'sheer gluttony'. The pubs' slogan was, "Please drink harder and faster"! and was accompanied by continuous Irish background music.



In the morning we set off down the Dudley No 2 Canal which used to meet with the Worcester & Birmingham Canal at Selly Oak, but now ends at Hawne Basin just south of Gosty Hill Tunnel, owing to part of the subsequent 3795yd Lappal Tunnel collapsing in 1917. Gosty Hill Tunnel is 557yds long and just wide enough for a narrow boat to get through, but towards either end is so low that the steerer of a boat has to crouch and peer over the cabin top. Also the top of the

single ventilation shaft ends up in a housing estate, and apparently it's not unusual for rubbish to be deposited on the heads of passing boaters. Not a pleasant place to break down, I thought, as we chugged through.

After photographs at the tunnel exit, and Hon. Commodore not quite ending up in the cut after falling off a pile of stop planks, we winded at Hawne Basin. Was there a slight lack of power as we turned? No, perhaps not, so back into the darkness of the tunnel. "We don't seem to be going very fast". "We don't seem to be going at all!" "What's that smell?" Up hatches, out torches. Ah! Prop shaft not turning! Oh well, leg it out, left, right, left, right..... Meanwhile, at the entrance to the tunnel was a British Waterways mainte-



nance crew, also a boat waiting to go through. They could see our tunnel light but all that they could hear were the echoes of tramping feet to the chant of, "Beer, beer, beer, beer....".

Back in daylight, Beauty was moored up and the Beasts retired to the nearby Boat Inn (Hansons) in order to telephone the boatyard, sample a pint or three, and listen to the banter of the locals in quite unintelligible Black Country dialect. The fitter duly arrived, tinkered with the gearbox and left just after closing time. The revised plan of action was now to go on past Windmill End and wind at Park Head Junction, returning to the Dry Dock for the evening. And what happened whilst winding? A sudden loss of power put Beauty right into a bed of reeds where she stuck fast to the evident glee of several idle onlookers (gongoozlers).

That repair had lasted just 4½ miles. Motion was restored after the engine had cooled, but while reversing the throttle cable broke. Phone calls got no reply from either the boatyard or the call-out number, so with the throttle jammed half open, we set off into the gathering gloom in an attempt to reach the Dry Dock. However, Beauty gave up the ghost again, so we moored where we were and went to visit Ma Pardoes and various other hostelrys in Netherton. I arranged for a taxi to take me to Brumagem Boats the following day. After beer, fish & chips, Chinese take-aways, etc., I had the bright idea of trying to get the boat to a more accessible mooring. The engine being cool, it went again, and we proceeded back to Windmill End, where some seamanlike curses from the Commodore roused sufficient of the now turned in crew to moor up.

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In the morning the boatyard staff were full of apologies. They refunded my taxi fare, said we could bring the boat back any time next weekend, and even have it for a couple of extra days. I returned with the fitter, who dropped me at the Dry Dock, where I joined the rest of the crew for another session on Lumhammer and Irish music, while repairs were undertaken. This time we sampled the Desperate Dan pies, but I think that only Speed

Langley Green Maltings, Tittford Canal



achieved the certificate for sheer gluttony by finishing one. The fitter finished before last orders and came in for a shandy, having left the engine running to get it hot. Everything seemed OK, so we set off back through Netherton Tunnel, and turned left along the New Main Line, towards Tipton where we moored outside what was then another Holt, Plant & Deakin pub, the Fountain Inn, former HQ of Bill Perry, alias the Tipton Slasher, boatman and bare-knuckle prize-fighter champion of England from 1850-57. The landlord and his wife had just taken over the pub and made us most welcome. He was a canal enthusiast and recognised my 'Barbridge Bridge 100' tie straight away, while his wife remarked that she had spotted several 'Tipton Slashers' lined up against the wall opposite our boat before the pub opened. So far all seemed to be going well.

