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**CAMPAIGN
FOR
REAL ALE**

Issue 52
Summer
2012

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

CHANNEL DRAUGHT

INSIDE

PORTER

Decline and
eventual
resurgence

Part Three of the
history of this
distinctive beer style

See Page 38

A DAY OUT IN CANTERBURY

A pub crawl around
the city's real ale
gems

See Page 34

BOHEMIAN AWAITS RESTORATION



The fire damaged Bohemian with murals on
the boarding up - See Local News Page 9

Fed up with high Beer Duty
SIGN THE E-PETITION TODAY
visit www.camra.org.uk/saveyourpint

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Editorial Team

Editor &
Advertising
Martin Atkins

Editorial Assistants
Trisha Wells
John Pitcher

Design & Format
Steve Bell

Editorial Address

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

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CHANNEL DRAUGHT

ISSUE 52
Summer 2012

If you are finding this summer's sporting razzmatazz somewhat overwhelming, or even if you are not, here are a few pages about something else.

While the last forty years has seen real ale re-established as an integral part of British life, recent years have been less favourable to those places in which we drink it – i.e. the public house. Among the various pressures under which the modern pub has to operate, the cost of beer casts a long shadow, and one of the major elements of that cost is the tax extracted by the Government. As we report in National News, the British drinker pays about the highest level of duty on beer in Europe – about £1 of the cost of the average pint going straight to the chancellor.

Not only is the tax damagingly excessive but ministers repeatedly display an apparent ignorance of the harm that it is doing. As CAMRA's Roger Protz pointed out in *The Publican's Morning Advertiser*, since Alistair Darling's 2008 budget, when he raised duty by 13% and introduced the Duty Escalator, the resulting total duty increase of 42% has been accompanied by the closure of over 4,500 pubs. A fact which found little resonance with Chloe Smith MP, who, in a Parliamentary debate, claimed that the Duty Escalator, was all part of the government's plan to tackle the country's debt, and that without it everyone would be worse off, including drinkers, brewers and.....publicans: to which many of us would probably have added, "if there are any left."

CAMRA has condemned the government's approach to beer duty and initiated an e-petition campaign to force a Parliamentary debate on the issue – see Page 4. Elsewhere in this newsletter, as well as the usual items, we conclude our history of porter, visit a brewery in Yorkshire and take a day out around Canterbury.

Martin Atkins



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EVENTS DIARY

- | | |
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| <i>Fri 17 & Sat 18 Aug</i> | Beer festival – Astor Community Theatre* |
| <i>Mon 20 Aug</i> | Branch Meeting – The Charity , Woodnesborough |
| <i>Thur 23 Aug</i> | Daddlums – Carpenters Arms , Coldred – 8pm |
| <i>Thur 23 – Mon 27 Aug</i> | Beer Festival – New Inn , Canterbury* |
| <i>Sat 25 Aug</i> | Beer Festival – Deal & Betteshanger Rugby Club* |
| <i>Sat 25 – Sun 26 Aug</i> | Beer Festival – Red Lion , Stodmarsh* |
| <i>Sat 25 - Mon 27 Aug</i> | 4 th Ale & Cider Festival – East Kent Railway * |
| <i>Sat 25 - Mon 27 Aug</i> | 150th Anniversary Mini-Fest - East Cliff Tavern ,
Folkestone* |
| <i>Sat 1 & Sun 2</i> | Faversham Hop Festival* |
| <i>Fri 14 - Sun 16 Sept</i> | Jackie's 50 th year Festival – Louis Armstrong* |
| <i>Mon 17 Sept</i> | Branch Meeting – Louis Armstrong , Dover |
| <i>Fri 28 Sept - Fri 12 Oct</i> | Kent Green Hop Festival , See Page 26 * |
| <i>Fri 28 - Sun 30 Sept</i> | Haywain , Bramling - Real Ale Festival* |
| <i>Fri 5 - Sun 7 Oct</i> | 4th Crabble Mill Cider Festival* |
| <i>Sat 13 Oct</i> | Oktoberfest – Berry , Walmer* |
| <i>Sun 14 Oct (or Sat 13)</i> | Joint Social with AFRM Branch – Deal (date TBC) |
| <i>Mon 15 Oct</i> | Branch Meeting – Red Lion , St. Margaret's |
| <i>Fri 19 – Mon 22 Oct</i> | Beer Festival – Phoenix , Old Dover Rd., Cant*. |
| <i>Thur 25 Oct</i> | Pub Crawl – Sandgate – Pubs past & present |

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



STOP THE ESCALATOR

As we reported in our Spring edition, Chancellor of the Exchequer 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. Initial reports estimated that this would “add 3p – 5p to the price of a pint”, but, as most of us are now aware, and as we predicted, the actual price rise at the bar has generally been more like 10p. For whatever reason, and government spin is a likely suspect, such calculations always appear based on the lower ABV beers, and are usually swallowed wholesale and uncritically, by much of the media.

Pubs, of course, bare the full weight of such increases, and unless they are able to absorb them, which usually they cannot, are obliged to pass them on to the public. Supermarkets by contrast are under no such constraint. With their enormous product range and varying price structures, they have far greater choice, and can offset duty increases against other goods.

CAMRA has condemned the duty escalator as an unthinking tax which totally ignores the huge financial contribution brewing and pubs make to the economy. It has also criticised the Chancellor for failing to heed warnings that continuing to hit pubs and breweries with tax rises could threaten the future of one of the UK's remaining indigenous industries, cost jobs and ironically, reduce the total tax take from the Treasury.

CAMRA believes that this cannot be allowed to continue, and has initiated an e-petition campaign to force a high profile debate in the House of Commons over beer duty. If the petition can acquire 100,000 signatures, a smaller number than CAMRA's membership, the Campaign can work on securing the debate.

The e-petition is not limited to CAMRA members, and although our initial target is 100,000 the more who sign it the better. CAMRA is also encouraging letters to local newspapers and MPs in support of the petition, and has produced a range of publicity material to accompany it. Further details and information can be obtained from www.saveyourpint.co.uk.

The beer duty campaign will continue throughout the year, with promotions at beer festivals and a sustained and continuing push via the social media. It is anticipated that the 100,000 signatures mark will have been passed by mid autumn after which CAMRA will be seeking a parliamentary debate in December. At the time of writing, early August, some 78,000 had signed the petition.

However, the most important thing is that **you** should sign it, and encourage your friends to sign it. If you haven't already, just visit www.camra.org.uk/saveyourpint, click “Sign this Petition” and enter your details.

SIGN THE E-PETITION TODAY
visit www.camra.org.uk/saveyourpint

Rhythm & Booze Festival — Sat 25th August 2012

From 1pm to 11pm at Crabble Corn Mill.

Music provided by a variety of local bands

Supported by choice local real ales and ciders

Adults £1 : Children free : 'Lucky dip' program number

Refreshments, soft drinks etc available

4th Cider and Ale festival 2012

Fri 5th Oct : 6pm to 11pm : £2.00 entry

Sat 6th Oct : 12pm to 11pm : £1.50 entry

Sun 7th Oct : 12pm to 7pm : £1.00 entry

Refreshments : Music : Soft Drinks

All tickets available on the door

Many 'Real' Ciders

and Perries plus

a few local 'Real' Ales

Crabble Corn Mill, Lower Road, River, Dover, CT17 0UY

01304 823292 : www.crabblecornmill.org.uk : beerfest@crabblecornmill.org.uk

These are fund raising events for Crabble Corn Mill Trust : reg. charity No. 297098



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JACKIE'S 50th YEAR CELEBRATIONS

Fri 14th - Sun 16th September

Friday - Blue Town Sheiks

Saturday - The Relics

Sunday - Hot Jazz and Hog Roast

BEER FESTIVAL

Celebrations for 50 YEARS at the GRAPES/LOUIS ARMSTRONG



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.

PUB OF THE YEAR



Chris Barnes holds The Berry's two certificates

Berry, Walmer: Saturday June 16th found Branch members joining locals to celebrate Chris Barnes and staff winning Deal, Dover, Sandwich and District Branch Pub of the Year for a record fifth year in succession. Presenting the certificate, Martin Atkins, Chair-

man of the local Camra Branch, said: "Chris is an enthusiastic supporter of real ale and his hard work and commitment is reflected in this award." He also praised the three runners-up: the Carpenter's Arms at Coldred, the Red Cow in Sandwich, and the Ship Inn, Middle St., Deal. The Berry was also runner-up



The Carpenters Arms, Coldred

The Red Cow, Sandwich



for this year's Kent Cider Pub of the Year, and Chris has now received 11 certificates or awards since he took over the Berry in 2005. Among a wide selection of ales and ciders available to accompany the presentation were locals Canterbury Brewers Haka and Old Dairy Sun Top, and from more distant parts Big Lamp One Hop Wonder, Dark Star American Pale Ale, Tring Colley's Dog and Theakston Royal Salute. Two weeks later the pub hosted its fourth Annual Cider Festival, featuring eight British ciders and three perries.



Last occupied the property two doors along towards the docks (see Last Knockings)

Castle, Russell St: Also this spring, a bench, three folding chairs and two tables disappeared from outside the Castle pub during a sudden downpour. According to the *Dover Express* the heavy shower lasted 20 minutes and someone going outside for a cigarette after it had finished was amazed to find the table and chairs gone. Landlord Paul McMullan, described himself as dumbstruck: "I thought I was going mad, one minute the usual street furniture was there, arranged nicely right outside, and the next it had gone. It is not as if it was light - the teak chairs were really heavy, I didn't know whether to laugh or cry." As for real ale, latest reports suggest that the pub is still not selling any.

DOVER

First & Last, East Cliff: At the time of writing the pub is boarded up and looking distinctly forlorn. Having been closed for several months last year the pub was reopened, with a certain fanfare, in November. New leaseholder was Visit Journeys, which runs a hostel for backpackers on East Cliff seafront. There had been refurbishment and just before Christmas the new landlord said that trade had been good and he was looking to provide employment for six staff. Its closure seems to have occurred sometime around Easter, at about the same time that a retrospective application was submitted to use the first floor for tourist hostel accommodation. As far as we are aware East Cliff now has no pub or bar open to the public. At different times of the last 20 or 30 years options included the East Cliff Hotel, Gordon House Hotel and Continental. Before that, until the mid 1970s, when the First and Last was called the Albion, the original First and

Blakes, Castle St; Following Peter and Kathryn relinquishing the reins not a lot appears to have altered, except the reinstatement of the kitchen on a regular basis, and the introduction of Millis beers to the real ale selection.

White Horse, St. James St: Enthusiastic reports from one of our not so young members a month or two back: "Superb beer – Loddon Ferryman's Gold, Foundry Man's Gold and Old Hooky – accompanying listening to the 'Old Country Crows', easier on the ear than I'd feared too!" And a few weeks later, "Relaxing Sunday evening music to appeal to my vintage", while enjoying Thwaite's Wainwright, Ferryman's Gold and Wychwood Hobgoblin. Needless to say the White Horse is no old persons pub, so it's good to see it offering the odd quiet corner for the more contemplative amongst us. Other notable beers over recent weeks have been Ringwood Fortyniner, Loddon Hoppit

and Foundry Torpedo.

