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**CAMPAIGN
FOR
REAL ALE**

**Issue 51
Spring
2012**

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

CHANNEL DRAUGHT



INSIDE

THE RISE OF PORTER

Part Two of the
history of this
distinctive beer
style

See Page 45

Getting to Know THE RIPPLE STEAM BREWERY

Sutton
See Page 34

DOVER GETS A NEW BREWERY

**Tír Dhá Ghlas Brewery at Cullin's Yard is Dover's
First Brewery for 85 Years - See Page 42**



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Summer Edition by
31st May 2012

CHANNEL DRAUGHT

ISSUE 51
Spring 2012

Whether or not spring has actually arrived, and at the time of writing there seems serious doubt, here is the 2012 spring edition of *Channel Draught*.

New to our branch this year, at least for recent times, is a Real Ale Trail – Deal, Dover, Sandwich and District's contribution to CAMRA's Community Pubs Month. It takes the form of a treasure hunt, and features twenty seven of our best real ale pubs. The competition does not finish until the end of May, so if you are reading this before then there is still time to take part. See page 29 for details.

Branch pub of the year, for the fifth year running, is the Berry in Walmer, and once again we congratulate Chris and his staff on doing such a great job. However, there is plenty of good real ale elsewhere, the latest recruit being the newly opened Just Reproach in King St. Deal, our branch's first micro pub on which we reported in our winter edition: if you haven't been there yet it's well worth a visit. Also in Deal, sometime in the forthcoming months, we anticipate the opening of a Wetherspoon's at the former Job Centre site in Queen St.

Local Kentish ales continue to expand their presence (the county now possesses more than twenty breweries), including now, our own two newly established micros, Tír Dhá Ghlas at Cullins Yard, Dover and Ripple Steam Brewery at Sutton. In this edition Roger Marples visits them both, see pages 34 and 42.

We also continue the history of porter, and Jim Green recounts a Beery Boaters trip from the late 1980s using a very unorthodox craft. As well, of course, we have all the usual items including a round up of news, both local and national.

Martin Atkins



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EVENTS DIARY

Saturday 19 May,

Monday 21 May,

Saturday 26 May

Thurs 31 May - Tues 5 Jun

Fri 1st Jun - Sun 3rd Jun

Fri 1 Jun - Mon 4 Jun

Fri 8th June

Fri 8th Jun- Sun 10th Jun

Sat 16th Jun

Saturday 16 Jun (tbc)

Monday 18 Jun

Saturday 23 Jun

Thurs 5th Jul - Sun 8th Jul

Sat 14th Jul

Mon 16 Jul

Thurs 19th - Sat 21st Jul

Sat 21 Jul

Tues 7th Aug - Sat 11th Aug GREAT BRITISH BEER FESTIVAL, Olympia, London

Canterbury Pub Crawl with Canterbury & AFRM branches.

Branch Meeting – **Just Reproach**, Deal.

Kent Region Meeting – **Royal Cinque Ports Yacht Club, Dover** 11.30am

Beer Festival – **New Inn**, Canterbury *

8th **Crabble Corn Mill Beer Festival**, Lower Rd, River*

Beer Festival – **Haywain** Bramling*

'Last Orders' Talk by Paul Skelton, **Crabble Mill** 7.30pm

Beer Festival - **Duke of Cumberland**, Barham

KESR Real Ale & Cider Festival, Tenterden

Branch Pub of Year Presentation – **Berry**, Walmer.

Branch Meeting – **Half Moon & Seven Stars**, Preston.

Ramble from **Valiant Sailor** to **Cat & Custard Pot**

Beer Festival - Frog & Orange, Shatterling*

CAMRA Beer Tent at Haymaking Festival, Hambrook

Branch Meeting – **Royal Oak**, Capel

Kent Beer Festival, Merton Farm, Canterbury

Ramsgate Crawl with Thanet & AFRM branches

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



GOVERNMENT UNDER FIRE

Government policies on pubs are under criticism from both Parliament and the Institute of Public Policy Research. The apparent ministerial climbdown on reform of “the tie”, reported in our winter edition, brought a rapid and almost unanimous condemnation by MPs during a debate in January, while, in a report sponsored by CAMRA, the think tank stated that ministers and councillors often ignored the social value of community pubs.

The current operation of the tie allows pubcos to set rents to their own formula rather than market value, inflate the price at which beer is supplied (by as much as 45%) and require the tenant to be responsible for repairs and insurance. In return tenants can find themselves working eighty plus hours a week with most of the profit ending up with the landlord. Many consider it to be a prime cause of pubs' current woes, and why so many have closed. The situation was identified by CAMRA in a “supercomplaint” to the Office of Fair Trading several years ago, and subsequently by Business Secretary Vince Cable, who threatened statutory legislation if things were not improved. Last autumn the House of Commons' Business, Innovation and Skills Committee (BISC) decided that progress was unsatisfactory and recommended a statutory code of practice.

The arrangement that followed though, after negotiations with the British Beer and Pub association, still left regulation in the hands of the pub owners, via a strengthened and legally binding version of the Industry's own code of practice: the responsible minister Ed Davey preferring self regulation to statutory law. Unsurprisingly, many were unimpressed. Simon Clarke, of pub tenant's group, Fair Pint, described it as a Government U-turn, while Mike Benner, CAMRA's chief executive, criticised the lack of public consultation - an opinion shared by Greg Mulholland MP, chair of the Parliamentary All-Party Save the Pub Group. “There is a clear question of ethics here,” he said. “Effectively ministers have been negotiating with one side without the other side even knowing about it, and haven't even consulted with the majority of industry organisations about what should be in the codes of practice.”

Also unimpressed was the BISC, and the hastily convened debate backed its call for a statutory code of practice, which would include a free-of-tie option, an open market rent review and an independent adjudicator. It also required the Government to commission a review of self-regulation in the autumn of 2012.

Separately, but quite pertinently, the Institute of Public Policy Research reported that pubs could have a social value to the community amounting to £120,000 a year. Community pubs are not just places to drink, but also where neighbours meet and which offer support to valuable local services such as post offices and shops. It wants rate relief for pubs acting as community centres, the requirement for planning consent before a pub can be demolished, and for tenanted pubs, a guest beer or free of tie option and an open market rent review. With 16 pubs closing every week CAMRA says the report highlights the Campaign's own concerns, particularly in respect of the suburban pub which accounts for half the figure. A change in Government policy to recognise a pub's community function is desperately needed.



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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

Blakes, Castle St: Late March found Wife of Bath's Ale from Canterbury Ales and Whitstable Renaissance Ruby Mild alongside Adnam's Broadside. The mild, at 3.8% ABV, was particularly impressive, and was a pleasing addition to the excellent Bank Top Dark Mild (4.5% ABV) which Blakes features every couple of weeks. Good to see mild now being brewed at bitter strength rather than relegated to "old boys" 3%.



Blakes, Castle St, Dover

However, a note of sadness. By the time you read this it is likely that Peter and Kathryn Garstin who have run the pub since 2005 will have relinquished the reins. Over that period they have presided over one of our foremost real ale outlets, supplying us with an interesting and well-kept range of real ales and ciders, from both local sources, and more distant parts of the country. A regular entry in the Good Beer Guide, Blakes was voted Branch Pub of the Year in 2006. Peter and Kathryn, though, intend to remain local, and as CAMRA members, we can expect to continue seeing a lot of them. The new proprietors are experienced in the trade, having recently run a pub in Swanley. They are keen on real ale, and on the food side are planning an emphasis on traditional British cooking.

Royal Cinque Ports Yacht Club: The first weekend in March, and it was the Yacht Club's turn for an annual beer festival, just a month after our own White Cliffs Festival of Winter Ales. Generally reckoned to have been the club's fourth it is a much smaller affair with this year thirteen ales on stillage and another four on handpumps on the bar. The majority were Kent brews with a few ales from Dark Star and Thornbridge making up the remainder, and covered most styles: mild, bitter, IPA,

golden ale, pale ale, stout and old ale. Three ciders were available as well, from the Kent Cider Company – dry, pear cider (pear and apple) and spiced. The first beer finished was Foundry Man's Gold (4% ABV) from Canterbury Brewers. Dark Star Sussex Stout (4.5%) also sold well and by all accounts was superb. Entertainment came in the shape of folk music, including popular girl duo Driftwood featuring Sue and Rose, and classical piano. The most successful festival yet. At the end just three of the stillage barrels had anything drinkable remaining. Friday night in particular was well attended (featuring many of the "usual suspects" someone commented), and no doubt contributed to the absence of customers elsewhere in the town.

Eight Bells, Cannon St: March saw a nineteen day beer festival with a choice of fifty cask-conditioned beers from Britain and around the world available over the period. Overseas brews came from Russia, South Africa, Norway, USA and Belgium while the British selection included speciality beers featuring a variety of flavourings, such as honey, loganberries, grapefruit, treacle and chocolate. There were also a number of traditional ciders available. Away from festivals the pub's more standard fare includes a good local contingent, Hopdaemon, Wantsum and Nelson all featuring regularly, supported by the usual interesting selection from across the country – Marston's Old Empire and Greene King Abbot Reserve being among the more notable.

Meanwhile, the long closed former **Snoops** premises in Castle St., Wetherspoon's other Dover interest – or at least it was once, being earmarked for conversion to a Lloyds No 1 – recently underwent serious maintenance work. Encased in scaffolding during autumn

and winter, the double bracing spanning Dolphin passage led to speculation that it was there to hold the building up – although as it is now removed no doubt the true reason was to keep the highway open. Any information on future plans for the ex night club gratefully received. Around the corner at the end of Dolphin Lane, the **Castle** was undergoing refurbishment in March, but whether that included the reinstalling of real ale we as yet have no knowledge.

White Horse, St James St. Regular beers remain Harveys Sussex and Loddons Ferryman's Gold, supported by a wide selection from around the country. Especially noteworthy was local brew Sovereign from the newly established Royal Tunbridge Wells Brewery, a very tasty 3.8% bitter. Jeanette's very watchable lava lamp is unfortunately no more, and has been replaced in similar vein by a jar accommodating three continually circulating "jellyfish".

Park Inn, Ladywell: February/March saw the pub undergoing a makeover with scaffolding, painting and decorating. It also hosted our January branch meeting where we enjoyed a choice of Deuchars, Spitfire and Woodforde's Wherry. A few doors away the closed **Falstaff** has been put on the market, while in Priory Place the **Golden Lion** also remains unoccupied and up for sale.

Meanwhile March saw the boards being removed from the windows and doors of the **Eagle**, and the pub eventually reopening at the end of the month. A daily carvery, dinner and dance and beer garden are advertised attractions. Of most interest to our readers has been the reinstatement of hand pumps, the former array having been removed by the previous landlord.

At the time of writing (early April) no real ale was as yet available, but was promised shortly. Further along in London Rd., as reported in previous editions of *Channel Draught*, real ale has reappeared in the **Sportsman** – Henry IPA being seen in late March.

Red Lion, Charlton Green: Following Christmastime's superb Rosy Nosy the first few months of the year saw Keith and Jan further ringing the changes. In February there was a welcome return of Courage Director's, in place of London Pride, followed by Harveys Sussex in March, and in April, to celebrate England's saint day, St. George and the Dragon from Wadworth. Second real ale remains Bombardier. At the **Louis Armstrong** Kent beers remain the standard with occasional additions from elsewhere, often "swaps" obtained by the pub's normal suppliers. On one occasion in March Goachers Mild,

Wantsum Hengist, Old Dairy Blue Top and Hopdaemon Skrimshander IPA were all on together. This September landlady Jackie Bowles celebrates fifty years at the pub. As a challenge to CAMRA members, she asks does anyone know of a licensee who's been in the same pub for longer?

Three Cups, Crabble Hill: New landlord from end of last year is Greg, who some may remember from the Cricketers. A real ale drinker himself, he plans normally to have two or three ales on the handpumps, which he has moved from facing the window to centre bar. At the time of writing, beers to date, have included Courage Best, Harvey's Sussex and, with special reference to the "rugby lads" Timothy Taylor Landlord. The pub is now open all day from 10am (12 noon Sunday). The pub hosted our March branch meeting, where we enjoyed some very well kept



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Sussex.

Dublin Man O' War, Lower Rd: Two real ales are normally available, Sharp's Special (5% ABV) being a regular, as we found during a recent quiz evening when not a few pints were enjoyed. Landlord Neil has dropped Green King IPA for the time being in favour of a second strong ale. Recently this has included Nelson Black Jack and Cottage Hawker Fury, named after the plane, and a must for the pub – Neil's surname being Hawker. Along the road, the **Royal Oak** acquired a new landlord earlier in the year when Steve Waymark, who had spent the last seven years at Wetherspoon's Eight Bells, took on the licence. Steve says that while he enjoyed his previous employment, he much appreciates the additional freedom of having his own pub. We understand that the popular midweek quiz will be continuing.