Up the Main Line towards Wolverhampton on Wednesday morning, we were turning into the Wyrley & Essington Canal at Horsley Fields Junction when up wafted the now-familiar SMELL from the engine, accompanied by the loss of power. We trickled along to Dean's Road Bridge where there is reasonable mooring and road access, and while Mike the cook went off to restock the breakfast larder I found a telephone and rang the now-familiar number. After what seemed like mild hysterics the office girl suggested that we press-gang the fitter and set him to work rebuilding gearboxes as we went along to save him travelling out to us. The others went off to the Podasa for more Holt, Plant & Deakin's, and I joined them once the fitter had arrived. We arrived back at about three o'clock. The fitter had replaced the gearbox with the new component and forbade us to break down on the Thursday as it was his day off. He then beat a hasty retreat for fear of being kidnapped. We continued through suburbs and open heathland, with plenty of wildlife, swans, ducks, coots, etc., as well as vast areas of clogging weed, liberally sprinkled with goodly man-made crops of baggus plasticatus, motortyrus rubberus, and the occasional matrus plant. Twice we stopped to clear weeds and plastic from the prop, also the best part of a jacket and a pair of trousers, and we wondered whether we might yet come across their former occupant.

At Sneyd Junction, where the original W&E mainline to Great Wyrley was abandoned in 1954, the canal does a sharp right-hand turn, and as we turned there was a sudden jolt and the tiller flew up. It was obvious that the rudder had come out of its bottom pivot. Attempts to relocate it failed, and once stopped, inspection through the weed hatch showed that a car tyre had neatly fitted itself around the propeller blades, dislodging the rudder. Fortunately the tyre came off easily, but it wouldn't come through the weed hatch and had to be dropped, no doubt to lurk in wait for

another boat. However, we found that the bottom of the rudder could be reached through the weed hatch and guided onto its pivot. We carried on a bit more cautiously.

At Birchills we turned right onto the Walsall Canal and the eight Walsall locks, whose gates and paddle gear, doubtless owing to rubbish, would mostly not open or close fully. It was now getting dark, and we wanted to get down the locks before mooring up for the night. We struggled on, with low water and dry pounds requiring water to be let down from further up the flight. With leaky gates and blocked overflows, by the time we got to the last lock the towpath was under water. Mike Green, steering, complained that he couldn't see where to point the boat, and an angler sat on his box mournfully contemplating the water lapping around his feet and observed that "Someone's done summat wrong somewhere!" We had gleeful visions of Walsall being flooded. Leaving the chaos behind we passed Walsall Town Arm (then derelict) and moored by Rolling Mill Street Bridge. The evening was spent at the Forge, a good basic Banks's pub with a convenient fish & chippy opposite. Just before the Forge was the Forge Hammer, with M&B beer. The two Michaels, following behind the rest of us, were not sure which pub we were in, so Mike G. climbed onto Mike L's shoulders to look over the frosted glass bottom of the window in the Forge Hammer – and give an elderly Black Country resident the shock of his life, as he glanced up to see an apparent nine foot high cloth-capped giant staring down at him.

The Walsall Canal, as we started Thursday morning, seemed even more weed and debris infested than the Wyrley & Essington, so we decided to get out into the countryside for the last couple of days, by returning back through Birmingham and onto the Worcester & Birmingham and Stratford Canals. On our way we passed under the M6 and I realised that we were on the canal which I had often seen from above and had taken for a derelict waterway. After the junction with the Tame Valley Canal, things improved considerably, and the eight Ryders Green Locks were in excellent condition. At the top, the M&B Eight Locks being still closed at 11am, we went to the nearby George (Hanson's) in Phoenix Street, which we considered well justified its inclusion in the 1987 and 1988 GBGs. A look in at the Eight Locks on the way back found the beer on top pressure. Back on the mainline at Pudding Green Junction Mike G took the tiller and, fired with enthusiasm for the depth and width of the cut, turned up the wick. The engine soon got hot, steam leaking at every joint and wafting up through the engine hatches and down through the boat. The throttle was eased off a bit but he still got shouted at by the female steerer of a youth group boat.

Arriving at Oozells Street Loop we caused some alarm at Brumagem Boats when we announced that a major disaster had occurred – we needed a new clamp for our water hose. After watering and re-stocking of provisions we finished off at the Prince of Wales before proceeding down the Worcester & Birmingham Canal and, at Norton Junction, onto the northern section of the Stratford Canal. Leaving the suburbs behind, before nightfall we were tied up outside the Drawbridge at Major's Green, a modern Davenport's house replacing an older pub of the same name, where we spent the evening.