Archer, Whitfield: Visits in April found Daleside Gravesend Shrimper's Bitter on one occasion and Archer's Golden with Marston's Old Empire on another, and all in good nick – especially pleasing in what not so long ago was a keg only establishment.

Priory Hotel, Opposite Priory Station: Still maintaining real ale in what for so many years had also been a “dry” pub in real ale terms. Recently observed beers have included Greene King IPA Gold, Greene King IPA, Nelson's Friggin' in the Riggin'. And real ale has eventually re-appeared at the **Eagle**, it having been promised ever since its re-opening in March. So far only Adhams Lighthouse has been available, but well looked after, and at the attractive price of £2.80. Bombardier remains a regular at the **Red Lion**, with, currently the second real ale varying between Direc-

tors and Harveys, while Skrimshander retains its place as house bitter at the **Louis Armstrong**, where among a variety of guests Gadds Black Pearl Oyster stout was much appreciated, and noted for its strength (6.2% ABV) and soporific effects. The annual visit from the Offcumduns Ladies Morris Dancers took place at the end of June, when the Branch daddlums table was



The Offcumduns Ladies Morris Dancers perform outside the Louis Armstrong



THE
RED LION



Traditional Country Pub • Greene King Fine Ales
 Guest Ales every Thursday • Beer Garden • Meeting Rooms
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Robert Whigham
Innkeeper
 The Red Lion, Stodmarsh, Nr. Canterbury, Kent
 Telephone 01227 721339

once again brought into use and a good time had by all. Meanwhile preparations continue for landlady Jackie Bowles' Fifty Years celebrations in September (see advert and Branch Diary)

How time flies. How many years has the **Crabble Corn Mill Beer Festival** been running – five, six?; it certainly seems no time at all since I was reading through Graham Butterworth's profile and history of the mill to kick off the very first. In fact this year was the eighth – the event having started way back in 2005, when economic crisis was not even a tiny cloud on the horizon. That year just fifteen real ales were offered plus a few ciders: not insignificant but a quarter the size of the by then well established White Cliffs Festival in February; and it was open just Friday evening and Saturday. This year the festival started 3pm Friday of the Jubilee Bank Holiday weekend, and was open both Saturday and Sunday, and featured 54 real ales and 17 ciders, all of which came from Kent. We understand the ciders disappeared particularly rapidly. While the weather might not have been all that was desired the weekend proved its usual success, and reports speak highly of the quality of beers and cider. One visitor gave top marks to Kentish Gold from Millis of Darenth, a brewery whose output until recently (see Blakes above) rarely reached this end of the county.

DEAL

Bohemian, Beach St. A serious fire at the end of May left the downstairs of the Bohemian severely damaged and the upstairs suffering from the effects of smoke. Landlord Buzz Burrows expects the pub to be closed for four to five months but hopes to have it open again by Christmas. The fire started around midnight on the evening of Sunday May

27th and required about 25 fire-fighters to bring under control. At first thought to have been caused by an electrical fault, further investigation established that the source was a lit cigarette in a bin. The blaze was aggravated by the pub's large stock of spirits, some 300 bottles, said to be largest in Kent. At the time of writing Deal mural painter, Penny Bearman, was planning to use her skills to enhance the pub's exterior while it is closed (See front cover photo)..

JD Wetherspoon The search for a name for the town's proposed Wetherspoon's has produced some interesting proposals. One such, because of his long association with the town, has been the Norman Wisdom, and it drew the following response from a reader of the *East Kent Mercury*: "From my memory of Sir Norman in TV and film appearances, his trademark behaviour would appear to be tripping over his own feet and being convulsed in hysterical laughter at nothing in particular. In my humble opinion these traits alone would make this an ideal name for the proposed hostelry. An alternative suggestion from another reader was to name it after the current Royal celebrations: "...in this year of our Queen's 60th year on the throne the public house should be called The Jubilee Tavern. If it is not finished until 2013 this will not matter because it would then commemorate the Coronation year."

Just Reproach, King St: Mark Robson's micro enterprise is now well established, and has been subject to some very favourable comments: "tried four beers all very good.....all £2.80/pt", said one of our members; and reports describing it as very busy shortly after evening opening, suggests it has become a regular after-work watering hole for real ale lovers. The venue for

our May Branch Meeting we enjoyed a fine selection of “nibbles” along with some very good real ale. Choice is predominantly local – Goacher’s, Old Dairy, Hop Daemon, Abigale, Wantsum, Kent, etc. – but with a good choice from well respected breweries from elsewhere, Dark Star, Oakham and WJ King all featuring in April and May. Mark has now added real cider to the selection, and following alterations in June increased the number of ales available to five.

Walmer Lifeboat Classic Car Show
Real ale’s range continues to extend. The last weekend in May saw the RNLI hosting a classic car show on Walmer Green. It featured nearly 300 vehicles, live music throughout the day, plus a real ale bar in the Walmer lifeboat boat-house offering four local real ales from 10:00am – the bar remaining open until all the beer was gone. All proceeds went to the RNLI. In a similar vein **Deal and Betteshanger Rugby Club** will be holding their summer Beer Festival from 12.00 noon on Sat 25th August (Bank Holiday Weekend Saturday), with “at least twelve real ales, probably more.”

Another new outlet for real ale in Deal is the **Astor Community Theatre**. At least one real ale is always available at the theatre’s café and its second real ale festival is planned for Friday 17th and Saturday 18th August. There will be four ales from Gadds and two from Wantsum plus a selection of ciders. Hot dogs, burgers and curry will be available, and a variety of music including a ceilidh on Friday evening and a Chicago Blues Band on Saturday.

Mill Inn, Mill Hill: Still keeping real ale alive in Mill Hill, John has added beers from Ripple Steam Brewery to his selection. Currently either the brewery’s

bitter or IPA is always available

Shepherd Neame has bought both the **Zetland Arms**, Kingsdown, and the **Kings Head**, Deal from Enterprise Inns. Both houses will continue to be run by the current licensees, but of course will now only be selling Shepherd Neame beers, which is a pity because both were regular outlets for Harveys Sussex Bitter.

SANDWICH & RURAL

Five Bells, Eastry: Good reports from the pub’s annual springtime beer festival. A visit on Saturday afternoon finding a pleasing ambience and not overcrowded. Beers included Conwy Brewery Purple Moose, Mighty Oak Oscar Wilde, Holden’s Golden Glow & something called Storm Twister from an unnamed brewery but which apparently was excellent.

Crispin, Sandwich: The pub continues to offer a good selection for the real ale drinker. Visits earlier in the spring found Foundry Man’s Gold, Adnam’s Broadside, Sharp’s Doombur and Purity Mad Goose – plus an excellent Sunday lunch in a busy pub.

Hare & Hounds, Northbourne: The pub reopened in mid April after refurbishment: sympathetic but somewhat formal someone commented. Initial real ales were a good varied selection – Dark Star Hophead, Harvey’s Sussex Best Bitter, Adnam’s Broadside. Later these were joined by among others The Governor from JW Lees and Ripple Steam IPA.

Plough Inn, Ripple: A principal outlet for the newly established Ripple Steam Brewery both Ripple Steam IPA, and Ripple Steam Best Bitter were available on visits in April, the former attracting particularly pleasing comments. Other recent real ales have included Sharp’s

Doom Bar and Adnam's Broadside. Praise also for Thursday lunch – “good value @ £4-95.”

Green Oak Farm Cider Works, Waldershare: After two and a half years and £700, 000 investment, the former High and Dry has been reincarnated as a cider production and processing facility, which includes also a pub, shop, restaurant, café and guest house. Owners are Andrew and Amanda Wedl who have a smallholding in Eastry with a 2,000 tree orchard, whose apples provide raw material for the venture. In addition to their own cider, Andrew and Amanda also sell food, craft and drink produce from other local farms and artisans. Officially opened by the Earl of Giulford at the end of May the Cider Works has been operating since Easter and has created six jobs. It has the facility for holding functions and future plans include a fruit tree garden centre, specimen trees on site, and a museum of Kent apple growing and cider making.

In Lydden the **Hope** remains closed and up for sale. Things appear to be going well, though, at the **Lydden Bell**, which hosted a beer festival over the Jubilee Bank Holiday. Before that a visit in the middle of May found four ales available – all local, in fact all from the same brewery, Hopdaemon: Skrimshander, Incubus, Green Dragon and Golden Braid. Back in Kearsney at the **Railway Bell** beers had been Greene King IPA and a brew from Castle Rock, while a month later (middle of June) found Doom Bar and Lees Diamond Jubilee.

Rose & Crown, Stelling Minnis: Recent visits note a good representation of local real ales. Flowers IPA remains a regular but other beers have included Long Man Sussex Best bitter, Goach-

ers Best Dark and Abigale Bramling. At the **Duck**, Pett Bottom Genesis from Goody's, the new brewery at Herne was on sale in early June.

CANTERBURY

Old City, Oaten Hill: The pub is another recent Shepherd Neame purchase from Enterprise, and not, as has been reported in some places the **City Arms** in Butchery Lane. That remains firmly in the hands of Stoneset Inns, the pub operators connected to the **Foundry** based Canterbury Brewery.

King's Head, Wincheap: Still providing a mixture of Kentish & more distant brews mid June found Wantsum Fortitude and Westerham Grasshopper alongside Greene King IPA and Harvey's Sussex.

New Inn, Havelock St: The Spring Bank Holiday beer festival proved its usual success, with 20 or 30 real ales and ciders available over the weekend. To cope with its popularity two barrels of Thornbridge Jaipur had been ordered – in the event one going on Friday evening and the second needing to replace it sat evening. Other notable beers included Glaslyn Ale from Purple Moose and Dark Star Revelation, with the fastest consumption rate being recorded by Skinners Royal Wave. Another festival is lined up for the Late Summer Bank Holiday, August 23rd – 27th, with Jaipur, of course, a definite so long as supplies can be obtained. In October the **Phoenix**, Old Dover Rd. has a festival lined up for Fri 19th to Mon 22nd October with at least twenty real ales available over the four days.

See also A Day in Canterbury on page 34

FOLKESTONE & HYTHE

Pub of the Year The short list for Ash-

ford, Folkestone and Romney Marsh Branch POTY for 2012 were the **Bowl** at Hasingleigh; the **Farriers Arms**, Mersham; the **Ship**, Sandgate; **Three Mariners**, Hythe; and the **Bell Inn**, Ivychurch. Several of these will probably be familiar with our readers. Eventual winner was the Bowl, current owner Ron Blown, also no doubt familiar to many readers from his years in Dover and Deal. Famous for his Deal enterprise "Ron's Emporium" – antiques and collectables – and probably equally, for the Emporium's elaborately decorated motor vehicle, Ron has run the pub for some half dozen years. Normally available are three Kent real ales and cider. And Ron's Emporium has not been forgotten. It occupies a barn next to the pub, and as the advert has it, specialises in antiques, furniture, arts and crafts and the unusual.