Fox, Temple Ewell: Courage Best and Directors have both featured regularly over recent months, and proved most successful. In early March we found Ushers on the handpumps as well, a beer one had thought disappeared long ago. Apparently the brand has been resurrected and is now brewed by Marston's. The May Day Bank Holiday weekend saw the pub once again host a Rotary fund raising event, with fifteen additional real ales, all from Kent and Sussex.

DEAL

Pub of the Year For the fifth year in a row the **Berry** in Canada Rd. has been voted Deal, Dover, Sandwich and District CAMRA branch Pub of the Year. Speaking to the *Mercury* after confirmation of the award, landlord Chris Barnes said: I am quite chuffed to win five times in succession. At the Berry we just try to create the sort of pub where

we would be happy if we were on the other side of the bar... to have a nice atmosphere, nice beer, good service and pleasant people." The middle of February saw the pub's fifth winter beer festival, this year placing a special emphasis on London beers, via the assistance of John Pardoe from the East London Brewing Co. who organised delivery and collection. Featured London brewers included Sambrooks, Windsor and Eton, Redemption, Meantime, Twickenham Fine Ales, London Fields, Botanist and Ha'Penny from Aldborough Hatch, Ilford – not to be confused with Lechlade's Halfpenny Brewery which the Beery Boaters came across on the Thames in October.

Round the corner on the Strand its pub carnage though, the four pubs of just a few years ago now reduced to one, the **Stag**. Following the conversion of the **Lifeboat** to a house several years ago, and the **Lord Clive** to a restaurant, permission is now being sought to convert the **Lord Nelson** also to a dwelling.

Mill Inn, Mill Hill: With the conversion of the Yew Tree into a Tesco and the disappearance of the Bricklayers, the Mill Inn remains the only pub in the Mill Hill/Mill Rd. area, and it's well worth a visit. Landlord John Townsend started real ale from scratch when he took over a few years ago, and the single hand-pump he installed then (at least it would sustain him, even if no one else would drink it) has now grown to four. A visit in late February found St Austell Tribute and three beers from Sussex's 1648 brewery.

Just Reproach, King St: Deal's newest pub, and first micro pub, well maintaining its successful start at the end of last year. A short visit in mid January found Old Dairy Copper Top in fine form, and

later in the month Golden Braid, Wantsum Turbulent Priest and Frog Island Natterjack: "midday, and already a few drinkers inside. Visitors from Thanet had 'been round and round, looking for it', and healthy conversations soon ensued." Apparently the pub's name is an endless source of discussion and interest, but having printed the verse from which it is drawn in at least two previous editions we will not repeat it again – suffice to say it comes from a rather disparaging poem about Deal by Daniel Defoe at the start of the 18th century. Choice tends towards local brews, Gadds, Old Dairy and Wantsum being particularly prominent earlier in the year, although there have been plenty of fine ales from further afield. At the **Prince Albert** a quiet Friday evening around the same time found Black Pig and More's Head from Wantsum and Cottage Hercules on tap. Other Wantsum beers have been making regular appearances as well – 1381 and Imperium in early February.

Bohemian, Beach St: Four or five real ales is standard here, and the pub's first floor room provided a fine venue for our February Branch Meeting. An excellent selection of sandwiches courtesy of the pub, and a barrel of Ripple Steam Brewery's 5% winter ale on the bar, rounded off a most enjoyable evening. A few doors further along the **Clarendon Hotel** was offering Shepherd Neame Master Brew and Late Red in mid January. Speaking of Sheps beers, early February found the **Mag-net** offering a hitherto unknown brew (to this writer at least) called Great Expectations, which received excellent reports – one of the brewery's one off customised creations?

Leather Bottle, Mongeham: Beers in January included the somewhat obscure Theakston's Lightfoot and Cale-

donian Man's Man (at least they're new to this writer). Ideal winter Sunday lunch stop for ramblers – doesn't do food so welcomes walkers bringing sandwiches commented our roving Rambler.

Rising Sun, Kingsdown: Always reliable for a well kept pint of real ale March this year saw the anniversary of Landlord Ralph Charles' challenge for the WBC and WBA world welterweight titles against defending champion, Cuban-Mexican Jose Napoles. Ralph was British Commonwealth and European Champion, but defeating Napoles, frequently cited amongst the greatest of welterweights, proved a bridge too far. He retired after the fight to take on a pub in Highgate at which he constructed a gym, which became a popular boxing training venue. 1988 saw Ralph and his wife Pam buy the Rising Sun, where they remain to this day, running the pub in conjunction with their son, John. Real ale varies, recent visits finding Batemans XB and Directors.

SANDWICH & RURAL

Crispin Inn, Sandwich: The old pub next to the Medieval Barbican is proving a leading outlet in the town for local Kent beer. Ales seen so far this year include Native and Pearl of Kent from Whitstable, Golden Braid and Incubus from Hopdaemon, Canterbury Ales Miller's Ale, Foundry Torpedo and Gadds 80/-. However more distant breweries are represented as well, e.g. Black Sheep Ruddy Ram in early January, followed later in the month by Adnam's Broadside. Also supporting the locals is the **Red Cow** in Moat Sole, where Old Dairy appears a particular favourite – good reports on both Blue Top and Czech Mate. Other ales have included Young's Special and Winter

Warmer, Director's, London Pride and St Austell Tribute.

George & Dragon, Sandwich: A visit earlier in the year found Timothy Taylor Golden Best and Butcombe Bitter on the handpumps: "The Timothy Taylor Golden Best was really refreshing. Pub was very busy and bar staff really good.

Crown Inn, Finglesham: Another pub supporting the newer local micros, Canterbury Ales, Wantsum, Foundry and the very recent Ripple Steam, whose Best Bitter has been available. A music quiz one evening in January seems to have proved a considerable success. "Emerging from the misty swamps.... I thought I would be the only one there," said one of our more itinerant members, "But how wrong can you be?! Crowds of people arriving at about 7.30"

Charity Inn, Woodnesborough: Following its reopening in January, a visit one Monday lunchtime in mid February found a busy pub with Courage Best and Sharp's Doom Bar on the handpumps. The removal of the modern restaurant style tables has reverted the pub to a more traditional look. At Northbourne, the **Hare and Hounds** was also closed for a time and redecorated. Reopening one April weekend saw locals invited for drinks Friday evening. Still heavily food orientated, with area to left set aside for drinkers.

Carpenters Arms, Coldred: Maintaining its combination of local beers and a selection from distant parts. One barrel of Skrimshander was declared by one of our correspondents as the best he had ever tasted. Down the hill in Lydden more Hopdaemon beers at the **Bell** where early March saw Incubus and Golden Braid on the handpumps.

Meanwhile the **Hope** remains closed and for sale.

Chequers, West Hougham: More correctly, *site* of the Chequers, it is now the proud possessor of an estate of five four bedroomed houses, ironically, but unsurprisingly called *The Chequers*. Twenty years ago an apparently successful and bustling pub, it fell by the wayside around the turn of the century, and with little local support for its retention, and its owners seemingly not over enthusiastic, its redevelopment was hard to oppose. Pub lovers may gain some satisfaction from the knowledge that at the time of writing all five houses appear as yet unsold.

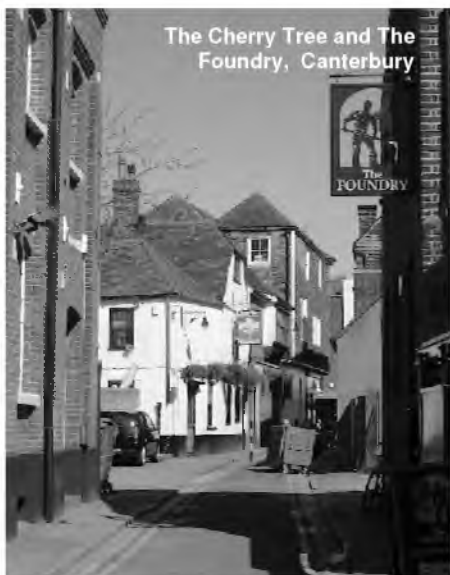
Red Lion, St. Margarets: Regular brew at the recently refurbished pub is Harveys Sussex. Two guests are also normally available – at the end of February Skinners Betty Stogs and Gadds No. 5. A mile or so away, on the Dover-Deal road, the **Swingate Inn** has been expanding its real ale range of late, beers from Theakston and George's of Great Wakering in Essex on the handpumps one Thursday jazz evening in mid April.

Haywain, Bramling: Once again the Spring Bank Holiday anticipates a weekend of good ale and music at the Haywain. Starting on Friday 1st June and running until Monday 4th, the beer festival features over 30 real ales and ciders with music each day. No. 13 and 14 buses stop right outside. For further details contact the pub on 01227 720676.

CANTERBURY

Phoenix, Old Dover Rd: April saw another Cornish festival at the pub. Real ale policy is mainly local brews plus "swaps" – beers from more distant breweries exchanged for Kentish beers.

New Inn, Havelock St: The annual Spring Bank Holiday beer festival is set again for this year, with the extra day for the Queen's Diamond Jubilee celebrations. At the time of writing 30



real ales were anticipated, although not all on at once.

In White Horse Lane a visit to Stoneset Inns' **Foundry** in late March found, somewhat unsurprisingly, an extensive selection of ale from the group's adjoining **Canterbury Brewery** on the handpumps, while along the road at the **Cherry Tree** Gadd's and Abigale rubbed shoulders with nationals Bombardier and Young's. In Butchery Lane the **Shakespeare** is still called Casey's although whether Sheps still brews the eponymous keg stout after the pub was renamed we do not know. And next door but one, the **City Arms**, also part of Stoneset Inns was selling three more Canterbury Brewery ales plus Gadd's No 5.

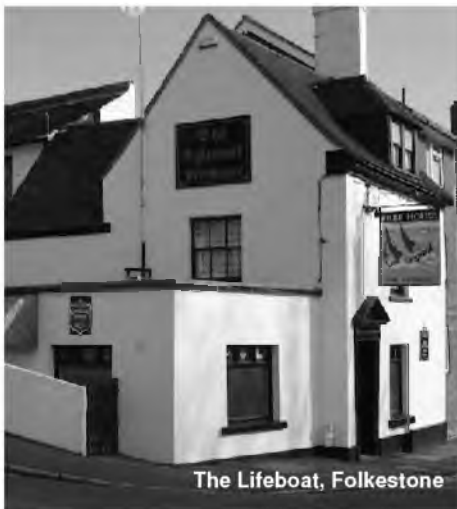
Bell & Crown, Palace St: More Kentish beers here as well – Green Dae-

mon and Incubus from Hopdaemon, East India Pale Ale from Whitstable and Gadd's Oatmeal Stout.

FOLKESTONE

Chambers, Cheriton Place: Beer range has been more variable of late. A visit in late March found excellent Davenport's Irish Whiskey Ale on the handpumps alongside Adnams Lighthouse and Skrimshander. Easter weekend saw the bar's ninth annual beer festival with a choice of a score of ales and ciders. Kent brewers and cider makers were well represented including Wantsum, Foundry, Kent, Gadd's and Abigale; and good to see the newly established Hop Fuzz back in production again with a zesty pale brew called the American.

Lifeboat: A visit in mid April found Sharps Cornish Coaster, Ruddles Best



and a beer one might have thought consigned to history, Younger's No. 3. Somewhat paler than it used to be when its colour more resembled a dark mild, it is now apparently brewed by Charles Wells in Bedford, who have

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acquired many of the old S&N brands... and very good it proved too. Regular, Doom Bar, was in abeyance, and a new beer just being put on, Greene King IPA Reserve. Real cider is available too, that evening Thatcher's Heritage, and locally from Mersham, Lunatickle.

In early March one of our members, braving "pouring rain and howling gale", found Hobgoblin, once again as the single ale (but "very drinkable";) at the **Happy Frenchman**, followed by trek to **Guildhall** where, among other beers, he enjoyed equally good Bath Ales Gem. Earlier in the year he had been impressed by the pleasant Sunday afternoon ambience at the **Pullman**: light classical music, good ale – Hogs Back Tea, Landlord, London Pride and Wadworth 6X – and "nice welcome and service from barmaid, whether be-

cause of my rugged looks, or she thought I was a POTY judge, not clear."

Cat & Custard Pot, Paddlesworth: Still offering guests alongside Master Brew visits so far this year have found Dark Star Hophead, Buntingford Oatmeal Stout, Gadds Seaside and Bishops Finger. At Densole in early January, customers of the **Black Horse** found the whole outside of the pub decorated with Santa Claus and a Christmas theme. Ales were Old Dairy Red Top and the now seemingly rarely seen Bass.

At the **Sam Peto** in late March innocent drinkers had to contend with Gwynt y Ddraig, which turned out to be a perry, Two Trees Perry to be precise, and presumably product of our western principality. One of our members tried it by mistake, but described it as inoffensive enough, although whether this back-handed compliment related to the perry or its makers name we are not certain.