Friday started cold with early morning mist on the canal, but by the time we had

reached Lapworth Locks it was warm enough for us to appreciate a couple of pints of Flowers at the Boot Inn near Lock 14. Then, on down the locks and through the short link onto the Grand Union Canal where we finished our lunchtime break at the Navigation after being stuck on the mud for ten minutes for trying to be nice and giving other boats right of way. We tied up at the pub's own mooring and drank M&B and Bass. Being Kentish lads we quickly recognised a nearby tree as a cob-nut; in fruit until we had done with it.



The afternoon was incident free except, when a certain steerer, who had let slip that he had recently passed his driving test, seemed to forget that boats keep right, not left, as another approached. The rest of us dived down below to avoid all responsibility for the inevitable 'clump'. "Did you have trouble with a sandbank?" politely enquired the other steerer. After the five wide locks at Knowle, Beauty was moored by Catherine de Barnes Bridge while we retired to Davenport's Boat Inn. At first we thought it rather up-market for us scruffy types until we found a smaller bar which the locals use. So there we went and left the 'yuppies' to their own amusements. The evening was spent in conversation and supping much ale. I found out how much later when, getting out of bed to go outside, I found myself walking into a wardrobe.

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The last morning and Birmingham began to close in on us. We could see the Post Office Tower, under which we would pass while ascending the thirteen Farmer's Bridge Locks. But first it was down the six Camp Hill Locks and up the six Ashted Locks, dry and low pounds all the way, then left at Aston Junction for the Aston flight and Farmer's Bridge. Plenty of water now, but we were meeting hire craft setting off from the boatyard, and there's not much space between these locks in which to manoeuvre. We moored at the top, in Cambrian Basin again, for a few final pints at the Prince of Wales and for cleaning up and packing before motoring Beauty for the final couple of hundred yards back to Brumagem Boats. As we left in a taxi the fitter and manager waved us a very heartfelt goodbye.



PS Despite our mechanical problems, we were generally impressed by Beauty and of Brumagem Boats' efforts to keep us going. I gather that they were trying to contact Leyland Motors for their diagnosis but the particular factory was on a holiday shut-down at the time. As far as we were concerned, it probably all added to the general enjoyment of the week. The fitter no doubt has other opinions! In retrospect, I blame the coolant water pump!

Jim Green

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LAST KNOCKINGS

After Sheps It's no news to local drinkers, that Shepherd Neame are rapidly divesting themselves of "unviable" pubs. At one time such properties would expect to end up as conversions to houses or flats, or perhaps as an alternative business use. However, of late there have been several examples of such freehold sales being bought as pubs and the use continuing, sometimes with great success. As we pointed out in our last winter edition, the ex-Sheps Three Mariners at Hythe has been an outstanding example, offering half a dozen or so real ales and ciders from across the country, folk music and beer festivals, but none of the accompanying paraphernalia often regarded as a necessity of a modern pub. As its advert boldly proclaims: "no food, no juke box, no fruit machines, no pool table, no distractions other than good beer and good company."

Earl of Clarendon, Sandgate



More recently in Sandgate, the Earl of Clarendon (formerly just the Clarendon) has also extracted itself from the Shepherd Neame estate, and appears to be doing excellent business with four real ales available. How matters will turn out, for the brewery's two recently relinquished, and independently reopened pubs in Dover, the Old Endeavour and the Wheelwrights, it's obviously too early to tell, but we wish them every success.