It is very good to see a pub making a success of itself in an area where so many have disappeared over recent years – the **Nelson** at Waltham, the **Duke** at Petham and the **Gate** and **Prince of Wales** at Rhodes Minnis. Nearest to the Bowl, but probably most obscurely was the **Woodman's Arms** at Hassell St. From recollection it had no bar (beer was brought up from cellar) and the public area comprised a single room with chairs arranged around the walls – not altogether unlike a modern micro-pub.

Two real ales available at the **Happy Frenchman** on last visit, Hobgoblin and Jennings Cumberland – a definite improvement on recent times when the normal has been just one. At **Chambers** four remains the standard and predominantly local: Abigale Nailbourne, Hop Fuzz The American, and Gadds Dogbolter and No.5 in late May. A fine selection, also, of local brews at the pub's annual Easter festival. Sun-

day evening found most of the beers gone but of those that remained, the Abigale Nailbourne, Kent Brewery Cobnut, were reported particularly good. And local Kent beers are widespread around Folkestone generally. The **Mariners** was selling Gadds No.7 alongside Hobgoblin and Doom Bar in late May and the **East Cliff** Abigale Bramling with West Berkshire Over the Sticks.

A good selection of local ale in Hythe as well – in early June Foundryman's Gold and Torpedo from Canterbury Brewers at the **White Hart**, Old Dairy Red Top and Gadds No.5 at the **Three Mariners** and more Old Dairy beers at the **Red Lion**.

Sandgate is an area that is perhaps often overlooked when considering the local availability of real ale, however, at last count, six outlets were identified. Recent visits found Master Brew at the **Royal Norfolk**, Doombar at the **Golden Arrow** and Young's Special at **Bar Vasa**. The **Providence** normally carries three real ales and the **Ship** up to half a dozen plus two or three real ciders. Last but not least, tucked away appropriately up Brewer's Hill, is the **Earl of Clarendon**, and described by one of our members on a visit in May as still the best kept secret – "welcoming landlady and unparalleled view from bench outside of an unusually blue sea." Beer range varies considerably with three or four normally available from both local sources and more distant parts. Saturday evening, early June found an excellent pint of Old Dairy Copper Top.

THANET

Micro Success Thanet Pub of the Year for 2012 is the **Conqueror Alehouse** in Grange Rd. Ramsgate, run by former CAMRA Branch Chairman Colin Aris. The pub was opened in No-

The Fox

High Street Temple Ewell, Tel 01304 823598



**Steve & Alyson would like to welcome you to The Fox
Open for lunch 12-2 and dinner 7-9**

**Opening hours 11.30-3.30 6-11 Mon to Sat
12-4 & 7-11 Sunday**

Sunday Carvery 2 courses £8.95 Please book



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

Listed in the 2011 CAMRA Good Beer Guide

Small parties catered for.

Play area. Children welcome

November 2010 as Ramsgate's first micro-pub. Second place went to last year's winner the **Montefiore Arms** and third place to the **Artillery Arms**, both also in Ramsgate.

And the branch are anticipating that another two more micro-pubs will be opening shortly, planning applications having been submitted to convert two more former shops – the former Taste the Sun butchers on the corner of St. Peter's Rd and Sowell St.. in Broadstairs, and in a former hairdressers in Lymington Rd., Westgate, which at one time had also been a butchers. Proposed names, if plans come to fruition are respectively "Fork Handles" from the famous Two Ronnies' sketch, as the property at one time had been an ironmongers, and the "Why Not".

Meanwhile, also in Broadstairs, Julian Newick, who has made such a suc-

cess of the Lifeboat in Margate, has submitted an application to convert the Albion bookshop in Albion St. Broadstairs into a "drinking establishment". At one time St. Mary's chapel, he intends to name the establishment The Chapel, if plans go ahead, although there have been one or two objections on the grounds that being a former church building religion and alcohol should not mix. It will be run on similar lines to the Lifeboat selling Kentish real ale, real cider and perry, and local food and produce.

The **Lifeboat** itself has also featured in local awards this year, having once again been judged CAMRA's Kent Cider Pub of the Year. Paul Meredith, Kent cider rep for CAMRA praised the pub's extensive range of ciders and the fact that they were all Kentish.



KENT SMALL BREWERY NEWS

By Roger Marples

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

A special golden ale called Gloriously Gold (4% ABV) was brewed for the Olympic Games.



Canterbury Ales Chartham 01227 732541 canterbrew@gmail.com

I found an excellent pint of Knight's Ale in Blake's, Dover. This is a dark beer, very smooth, with a 4.6% ABV, and is described as a ruby bitter.



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

A new ale is a 5.1% ABV raspberry beer. Using 300lbs of locally grown fruit that took 14 hours to press and comprised 25% of the brew, it has sold very well. Also new, and which I preferred, is Enginous Stout, an interesting anagram.....and absolute coincidence, I was assured by Tom, the brewer. Forthcoming beers



are Le Moustache, a Belgium style beer, using a Belgium yeast and my favourite hop, Nelson Sauvin, from New Zealand, and Diamond Jim (4.9% ABV), after Canterbury son, Jim Beaney. A surgeon, philanthropist and pioneer in paediatrics, he was also a plagiarist and involved in back-street abortions, one of which that went wrong leading to his trial and subsequent acquittal for murder. The "diamond" derived from his gem-encrusted rings, tie-pins and watch and chain. The beer will be 25% Rye and use Australian Stella hops. Next summer a Lambic beer is planned, while new fermenters in January will greatly increase output.

P&DJ Goacher, Tovil, Maidstone 01622 682112

Howard Goacher, Phil and Debbie youngest, and the only son to enter the business, is now working at Eddie Gadd's, in line with the tradition that saw family brewers send their sons to gain experience at another family brewery, before returning to the fold to work in their own business.



Goody Ales, Bleangate Brewery, Braggs Lane, Herne 01227 361555

karen@goodvales.co.uk Peter@goodvales.co.uk

Beers from this new brewery have already started to appear in East Kent pubs. A full article is planned for the next issue of *Channel Draught*, but in the meantime the following from their website must suffice: "Our calling came from above to bring the taste of Heaven to Herne, God looked down and saw that it was 'Goody Ales'."

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 martyn@hopfuzz.co.uk

Goldsmith (4% ABV), a light refreshing summer ale using a single hop chosen for its delicate piney flavour, is proving very popular. New pump clip artwork has been introduced, and there is currently a 20% discount to new customers within Kent

and Sussex. The 'Hop Fuzz Campaign' is shortly to be launched. An initiative between brewery and pub, it is aimed at dropping prices to around £2.65 for a typical pint. There has also been more interest from further afield, such as the Sussex Arms, Twickenham. An additional five barrel brewing system is being worked on, and should be in place by Christmas, when also, Hop Fuzz beers should be available in bottles.



Kent Brewery, Birling 01634 780037 info@kentbrewery.com

The Eight Bells, Dover had four Kent Brewery beers on their pumps, in late July, and its beers also often appear in the Just Reproach. Spring Wheat was a great success, despite some doubts about selling a hazy beer. Going for Gold, a 4.4% citrusy golden Olympic ale, using appropriately summit hops, but no mention of the Games due to branding restrictions, sold out its first brew in a matter of days, or half an hour in one central London pub! Further brews are planned while demand continues.

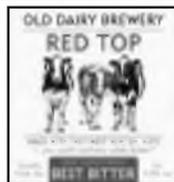


Nelson Brewery- Chatham 01634 832828 sales@nelsonbrewery.co.uk

All aspects of the business continue to grow with bottle sales in the forefront. For the Olympics, a light coloured, slightly hoppy summer ale, Conqueror (4.0% ABV) was brewed, while in July, Colossus (4.3% ABV) was an addition to the Ships of Trafalgar range – deep golden with a mixture of hops giving a bitter-sweet after taste. Also back by popular demand is the award winning Pieces of Eight 3.8% ABV. A light refreshing ale with full flavoured hops and hint of chocolate to the after taste. The brewery's draught ale is now available in 2, 4 or 8pt containers.

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

Soft Top, a Dark Mild for May (3.5% ABV) was voted best beer at the Tenterden beer festival and will return in September. As sponsor for the Rye Jazz festival, Old Dairy will be brewing a special beer with rye malt and Chinook hops, provisionally called Satchmoo. There was no special Olympics beer, but as there was already Gold Top and Silver Top, Copper Top became Bronze Top for the duration, and new pump clips were brought out showing appropriately medalled cows on a podium. Two new large fermenters and an automated bottling line have been recently purchased, and the brewery will be taking part in the Green Hop Festival (see page 26).



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

The brewery remains at full capacity of 75 barrels per week thanks in no small part to Doctor Sunshine's Special Friendly, She Sells Seashells & Festiv'ale, the summer trio. Gadd's No 5 is now available in bottle and selling very well.



Ripple Steam Brewery, Sutton 07917 037 611 info@ripplesteambrewery.co.uk

The brewery will be taking part in the Kent Breweries Green Hop Beer event in late September/October, (see page) and there are plans for a Cream Stout and a Red Beer/Farmhouse Ale for the late Summer.



Tír Dhá Ghlas Brewery 01304 211666 jim@cullinsyard.co.uk

Jimmy's Riddle is outselling both of Cullins' Adnam's beers, and Jim is very pleased with the many compliments about it. As I write, a summer ale (3.5% ABV) is due to be brewed – light but full bodied.

Wantsum Brewery, Hersden 0845 0405980 wantsumbrewery@googlemail.com

In May, brewing started on a new one hop ale using the cluster hop. It was well received, and will have been followed by a second one hop, Willamette, by the time you read this. Both are due to be bottled and on sale shortly. A summer ale, Red Raddle (ABV 5%), to celebrate the 200th birthday of Crabble Corn Mill, and named after the paint used on its millstones, has been brewed as well. Plans are afoot to bottle this also whilst it is in season. More outlets are now selling Wansum bottled beer – Ravening Wolf going down a storm with James struggling to keep up with demand! 1381 and Black Prince appeared at the Kent Beer Festival and the GBBF. New twelve barrel equipment is due in the next few months.



Westerham Brewery, Edenbridge 01732 864427

sales@westerhambrewery.co.uk

The new permanent beer, Spirit of Kent, launched in early June, commemorates the 68th anniversary of beer being transported from Westerham to the troops in Normandy, in the auxiliary fuel tanks of Spitfires. A tribute to both Kent hops and the Spitfire it contains nine Kent bred and grown hops, and is currently Westerham's best selling ale. A one off of British Bulldog Gold was brewed for the Olympics, and to celebrate its 1400th gyle another Hop Rocket IPA has been launched with five different Kent hops. Fermentation capacity is due to double with the addition of five more dual purpose tanks each capable of holding 30 barrels.



Whitstable Brewery, Grafty Green 01622 851007

whitstablebrewer@btconnect.com

Go for Gold was brewed specifically for the Olympic Games. A golden coloured 4.4% bitter, it contained a large amount of late hops in the copper, and came with a pump clip in the style of an Olympic gold medal.