KENT SMALL BREWERY NEWS

By Roger Marples

Abigale Brewery, Ashford 01233 661310 james@abigale.plus.com
James has been receiving good reports on his latest beer, the 4.7% ABV Hoyman's Porter, which is brewed using six different malts and Northdown and Fuggles hops. I tried it at Planet Thanet beer festival and thought it to be his best yet. Bottled beer has been particularly successful. All are bottle conditioned and are particularly popular with sports clubs, etc. which would not be able to sustain cask beers.



Canterbury Ales, Chartham 01227 732541 canterbrew@gmail.com



There is a new American Pale Ale out for the spring called The Pardoner's Ale, 3.8%. And there should be four different ales at the Crabble Corn Mill festival for the Jubilee weekend. The winter was quiet, but things are picking up now so hopefully there will be more news next time.

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

Capacity has just about been reached and business is very brisk. New fermenters are planned when time and money permit. Two new beers are Kobald, a black lager at 5%, dry hopped with a German lager yeast, and Le Pettit Beige at 4.4%, also dry hopped, but with an Australian "Summer" hop and a Belgium yeast. A stout has just been brewed, which will be conditioned in oak casks for seven months. At 9.5% -10.0% ABV it will be ready for Christmas.



P&DJ Goacher, Tovil, Maidstone 01622 682112

Sales are still increasing, over the winter months, and the brewery is expected to be brewing to capacity again this summer.



Hopdaemon Brewery-Newnham 01795 892078 info@hopdaemon.com
The brewery is busy and is reaching capacity, but little else to report.



Hopfuzz Brewery- West Hythe 07850 441267 daryl@hopfuzz.co.uk Now operating again after several months closed. Alterations have been made and new equipment installed, much of it home made. Several Easter weekend festivals showcased their beers: Chambers, Planet Thanet and the White Horse Hop Festival (Parson Green, London W6) – the American generally selling well. A 3rd beer, The Chocolatier (a dark stout with chocolate hints) was due to be available from late April at a few select outlets. The Tiger Inn, Stowting is continuing to sell their exclusive recipe 'Tiger Pale Ale'. The website (www.hopfuzz.co.uk) has been improved, and a bigger, better one is on the way. Port Lympne Zoo continues to take their waste grains, the animals apparently loving it!



Kent Brewery – Birling 01634 780037 info@kentbrewery.com The brewery has been going for about 18 months and sales have continued to increase. Capacity is now 40 barrels a week, and although they have yet to reach that level it prepares for the future. Spring Wheat, a hoppy, hazy wheat beer (4.8% ABV), was launched at Planet Thanet and very well received, and Enigma Black IPA (5.5% ABV), launched over the winter, has built up quite a following: originally seasonal, it will probably become permanent.



Nelson Brewery- Chatham 01843 832828

sales@nelsonbrewingcompany.co.uk Sales are still strong and they continue to attract new customers. New ales for April were Temeraire (4.0%ABV), a deep golden ale, with a soft bitterness on the palate, and for St George's Day, Dragons Revenge (4.3% ABV), a light spring ale, with lashings of East Kent Goldings. Thunderer (4.2% ABV), a well balanced dark golden ale has been brewed continuously since January and is expected to continue. A bottled version was due out in early May. New ale for May is Diamond Lil' (4.0% ABV) for the Queens Diamond Jubilee – straw coloured with a sweetness on the palate. The new shop and bar area are doing well and the new website www.nelsonbrewery.co.uk is now fully operational.



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



Things have got so busy that they have started brewing at weekends, and are looking to expand as soon as possible. Latest beer is Wild Hop (4% ABV), with the wild hop from a local farmer. It went down so well that the brewery bought up the rest of his limited stocks, and will brew it occasionally when the brewing schedule allows. Dry cider is now produced – Green Top (6.6% ABV). For May a dark mild has being created, final details yet to be decided.

Ramsgate Brewery, Broadstairs 01843 580037

info@ramsgatebrewery.co.uk Eddie has been in Belgium researching Lambic Beer styles, and expects to go into Kent lambic production very soon: will we see a hole being knocked in the brewery roof for wild yeasts to gain entry!? Ramsgate Brewery won 'Best Beer in Kent 2012' at the taste of Kent awards for No.3: "nicking it back off Whitstable to whom we'd lent it for a year." An energy recovery project is being worked on, green, economic and very difficult technically, its a rarity in the UK and unknown for a business of Gadd's size. Also in the wind is a Kent Green Hop Beer festival later in the year – local brewers dashing out at harvest to beg, borrow or steal freshly picked hops to brew a selection of ales for the delectation of the good people of the county at a single venue in late September. Lastly, Eddie is looking for a new home for his goldfish. Please apply at the above address.

GADD'S OF RAMSGATE



Ripple Steam Brewery, Sutton 07917 037 611 info@ripplesteambrewery.co.uk
Please see the article on page 34

Tír Dhá Ghlas Brewery, Dover 01304 211666

jim@cullinsyard.co.uk

Please see the **article on page 42**

Wantsum Brewery, Hersden 0845 0405980 wantsumbrewery@googlemail.com

Last October the brewery expanded into a second unit to give them much needed extra space. There are now ten fulltime ales as well as seasonal ales. The spring ale, Yellow Tail (abv 4.5%), pale and fruity with a hint of vanilla has been selling well. Wantsum are now bottling every week and has new outlets in Broadstairs (The Bottleneck), Whitstable (The Offy) and Rochester (Dickens House Wine Emporium). They are excited that Ravening Wolf will be appearing as a new bottle line in April.

The brewery has also entered the Sainsbury's Great British Beer Hunt. April saw the start of a series of "one hop" ales, with a different hop every few months. There will also be Black Prince for the Mild Month of May and a celebratory ale in June for Crabble Corn Mill.



Westerham Brewery, Crockham Hill, Edenbridge 01732 864427

sales@westerhambrewery.co.uk Regular tasting events are held on selected Thursday evenings (except the Christmas events) – prepaid tickets £9 per person with designated drivers £4.50. The April event planned at least seven ales including Jubilation Ale and their first Belgian style beer, a Wallonian saison beer called Saison D'Etre using a saison yeast and spiced with bitter curacao orange, coriander and grains of paradise. Other foreign influenced beers include Alt Ego, a German Altbier for May Mild month, Uppin Smoke, a Polish smoked wheat malt beer in June, Helles Belles a German Helles in July and Bohemian Rhapsody a Czech Pilsener for August. British Bulldog Gold will be available for the Olympics and until September when a Belgian Tripel called Tripel Jump will be launched. The Carpenters Arms in Limpsfield Chart, was reopened on March 30th after a major refurbishment. Westerham ales and Belgium bottled beers are on sale and trade has been thriving.



Whitstable Brewery, Grafty Green 01622 851007

whitstablebrewery@btconnect.com

Faversham Creek (3.8% ABV) was brewed early – a summer seasonal beer landlords have been asking for it. Cocklewarmer (4.7% ABV), the winter months seasonal sold well, and there will be a special beer for the Jubilee, probably a deep golden ale with a special blend of hops. Rafik, is still looking for a name for it, so any ideas on a postcard please, to Rafik at the brewery.



Roger Marples



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The National News

By Martin Atkins

Fastcask

All Marston's beers could be fastcask within ten years, according to the company's Director of Brewing, Richard Westwood. The system involves encasing yeast into special beads which settle quicker than traditional yeast in suspension and allows beer to be served in a shorter time. Westwood claimed that the system had been a success, with volumes up and non-cask venues starting to offer real ale. Brakspear, Marston's EPA, and Hobgoblin are now only available in fastcask form, with Brakspear sales showing "significant increase" and Hobgoblin being the "fastest growing cask beer in the country". Despite fastcask's convenience he was keen to see that cellar skills were maintained, and licensees were being sent training material to ensure that good cellar practice was maintained. To avoid being sold green, fastcask ale receives longer conditioning in the brewery. Apparently, approaches have been made by several other breweries, interested in licensing the technology.

Comment: Presumably the procedure requires the beer to be filtered before the pellet of new yeast is added, so whatever measures are taken to ensure condition, it is difficult to imagine that the taste and flavour of traditional methods will be exactly replicated. Of course, as usual the proof of the pudding is in the eating, but so far comments speak of fastcask beers as being somewhat "thinner" than traditional real ale. Any further comments gratefully received.

Craft Keg

As well as fastcask, real ale enthusiasts are also being confronted with another challenge to tradition in the shape of craft keg, which a number of brewers are now espousing. The theory behind the philosophy being that while we have traditionally associated keg with the blandness that accompanied most of the big keg brands of the 1960s and 1970s, it does not have to be so. Although, obviously lacking the conditioning and natural effervescence of cask, there is no reason why such beers should not be full of flavour and taste. After all, ale type keg beers from craft brewers are widely available across the USA, and the much respected Belgian brewers, while producing top quality bottle conditioned beers, will offer the draught version as keg. Of course, whether British real ale drinkers will find craft keg satisfactory is a different matter. CAMRA is taking the issue seriously and has set up a working group to look at it and report back to our National Executive, who will consider how the campaign should respond. (See Last Knockings)

Hydes Move

Earlier in the year Manchester brewer Hydes announced that it will be closing its Queen's Brewery in Moss Side, the ending of a major brewing contract being a factor in the decision: for some years it has contract brewed Boddingtons bitter for InBev, which declined to comment about the beer's fate. A move to a new site in the locality

was planned for later this year, although at the time it could not confirm exactly where, and there would be job losses, about which, consultations with staff were already under way. The brewery said it was committed to the continued brewing of great cask ales in Manchester, and would “focus exclusively on the production of high quality beers targeted at the growing cask ale sector”, although it would be withdrawing from supplying the free trade market. Managing Director Chris Hopkins said it had been a very difficult decision, and although sad, brewing at the Queen's Brewery was simply no longer sustainable. There was now to be greater attention on the pub estate, with increased investment in refurbishment and the acquisition of new sites.

Community Pubs

Increasingly, it seems, pubs are adopting a central community role. Last year in Suffolk, Norfolk and North Yorkshire support from the Big Lottery Fund saw dozens of pubs taking steps to diversify their businesses, while at the start of this year the Pub is the Hub launched its fourth Local Community Service Services Champions initiative in Cornwall at the Cornish Arms, St Merryn, near Padstow. The pub was taken over in 2009 by Jill Stein and her former husband, celebrity chef Rick Stein. Jill said that local pubs are at the heart of our local communities, and it had been so important for them to get involved with supporting local events and fund-raising.

According to Pub is the Hub the number of pubs planning to open village shops or provide other community services has doubled in the last year. In Cumbria South Lakes MP Tim Farron is calling on Cumbria

County Council to provide grants for pubs that house vital community services. The example was set by the Black Swan in Ravenstonedale, where locals were saved a twelve mile round trip, after landlady Louise Dinnes, with the help of Pub is the Hub, opened a village shop. In Essex, the county council already offers grants of 50% of any investment up to £5,000, and across the country more pubs are becoming community owned. In Nottinghamshire, villagers in Shelford have bought the Earl of Chesterfield Arms, and in Walberton, West Sussex, the parish council has taken a 999 year lease on the Holly Tree PH, after permission was granted for its refurbishment and the building of six houses in its grounds.

Wenlock Reprieved

In an enlightened decision last autumn, Hackney Council refused permission for the replacement of the Wenlock Arms with a five storey mixed use residential and commercial development. The grounds for refusal were:-

- 1.The proposal would result in unacceptable loss of an operational public house which performs an important role providing a valuable amenity as a social and cultural centre for the local community.
- 2.The pub has been identified as an undesignated heritage asset, which has both historical value and architectural character and adds positively to the local distinctiveness of the area. Inadequate justification has been provided for the demolition of the existing building, and as such its demolition would result in an unacceptable loss of a heritage asset and consequently would result in

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unacceptable harm to the character and appearance of the surrounding area, including the adjacent Regent's Canal Conservation Area.

However, the Wenlock is not out of the developers' grasp yet. We understand that plans are afoot to retain the pub on the ground floor, but create residential units above, necessitating loss of the meeting room and the constant worry of complaints about noise, hours of use, etc.

No Change Chancellor

Despite extensive lobbying George Osborne, in his March budget, declined to get rid of the alcohol duty escalator, and maintained the 2% rise above the rate of inflation, that his predecessor Alistair Darling had introduced in 2008. The media estimated that this would "add 3p – 5p to the price of a pint", but as we all know such calculations always seem to be based on the lower ABV beers, and unless the increase is absorbed by the pub (which it normally is not) it generally works out at 10p at least. Once again it is the pub which feels the full weight of the duty rise. Supermarkets, with their enormous product range and varying price structures, have far greater choice, and can offset duty increases against other goods.

Minimum Pricing

The Government appears now to have accepted that its legislation requiring alcohol not to be sold at below the tax paid on it is totally inadequate to deal with the problem of binge drinking (see Last Knockings). In late March David Cameron introduced a period of consultation on a proposed minimum price for alcohol of 40p per unit: a unit of alcohol equating to half a pint of ordinary bitter. Health campaigners argue that 50p would be more

appropriate, and the final level might be nearer this. The drinks industry unsurprisingly opposes the idea, but if applied it should be good news for pubs who, while they would still be undercut on price by the supermarkets, would at least be spared the competition of rock bottom mega deals.