Sign of the Times The decision by Young's to finally sever its links with brewing will probably come as no real surprise to anyone acquainted with British brewing. Once the brewery had left its established home in Wandsworth and thrown in its lot with Charles Wells in Bedford, the writing was on the wall. Effectively, it had contracted out its brewing to another brewer, and as its real interest did not extend much further than its own brands it made not a lot of sense to retain a minority interest in the venture. However, while perhaps not unexpected it is not without significance. If the original closure of the Ram Brewery in 2006 was a notable milestone in recent brewing history, the complete cessation of involvement with brewing is perhaps conclusive: Young's was perhaps the name most associated with the inception of CAMRA and the real ale revival. Steadfastly adhering to traditional methods and with a premium on quality, its reputation was iconic. Outlets were limited and free houses wishing to be supplied by Young's needed to prove to the brewery the quality of their cellarmanship. I recall sometime in the early 1970s being told by one such local publican, I believe Derry Williams predecessor at the now closed Three Horseshoes at Hardres, that he was only one of four in this part of Kent and Sussex – the others included the Phoenix, Canterbury and the Royal Standard in Rye. The fourth escapes my memory.

In recent years, though, like so many other family brewers, and some much larger

operators, Young's has found itself squeezed between the big national brands and the variety and choice of the micro industry; and also, like many of its competitors, has decided to concentrate on its pub estate. For the next couple of years there is a supply agreement with Charles Wells for Young's brand beer, but does not the promise that "our customers will continue to enjoy their customary array of quality cask ales" seem slightly vague?. It was notable that when Charles Wells dropped the strength of Bombardier from 4.3% to 4.1%, the accompanying reasoning was to differentiate it from Courage Directors at 4.8%. There was no reference to Young's Special at 4.5%. Is anyone prepared to bet that in five years time the name Young's will not just be confined to the signage on a few hundred pubs in and around west London?

Ravages of Alcohol For some years doctors have been warning of the increasing level of liver disease in Britain, particularly among the young. The usual suspect is that old favourite alcohol, but a nutritionist speaking on Radio 4 a few months ago suggested an alternative. Fructose she said, widely used in the food industry, apparently causes similar damage, and the sticky drinks, beloved of the younger generations, are full of it.

Chinese Taken Away After 39 years of providing for the people of Dover, the Champion Chinese Restaurant in the High St closed at the end of August, citing family ill health and the current economic climate. What, I hear you ask, has this to do with real ale? Was this a covert outlet for cask beer whose existence was a closely guarded secret known only to a select few? Unfortunately nothing so intriguing. It was, however, a most excellent establishment run by the most obliging and genial staff, which featured at the end of many a Saturday evening after "a few pints" had been consumed. It will be greatly missed and I wish Kevin, May, Donna and all the others who have worked there the very best for the future.



Micro Heaven The 2012 edition of the Good Beer Guide lists twenty micro breweries in Kent. Of those, six were established since the 2011 edition, and new ones continue to appear. Elsewhere in this edition Roger Marples visits two of the newcomers, the Canterbury Brewery, and one which only started brewing this autumn, Hopfuzz of West Hythe. Still in the pipeline are the Cullins Yard pub brewery in Dover; Wagglers, currently brewing at Welton's in Horsham but we understand seeking a location in Kent; and two others, in Herne, and at Burham between Maidstone and Rochester. The kind of choice of ale we have not enjoyed for many years. Of course, we need pubs in which to drink it, and also pubs able to sell it – too often pubs are tied up to national distributors and sell just national brews. However, some of our more established micros have gained their own national profile, and there are reports that at least one pub in Blackpool features Skrimshander as a regular guest.

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I wish to join the Campaign for Real Ale, and agree to abide by the Memorandum and Articles of Association.

I enclose a cheque for

Signed Date

Channel Draught 49

Applications will be processed within 21 days

Mem Form 0198



Instruction to your Bank or Building Society to pay by Direct Debit

Please fill in the form and send to: Campaign for Real Ale Ltd, 230 Hatfield Road, St Albans, Herts AL1 4LW

Name and full postal address of your Bank or Building Society

To the Manager Bank or Building Society

Address

Name(s) of Account Holder(s)

Bank or Building Society Account Number

Branch Sort Code

Reference Number

Originator's Identification Number

9 2 6 1 2 9

FOR CAMRA OFFICIAL USE ONLY

This is not part of the instruction to your Bank or Building Society

Membership Number

Name

Address

Instruction to your Bank or Building Society

Pay to: CAMRA Direct Debit from the account detailed on this instruction in accordance with the instructions issued by the Direct Debit Guarantee. This instruction is not to be used for any other purpose. CAMRA and its agents will be deemed to have authorised this instruction.