Roger Marples



Canterbury CAMRA has challenged our branch to a friendly, but competitive, bar billiards match. This will take place mid-week, during October or November, at The Unicorn, St. Dunstan's Street, Canterbury starting at 8.00pm. If you'd like to take part then please contact Tony Wells at pubs.officer@camra-dds.org.uk or telephone 01304 611090.

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The National News

By Martin Atkins

England Tops Duty League

A fine illustration of our country's approach to beer duty was reflected in this summer's European football championships. Of the sixteen participating nations England is very clearly out on its own with 55 pence creamed off by the chancellor from every pint of 5% ABV beer. Its nearest challengers, Sweden and Ireland, come in respectively at 47p and 39p. After that, by comparison, it's peanuts – Denmark heading the pack at 17p and the rest falling away to the relegation zone of Germany and Spain on 5p and joint host Ukraine on 4p. This of course accounts for about only half the direct tax take. VAT at 20% takes another similarly sized chunk, and if consideration is taken of all the other taxes and duties that have to be accounted for, such as the unavoidable pub overheads of business rates and licensing charges, and the fuel and vehicle taxes that enable the beer to be brought to the pub in the first place, something approaching half the price of your pint ends up in the government coffers. The chancellor's budget may be full of U-turns and he may be presiding over a double dip recession, but he certainly knows how to put together a winning formula tax regime.

Membership Reaches 140,000

Camra membership reached 140,000 in May this year, a 13% increase from the same time last year. It is hoped that by Members' Weekend 2013, the total will be 150,000. Head of Marketing Tony Jerome said, "We've launched a

new membership benefits package in the last month which makes CAMRA membership even better value for money and we'll soon be launching a new initiative to make it easier to sign up friends and family." The package has been enhanced by Orchid Pub Group joining CAMRA's Pub Discount Scheme. Its 200 plus pubs will now offer 20p off a pint on production of a valid membership card. Around 1,000 pubs are now part of the scheme.

Keycask

CAMRA's Technical Advisory Group (TAG) has ruled that beer stored and dispensed using Keycask complies with the Campaign's definition of real ale. The system is similar to a wine box and the beer is contained in a flexible bladder inside a rigid plastic sphere. As beer is drawn out by handpump air fills the space between the sphere and the bladder, which is made of semi-permeable material or vented to allow oxygen to reach the beer. However TAG have concerns about venting and cooling, and there is some evidence that real ale drinkers found quality somewhat inferior to traditional cask beer. Keycask is very different from **Craft Keg**, currently being espoused by a number of real ale brewers, and in which ale is kegged after brewing, as would happen with lager or keg bitter, rather than benefiting from cask conditioning. The argument runs that if the ingredients and brewing process is of sufficient quality, the resulting beer, while lacking the conditioning and natural effervescence of cask, should otherwise "be full of flavour and taste."

CAMRA, while accepting that “craft keg” may be full of flavour and taste, maintains that it is distinct from real ale and does not feel that it is its job to promote it.

Key Campaigns

Following discussion and vote at April's AGM CAMRA has adopted four key campaigns for the next year to 18 months. The key campaigns are:-

1. Encourage more people to try a range of ales, ciders and perries
2. Stop tax killing beer and pubs
3. Secure an effective government support package for pubs
4. Raise the profile of pub-going and increase the number of people using pubs regularly

These will form the basis for establishing specific campaigns, and will be constantly assessed and replaced with new priorities once it is felt objectives have been achieved.

Still Closing

Currently twelve pubs are closing for good every week in Britain, with the hardest hit areas being Lancashire and the West Midlands where respectively 68 and 37 were lost in the six months from September 2011 to March 2012. Admittedly this was offset by new openings, running at present at six a week. However, the losses are mainly among community pubs, and present trends show that new pubs tend to be town and city centre bars, family eateries and club-like outfits for the young. CAMRA chief Executive Mike Benner said: “Whether in a small village, city high street, or on the edge of a housing estate, pubs are so central to our society that whole communities can grow around a particular pub.

Unsustainable beer tax increases by the government are ripping the heart out of community centres.”

Government Pledge

In an address at the All Parliamentary Beer Group awards dinner in May, Communities Secretary Eric Pickles pledged to continue government support to British pubs. Pubs provide almost a million jobs and contribute £19 billion to the economy, he said. “Nothing says Britain more than our great British pubs and our great British beer. Pubs and brewing are part of our social and cultural heritage but they are also playing a fundamental role in our present. Just as pubs are at the heart of communities we are giving communities the chance to get involved at the very heart of their local, enabling them to make their bids to ensure that these social and economic hubs continue to thrive. We are determined to give our community pubs the support to help get them in the shape of their lives to get business booming not just in this summer of celebration but in years to come.” (See Channel View)

Half a Unit a Day

Research carried out by Oxford University and published by the British Medical Journal earlier in the summer has suggested that reducing our average alcohol intake to just half a unit a day could save 4,600 deaths every year – that equates to quarter pint of bitter, half glass of wine or half measure of spirits. (See Last Knockings).

Hydes Update

Hydes of Manchester whose closure of its Moss Side Brewery was reported in our spring edition, will be relocating to Salford near the Media City site. The new brewery will be focussing on

Hydes own ales, and there are currently no plans for contract brewing – the current move followed the loss of the contract with InBev to brew Boddingtons. As well as the main plant there will also be a micro brewery which will produce about a dozen craft brews across the year.

Wenlock Update

As we reported in our spring edition, while the application to replace the well known Wenlock Arms in East London with a mixed residential and commercial block was refused by Hackney Council, developers were still planning further alterations which would radically affect the pub. This was eventually submitted as an additional storey on top of the present building, to form, with the existing first floor meeting room, two flats above the pub.

As well as the loss of the meeting room, the proposal also raised issues over the disturbance that the pub would cause to the flats' occupants, and the suitability of its design. In July, however, it was announced that the application had been withdrawn.

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

Sun 29 April Plans to walk over to Paddlesworth hastily rain-checked. Crawl round Sandwich instead! **Bell Hotel** (*Mater Brew, Spitfire*) **George & Dragon** Too crowded, will try another time **Red Cow** (*Tribute, Old Hookie, Bombardier, Hobgoblin*) **Crispin** (*Foundryman's Gold, Broadside, Doom Bar, Purity Mad Goose*) Excellent Sunday lunch in this busy pub. **Blue Pigeons** (*Black Sheep, Doom Bar*) **White horse** (*Thwaites Wainwright, Loddons Ferryman, Hobgoblin*). Relaxing Sunday evening music to appeal to my vintage

Wed 23 May – Fox, Temple Ewell (*Sheffield Kelham Island, Abigale Nailbourne, Ruddles Best, GK Abbot*).

Thurs 24 May – Chance, Guston (*Bass*) Ramblers' Skittles afternoon, chip butties gratefully received!

Sat 26 May – RCPYC Kent Regional Meeting. Afterwards to **Cullins Yard** (*Jimmy's Riddle, Broadside*) **Funky Monkey** (*no real ale*) Bar staff said couldn't sell enough – although now we hear pub is having success with Courage Best. **Eight Bells** (*Skrimshander + others*) **Albert** (*Can't remember. Nor can I. Ed*)

Mon 28 May – Charity (*Pedigree, Doombar*) First visit since reopened in Jan this year – enjoyed 'pensioner's lunch'. **Five Bells, Eastry** (*Young's bitter, GKIPA*) **Archer** (*Brakspear bitter, Archer's Gold*) Much appreciated @ £2-50 a pint! **Kitty-wake** (*Pedigree, Banks bitter*)

Thurs 31 May – Tunbridge Wells: Bedford Arms (*Tunbridge Wells Brewery Dipper + others*) Quite a transformation! My last visit I recall a typically boring pub near a railway station – as they often are - selling GKIPA. Now I was greeted by a whole range of pumps from micro-breweries. **Grove** (*Youngs Waggledance + others*). **Compasses** (*Dark Star Hophead + others*) Service resembled Wetherspoons on a bad day. Foody pub surprisingly busy.

Fri/Sat 1 & 2 June – Crabble Mill Beer Fest Observed from behind bar for a change. 54 beers from Kent breweries – including two from Shepherd Neame. Hop Daemon Green Demon sold out first. Popular cider bar too

Mon 4 June – Eight Bells (*Incubus + others*) **Foundry** (*Haka + others*) **New Inn** (*Marlow Rebellion, Dark Star Sunburst, Amber + others*) Excellent beer festival, ciders also. If they'd held it in the summer, it wouldn't have been so cold with the windows open! **Phoenix** (*Wantsum Red Raddle + others*) One of the more popular beers at Crabble, so good to sample it here **Priory Hotel** (*GKIPA Gold*) Surprised to be able to taste anything after my tour of Canterbury, but worth calling in here.

Tues 5 June – Cullins Yard (*MDS T65 - that's what the pump clip said!*) **Churchill Hotel - Best Western** (*Spitfire*) Met up with friends from Hastings who like coming here for tea!

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Fri 8 June Paul Skelton's talk at Crabble followed by pints of Reeve's Ale left over from Festival, still in good nick!

Sat 9 June – Valiant Sailor (GK London Glory, Courage Best, Doombar) **Cat & Custard Pot** (Master Brew, Bombardier) **Mayfly** (Jennings Tom Fool - disappointing, Pedigree) **White Horse, Hawkinge** (Sheps Diamond Jubilee Ale, Master Brew, Whitstable Bay) **Guildhall** (Harvey's Best, GK IPA, Doombar) **Eastcliffe** (Abhigale Sampire, Cotleigh Honey Buzzard)

Sun 10 June – Mayfly (Jennings Tom Fool, Pedigree) Slight improvement from yesterday. They must have changed the barrel. Tom Fool's pump clip very fetching, but is Jennings becoming another 'national bland'?

Mon 11 June – Archer (Archer's Gold 4, at £2-50! Doom Bar) Great atmosphere watching England/France match + Good beer too.

Fri 15 June – Archer (Doom Bar) England/Sweden match – finding beer selection uninspiring adjourned to **Harbour Board Club** (Adnams Diamond Ale) Beer OK here but place deserted. **Boar's Head** (Youngs bitter, Doom Bar)

Sun 17 June – The Cider Works (fka High & Dry), Waldershare (Kentish Pip dry cider @ 6%) My first visit, late Sunday lunch when they were quite busy, but my request for a pint of cider to 'drink in', was politely accommodated. An interesting business, unfamiliar to me but it seems to work. A shop selling cider + jams, sauces etc, combined with a restaurant. Who would have thought of this gap in the market?

Mon 18 June – Half Moon & Seven Stars, Preston (Theakston Royal salute 2, Henry IPA 2.5) Branch Meeting **Louis Armstrong** (Incubus, Gadds Black Pearl)

Tues 19 June – Archer (Doom Bar, Betty Stoggs) Watching England beat Ukraine without damaging my taste buds!

Wed 20 June – Plough & Harrow (Whit Bay, Master Brew, Spitfire) I would recommend for the food alone, even for those not enamoured with the beer brand. **Fox** (Sheffield Pride, Cottage Valiant, Abbot, Ruddles bitter).