Fuggles Under Threat

Fuggles, one of the oldest and best known varieties of English hops, is under serious threat and might quite possibly disappear altogether. During its heyday after World War II, when it comprised three quarters of the country's hop acreage, Kent and East Sussex dominated its production. Now at less than 10% and declining, it is confined to the West Midlands: disease, particularly the fungal infection verticillium wilt, having seen growing abandoned in its old home in the south east. It has also suffered from being a low yielder, and from changing tastes in beer drinking, and although research is under way to produce a wilt free, high yielding variety, final development could be many years off. However, fuggles hops are not unavailable. The variety is grown in the USA, mainly in Oregon, and in Slovenia, where it is known as Styrian Goldings; while across the Channel its cultivation is being encouraged among Belgian and French growers.



**You can now also follow us on
Twitter: @DDSCAMRA.**

We're still finding our feet with this new technology and figuring out how best to use it and what to use it for, but we'll use it to publish information about the pubs and real ale events in our branch as well as other stuff we think you might be interested in. Let us know what you would like us to publish information about?

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RAMBLINGS & RUMBLINGS

Mon 30 Jan – Albert, Dover (*Landlord, Old Speckled Hen*) Après Festival Set Up, with fellow workers

Wed 1 Feb – Fitzwalter (*Master Brew*) Pub changed hands since my last visit, but ramblor-friendly, a welcome respite from biting east winds

Sat 4 Feb – Blakes (*Abigale Samphire, Millers Ale*) To celebrate the end of another successful White Cliffs Festival “Let’s go and have a pint of proper beer now”, said a fellow Festival helper, who shall remain nameless to protect the insolent

Wed 8 Feb – Archer (*Floodgate Pillage Porter, Gravesend Shrimper*) Small band of ramblers (having braved the snows of Temple Ewell Downs and the crossing of the A2) hospitably received. **Fox** (*Cornish Brewery Boilers, Cotleigh Old Hooker, Courage best, Directors*)

Sat 11 Feb: Canterbury CAMRA Explorer Day Out – Blue Pigeons (*Landlord, Doom Bar*); **Berry** (*Wantsum Abigale, OD Silver Top + others*); **Ship** (*Dark Star Hophead + others*). Then vague recollection of visits to Just Reproach, Five Bells Eastry, and Crispin Sandwich from where managed to miss train by one min to spend an hour eating chips in the snow! All in the name of real ale!

Sun 26 Feb: Walk up our western extremities Inspected Lighthouse, Chapel. Signs of building work and sign proclaiming, ‘Open soon under New Management’. But I wonder if anything can be done to improve atmosphere for this dreary up-market canteen. Despite superb cliff-top location it’s been facing the wrong way, few windows and the only ‘views’ overlook the car park. **Plough, Folkestone Road, Hougham** (*Spitfire + bank of 8 keg fonts*) Early Sun lunchtime visit, pleasant enough for its ‘type’ and food looked reasonable. Then up and down hill to West Hougham to view a small estate of luxury executive homes, ‘The Chequers’. Only the name betrays former use of this site, not even a nice picture of olde worlde pub with roses round the door, but maybe that’s to come!

Wed 29 Feb – King’s Head, Elham (*Harvey’s Best, Golden Braid, Skrimshander*) **Coach & Horses, Lyminge** (*Harveys best, Otter Ale, Hobgoblin*) Having missed bus at Elham, made my way here through late afternoon sunshine. Nice to find it open avoiding a half-hour wait at roadside. **Fox** (*Kelham Island bitter, Cornish Brewery Boilers, Courage Best, Directors*).

Sun 4 Mar – Jackdaw (*Harvey’s Best, Broadside, Spitfire*) Ramblers’ Annual Meal. Good choice as they are used to coping with large post-funeral gatherings in the week. Nice to know that the living keep them ticking over on Sundays!

Sun 11 Mar – Rising Sun, Kingsdown (*Batemans XB, Directors*); **King’s Head, Kingsdown** (*Rudgate Folklore, Greene King IPA*) Something else came on as I left, not sure what; **Five Bells Ringwould** Handpump with Doom Bar pump clip turned round.

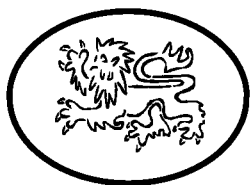
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Wed 14 Mar – Fitzwalter (*Early Bird, Master Brew*) About 20 ramblers amply catered for. Menu now less exclusive, more suitable; **Fox** (*Ringwood Best, Cottage MM*)

Thurs 15 Mar – Coastguard (*Westerham American gold, Finchampstead Orig.*) Very hazy sunset. Ascending through the mists to the bus stop at 6.30, was startled by emergence of a ghostly apparition hurtling at full speed down the hill – shorts, high viz and bright miner's lamp on head. Late for haunting duties at pub possibly

Fri 16 Mar – Red Cow (*Old Dairy Blue Top – guest @ £2-80 during 'Grumpy Time' 3-6 pm, Old Hooky, London Pride, Bombardier*) Cheery barman a great attribute. Polite to non-regulars, plenty of banter for locals. Every house should have one!

Sun 18 Mar – Bree Louise, Euston Station (*Itchen Valley Fagin's + others*) 50p discount for CAMRA members. Excellent choice of beers but normally – unsurprisingly – too crowded for the likes of me used to having plenty of space in most local pubs. But plenty of room on Sunday evening. **Euston Tap** (*Buxton SPA*) Interesting pub in former Doric Arch (or was it a replica? Answers on a postcard but not to me please) Not to be confused with present pub of that name, situated nearby in a modern office block. Again, unusually room to move on Sunday evening. **Wetherspoons, Victoria Station** (*Brains Clock Tower + others*) Plenty of interesting beers for beer festival, but not easy getting served, surprise surprise!

Sojourn in Brum: Fri 23 Mar – Charlie Hall (Wetherspoons Erdington) (*Titanic Nine Tenths Below, Fullers Chiswick*). **Sat 24 Mar – George (Wetherspoons, Bewdley)** (*Smutty Nose Murrikan Mild*); **King & Castle, Kidderminster** (*Exmoor Gold*); **PO Vaults, Birmingham City Centre** (*Salopian Oracle, Moorhouse Black Pearl*). **Sun 25 Mar – Lady Jane Wharf, Earlswood** (*Holdens Golden Glow, Wye Valley HPA*) Quite a find at lunchtime when walking along canal on a warm day. But draconian warnings about unauthorised parking nearly scared us away, even as walkers! Some sort of private clubhouse but non-members obviously admitted. Good beer and good value food too; **Wellington, Birmingham City Centre** (*Purity Mad Goose + others*)

Fri 30 Mar – Bree Louise, Euston (*Weston's Old Rosie*) Ideal time for visit whilst crossing London mid-afternoon. Superb pub but normally over crowded, unsurprisingly. And 100% score for 'Supporting CAMRA aims'! There are two price lists for beers and ciders. 'Standard' and 'CAMRA Discount', 50p cheaper. Barmaid asking everyone when paying, 'Have you a CAMRA card?' Excellent promotion! **Blakes** (*Bank Top Dark Mild, Adnams Lighthouse*)

Sat 31 Mar – Crown Eythorne (*Greene King IPA*) Country wines also available at £4 a glass! Then good step-out across country to Ripple. Took footpath through Parsonage Farm but no sign of brewing activities; **Plough Ripple** (*Ripple Steam bitter, Ripple Steam IPA, Broadside, Doom Bar*); **Railway, Walmer** (*Kent Best, Master Brew*); **Eight Bells** (*Lymestone Foundation Stone, Conwy Lemon Ale, Hawkshead Blonde*).

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A BUSY TIME OF YEAR

The first few months of each year are the busiest time for our branch. In addition to preparing and running our branch's beer festival, the start of the year involves a lot of surveying and data collection to support CAMRA's campaigns.

Pub Watch Survey (Deadline: End of January) At the end of each year, our branch prepares a report indicating the state of the public house sector. This includes the total number of pubs in the branch; the number of pubs that have permanently closed; the number of pubs that have closed but may reopen; and the number of new pubs. This provides CAMRA with the information and evidence necessary for its campaign activities – particularly those in support of pubs.

At the end of 2011, the branch had 148 pubs, 7 pubs had permanently closed, 9 pubs were closed but may reopen and there was one new pub: the Just Reproach, Deal.

White Cliffs Festival of Winter Ales (First Fri/Sat in February) Our beer festival has been running for nineteen years and is one of our most successful campaigning activities. It features around 75 real ales, all at least 5% ABV, set in one of the most charismatic beer festival venues. Volunteers spend countless hours finalising beer lists; ordering beer and glasses; advertising the event; preparing and printing tasting notes and beer labels; setting up, running the festival and finally taking it all down. An event that should not be missed – although you'll now have to wait until 2013!



Good Beer Guide (Deadline: Beginning of March) The Good Beer Guide (GBG), the premier guide to the best UK real ale pubs is rewritten each year. Work on each GBG starts around 19 months before publication, when the branch starts to collect and collate beer scores from its members. These are used to identify our best real ale pubs, and continues until the New Year, when the branch gets down to the real work of preparing data for the next edition. At the January branch meeting the 17 pubs (our Branch allocation), who serve the best real ale, are confirmed, and during January and February, volunteers visit and survey each of these pubs, collecting the data necessary for their GBG entry. When complete, it is sent to the GBG editorial team via CAMRA's GBG online submission system. Editing and proofing continues over the next few months, and then in September the new edition is released.



Price Survey (Deadline: Beginning of March) Each year CAMRA surveys the price of keg and real beer and cider in pubs across the UK. The data is sent in to CAMRA HQ so they can analyse the data and work out pricing trends, the impact of tax increases, and price differences between the free, tied and managed pub sectors. This information helps CAMRA campaign to the government to stop tax rises and introduce scaled taxation..



Pub of the Year Judging (Deadline: Middle of March) From the 17 pubs chosen to go into the Good Beer Guide, the branch selects the top four to six pubs from which the branch Pub of the Year will be selected. Volunteers then visit each pub and judge them on a set of predefined criteria: Quality of Beer/Cider/Perry; Atmosphere/Style/Décor; Service/Welcome; Clientèle Mix; Sympathy with CAMRA Aims; and Good Value. These scores are collated and the pub with the highest score is judged to be our Branch Pub of the Year. This year's Pub of the Year is the Berry, Walmer.



And then there are also...branch meetings, social events, our website and Face-Book pages to manage, the Dover District Council's planning application website to monitor, and watching out for pubs that have gone up for sale. And don't forget that there's the next edition of Channel Draught to produce. Phew, I think it's time to sit down!

Tony Wells

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THERE'S STILL TIME

Try out the REAL ALE TRAIL

As part of CAMRA's Community Pubs Month, the branch has put together the Real Ale Trail – a treasure hunt covering 27 pubs within our branch – all with a reputation for serving good real ale. The treasure hunt doesn't finish until 31st May, so you still have time to take part. The treasure hunt is simple. Collect an entry form from one of the participating pubs or download a copy from our website: <http://www.camra-dds.org.uk/cpm2012.htm>. Visit each pub and solve a clue – the answer can be found in the pub.

Answer at least 20 clues and you will be entered into a prize draw. Prizes include CAMRA Membership, CAMRA embroidered fleece, 2012 Good Beer Guide (paperback, eBook or Mobile version), real ale related clothing, books, and much more. If you complete all 27 clues you will receive a bonus prize and be entered into a special prize draw for a gallon of real ale, donated by our Pub of the Year: The Berry, Walmer. Don't worry you won't be expected to drink it all at once.

As well as listing the 27 pubs taking part, the entry also gives hints on how to get to each pub by public transport – so you can leave your car at home and not have to worry about drinking and driving. You can keep in touch with what's going on at our FaceBook page: CAMRADealDoverSandwich or on Twitter: @DDSRRealAleTrail. which will be posting updates and hints and tips about the Real Ale Trail.

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CHANNEL VIEW

THE BRITISH PUB *(The following, from Chris Holmes – retiring chairman Castle Rock Brewery was first published in the February edition of CAMRA's newspaper, "What's Brewing".)*

I have been a CAMRA member for 40 years and actively involved in the pub and beer business for 35 of them. By the time this piece is published my retirement from my active roles at Castle Rock will have been announced. Over those years I have seen and experienced the revolution that our industry has gone through.

The changes in the industry have been enormous and we could never have predicted in the early Seventies that things would be like they are at the moment. The conditions that led to the formation of CAMRA no longer exist. Real ale is now available in virtually every pub in the land. Choice is not a problem. Pub quality has undoubtedly improved. There are hundreds of breweries supplying beers of fantastic quality and variety.

If you are a keen drinker of beer you are practically in real ale nirvana. So. There's nothing to worry about, is there? You must be joking?