Signature(s)

Date



This Guarantee should be displayed and retained by the payer

The Direct Debit Guarantee

- 1. The Guarantee is valid only if you have authorised your Bank or Building Society to pay to the Direct Debit Scheme, the rules, conditions and terms of which are available on request from your Bank or Building Society.
- 2. If you receive a Direct Debit from your Bank or Building Society, you will only pay the amount specified in the Direct Debit instruction, and you will not be asked to pay more than the amount specified in the Direct Debit instruction.
- 3. If you receive a Direct Debit from your Bank or Building Society, you will only pay the amount specified in the Direct Debit instruction, and you will not be asked to pay more than the amount specified in the Direct Debit instruction.
- 4. If you have a Direct Debit from your Bank or Building Society, you will only pay the amount specified in the Direct Debit instruction, and you will not be asked to pay more than the amount specified in the Direct Debit instruction.

Bank and Building Societies may also accept Direct Debit instructions for some types of account



National Contacts

Nationally CAMRA can be contacted at:
CAMRA, 230 Hatfield Rd, St Albans,
Herts., AL1 4LW.
For enquiries, phone 01727 867201
Web www.camra.org.uk



Adjacent Branches

Ashford Folkestone & Romney Marsh
branchcontact@camra-afm.org.uk

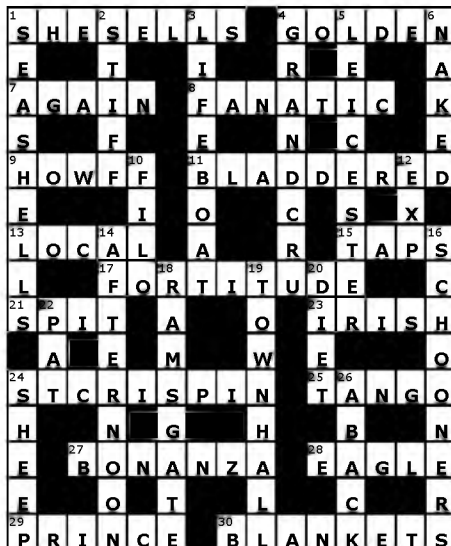
Canterbury

Mike Galliers 01732 771775 (w)
01227 272494 (h)
mike@calebriparc.co.uk

Thanet

Debbie Aris 01843 591731 (h)
debbie@thanet-camra.org.uk

CROSSWORD ANSWERS



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

A1 01304 211111
A2B 01304 225588
Central 01304 204040
Dover Heritage 01304 204420
Star 01304 228822
Victory 01304 228888

Deal Taxis

AI Cars 01304 363636
Castle Taxis 01304 374000
Direct Cars 01304 382222
Jacks Cars 01304 362299

Sandwich Taxis

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

National Express 0870 5808080
Stagecoach 0870 2433711
National Rail Enq. 08457 484950

Trading Standards Office (East Kent)
01843 223380

Trading Standards Office (Mid Kent)
01303 850294

All numbers on this page were believed
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And Finally.....Drunken Elk gets stuck in a tree

In Western Sweden, a drunken elk became lodged in an apple tree during a desperate search for one more mouthful of fermenting apples. When Per Johansson of Saro, south of Gothenberg, returned home from work he heard a bellowing noise. He discovered the inebriated animal clambering in his neighbour's garden.

"I thought at first that someone was having a laugh. Then, I went over to take a look and spotted an elk stuck in an apple tree with only one leg left on the ground," Johansson said. After several efforts to free the animal, the local fire brigade had to cut branches off the tree and the elk was able to slide out to freedom.

According to Johansson, the elk may have been on a bit of a bender. "My neighbour recognized it as the animal that almost ran into her car earlier in the day. She was pretty sure the elk was already under the influence then," he said. The elk passed out in the grass by the apple tree after the incident and toddled away the following morning, no doubt nursing a severe hangover.

Drunken elk are known to be quite common in Sweden during the autumn season, when there are large amounts of fermenting apples lying about in Swedish gardens

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