Tues 26 June – Louis Armstrong (Skrimshander, Gadds Black Pearl, Foundryman's Gold) Grey miserable evening brightened up by morris dancing outside and dadlums inside

Fri 29 June – Carpenters Arms, Coldred (Orkney Red McGregor, Dark Star Solstice) Well worth attending for occasion of Coldred Village Fête opposite Pub packed, took 15 mins to get served at one stage from the orderly queue. Once-a-year 'Christmas' type clientèle in attendance. "The only lager they've got is cans of Stella", one young lady reaching the head of the queue called forlornly to friends outside. Squeezing last drops of daylight descended downhill to the **Fox** (Sheffield Pride 3, Cottage Valiant, Abbot, Ruddles Best) Very quiet for Fri evening after last port-of-call **Eight Bells** (Banks SPA, + others) **Priory** (Nelson Friggin)

Stroller



KENT GREEN HOP FESTIVAL

Friday 28th September to Friday 12th October

For the past two years Eddie Gadd has brewed a Green Hop Beer. 'Green' hops give the beer a characteristic light and fresh flavour because they retain oils usually driven out by the traditional drying process used to preserve them. The hops are picked from the bine and sent straight to the brewery, and I can vouch for their zesty fresh flavour and aroma, having tried both Eddie's previous brews.

The idea of a green hop festival, involving as many Kent breweries as possible, originated over a pint of good Kentish Ale (they did not say whose), and a discussion, between Eddie, John Mills of Canterbury Brewery and James Sandy of Wantsum. The result is the first ever Kent Green Hop Beer Fortnight to be launched at the Canterbury Food and Drink Festival (28-30 Sept) in Dane John Gardens, a venue it is hoped will awake beer-curiosity among food lovers, and raise beer's image from a beverage drunk only in pints, to something sophisticated to be matched with food or savoured on its own.

The difference between green hopped beers and traditional dried hop brews has been compared with cooking with fresh herbs rather than dried ones. "We want as many people as possible to.... try Kent Green Hop Beers," says Martin Guy of Canterbury Ales, so they will also be available at pubs across the county, but not beyond, and they go quickly, "even the few that are bottled usually sell out in a couple of days." Twenty Kent breweries are involved: details, on

<http://www.kentgreenhopbeer.com>

Roger Marples

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REAL ALE TRAIL RESULTS

During April and May this year we ran our first Real Ale Trail, in support of CAMRA's Community Pubs Month. This was a treasure hunt covering 27 pubs across our branch, all with a reputation of serving good real ale.

The draw has now taken place and we are able to announce the winners:

- The winner of the main competition was Stephen Barker, from Eythorne, who won CAMRA membership for a year and beer tokens for the Branch's Winter Ales festival
- Runner's up will receive copies of the 2013 Good Beer Guide and beer tokens.
- The winner of the special prize draw of a gallon of real ale, donated by our Pub of the Year The Berry, Walmer, was Glynis Barker from Eythorne.
- The Just Reproach was voted as the Trail's favourite pub

We'd like to thank everyone who took part and we sincerely hope you enjoyed the Trail. The outcome and feedback we have received has been very encouraging and we will be running another Trail next year with some changes to make it more accessible and more real ale oriented.

If you took part and have any comments then please email
pubs.officer@camra-dds.org.uk

Tony Wells



THOUGHT FOR THE DAY

The following was broadcast on BBC's Radio 4 on 18th February, and is perhaps not the orthodox religious view about the British pub.

Sometimes even the most benign changes in society have unintended consequences. Who wouldn't have thought that nearly 50 years of the breathalyser would do anything but good? But its impact on drink driving, combined with the availability of cheap supermarket booze has contributed to a marked hike in pub closures. You'd have thought the medical profession would welcome that but as Alastair Campbell found out for his documentary on Britain's Hidden Alcoholics, to be shown on BBC1 on Monday, the doctors actually lament the loss of the local boozer.

For pubs act as a moderating force on people: the landlord who can chuck you out, the neighbours who don't take kindly to seeing you sozzled, the fact that someone calls 'time' combine to limit drinking. But if you're imbibing at home, who's to ever say "No"? That unsocial drinking is one of the reasons 9,000 people a year die from alcohol-related disease. David Cameron this week called alcohol abuse the scandal of our society.

But this is not just a story of a health problem. As the pub closures show, it's a story of how our society has retreated behind closed doors. British society is characterised now by its individualism rather than a more communal way of life. Ask an American to imagine something quintessentially English, and he'd probably describe a village complete with church and pub, both places of course where people gather together and which have their ways of moderating how people behave. But now the pub is likely to be closed and the church, which shares its vicar with another three villages, could well only open one Sunday in four.

Christianity, like the majority of faiths, is essentially about community. Even though the Protestant Reformation emphasised the relationship between God and the individual, gathering for worship was still considered essential. There is an innate wisdom in that: we are made for one another. No wonder some of the greatest episodes of Jesus' life – the wedding at Cana, the Last Supper – are times of sociable feasting and drinking.

In his new book, *Together*, the sociologist Richard Sennet says the ritualistic taking of pleasure in others' company is waning yet is essential to society's well-being. Or as the Christian would put it, it is the relationship with one's neighbour as well as with God that gives us meaning.

This coming week Ash Wednesday will mark the start of Lent, the Christian tradition of six weeks fasting and abstinence. Giving up drink for Lent is popular but many Christians today also try to take on something. This Lent, why not do both? Forego the bottle of wine at home and go for a tippale at your local hostelry instead."

Catherine Pepinster

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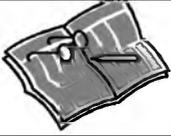
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CHANNEL VIEW

A NEW APPROACH As we report on page 4 CAMRA is currently campaigning to get the beer duty escalator removed. But to be frank this is only the tip of a very big iceberg that is threatening to fatally damage one of this country's best loved institutions – the British pub. Business rates, VAT, fees and licences of one form and another, rent if it's leasehold or tenanted, or mortgage repayments if freehold, all take a toll on the commonly very meagre income that a pub generates. Together with the premium that a pub often attracts for residential or some other alternative use it is no surprise that over the last decade thousands of pubs have closed, often well patronised, community locals whose interests all the major political parties claim to be close to their hearts. Unfortunately all too often their actions are a poor reflection of their rhetoric.

To listen to most MPs one would imagine that no aspect of British culture was of greater importance. They would no more display a lack of interest in the British pub than they would slate the prospects of their local football team or declare they did not like *Coronation Street*. However, such sentiment does not appear to work its way through to Government.

In the run up to the election and during his early days in office, David Cameron made much of his "Big Society" with its emphasis on localism, but in practice little seems to have changed. In response to a House of Commons committee call for a statutory code of practice over the pubcos/tenant relationship, the government opted for industry self regulation via the British Beer & Pub

Association – effectively allowing pubcos to regulate themselves. And more recently, Communities Secretary Eric Pickles' pledge to continue government support for the pub (see National News), does not exactly square with the duty escalator, one of the highest tax levels in Europe, or planning policy on pub change of use which is often very much at odds with local wishes. Support? – what support? Twelve community pubs close every week, while supermarkets continue to sell beer at a third or less of the pub price.

However, it would be unfair to criticise only Cameron, Osborne and Co. The duty escalator was of course introduced by former Labour chancellor Alistair Darling in his 2008 budget, a charming piece of work, which also, when pubs were closing at an unprecedented rate, added an extra 13% to beer duty with immediate effect. Neither did his colleagues generally show any particular interest in the ordinary local, until the few months before the 2010 general election when all kinds of promises suddenly appeared: Gordon Brown's lowering of duty for smaller brewers when he was chancellor, being a notable exception – the subsequent phenomenal expansion of the micro industry demonstrating what intelligent legislation can achieve.

What particularly depresses is that nothing seems to be learnt. The pub is not just central to our culture, it also played a vital part in the control of alcohol. The current great concern about "binge drinking" is hardly unique to our time. From mid 18th century gin drinking to the necessities of the war effort dur-

ing World War I, the governmental mind has been exercised by the British approach to alcohol. By the middle of the 20th century, and after several centuries of trial and error, the channelling of most consumption through the public house and a limited number of off-licences, allowed control with a comparatively light hand.

Free market economics changed all that. The lessons of earlier years forgotten, any retailer could apply to sell alcohol and led by the supermarkets a great many did, at greatly reduced prices. Earlier in the year Alastair Campbell highlighted the result in a BBC documentary (see page 28 – Thought for the Day) Of course the clock cannot be put back, public opinion is unlikely to accept the restrictions of fifty years ago, but redressing the balance would help both the pub and curtail abuse.

Of the price of a pint in the pub, £1 or more will probably end up with the Chancellor. A first, urgent step, should be to remove the duty escalator, but that should be followed by a complete review of all the assorted duties, taxes, rates, regulations and restrictions that are imposed on the public house – that is the traditional, local public house, as distinct from the neo-nightclubs of town and city centres, and family eateries dotted along our major roads.

Most particularly, government's mindset needs to change. What was the logic, when Alistair Darling dropped VAT to stimulate the economy, to remove any stimulation of the pub business by increasing alcohol duty to cover the difference? Maybe Eric Pickles' address to his Parliamentary colleagues demonstrates a genuine change of policy, we sincerely hope so, and if it is, here are a couple of ideas for starters: adopt the

Lib Dem proposal from their 2010 manifesto to vary the duty rate between the off and on trade; and consider a decrease in VAT for the hospitality industry. In France a radical drop saw thousands of jobs created and an actual increase in government tax take.

In the 1970s, CAMRA campaigning changed the national perception of beer. It needs now be seeking to do the same for government's perception of the public house.

Olympic Cold Unfortunately the normal government approach to real ale and pubs is more accurately reflected in the arrangements for this year's Summer Olympics. So keen were our leaders to gain this loss making piece of showbiz that all kinds of sacrifices were accepted, including of course, as is usual these days, the dominance of big corporate sponsors. As *London Drinker* observed, at a "London Olympics" one might reasonably expect refreshment to include not only such eponymous brews as Fuller's London Pride, Young's London Gold and Greene King London Glory, but also representatives from London's twenty or so microbreweries. However, such was not to be, the locals were most clearly left out in the cold. "Sole pouring rights" for the duration were acquired by Heineken, which we understand restricted choice to just its own brand plus John Smith's Smooth, called "British Bitter" at the event, and Strongbow, called "Cider".But hey – we got lager, bitter and cider – what more could we possibly want?

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A DAY OUT IN CANTERBURY

A pub crawl around
the city's real ale gems

I have done some drinking in Canterbury but knew little of the pubs that we were about to visit so I was really looking forward to the day out. Over 20 real ale enthusiasts, from CAMRA local branches, met up for what was to be a great pub crawl of Canterbury.

Our meeting point was the Foundry pub and microbrewery, on White Horse Lane. This pub was opened in June 2011 and if you ever plan on having a real ale or two in Canterbury then this is a must-visit pub. It is situated in what was a Victorian foundry, so as you enter the main bar area there is a definite impression of a large imposing room complete with flagged floors and large wooden benches and tables. The bar, which extends across one end of the room, serves an impressive range of beer from the microbrewery along with two ciders. These are supplemented by a good range of bottled beers and a great eclectic, good value menu. I selected a great pint of Foundry Man's Gold to eat with my rather excellent rarebit, discounted by 10% because I was a CAMRA member. What a great start to the day.