There isn't just one elephant in room, there are several. Beer sales are in decline. Beer sales in pubs are in even greater decline. Bankruptcies in the industry have never been higher. Pubs are closing and the trend looks like carrying on for a long time. Drinking habits are changing. There are two institutions that are giving our industry big problems and they are potentially life-threatening. They are the supermarket and the anti-alcohol lobby.

Supermarkets and online retailing are gradually putting the sword to many traditional industries. Supermarkets have to grow. If they don't they will be snapped up by their competitors.

There is a big question to be dealt with. To what extent should CAMRA lobby for legislation to protect pubs from supermarket competition? If we think that CAMRA should be doing this then it should go for the throat. It should be noisy, controversial, and generally stropky to get the message across. I'm not convinced that sitting at the top table with government and senior civil servants actually gets us anywhere. Don't forget that the supermarkets employ armies of lobbyists at Westminster and they are serious opponents.

The anti-alcohol mob poses a serious threat. I said several years ago that once the do-gooders had sorted out the tobacco industry they would move on to alcohol. Well, it's come true.

The best body to stand up to the health fascists is CAMRA but one has to ask the question. Has CAMRA got the balls for it? Do I detect reluctance among the CAMRA hierarchy to speak up in favour of booze, and to contradict the overhyped and biased stories put out by the dry brigade who clearly have no sense of fun or enjoyment unless its going for a five mile jog or eating a lettuce leaf washed down with green tea?

Four decades ago the threatened product was real ale. Now the threatened institution is the pub. By pub I don't mean a massive, branded, main roadside establishment that sells mainly food (usually a two for one offer) and

has parking for several hundred cars.

Nor do I mean the barn sized, town centre establishments offering cheap products mainly to the young badly behaved minority. By pub I mean the sort of place that serves a community, is licensee-run and does much more than just peddle booze. It is the social glue without which we are all diminished.

One of the great USPs of pubs is that they are the only places where you can get real ale. The problem is that if we lose our pubs, apart from losing a great British (can we say that any more?) institution, we lose real ale as well.

Real ale's future is intrinsically tied up with the success of the pub so please make sure that CAMRA's efforts are dedicated towards supporting it.

THE WENLOCK ARMS Hackney Council's decision to refuse to grant permission for development that would have seen the loss of the Wenlock



Arms, perhaps gives us some hope that local authorities' attitudes to urban public houses are changing (see National News). At one time these existed in such large numbers in most towns and cities that it was hard to justify re-

tention unless they were of some particular historical or architectural importance. This is hardly the situation today. Dover Borough alone, in the late 19th/early 20th century, had over 200 pubs. This had dropped to about 80 by the end of the 1960s, and is currently less than 40.

Unfortunately, while rural pubs often have a certain degree of protection – e.g. developers needing to establish that its loss would not be detrimental to the community, or that genuine and adequate attempts to sell it as a pub had failed – in the case of urban pubs many local authorities have no specific policies. There is also a tendency by all levels of government to view pubs as a homogeneous whole – family eateries, gastro pubs and youngster orientated club-like venues, all being lumped together with the traditional local under the heading “pubs”; although to many of us only the latter should qualify.

In the above article Chris Holmes argues the case for the local, that “great British institution”, and his fear for its future. We believe his fears are well founded, in many respects the pub has become an endangered species, and the situation has now gone too far for its survival to be left to the vagaries of the market, and the fluctuating price of housing. Rather than tinkering around the edges with community legislation the Government should set out specific policies for the promotion and protection of our remaining public houses. They should also be listening very closely to those currently campaigning for reduced VAT in the leisure and hospitality industry, which we reported on in our winter edition, and comment on again in Last Knockings (page 58).



Getting to Know THE RIPPLE STEAM BREWERY Sutton, East Kent

Locally we have The Ramsgate Brewery in Broadstairs, The Whitstable Brewery in Grafty Green and Canterbury Ales in Chartham, so it should be no surprise that The Ripple Steam Brewery is not in Ripple but in Sutton. To be precise, it is situated at Parsonage Farm, adjacent to Sutton Vale Caravan Park on the Dover side.

David Cliff, the brewer and working partner, was hard at work in the brewery as I arrived, with that well known photographer Jeffrey Waller. David first started in brewing at the long gone Canterbury Brewery (which actually was in Canterbury) in 1984. This was a pioneer micro brewery in East Kent, when the concept was in its infancy and, sad to relate, some of the earlier ventures, including the Canterbury Brewery did not last. David then went to another now defunct brewery, the Packhorse brewery in Ashford, a curious undertaking which set out to brew German style lagers. His next move was the Meantime Brewery in Greenwich with Alistair Hook, but after splitting with Alistair, David decided to form his own brewery close to his native Deal. His partners Peter and Paul Norris own Parsonage Farm and Ripple Steam Brewery started in October 2011, which after a period of experimentation, began to look for business in January this year.



David is pleased with the location: as he says, “brewing started in monasteries, nunneries and farms”. The brewery is located in former stable buildings, with a brand new floor and re-cladded walls. There is no mains drainage, so a major expense was the water filtration plant which comprises a water clarifier and sump. The solidified waste from this equipment produces fertiliser for the farm. David takes great pains to maintain a high standard of cleanliness, yeast contamination being a threat to all brewers, as was found out at the earlier venture at Canterbury Brewery. Much of the equipment came from the now closed Dorset Brewing Company at Weymouth, when the owner decided to try his luck in China. The brew length is 6 barrels and brewing is once a week at the moment, but will shortly increase to twice a week with the eventual aim of three brews a week. David is quite happy to remain a small brewery, and is keen on traditional methods. His intention is to brew cask conditioned real ales and he has plans to produce bottle-conditioned beers, once the necessary equipment has been installed.

The name Ripple Steam Brewery is derived from the new steam boiler that has been installed to heat the copper in which the wort is boiled. “Steam” says David, “gives a much more even heat than the more common gas and electrical fired cop-

pers". At £15,000 the boiler is quite an impressive piece of equipment, and although new, and custom built, has a certain "Heath Robinson" look about it.



Roger Marples (centre) talks beer with David Cliff (right)

As we were shown around the brewery, we noticed that the malt and hop store, had a certain fortified look to it. This was to keep out any rodents which might have a taste for the malted barley. All the malts are traditional floor malts and the hops whole hops. Well advanced are plans for a milk stout, in the style of Mackeson, although this might be a little stronger than this once local brew. Mackeson, brewed at Wells and Youngs brewery in Bedford is only 2.8% ABV. As lactose, the sugar from milk, is unfermentable and is there to

give taste, sweetness and body, an amount of cane sugar will be added to the brew. Watch out for this beer in May.

I do like Ripple Steam Brewery's policy of naming their beers. In this day and age it is not usual to find a brewery that uses descriptive and easily discernible names, except perhaps Goacher's. What does "Another Fine Mess", "Dixie's Bollards", "Side Pocket for a Toad", "Fully Fitted Freight", or "Intelligent Whale" (to name but

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a few beers) tell one about the product? However, I digress.

When we arrived David asked us if we would care for a tea or coffee, or wait for something a little stronger. We chose the latter option, and when we entered the cask store, there were two firkins and a polypin ready to serve. I must be perfectly honest, and as I stated to David, I had tried Ripple Steam Winter Ale and Best Bitter and had thought them to be to be rather "middle of the road". Fortunately this was not the case when we tasted the three beers on offer.

The first beer that we were given was the new IPA at 4.5%. It had a good hop character, with plenty of malt, and as it was from the polypin we could see that it was very generously dry hopped. The brew used 50% First Gold and 50% East Kent Goldings, and was dry hopped with American Cascade. The malts were 90% Maris Otter Pale and 10% Crystal. The next beer we tried was the Winter Ale at 5% ABV. I had drunk this a couple of times before in local public houses and thought it a very ordinary beer. This Winter Ale, however, was a totally different brew and a totally different colour. Whereas the beer that I had previously tasted was a darkish beer with a slightly sweet maltiness, this was a light beer, with a light body for a 5% beer and a delicate smokiness from smoked malt. The hops used were Styrian Goldings with 25% smoked malt, and 75% Maris Otter pale malt. I have tasted smoked beer before and had not taken to it, as I found that the smokiness masked all the other tastes in the beer, but this was just right, with a very delicate taste to a refreshing, light, well balanced beer.

The last beer to be tried was the Best Bitter at 4.1% ABV. Again, I had tried this before in a local public house and had found it quite ordinary. This was a much improved version. A well balanced mid brown beer of a colour that was common in East Kent thirty to forty years ago, as in the excellent Fremlin's bitter. (The editor of this magazine should find it to his taste). David was trying to create a beer in the style of Harvey's Best Bitter, without using Harvey's yeast, which has a very distinctive taste, and which I imagine would be difficult. However, I was more than happy with Ripple Steam Best Bitter version No.2. I could detect a very pleasant slight liquorish taste to the beer, and found it very easy to drink. The hops are two thirds Styrian Gold and one third East Kent Goldings with 75% Maris Otter pale and 25% Crystal malt. The no.1 version was 100% Styrian Goldings. My favourite was the Best Bitter, with Winter Ale a close second. Jeffrey preferred the IPA, followed by the Best Bitter, as he did not like anything smoked, except for kippers. Strange in an ex smoker, one would have thought.

As David had to show someone else around his brewery he left us in the care of his assistant Jez, and told us to continue with the tastings.... which we did. An excellent place to try Ripple Steam beers is the Plough at Ripple, effectively the brewery tap. They normally have at least two of their local beers on the pump.

If you are a landlord and would like to try Ripple Steam beers, contact David Cliff and he will happily show you round his brewery. The number is 07917 037 611, or e-mail info@ripplesteambrewery.co.uk, and for orders wheresmyale@ripplesteambrewery.co.uk

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WELSH PUBS AND BREWING

As well as providing CAMRA's most recent National Pub of the Year, news from the principality speaks of pubs being reopened and brewing expanding, together with serious community involvement, and an emphasis on Welsh Culture. As perhaps an example to Westminster, the Welsh government also seems genuinely interested in pubs and brewing and the economic potential of their promotion and success.

National Pub of the Year The Bridge End Inn in Ruabon, near Wrexham, a run down, ex-pubco pub, has become the first Welsh winner of CAMRA's National Pub of the Year Competition, less than three years after former teacher Peter McGivern bought the freehold, primarily to help his son Matt achieve the dream of running a microbrewery. The small brewery has now been installed at the back of the multi-roomed pub, and provides regular beers on the bar, alongside guests from a huge range of brewers across the UK. Peter said: "we just tried to create the sort of pub we'd like to drink in. A pub is about the people and this pub has people – but it's also the sort of place that even if you walk in and it's almost empty, you'll feel a welcoming atmosphere and be happy to stay."



Re-opened and Speaking Welsh In Wrexham the closed Seven Stars on Chester St. has been taken over by the newly-formed Wrexham Welsh Centre after locals raised £19,000. Renamed Saith Seren, a direct translation of its former name, it has now reopened its doors and says it wants people to come in for a drink and a chat in Welsh. Although the aim is to promote the use of Welsh, the centre is open to all, and as well as food, drink and entertainment it has meeting rooms, community facilities and offices. It has its own beer brewed by the Sandstone Brewery and is looking for help from the public to name it. As well as the new beer, the bar will be serving other Welsh beers and real ale as well as locally sourced food.

Micro Brewer Expands The Pontypridd brewer Otley which has several pubs in the town has now acquired its first pub outside, by taking on the Brains-owned King's Arms in Pentyrch, Cardiff. Real ale selection will be enlarged with the addition of two Otley beers – 01 Golden Ale, plus a second on rotation – to add to the Brains range. The pub is Grade II listed and dates back to the 16th century with

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original flagstone floors and oak beams. "The King's Arms is a terrific pub with a good reputation and bags of character and we want to build on that. It fits perfectly with our ethos of what makes a great local restaurant and real ale pub," said Otley MD Nick Otley.

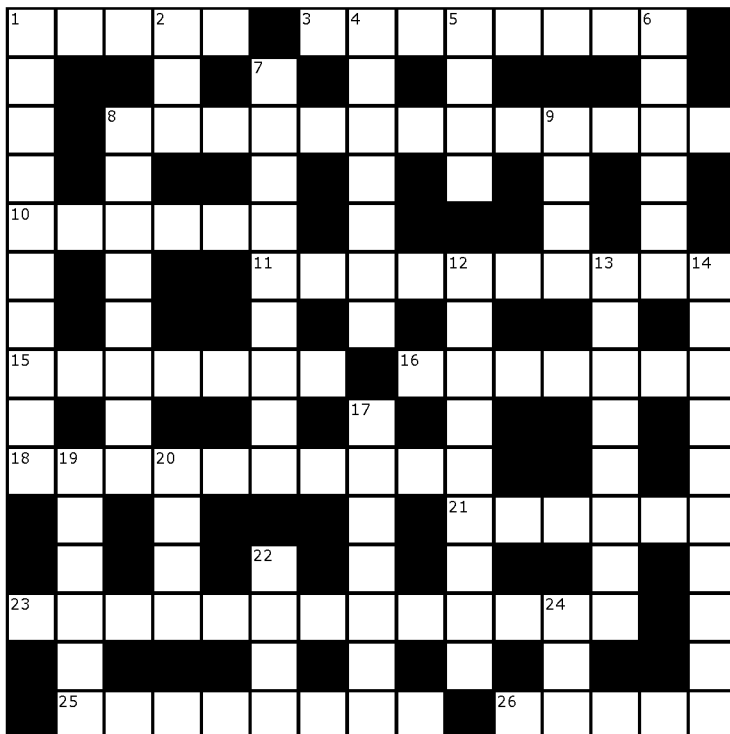
Support from Welsh Assembly and Government Welsh brewers and pubs are receiving keen attention from the Welsh Assembly. Welsh minister Carwyn Jones has asked CAMRA for input into a new planning bill for Wales, and ministers have promised to hold regular drinks industry consultations with Wales' 44 brewers. The newly formed Cross Party Group on Pubs and Beer is going from strength to strength. Chairman Nick Ramsay said, "Real ale sales are on the up and there are now more than 40 microbreweries in Wales." Pubs and breweries are increasingly of local importance. "The loss of pubs, particularly in rural areas, can undermine the local economy and community life. In my opinion the best place to enjoy a decent pint is in the pub." CAMRA is pressing the Welsh government for changes to planning law and business rates to help small brewers and pubs, in particular to close the legal loopholes that allow pubs to be demolished or transformed into betting shops, payday loan stores and supermarket chain stores without planning permission.

The Cross Party Group on Pubs and Beer in the Welsh Assembly was set up to promote the wholesomeness and enjoyment of beer and the unique role of the pub in Welsh society, including understanding the social, cultural and historic role of brewing and pubs in Wales, and their value to tourism, employment and the economy. It also emphasises the brewing and pub industry's social responsibility, and promotes their positive future.

1920s Pub Restored The Albion in Conwy, shut by Punch last year, and subsequently bought and restored by investment banker Arthur Ellis, is to be run by four small Welsh breweries – Purple Moose, Conwy, Great Orme and Bragd'yr Nant – operating under the name the Albion Ale House Company. Regarded as the best example of a 1920s pub in Wales and somewhat neglected in recent years, it is only one of a handful in the UK which has survived largely intact with original features, including stylish, open, coal fires. According to Great Orme director Jonathan Hughes it has been made structurally sound and renovated to how it would have been when it opened. "There is still fantastic art nouveau tiling in the main entrance, and it has a perfect example of an art deco fireplace, he said. "It is early days yet, but trading since we opened two weeks ago has been fantastic. People seem to have embraced what we are trying to do, the best of a traditional pub, but in a modern way. Customers expect choice and a better atmosphere. We have no music or slot machines, just conversations, and it is the people who make that happen." As well as beer from the four participating breweries, there is a real cider and a changing list of unusual lagers. The pub's reopening and restoration was praised by Abercolwyn Branch Chairman Ian Saunders. These days pubs are being knocked into one room to make them look modern, he said. At the Albion they have gone back in time and tried to make it look as it did in the 1920s – they've uncovered wooden beams that had been painted black, varnished the wooden floors and polished up the bar. I'm hoping that it's good for Conwy as well as for the breweries and ale drinkers.

CROSSWORD

BY TRISHA WELLS



Across

1. Company involved in ban of cured meat (5)
3. Complete with gold inside, though (8)
8. Illuminating manufacture of filling hot dog (13)
10. Banter about hair (6)
11. Up-end burpy nobleman in front of village hostelry (7,3)
15. Lotus Saudi found for Madame (7)
16. Saint from Iowa in Mediterranean (Adriatic? country (7)
18. Getting better at religious education film (10)
21. Flowers for village son (6)
23. Continuous confusion in nurtured pet (13)
25. Guess about hotel beer (8)
26. Concise scrip torn up (5)

Down

1. Better bits used for beer (4,6)
2. Bird flew up in Deal wood (3)
4. Drunk, so only sliced part way (4-3)
5. Courageously revealed anger (4)
6. Hydrogen and oxygen shun compound on Japanese island (6)
7. No-hoper mislaid object (4,5)
8. Crime science in favour of print measure copied exactly (8)
9. Jug of booty lost nothing when smashed (4)
12. Pole to send message (9)
13. Aquatic plant twisted deep down (8)
14. Misfit brewery (5,5)
17. Makes sense of numbers (7)
19. Encourage Peg with drink (6)
20. No veto in Scotland (4)
22. Manner was conceited, I hear (4)
24. Notice musical ability (3)

Answers on Page 61



DOVER'S NEW BREWERY

Roger Marples visits the Tír Dhá Ghlas Brewery.

Dover was renowned for the Phoenix Brewery of Alfred Leney & Co. Ltd. They owned well over 100 public houses and took over the Gun Brewery in Folkestone, the Diamond Brewery at Maxton, Dover and then Flint's Canterbury Brewery. Leney's themselves finally succumbed to Fremlin Brothers of Maidstone in 1926 and ceased brewing at their brewery in Dolphin Lane, Dover in 1927. Since then, Dover has not had a brewery that it could call its own. It has now.

Local entrepreneur, Jim Gleeson, took over Cullin's Yard in 2006 and has run the business ever since. It comprises a bar and a restaurant, and is open to both diners, or people who just prefer their sustenance in a liquid form. Until last year Cullin's Yard sold beers that were supplied, in the main from that substantial Suffolk producer of beers, Adnams. Now Cullin's Yard has its own brewery, the Tír Dhá Ghlas Brewery. This is not a name that trips lightly off one's tongue. It is pronounced "Terry Glass", as near as damn it, and is the name in Erse for the town from which Jim's ancestors came. If you look through the large window, to the West of the restaurant you will see the brewery, while on the back wall there is a large illustration of the erstwhile Phoenix Brewery of Alfred Leney, with some enamel Leney's advertising signs.

Jim had noticed the popularity of micro brewery beer, and had an interest in the concept, owing to visits to Helston, in Cornwall, from where his father-in-law came. No visit was complete without a trip to The Blue Anchor which was one of the four last home brew houses to remain before the great revival of micro brewing. Jim visited a new micro, not far from Helston, and the embryo of the Tír Dhá Ghlas Brewery was born.

There was plenty of space in a defunct warehouse / workshop next to Cullin's Yard Restaurant, and this was an ideal site for a brewery. It gave Jim a new addition to his restaurant business, and a custom-made brewery was ordered from South West Fabrications of Dunkerswell near Honiton. The brewery has a 1.5 barrel brew length and six brews have come from this plant which was completed in November of last year. Jim's brother-in-law, Nigel Kinden, is the brewer and brews just a couple of times a month, as the brewery is still in an experimental stage. The seventh brew, which was taking place on my visit, was the first



repeat brew, and replicated brew No.6 which was a brown bitter of 5.0% ABV. The hops used were whole hop Challenger, for bittering and Fuggles for aroma, with mainly Maris Otter Pale Malt, and small amounts of crystal and chocolate malts. Packet Safale SO4 yeast is used. This beer has proved to be popular at Cullin's Yard, as was brew No.5 which was a 5.2% Porter, with which I was particularly impressed. It is possible that both these beers might become regulars.

There is more space for extra brewing equipment, and one of the two fermenters has yet to be used. So expansion is an option, once the beers have been perfected. However, there are no plans at present to supply other outlets, although this could change. CAMRA beer festivals at both Dover and Margate have been supplied, and so has the nearby Royal Cinque Ports Yacht Club, where the porter was very popular. A paler and hoppier bitter is on the cards, but nothing has been decided, as yet. Also bottled beers are another option.

When I visited the brewery, Jim was away in Morocco, where he was taking place on a gruelling six day marathon across the Sahara desert in temperatures of 120°F. This is in aid of fighting disease in Africa. No doubt Jim will be in need of a pint of good English Ale on his return.

Roger Marples



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THE RISE OF PORTER

Part Two of the history of this distinctive beer style

In our winter edition of Channel Draught we took a look at the early 18th century origins of porter. Here we continue the story.

As we established in the first part of this history, the start of porter brewing is usually attributed to Ralph Harwood at the Bell Brewhouse in Byde's Place off Shoreditch High St. in 1722, although it is likely that he called his creation entire butt, rather than porter, and was probably not the only brewer at the time to have brewed a porter like beer. The Bell Brewhouse and Byde's Place have long gone, but one of the local pubs it supplied, the Old Blue Last in Great Eastern Street, is still there, and states on its wall that it was the first pub to sell porter. As we also established the exact nature of the brew and the malts used are not known although the resulting beer is assumed to have been dark, bitter and fairly strong.

The critical factor, though, and the origin of the early name entire, is that the brew was delivered to pubs in a single cask, to be drunk as a single beer, without mixing with other beers or ales as had traditionally often been the case; although it is quite conceivable that to create his entire, Harwood himself, may have mixed two or three different beers. As for the names, both entire and porter continued to be used into the 19th century, with no certainty whether or not the two differed. Some references would suggest the terms are synonymous, although an engraving in the Whitbread archive shows a pub of the period advertising both porter and entire. However, irrespective of its relationship to entire, the adoption of the name porter is most likely the most obvious, that it became the beer associated with, and particularly popular among, London market porters.

It has sometimes been claimed the Harwood's beer was a sensation, taking London by storm and revolutionising the city's brewing in a few years. This is probably untrue, and it more likely took a couple of decades before porter's dominance was confirmed. Certainly early references are confusing. The *London & Country Brewer* in 1734 made no mention of porter when listing the most popular beers of the day, although eight years earlier, Frenchman, Cesar de Saussure, commented: "Another kind of beer is called porter..... because the greater quantity of the beer is consumed by the working classes. It is a thick and strong beverage, and the effect it produces if drunk in excess is the same as that of wine; this porter costs threepence the pot. In London there are houses where nothing but this sort of beer is sold."

It would seem unlikely, though, just four years after Harwood's first brew that porter was being extensively sold right across the city, so maybe de Saussure was referring only to a limited area, where it had caught on, or that others were already brewing porter like beers, or that porter was just a general term for "thick and strong" beers. However, whatever the truth, by 1758 H. Jackson, in his *Essay on Bread*, was able to declare that "beer, commonly called Porter, is become almost

the universal cordial of the populace". Additionally, it had the benefit of being viewed with favour by the authorities – a wholesome, invigorating and life enhancing drink that reflected the true British character, as contrasted with the foreign upstart gin, that by the mid 18th century had become a scourge among the London poor. Hogarth reflected the distinction in his famous engravings "Gin Lane" and "Beer St."

Not only did porter prove immensely popular, but its production reflected the spirit of the age – industrial scale brewing for a society being changed for ever by the industrial revolution. Harwood's annual production of 21,000 barrels a year was soon overtaken by a new breed of porter brewers whose establishments grew to cope with ten

to fifteen times this output, using all that modern technology could offer. Wooden mash tuns and brewing vessels were replaced by cast iron and copper. Steam engines, mechanical pumps and powered rakes for stirring the mash were installed;



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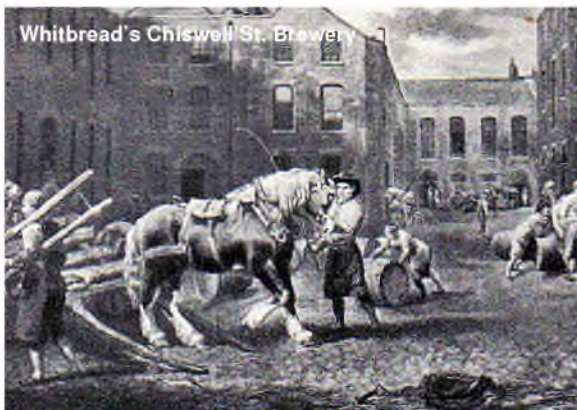
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and the whole process was checked and controlled by hydrometers and thermometers. A brewery's substantial annual production of 50,000 barrels a year in the mid 18th century became 200,000 plus by the start of the 19th, Barclay Perkins with output of 300,000 in 1815 probably the largest. Other major porter brewers included Henry Thrale, Meux Reid, Truman Hanbury, and the most famous of all Samuel Whitbread.

Whitbread's Chiswell St. porter and stout brewery started production in the 1740s. Constructed on a scale to match the volume of production, it was described as a wonder of the age. The beer was matured in enormous 4,000 barrel cisterns installed beneath the brewery, where pipes of pumped cold water kept it cool during hot weather – brewing was no longer a seasonal activity and could be carried out throughout the year – and the porter tun room had an unsupported roof span “of which it is exceeded in



A VIEW OF THE EAST END OF THE BREWERY
Engraving by W. Ward after G. Garrard, 1792

its majestic size only by that of Westminster Hall”. It was Whitbread and his contemporaries who were founding members of “the Beerage”, rich and powerful brewers with considerable Parliamentary influence, often derived from donations to political funds. Samuel Whitbread himself ended up as MP for Bedford and a country gentleman with a fine estate in Hertfordshire.