We then took a very short walk, just around the corner to the Old Brewery Tavern, in Stour Street, which is part of the Abode Hotel Canterbury. Very much of contemporary design it is a considerable contrast to our first pub. The main bar, is situated immediately in front of the main entrance, to the left of which is the restaurant and to the right a relaxing lounge: "comfortable", and "discreet" come to mind as you enter from the street. Our visit found an interesting range of beers, mainly from the Marston's stable, and I enjoyed the sun on



their patio while trying Marston's Merrie Monk and Single Hop, both of which were very good and very welcome after our "long and strenuous" walk.

Keeping to our schedule we headed west across Canterbury to the Eight Bells, situated mid-terrace on London Road, a definitely traditional family-run, locals' pub, with a nice welcome from the staff, including the pub dog! I had good pints of Young's Bitter and Charles Wells Bombardier while our conversation ranged from CAMRA and real ale, to the walk, the weather and, of course, the pub dog. So far, three pubs and all with very different atmospheres and décor.

Having finished off our ales we walked back downhill towards Canterbury's city centre, and the Unicorn, a stunning Elizabethan building situated on St. Dunstan's St. Inside, the dark-beamed comfortable pub, is warm and welcoming, with a fine

range of beers on the low bar, from which I tried Shepherd Neame's Master Brew and St. Austell's Tribute, the latter I found particularly likable.

Back on the road again and a detour now took us to a very unusual pub, or should I say "shop" – the Bottle Shop in Station Road West. This is situated in "The Goods Shed", which describes itself as a daily farmers market, food hall and restaurant. If you are a foodie then you have to give this a visit with its butchery, charcuterie, veg. stall, bakery, fishmonger, wine shop, cheese shop, general store and restaurant. Tucked away in a small part of this vast emporium is the Bottle Shop which offers over 250 different bottled beers and real ale from polypins, and is licensed for drinking on site.



The barman proved very knowledgeable, provided advice as necessary as we went through the "arduous" task of deciding which of the huge range to try. I sipped my way through a rather nice bottle of Oyster Stout from the Dublin-based Porterhouse brewery in the sunshine at a side entrance, while other members of the group sat on tall stools at large wooded tables. Overall, a fantastic and memorable experience.

Back on our feet again we headed to the Dolphin on Saint Radigunds Street. This

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is a bright, modern establishment, which recently won Branch Pub of the Year, and features four real ales and Weston's Old Rosie. On offer was Timothy Taylor Landlord, my favourite beer, and I sat in a comfortable wingback chair to enjoy my pint.

Our last call of the day was the New Inn, a terraced pub situated on Havelock Street, a little way out from the town centre. This pub is a bit of a TARDIS. At the front you have a traditional-style snug with lots of dark wood and nick-nacks on the wall, behind which there is a light and airy passage, with rooms off it, leading you through to the pub's garden. Bar manager, Andrew Trenery, had kindly laid on a buffet for us which was welcomed by all the hungry drinkers whose lunch was now a faint memory. I finished the day with good pints of Skinner's Spriggan Ale and Kent Brewery Enigma.



My sincere thanks to John Hedington for organising what was a fantastic tour of Canterbury pubs, some old, some new, some traditional, some modern and of course the Bottle Shop. If you'd like to see a map of the pubs we visited and pictures of the day out go to <http://www.canterburypubcrawl.tk/>, and

<http://www.canterburypubcrawlpictures.tk/>

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PORTER

Part three - decline and eventual resurgence

In our spring edition we looked at porter during the height of its popularity in the 18th and early 19th centuries. The following continues the story from there.

As we established, by the end of the first decades of the 19th century a standard porter had been created. Ruby-black in colour, it was made from a single mash, well matured, and distinctly bitter. However, this proved to be the high water mark for porter. Changing tastes and fashions, and commercial considerations saw, over the next hundred years the decline and virtual disappearance of porter – the style surviving only in the form of stout, and then, in this country at least, mainly in bottles.

It has been pointed out that the period of porter's greatest popularity corresponded with the industrial revolution, and the suggestion has been made that porter's strong and sustaining qualities were exactly what was needed to nourish and revitalise the extensive labouring force which that development required – it was drunk as much for sustenance as refreshment. However, by the 1830s and 1840s with the industrial revolution complete, and the wider use of machinery, work was becoming less backbreaking and unforgiving. Whether because of this, or fashion, or a combination of both, tastes moved away from porter's dark, heavy and bitter style towards lighter beers, whether still dark in colour such as traditional mild, or pale as with bitter.

In London, for long porter's heartland, the result was the working classes increasingly drinking sweeter and less bitter mild, and the rapidly expanding middle classes, often anxious to maintain a distinction between themselves and the "lower orders", adopting varieties of pale beer. Pale ales had always existed, but had traditionally been difficult to produce and expensive. Technological developments, however, saw them becoming more widely available, especially with the impetus provided by IPA, which, developed originally to supply Britain's rapidly expanding colonies, took off in the home market from the 1830s.

Pale beers also benefited from two contemporary innovations – glass and the railway. While dark or opaque beers are not particularly enhanced by the use of clear drinking vessels – and might well be disadvantaged if thick or cloudy – pale beers, if brewed clear, are. At the same time, the expanding rail network, allowing quick and efficient transport of beers around the country, greatly benefited Burton-on-Trent, whose pale beers had been renowned since the middle ages. Now Burton ales could be easily found almost anywhere, and were joined by beers from other pale beer brewing areas, such as Tadcaster and Edinburgh.

A further two factors weighed in against porter. Firstly, traditional porter and stout brewing was a lengthy process, requiring vatting for months, and for the brewers was money tied up. However, 19th century developments in brewing technology

enabled beer to be sent out to pubs after a much shorter period of conditioning, maybe a few days. Known as 'running beers' its product became the milds and browns, bitters and pales that were the staple of 20th century British brewing until the appearance of lagers during its later decades. Secondly, brown malt (sometimes referred to as blown or porter malt), although increasingly replaced by pale malts with colouring additives, was still used for brewing porter, but production was risky. To achieve the necessary colour and condition, the fire used for heating/drying was allowed to flare and blaze, thereby endangering both staff and premises.

As tastes shifted away from porter, that which was brewed, tended to become increasingly debased. It remained a regular part of a brewery's output, but there is every indication that its production involved the cheapest of ingredients – the poorer pale malts and inferior hops – with colour derived from additives and limited amounts of brown or dark malt. By comparison with Harwood's original dark and bitter entire butt, late 19th century porter has been described as a thin, vinous brown ale. A price list from the Culverden Brewery at Tunbridge Wells from around 1900 shows, that while several different porters were brewed, they were all towards the bottom end of the price scale – the cheapest on draught, at 1/- per gallon being half the price of triple X ale or the best stout – a poor man's beer perhaps, for the older and poorer, whose tastes harked back to those of their youth.

Stout, by comparison, originally just a variety of porter, seems by then to have developed an existence of its own. As we state above, it tended to be one of the more expensive of beers, and most brewers continued to produce their own versions, if only in bottled form, until the latter part of the 20th century. Of course any assessment of the market for stout is inevitably overshadowed by the dominance of Guinness, but more of that later.

After a century of decline the final nail in the coffin for porter was World War I. Partly to reduce consumption of barley, and thereby ensure an adequate supply of cereals for bread making; and partly out of concern for industrial production – particularly munitions factories where an accident could be disastrous – the Government drastically reduced the strength of beer. Also, to ensure that industries di-



In the late 19th century, pubs still advertised Porter prominently

rectly involved in the war effort had sufficient power, restrictions were imposed on "non-essential" businesses such as malting.

The effects on porter and stout were substantial. Energy-hungry, dark malt production was seriously interrupted, while the palatability of the two styles was seriously impaired by the reduction in strength. By the end of the war, on mainland Great Britain, the damage was irreparable, even though the strength of beer, which had eventually been reduced to 3%, was allowed to rise and other restrictions removed. Porter had disappeared and stout was mainly confined to bottles.

For Guinness and Ireland, as so often, things were very different. Guinness, established in Dublin as a brewer of ordinary porter in the 18th century, was very soon brewing stout porter or double stout specifically for the English market. By the end of the 19th century its "Dry Irish Stout" had established itself as a major brand, and the company was the largest brewer in Europe. Although still part of the UK, and probably because of political considerations, the war restrictions on brewing were less in Ireland. In particular strengths of up to 4.2% were allowed, and by contrast with mainland Britain, the conflict only enhanced Guinness' position – by its end Guinness was the largest brewer in the World. Stout was now increasingly synonymous with Guinness, and remained so, despite the best endeavours of British mainland brewers during the following decades.

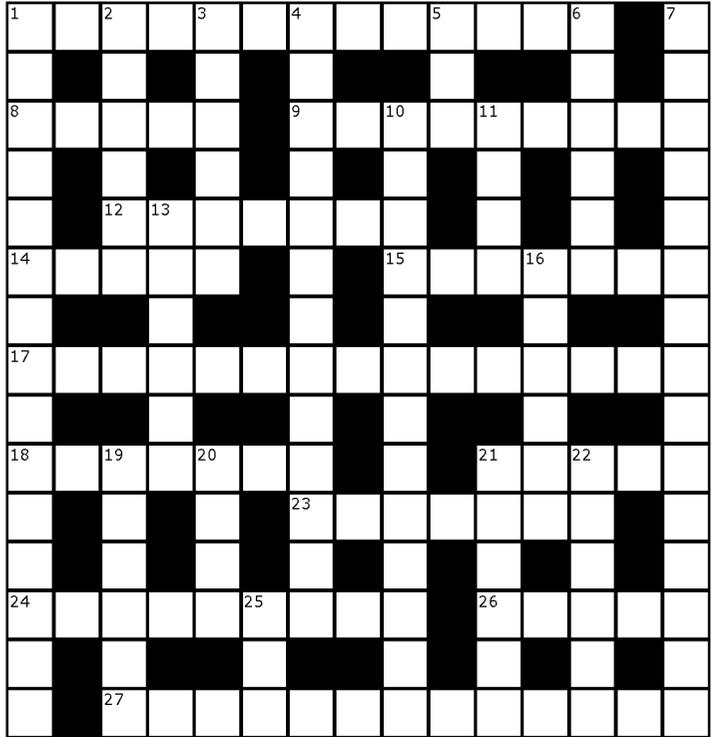
Two centuries after porter first appeared in the 1720s the name had effectively disappeared, living on only in literature and reminiscences, and very occasionally, in fact (e.g. Guinness provided a draught porter for the Belfast area until the 1970s). Its style, though, proved more resilient. A dark and bitter brew remained available in almost every bar, and from every seller of alcohol, and currently still is. Whatever reservations some of us might have on its current state, Guinness, established just a few decades after Harwood's initial creation, might well stake a claim to be the true successor to 18th century porter.