Other porter brewers matched or exceeded Whitbread for size, and no state royal visit was complete without a visit to a London porter brewery. As the 18th century progressed, competition between brewers saw the staging of elaborate promotions. With brewing vessels reaching gigantic proportions, a popular enterprise was the holding of dinners within new installations before they were put into use. A hundred were accommodated when Henry Thrale opened a new porter vat in his Southwark Brewery, and two hundred in a vat that Meux had constructed, whose measurements were 60 ft wide by 23 ft high. Some years later in 1814 it was one of Meux's vats at the Horse Show Brewery in Tottenham Court Rd. that burst, causing several houses to be washed away and killing eight people, by “drowning, injury, poisoning by the porter fumes or drunkenness,” according to a contemporary newspaper report.

Although porter originated in London, and always remained very much associated with the capital, whose water was ideal for its brewing, demand for the beer spread across the country, and abroad. A porter brewery was opened in Bristol at the end of the 1730s, and other breweries in Sheffield in 1744, Dublin in 1759 and Glasgow in 1775. The export trade saw the beer being sent to Europe, notably the Baltic states, the far east, the Caribbean and America. The Baltic Trade was particularly

important finding a dedicated customer in Catherine the Great of Russia.

In 1795 *The History of the Antiquities of the Parish of St. Saviour, Southwark* made the following comment about Thrale's Anchor Brewery: "The reputation and enjoyment of porter is by no means confined to England.....Thrale's entire is well known, as a delicious beverage, from the frozen regions of Russia to the burning sands of Bengal and Sumatra. The Empress of Russia is indeed so partial to porter that she has ordered repeatedly very large quantities for her own drinking and that of her court." Thrale's were eventually taken over by Barclay Perkins whose Imperial Russian Stout proved so popular that a brewery was constructed in Estonia to keep up with demand. The beer ended up as a Courage brand and is still with us today, now being brewed at Wells and Young's in Bedford, the current owner of Courage.

As well as spreading across the world, over the years porter brewing underwent substantial changes. While we lack exact details of Harwood's original recipe, it is assumed that it comprised principally brown malt, some of which would also have been burnt malt. However, as the 18th century progressed, the increasing availability of reasonably priced pale malt, with its greater alcohol producing potential, saw it replacing brown malt in ever larger quantities. By the 19th century many porter brewers would seem to have been relying entirely on pale and amber malt, and a variety of darkening agents to produce the right colour; the most popular being burnt sugar or caramel.

The Elephant & Castle, London, late 18th Century



Other, cheaper ingredients, though, were also in use, particularly when the price of malt was high: these included at the reputable end of the business molasses, Spanish liquorish, muscovado sugar and elderberry juice, while less scrupulous brewers might resort to opium, tobacco and extract of poppies. This compounded an already existing

problem of adulteration, encouraged by rising prices towards the end of the 18th century, and the resurgence of gin. Chillies, coriander, quassia, sulphuric acid, extract of sloes and sulphate of iron all found their way into porter. Probably the most infamous was *Cocculus Indicus* (Indian Berry), a relative of deadly nightshade and highly poisonous.

In 1816 the government banned all adulterants, but rather than return to its earlier ingredients porter was to undergo another change with the invention the following year of roasted or patent malt. Deep brown or black in colour a small amount was sufficient to produce the required colour, as well as producing its own additional bitterness. Whitbread adopted the use of patent malt almost immediately, and Barclay Perkins in 1820. Combined with the banning of adulterants and other technological developments, the introduction of patent malt saw the creation of a standard porter.

Ironically, while a principal characteristic of the original porter or entire, was that it negated the need for mixing several different beers, over time, the development of local tastes had once again often made this a requirement, even for porter. Flavour and appearance would have varied considerably, with one writer describing porter as often tasting of burnt vegetable matter, and at times black, muddy, musty or barmy. From now on, though, the brew became ruby-black, made from a single mash and well matured, and distinctly bitter. And further standardisation and control was exerted, as the porter brewers need to protect their outlets, began to rapidly expand their tied estates.

The dominance of porter though, was drawing to an end. Some have suggested that its greatest popularity corresponded with the industrial revolution – a strong and sustaining brew to nourish and revitalise the extensive labouring force required to undertake that particular British development. From the 1820s porter found itself challenged by paler and lighter coloured beers like IPA, and less bitter beers such as mild. Our next edition will follow porter's remaining years until its effective disappearance at the start of the 20th century.

Martin Atkins



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SUNDAY 3rd JUNE - PARTY IN THE PARK at THE GUN PARK - outside bar

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SATURDAY 16th JUNE - GREAT MATES - acoustic & electric duo - 8.30pm

SUNDAY 24th JUNE - ONE LOVE - Latino/Soul/Reggae/ Acoustic pop - 8.30pm



CAVORTING IN 'CLIPPER'

A Look Back At The Beery Boaters Autumn 1988 Trip

Saturday 1st October 1988. After a trial run round the Oozells Street loop, Birmingham a small selection of the Beery Boaters – Michaels Green and Lock, Andrew Bushby (Speed) and Jim Green (Hon. Commodore) – left Brummagem Boats and moored the 35ft 'Clipper' for a couple of pints of Ind Coope Burton at the Longboat (subsequently the Flapper & Firkin). Clipper was distinctly 'odd'. Shorter than we were used to, it had a central wheel with hydraulic steering rather than a tiller, fore and aft cabins, and a 'V' shaped hull which rocked considerably more than the traditional flat bottom.

The Long Boat, Cambrian Basin, Birmingham



Evening stop was destined for Holt, Plant & Deakin's New Inn (alias the Brewery Inn), on the Titford Canal, which we had discovered the previous year, and as we were hoping to gain an Inland Waterways Association (IWA) National Cruising Award, we took the 'old' route via the Oozells St., Icknield Port and Soho Loops, taking photographs to prove that we had been there. The award consists of amassing points from an IWA list, the less used or more difficult waterways gaining more points, with extra for out of season, which conveniently started that day. On the Icknield St. Loop, I handed the wheel over to Speed, and Clipper promptly ran amok, behaviour which we found was normal if the steerer's attention wandered. Unlike a tiller, hydraulic wheel steering has no fixed reference point between the wheel and the position of the rudder. The boat's V shaped hull was now firmly stuck a couple of feet from the bank and took 15mins to shift.

At Oldbury Junction we turned left, under the M5, and promptly stopped dead. On investigation a bundle of assorted lengths and thicknesses of wire was found around the prop, which took time and cursing to remove. Fortunately, for the rest of the trip we picked up nothing apart from plastic bags and weeds. The six Titford Locks (the 'Crow') were in fairly good condition, except the bottom gate of the bottom lock wouldn't quite open fully, and required a bit of shoving on the balance beam to squeeze through. A couple of pounds were also a bit low and needed extra water run down. There was plenty of duckweed and more water snails on the lock sides than I have ever seen.

We winded at Titford Pools, where, beyond Uncle Ben's Bridge, the state of the canal reminded me of remote parts of Borneo from 15 years previously, and cruised

back to tie up outside the New Inn at opening time. An excellent pub and part of the Allied Group, Holt's Entire was brewed there, although the mild and the bitter came from Tetley-Walker in Warrington. HP&D was subsequently phased out, and I wonder if the micro-brewery at the pub is still operational? There was no evening food, but various take-aways exist a couple of hundred yards away over a railway crossing, so we finished the evening with Singapore Chow Mein all round.

The front cabin (Speed and I) enjoyed a quiet night except that I was woken up by the squeaky central heating circulating pump which I cured by lubricating the bearings with butter, and again at 6am by Speed's alarm watch which, however, didn't wake him. In the after cabin Mike L snored away happily throughout the night, thereby depriving Mike G of his rest.

Sundav 2nd October 1988. Up at 0730 and away by 0800. We descended the Crow with no problems while Mike G (chef de cuisine) prepared breakfast which, as usual, we ate on the move. Left along the Old Main Line, then right at Bradeshall Junction and down the 3 Brades Locks to Albion Junction, successfully negotiating on the way four loose floating mud hoppers, and then left again along the New Main Line. In the narrow channel of a toll island, Clipper demonstrated another peculiarity; failing to 'unstick' when running alongside a wall. Netherton Tunnel was negotiated without difficulty, although, after our adventures with Brummagem Beauty the year before, I was rather concerned about the amount of steam coming from the exhaust, but I put it down to condensation in the cold of the tunnel. At Windmill End Junction we turned left for Gosty Hill Tunnel and Hawne Basin.



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Just before the tunnel the engine overheat buzzer and warning light operated. An inspection found that the cooling intake filter was chock full of Titford Canal duckweed. Clipper unusually nowadays, and somewhat inappropriately relied on raw water engine cooling from the canal, the water being taken in through a large filter, or 'mud box'. The filter was cleaned and off we went into the darkness, where we discovered that in a narrow tunnel it is difficult to stop a centrally steered narrowboat 'crabbing', with the front end scraping one side and the stern the other. Gosty Hill Tunnel had to be taken very slowly and with some concentration. Out of the tunnel we met the ex-Thomas Clayton tar boat 'Spey' returning from Hawne Basin, its Bolinder engine pop-popping away happily. The canalside here had been cleaned up since the previous year, and we continued to the basin ourselves where we winded and moored, and went across to the marina shop to purchase a plaque and to sign the visitor's book under Spey's entry.

Back through Gosty Hill Tunnel without trouble, unlike 1987 when Beauty's gear-box failed for a second time and we had to leg the boat out. We moored outside the tunnel and went again for a pint of Banks's at the Boat Inn, before continuing back

to Windmill End. We were moored by 1.30pm, in front of Spey, and went for a couple of pints of Little Lumphammer and a Desperate Dan pie apiece at the Dry Dock.

The afternoon saw a quick excursion up the Bumblehole Arm cause puzzlement among anglers, canoeists and resident ducks on seeing a boat come up their secluded waterway, and pose for photographs. Then on along Dudley No 2 Canal, where the overheat alarm came on again, and more duckweed needed scraping out of the filter. At Blowers Green Spey was just going down the locks, and we stopped to examine the cooling system in greater depth. The mud-box at the side of the boat through which the intake water was drawn had a weedhatch-type lid at about water level, so the others went to the opposite side of the boat to cant it over a bit while I removed it. Plenty more duckweed to throw out. With the holes in the bottom of the box clear the lid was replaced and we set off down the Dudley No. 1 Canal in pursuit of Spey.

At the top of Delph Locks, Spey had nosed into a small basin, and we went ahead down the locks with Spey eventually following about three locks behind. Their progress was marked by dense clouds of black smoke from their Bolinder engine, and ours by equally dense clouds of white steam from our Vetus engine; the cooling system was playing up again. Outside the Tenth Lock (a pub above the bottom lock) two fire engines arrived, blue lights flashing. "Have you seen a fire up the locks?" the Leading Fireman asked. On receiving a negative reply, he glared at our still-steaming exhaust, cast a jaundiced eye in the direction of Spey and set off up the locks with his merry men just to make sure!

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I determined to call Brummagem Boats' fitter out in the morning, and we moored for the night just after leaving the bottom lock. Spey came past shortly after and we spoke in gestures, nothing could be heard above that Bolinder. Plenty of real ale in the area. We visited the Bell, Holt, Plant & Deakin again, excellent beer and good food, and also the Vine, alias the Bull & Bladder, Batham's brewery tap and well worth the visit. I slept well apart from Speed's 6 o'clock alarm call. Mike G suffered from Mike L's snores.

Monday 3rd October 1988. Up at 0730 once more and as the cooling system seemed to have regained normality we decided to press on and see how it would go. We were now on the Stourbridge Canal and passed Spey just about to cast off from outside the Old Bush (Banks's – unfortunately closed 2002) where we were assured a good night had been spent. We had intended to explore the Fens Branch at the top of the Stourbridge flight, but felt the quantity of cooler-clogging debris wouldn't be good for Clipper's health. Spey, however, inched around the tight turn into the arm. They must also have been gathering Cruising Award points. We descended the Stourbridge sixteen, breakfast as usual arriving when we were all working, I had mine at the wheel. It was our first experience of the flight and found them easy and quick to operate. One surprise was a pair of locks with the top gate of one much less than a boat's length from the bottom gate of the next; an arrangement I thought unique to the Bratch Locks on the Staffs & Worcs. At the bottom we turned up the Stourbridge Town Arm, full of weed and rubbish, and in due course Clipper decided that she wanted a rest after behaving so well down the flight, and let rip on the engine overheat alarm. All was sorted out at the basin at the end of the arm, where we watered, and poked the hose down the engine cooling pipes and gave a good flush-out. An exploration of the delights of Stourbridge followed, i.e., the Talbot Hotel (Banks's), Mitre (M&B), Woolpack (Banks's) and finally the Moorings, a free house adjoining the basin, where we found our faithful companion, Spey, had arrived and was moored outside the back door.



Having refreshed ourselves and the boat we went back to the main line and continued to Stourton Junction, just two miles and four locks away, to turn right onto the familiar waters of the Staffs & Worcs Canal. At Greensforge Bridge we stopped above the lock for a quick pint of Davenport's at the Navigation. The beer was good, the food looked good and after checking our evening's prospects further on we decided to stay where we were. Several other crews obviously had similar thoughts and we were joined by other boats including, almost inevitably, Spey. I slept better that night as Speed had turned his alarm off. Unfortunately Mike G couldn't do similar to Mike L's snores. Tough!

Tuesday 4th October 1988. We set off at 0800, before any of the other boats. Spey's crew were still asleep and this was the last that we saw of them. During the morning the fresh water tank ran dry despite yesterday's filling and we realised it was very small, causing a re-think of the rest of the week. Also the overheat buzzer was sounding again. At Bratch Locks we refilled with water, and I resisted the temptation of demonstrating the hardness of the wooden soles of my Yorkshire clogs to a little dog who ran round in circles barking and attacking them. The top lock was full of what looked like soap suds, which I subsequently learnt was due to the Barnhurst Sewage Reclamation Complex at Atherley Junction which returns 'clean' water to the canal. I decided to be a bit more careful about not falling in around that area. For lunchtime we rediscovered the Swan at Compton, a Banks's pub with many Good Beer Guide entries to its credit.

Next door was an ironmonger's where I bought a screwdriver, with which certain adaptations were made to Clipper's cooling system. As the canal here was relatively clean, the above-water-level filter was bypassed and the pump connected directly to the water inlet pipe. This eased the problems. As a result of our earlier rethink, the evening found us at Brewood (pronounced 'Brood') on the Shropshire Union: murky waters and lack of watering places deterring us from our original plan of going straight back to the B.C.N. by way of the Wolverhampton Locks and then doing some of the Wyrley & Essington. We moored at Bridge 13 to visit the Bridge Inn (Ansell's) and the Admiral Rodney (Holt, Plant & Deakin), with fish & chips on the way back to the boat. It was now raining hard.

Wednesday 5th October 1988. I was awakened early in the morning by a clicking noise. It was the refrigerator trying to re-ignite. Cooker checked, "Ah, no gas. Well, change over to the spare bottle when I get up". It was still raining hard. By 7.30 when I switched gas bottles it had stopped. I lit the gas ring and put the kettle on. It burned briefly and went out. Our spare gas bottle was an empty one. Merde and merde encore! We got a replacement at Atherley Junction opposite a moored Viking Afloat boat with a crew attired alike in black berets, combat jackets and moustaches: the Mafia on holiday? Back on the Staffs & Worcs we turned left and moored just before Aldersley Junction for breakfast, in preparation for tackling the Wolverhampton flight of 21 locks. The Mafia On Holiday came past us, heading further off down the Staffs & Worcs.

Our progress up the flight was hampered by low water in some of the pounds, however we were helped by boats coming down, bringing water with them. After the 16th lock tied up by Cannock Road Bridge and walked the short distance into Wolverhampton, where sustenance was taken at the Podasa, another Holt, Plant & Deakin pub discovered the previous year. After a look around Wolverhampton town centre, we completed the ascent of the locks, topped up at the water point, and cruised on to Tipton, to moor outside the Fountain just as dusk was falling. The pub had a new landlord since the 1987 visit and unfortunately the beer didn't seem quite up to the standard that we had come to expect from Holt, Plant & Deakin. There was no food either, so it had to be Chinese take-aways again later. I think it was this night that Mike G tried to silence Mike L's snores by hurling a Yorkshire clog at him with no immediate effect, although a large bruise was evident a day or so later.

Thursday 6th October 1988. Most of the day was to be spent at the Black Country Museum, with evening back up the Tittford Canal and the Brewery Inn, so we were up later than usual. At the museum a tram ride took us to the reconstructed Black Country village, from where, after looking around, we naturally gravitated to the village pub, the Bottle & Glass. Holden's mild and bitter were on the hand-pumps and no lagers, keg beers or other sops to modernity were on sale. The atmosphere was added to by a coke stove glowing merrily. We occupied one corner, supping our beer and listening to other visitors.



"Cough! Cough! Cough! Isn't it nice to see a real fire? Cough! Cough! Cough! They've been in here a long time. Do you think they're part of the exhibition?" (Looking at us and in particular Mike G with his clogs and flat cap). "I think I'll have a lager" ("Oh no you won't!" we chorused). "Oh, it's real! I thought it was a toy!" (from an arty-type lady with an upper-crust accent). Before departing we visited the souvenir shop, where I purchased a record of canal songs and a Black Country cruising guide, and then paid a visit to the gents. Or so I thought, until I came face-to-face with the arty-type lady who "Thought it was a toy!" She looked horrified and I beat a hasty retreat, much to the hilarity of crew and souvenir shop staff.

Back on Clipper we cruised down the Old Main Line and once more ascended the six locks of 'The Crow'. The bottom gate of the bottom lock still stuck, and the over-heat alarm sounded occasionally, but the pounds were nicely full. Successfully completed, it was now getting dark and the pub was open, as we moored outside it. The landlord, Vic, was in and remembered us well from the previous year. The beer was at its best and after a pleasant session with Singapore Chow Mein to follow, we retired for the night replete and happy.

Friday 7th October 1988. The final day. Off at about 8.30, we wended at Langley Forge and enjoyed breakfast (boil in the bag kippers to save a lot of last-minute washing up) going back down the Crow. Not due back until 5pm, we had plenty of time, and turned left at Oldbury Junction, to do some of the Main Line we had not done before. At Bradeshall Junction we came across a gang of British Waterways workers refilling the locks because "the kids emptied them all yesterday evening". They kindly let us go down before their mud barge and did most of the lock working for us. They also said that we could dump any rubbish in their barge at the bottom, which we did, followed by me embarrassingly running aground as I pulled away.

Still, we were soon free and making progress. However, the wind was starting to get up and just after Smethwick Junction the storm clouds which had been around all morning opened up with a vengeance. Winding at Farmers' Bridge was a problem, and we found ourselves being blown sideways down Cambrian Basin. Eventually we got the bows alongside a moored boat and managed to pull Clipper round.

Later, a crane driver from a nearby construction site gleefully told us that the wind was gusting to 60mph, and above 30mph they were forbidden to go aloft. We set about preparing Clipper for return to the boatyard, and when declared fit we locked up and retired to the Prince of Wales in Cambridge Street, one of our favourite pubs in Brum. It stands out like a sore thumb, every other building around it having been ripped down to make room for a new development. It was hard to reconcile it with the pub in the centre of a terraced street of houses that we had first encountered in 1982. Some kind soul in the local planning department must have noticed that his favourite hostelry was in danger of demolition and drew a line around it. However, the lovely Irish landlady, Nancy, was still there, and her Ansell's Mild was as good as ever.

Including a half hour excursion to the Longboat for a pint of Ind Coope Burton apiece, we eventually got back to Clipper at half past three, cast off and motored the couple of hundred yards to Oozells Street Loop and Brummagem Boats, and moored for the final time. The manifest having been checked, we caught a taxi to the station and our train back to the South.

Jim Green



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LAST KNOCKINGS

Surprise, Surprise A report in February announced that the Government's recently introduced legislation preventing alcohol being sold below the price of duty and VAT paid on it, will have practically no effect. Despite the very low prices for alcohol that can be found in supermarkets, very rarely does it fall below the tax take. A conclusion, which anyone who knew anything about the level of duty and VAT, and retail prices, should have come to already. However the Government is now looking at following the Scottish proposal of minimum unit pricing at a rate of 40-50 pence per unit. Few, if any pub prices, will be affected but there would be a definite impact in the off-trade particularly with regard to cheap spirits, ciders and special offers on packaged beers. Probably more importantly, the Government should also be listening to the current campaign, which we reported briefly in our winter edition, that is arguing that VAT on food, drink and accommodation over large parts of the leisure and hospitality industry, should drop from 20% to 5%. Of great benefit to pubs, hotels and restaurants, it is being led by French entrepreneur and lobbyist Jacques Borel who had success with a similar campaign in France, where thousands of jobs were created and the government tax take from the sector actually rose.

LocAle CAMRA's LocAle campaign which supports and promotes locally brewed real ale recently received a fine advertisement from one of our branch pubs. As the photograph shows all four hand-pumps were sporting Kentish pump clips. From the left the beers on sale were Goachers Mild, Wantsum Hengist, Old Dairy Blue Top and the house ale Hopdaemon Skrimshander IPA. If you do not recognise the pub there is a reference to it, and its four Kent beers, elsewhere in this newsletter.



PubAle However, whether locally sourced or not, the price of a pint in the pub is always of critical concern; but how many of us can remember how much it cost us at any particularly time in our lives. Perhaps like most people, I can remember the cost at certain specific periods. When I started using pubs on a regular basis, mid to late 1960s a pint of ordinary bitter would have been 1/6 to 1/8 a pint (1 shilling and 6 pence to 1 shilling and 8 pence), approximately 7½ p to 8½ p in new money. By the end of the decade it was nearer 2 shillings (10 p), and by 1973, after decimalisation, roughly 15 to 17 pence. No doubt there are statisticians who could tell

you exactly how the price of beer related to the general level of prices and wages at any particular time. However, an interesting comparison might be with that other important price which tends to stick in the mind, the price of petrol. During the mid 1960s petrol was on sale for approximately 4/6 a gallon, and by 1973 it was 35 pence a gallon – the latter sticks very firmly in the mind for during the Israel/Arab war of that year petrol prices doubled to 70 pence a gallon following OPEC's hike in the price of oil. Therefore, in the mid 1960s a pint of bitter was about a third of the price of a gallon of petrol, and in 1973, before the oil price rise, which came down again afterwards, about half that of a gallon of petrol. And how do the prices compare today. Interestingly, a pint of ordinary strength bitter (i.e. 3.6% ABV) I would guess, averages at about £3 locally, which is just about half that of a gallon of petrol (a gallon being roughly 4½ litres) – i.e. about the same proportion as in 1973.

Spirit Level If in real terms, the price of beer in the pub is perhaps not as out-of-step with general price levels as we might sometimes think, the real change has been in the price of spirits. Returning again to my formative years a “short” in a bar in the mid 1960s would have cost 2/6 (half a crown or 12½ p in metric), half as much again as the price of a pint of beer of twice the strength – a single short equating to one unit of alcohol and a pint of bitter to about two. Understandably anyone drinking shorts in a round was not always looked upon with great favour, especially if a mixer was involved. Pariah would be too strong, but you certainly wouldn't be flavour of the month.

Craft-Keg The current debate over craft-keg obviously strikes at the very heart of the argument that CAMRA has been voicing over the last forty years. To be honest, the term “real ale” was always something of a compromise and convenience, not all real ale was necessarily good. It did however, have one very clear pragmatic advantage. It allowed a clear distinction to be made between traditional methods of brewing and serving beer, and the modern industrialised methods being employed by the larger brewers, which tended towards blandness and lack of character. Of course just as there are reservations about some real ales, the modern large brewer is quite capable of producing good beer, it is just that commercial pressures often conspire against it. The reality that was facing beer drinkers in 1971, and which is still with us today, is as much about culture as about anything else. It is the contrast between those of us who believe that a product should be judged by its intrinsic qualities (or maybe lack of), and those who view it as a “blank canvass” upon which all the glitz and razzmatazz of modern advertising can be displayed. Whether or not true generally, in the case of beer, taste, flavour and quality almost inevitably suffer, the market requirement of not upsetting anyone, leading straight down the path to blandness. However good craft-keg beer might be, and however dire some real ale, it must be wise to maintain the distinction. To allow the difference between keg and real ale to blur can only muddy the waters, and give more ammunition to those commercial interests who have always been seeking to ditch real ale altogether.

Old Wort

It takes all sorts to campaign for real ale

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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

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

Deal Taxis

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Castle Taxis 01304 374000
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Jacks Cars 01304 362299

Sandwich Taxis

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Folk. Taxi 01303 252000
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National Express 0870 5808080
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And Finally.....For whom the bell tolls.

An adult shop in Apsley, Hertfordshire, has been forced to install a discreet side entrance after pub-goers from The Bull pub opposite cheered every time a customer stepped into the street

Whenever the door to the Private Shop, was opened, a loud door bell would alert drinkers in pub who then subjected the sex-shop customers to friendly banter and loud 'wa-hey's'

One 46-year-old customer of the sex shop who, for some reason, did not wish to be named said: "It was all a bit of fun, but it was terribly embarrassing. Business must have dropped during the summer when people were drinking outside the pub. People stopped coming in the end. They've changed it now so they've sorted the problem at least."

Pub landlady Nicola Green said: "As soon as they open that door it goes 'ding!'. When that bell goes people in here cheer, so they did the sensible thing in the end and the shop has moved the entrance round the side and at least that way it saves their blushes.. Most of our customers are builders and you know what they are like. The lads in here are only having a bit of fun"

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