Of course, thanks to the micro-brewing revolution, the name porter has reappeared over the last few decades. How these new brews compare with their 18th and 19th forebears it is of course impossible to say, although it is a reasonable assumption that there would be striking differences. At the very least, in the earlier days, months of conditioning in huge vats must have left its mark. In one area though there is certainty – strength. Records suggest that no 18th or 19th century porter or stout was brewed at an original gravity of less than 1065 – roughly equating to 6.5% ABV. With due respect to the micro industry's dedication, enthusiasm and integrity, few modern porters can match this. However, we live in an era of high duty on beer, and, despite modern concerns over binge drinking, very likely of much lower alcohol consumption: strengths of 4% or 5% are probably more appropriate for the 21st century. Despite these shortcomings, if such they are, the new generation of porters are generally excellent, and a very welcome addition to range and variety of real ale that we may enjoy.

Martin Atkins

CROSSWORD

BY TRISHA WELLS



Across

1. Book model after excellent ale (4,4,5)
8. One caught in double negative backs vegetable (5)
9. Is oil necessary? (9)
12. Footwear for shy gnome, losing nerve at first (3,4)
14. Girl from Eastern isle has come back (5)
15. TV magazine's involvement in British actor's scandal is definite (7)
17. How to get to porn strip club at roundabout, perhaps (6,9)
18. Gangster forces good man to follow mafia, with hesitation (7)
21. Midwest American worker mostly follows island, initially (5)
23. A game cut short (7)
24. Lies dandy made up are a capital offence (6,3)
26. Mixing a drink can cause confrontation (5)
27. Gather together about sect shut out of state (13)

Down

1. French leader was a penny in debt following king's ceremony (7,8)
2. Washers swap points in reckless orgies (1-5)
3. Initially, but you'll never accept my Estonian nickname (6)
4. Animal snout in tall plant (8,5)
5. Commuter hides truck (3)
6. Imagine I'll leave complicated puzzle (6)
7. Footwear lost Eton bowling tournament (10,5)
10. Sh! Pelican crab wandering into police department (7,6)
11. Arne composed close by (4)
13. Profits by surrender to South (6)
16. Pack leader is the finest scoundrel (3,3)
19. Stuck in the doldrums without Ed – don't get upset (2,4)
20. Gadget is also large (4)
21. Ladies challenged convictions (6)
22. Beat small egg with force (6)
25. Obscured eyesight's OK (3)

Answers on Page 61



TAKE COURAGE

A look back at a once famous Brewery and it's beers.

Forty years ago Courage was one of the big six brewers whose activities was the driving force behind the creation of CAMRA. Admittedly, Courage always had a somewhat better reputation than some other members of the Beerage. They never adopted the burger chain philosophy which tried to conform pubs' style and decoration to a standard format where everything was keg (à la Watneys), their standard bitter always seemed better flavoured and at 4% was stronger than many of their rivals' offerings, and there was always the opportunity of coming across Directors, when it seemed that the rest of the industry were intent on confining draught beer to mild, bitter and "British lager".

Courage also had considerable prominence locally. Perhaps not in east Kent, but certainly in west Kent where they had taken over Style and Wynch of Maidstone; and in south east London, their presence expanded from its original home at the Tower Bridge Brewery, by mergers with Barclay Perkins and the takeover of Beasley's of Plumstead. The cockerel sign was always one of the most distinctive of trade marks, and in Hampshire, where they had a sizable estate they created the famous "Take Courage you are now entering the Strong country" advertising slogan, in collaboration with Strong's of Romsey.

That of course is all in the past. As with so much of the British brewing establishment, the breweries have long gone and the name reduced to nothing more than a brand. Recent decades have seen Courage taken over by Foster's of Australia before a period with Scottish and Newcastle and finally being sold to Wells and Young's. In any case Courage beers have long enjoyed an itinerant existence. Brewing in the south east was many years ago transferred to George's of Bristol, from where excellent beers were produced, and subsequently to John Smith's in Tadcaster, which, while it might also have some excellent qualities, never seemed to suit either Courage Best or Directors. Their current home is at Charles Wells brewery in Bedford and it was there that CAMRA London branches recently met with Wells and Young's head brewer John Robertson and a number of the brewery's staff, for a discussion about the beer's history, and a look at its current prospects. Ironically Wells and Young's current ownership of Courage was not John's first acquaintance with the beer, as he began his career at their Plymouth brewery as summer brewer to cope with the seasonal surge.

Courage Best (4% ABV) was originally brewed in London, Reading and Plymouth. The recipe dates from just after WWII but over the years has changed slightly to take advantage of the development of various ingredients. In the 1970s the malt was Maris Otter, in the 1980s Triumph, and is now Perle. The hops too have changed with today's recipe using Target for bitterness and Styrian Goldings for aroma. Hops are a large component of the nose and flavour and are boosted by the use of some hop essence, in preference to dry hopping which has caused problems with cask cleaning.

Courage Directors (4.8% ABV) was designed at the Alton Brewery which Courage bought in the 1950s, but the beer was not launched until the 1960s. Legend has it, that before then, it was just kept for the directors. It uses similar ingredients to Courage Best but in a different brew. It is richer and maltier with more smoothness in the mouth. To many ale drinkers both beers are now the best they have been for some time.

For many though, the highlight of the evening was the chance to try Imperial Russian Stout (10% ABV), a beer which in the early days of CAMRA was normally found in nip sized bottles. Its history goes back to Thrale's brewery in Southwark in the late 18th and early 19th centuries (see Porter - *Channel Draught Spring 2012*), and the Russian Royal Family, who spent some time in London, becoming friends of the Thrales. The Russians were particularly impressed with the 10% stout and hence the name was acquired. The beer ended up with Courage via Barclay Perkins who took over Thrales.

The beer is matured in two stages: one month for the yeast to drop and then a cold maturation when it is dry hopped. In total, the beer is conditioned between three and six months. The brew uses amber and chocolate malts and Styrian Goldings hops and the end result is a beer that is full of black treacle, caramelised fruit and roast notes; rich and warming with a burnt bitter finish. However, do not expect to see any in your local or in the supermarket; currently all output is designated for export, and there are five times the number of customers as can be supplied. Maybe a campaign is needed to increase production and bring some our way – CAMIRS anyone?

Martin Atkins



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THE ACORN BREWERY

A trip to the award winning Sheffield Brewery

At our February Festival of Winter Ales the Beer of the Festival was Glacier IPA from Acorn Brewery in Barnsley. This IPA is one of a series of IPAs that have been brewed by Acorn; each of which is brewed using a single hop variety. In this case Glacier from the USA. Acorn describes this beer as, "Rich golden coloured ale. Pleasant bitterness characters with fragrant, slightly citrus and berry aromas".

In common with previous years, the Branch decided to ask for dedicated volunteers to visit the winning brewery, in order that the presentation of the framed certificate that is awarded for the beer of the festival, might be given in person. Four CAMRA stalwarts agreed to perform this task: David Green, the man who ordered and cared for the beer so well; Leonard Hood, who served behind the bar; Jeffrey Waller, our Area Organiser and forbidding presence on the door on the Friday night; and lastly, the author of this article, who checked the authenticity of CAMRA members' cards when presented for free admission.



The Old No. 7,
Sheffield

Our base was Sheffield, widely claimed to be the Beer Capital of Britain, owing to the great variety of beers on offer and where we stayed for two nights – our visits to a variety of the city's pubs to be described in a subsequent Channel Draught. Arriving by train, and after booking in to our respective hotels, another short train journey took us to Barnsley, and the Old No.7 on Market Hill, in the town centre, Acorn's one and only tied house, although there is a possibility of further additions to the estate. Once owned by John Smith's and described as, "a Heavy Rockers' pub", Acorn has transformed it into a pleasant place to drink with a good mix of friendly customers. The bar and bar back have been retained from the original fittings. An oasis in a relative beer desert, the house, is jointly owned by David Hughes, the owner of Barnsley Brewery, and Michael Thorpe, the pub's manager. The idea of the purchase was that it would be "The Brewery Tap" and a place to showcase Acorn's beers.

On our visit there were five Acorn beers on the pumps plus three guests from other local micros, Barnsley Bitter and Yorkshire Pride being the two constant regulars from the Acorn range. However, there are regular beer festivals, when up to 20 beers are available at one time. We were met by David Broadhead, Acorn's Sales Manager, who generously, invited us to sample the beers. David Green presented the Beer of the Festival certificate to David Broadhead, and photographs were duly taken by Jeffrey. Later in the evening we were joined by co-owner and manager

Michael. There is no doubt that Acorn have built up a good reputation, both in South Yorkshire and beyond. Acorn's double acorn symbol is distinctive and easily recognisable, especially on their uncluttered square pump clips. We spent a convivial few hours chatting to David and Michael, and some of the locals, who were impressed by our dedication in coming all the way from Dover, before departing for the station.



The next day brought bright sunshine, and back at the main station, we boarded an antiquated diesel unit for Wombwell a district of Barnsley, and home of the Acorn Brewery. The wave of new breweries usually find home on a farm or industrial estate, and it was no surprise, with Barnsley's industrial background, to find Acorn Brewery on the latter. Stephen Bunting, Acorn's brewer was there to meet us, and bade us sample some of the Acorn brews. Interestingly, Stephen started as the local CAMRA branch's Brewery Liaison Officer with Acorn Brewery, and thought so much of Acorn that he joined them. Barnsley Bitter, a beer with a considerable pedigree and somewhat complicated history (see below) makes up 40% of sales, and has a complicated past (see below). For some years after being acquired by John Smith's it could be found in South Yorkshire, badged as John Smith's. I made a number of visits to Doncaster to drink this beer, before its demise, and even purchased a tie with the "Sword of Damocles" hanging over a Barnsley Bitter emblem.

The present brewery commenced in 2007, having moved from nearby Elsecar, and has a brew length of 20 barrels and could produce 140 barrels per week. There is a core range of six beers – Barnsley Bitter, Barnsley Gold, Blonde, Old Moor Porter, IPA and Gorlovka Stout – plus guests and seasonal beers. All of the beers are brewed with yeast from the original Barnsley Oakwell Brewery. A special beer brewed for the Queen's Diamond Jubilee was completely sold out a few weeks before the event, and another special beer is due for the Olympic Games. An interesting beer, brewed each Christmas, is called Nowell. Originally brewed ten years ago at 4.8% ABV, the ABV increases each year by 0.1%, so this year it will be 5.7%. Watch out for it at our Festival of Winter Ales.

Acorn also produce a constant range of single hop IPAs, with hops sourced from around the world. Currently they are working their way through USA hops, of which Glacier, used in their award winning IPA, was one. A range of bottled beers is produced, of which sales are increasing. Of these, Gorlovka Stout, is bottle conditioned, while the rest are filtered but not pasteurised. Gorlovka is Barnsley's twin town, in the Ukraine.

There are nine people employed in the brewery, including sales and marketing staff, an important side of small breweries, which they neglect at their peril. We noticed quite a few kilderkins (18 gal. casks) in evidence, popular for many of

Acorn's beers, and also the amount of space available for conditioning. This is important, as beers are not released from the brewery until they are ready to be put on the stillage and served. Many of the large mass production breweries do not seem to bother with this. Stephen also pointed out that a steam boiler was in use for heating the coppers, hot liquor tank and mash tuns.

Acorn have a trading area which ranges from Stoke on Trent in the south to Scarborough on the east coast and Blackpool on the west. Swaps are made with a number of breweries including Dark Star, Crouch Vale, Tring, Jarrow and Coastal.

A BRIEF HISTORY OF THE TWO BARNSELY BITTERS

The Acorn Brewery. Established in May 2003 by former chef David Hughes and his wife Judi, the Acorn Brewery is located to the east of the Pennines in Wombwell, Barnsley. Having worked for South Yorkshire Brewing Co, Elsecar (see below) as Head Brewer for two years, Dave decided to go it alone, purchased a ten barrel brew plant from the Forester & Firkin brew-pub in Stafford and in due course moved premises to Wombwell.

The Oakwell Brewery The original Oakwell Brewery was founded in Barnsley in 1888. It brewed Barnsley Bitter, and eventually went to John Smith's in 1974, before being closed in 1977. However Barnsley Bitter was resurrected by the South Yorkshire Brewing Co. at Elsecar. In 1996 it won the right to use the Barnsley name and launched Barnsley Bitter, using the original yeast strain. The company was briefly in the hands of the receiver before starting up again in Blackpool, where, as the Blackpool Brewery, it brewed a beer called Barnsley Bitter – in the Red Rose County, no less! Today, back in Yorkshire and owned by RBNB, Oakwell Brewery as it is now known is situated, on the site of the original Oakwell Brewery at Beever Hall in Barnsley. The company still brew and trade Barnsley bitter.

A court battle between the two breweries, ended with a ruling that as both beers were made in Barnsley, one on the original site and one from the original yeast, both could be called Barnsley Bitter.



ROLL OUT THE BARREL

June this year saw the release of the above two-disc DVD set by the British Film Institute. In the Institute's own words:

"It's a fantastic piece of British cultural history, featuring an intoxicating brew of classic documentation, archive shorts and trade films celebrating the great British pub and its presence on our screens from 1944 -1979 (Click to view trailer: <http://goo.gl/bpFNd>)."

As the subject is obviously likely to be of interest to lovers of pubs and real ale, CAMRA members are being offered a 25% discount on the release from the BFI Filmstore (visit <http://bit.ly/LVLiI> promo code: **CAMRA**).



WHEN ORDERING AT THE BAR

Etiquette in a pub or bar is always a foremost consideration. As **Peter Simpson** reminds us, there are some easy rules which will both aid the purchase of alcohol and benefit, often very busy, bar staff.

- 1 Please remember to order your drinks one at a time as we like to run backwards and forwards to keep fit.
- 2 When ordering a round, please make sure that you don't know what you want. When you arrive at the bar we like to stand and wait while you nip backwards and forwards or shout across the room to find out.
- 3 Once you receive two drinks please take them back to your table and stay for a quick chat before coming back to pay. We will still be waiting as we are not going anywhere and appreciate the rest.
- 4 Please order Guinness last. We really want to stand at the bar with your other drinks while it settles and we are especially pleased when we forget about it and are reminded to top it up.
- 5 Never put money in our hands as we like to pick it up off the bar, especially if it is all in change and in a puddle of beer.
- 6 Never say 'please' or 'thank you' as it only irritates us.
- 7 Always wait until you have been told how much your round is before asking for crisps, snacks etc., and when requiring ready salted crisps always ask for the full range of flavours before asking for plain, it helps us to learn the stock.
- 8 When ordering a drink for 'Tom' or 'Jim' don't tell us what they want, just point them out to us and we'll try to guess. The game is fun and we get a huge thrill when we get it right.
- 9 If you have been waiting at the bar for two minutes please tell us that you have been waiting for 'half an hour', this keeps us on our toes as we have no concept of time.
- 10 Can we remind you that the bell is just to make sure you are awake? We don't want you to come to the bar when we have removed the till drawer and turned out the lights.
- 11 Good night and God bless. You have tried my patience and won! Thank you.

Peter Simpson

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SATURDAY 1st SEPTEMBER - ANDY MAC - a mixture of music

from across the decades - 8.30pm

SATURDAY 8th SEPTEMBER - DAVE KEEN - 60's to the present - 8.30pm

SUNDAY 30th SEPTEMBER - CROOKED STYLE - folk & country - 3pm to 5.30pm

FRIDAY 5th OCTOBER - DAVE'S QUIZ - Teams of 2-6 people, £2 pp - 8pm start

SATURDAY 6th OCTOBER - CHARLIE - a real favourite, rock, pop & soul singer - 8.30pm

FRIDAY 19th OCTOBER - ONE LOVE - Latino/Soul/Reggae/ Acoustic pop - 8.30pm



CAPERS ON THE CALDON

The Beery Boaters Spring 2012 Trip

On Friday 20th April 2012 the Beery Boaters once more found themselves at the Anglo Welsh boatyard at Great Haywood in Staffordshire, for a repeat of a very enjoyable trip of October 2010 when six of us had taken Hatherton up the Trent & Mersey to Stoke-on-Trent and thence onto the Caldon Canal. This time it was to be the main annual cruise with two boats – Hatherton for the third time, and the slightly larger Empire. Originally fully booked, with seventeen, Mike Ventham had to drop out at the last moment so the crews were split seven and nine between the two boats. Once again we had the pleasure of the company of Peter and Jeremy Simpson from Grantham with newcomer, Simon Finch, and Peter Broberg from Aldershot who introduced Paul Rhoods to us. They, together with Alan Hodges and Scott Clarke, occupied Hatherton whilst the rest of the East Kent contingent, including the Ship's Band and Jess the guard dog, took over Empire.

The forecast wasn't encouraging, but it was fine when, with everyone arrived and/or retrieved from the Clifford Arms, we set off just after 4pm. However, by 5.30, when we had covered the four miles and two locks to Weston, we were suffering a heavy shower which we allowed an hour to pass over before heading down a muddy towpath to the Saracen's Head. A pleasant enough pub we thought, as on our previous visit, with Pedigree and Greene King IPA plus guest, on this occasion a beer from the Cottage brewery. Some of Hatherton's crew walked the half-mile to the other pub in the village, the Woolpack. The rain held off for the evening but, of course, the towpath was still soggy as we returned to the boats.

Showers continued through the night, however, and the following morning. In Stone we saw lots of 'no mooring' signs, due to a festival that weekend and were grateful we weren't stopping there until our way back; mooring in the town being notoriously difficult. Coming out of the town we passed the steam narrow boat 'President' and butty 'Kildare'. They would eventually make their leisurely way to the Queen's Jubilee celebrations on the Thames, where I spotted them on TV on the river pageant.



'President' and 'Kildare' heading for the Jubilee Regatta

The Plume of Feathers, our lunchtime stop is the only truly canalside pub between Stone and Stoke-on-Trent, and has good moorings. Unfortunately these days it is rather characterless and I rather preferred a previous landlord who would greet anyone hailing from south of Stafford as a "Southern Tory Bastard!" However, there is usually food available, and real ale, this time Greene King Abbott and Marston

Pedigree. As there's nothing else close to hand, we stayed until 3pm o'clock before resuming, when, with little signs of dampness in the air, Hon. Commodore (Unelected) swapped his walking sticks for the steering stick on Empire; and, not being able to move far without holding on to something, stayed there for the remainder of the afternoon.

The suburbs of Stoke-on-Trent began to close around us, and as always we were surprised by the absence of visitor moorings, even though the canal passes very close to central Stoke. At the top of the five lock Stoke flight, and the summit of the Trent & Mersey, we turned right at the hairpin junction into the Caldon Canal, and after a couple of other tight bends in a stiff breeze, continued upwards, through the two Bedford Street staircase locks at about 6pm, and then the single Planet Lock. Debris from canalside construction work was evident in the water, and both boats appeared to collect goodly samples on our propellers, but we pressed on through Hanley and into the countryside in falling darkness.

Milton, our evening stop we reached just after 8pm and, as in 2010, with the Miner's Arms having no real ale, we spent the evening in the Millrace. Once again it was busy with some sort of dancing in the back room, and as previously, the beer was Banks's, Wychwood and Pedigree. And no food, just snacks from an itinerant seafood seller, so it was just as well that we had all eaten at the Plume of Feathers earlier.

Sunday morning, up stakes and away at 7.30, having detoxified the propellers (i.e., removed copious quantities of rubbish). First-timers on this canal were beginning to appreciate how attractive it is after Stoke-on-Trent has been left behind. We ascended the five locks at Stockton Brook, to the Caldon's summit level, where we called in at Park Lane sanitary station to replenish our water tanks: except for the water point at the very end beyond Froghall Tunnel



(inaccessible to many craft including both ours), the only BW taps on the canal. Then another mile to Hazelhurst Junction, where the main line to Froghall drops towards the River Churnet through a trio of locks, and the Leek Branch forks off right before crossing the main line on an aqueduct. Nowadays it does not quite reach Leek, although importantly it collects water for the canal from Rudyard Reservoir, after which the writer was named.

It was now 10.30 and, for the moment, the sun was shining, and we were not surprised to find a bit of a bottleneck on the locks, this being about the time normal canal users set off. It took us an hour to clear the bottom lock, but we had plenty of time in hand. Just before passing under Hazelhurst Aqueduct and the Leek branch

we came upon some athletic-looking types exercising in a field, and then, just after the aqueduct, the Holly Bush at Denford, intended for our return journey.

Our planned stop was the Boat at Cheddleton with the possibility, for those who wanted, of a trip on the Churnett Valley Railway. Hatherton, though, in the lead, stopped half a mile before, at the bottom of the two locks, just beyond the picturesque canalside flint mill. There are a couple of other pubs here, two Lions, one Black and one Red, and by the time that Empire arrived in a shower of rain and hail, the Hatherton's were moored and intending to look at these hostelries. The Imperialists continued to the Boat, only to find it temporarily closed, so decided to make straight for the other Black Lion, at Consall Forge, two locks and a couple of miles further on, the Hatherton's having by then settled in and ordered food at the Red Lion.

We arrived at about 2.40, the last stretch on the River Churnet, which, despite the recent rain, the gauge at the foot of Oak Meadow Ford Lock, indicated was still safe to negoti-



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ate. There is no direct road access to the Black Lion. It is situated just above the River Churnet and the preserved railway, on a track which leads from the heritage site on the other side of the river. A beer and cider festival was in progress, and after we had partaken of an excellent repast, we settled in and the Ship's Band began to play, to the evident enjoyment of customers and staff alike. Towards the end of the afternoon Hatherton arrived, and an excellent evening ensued. We must have left the pub sometime after eleven in the evening with a couple of dozen free-range eggs from the flock of chickens foraging around (and inside) the pub, courtesy of the very affable landlord who remembered us from 2010. We agreed that, like on our last visit, it was going to be a hard pub to surpass during our week.

Monday, St. George's Day, and with our magnetic-based English flags clamped patriotically to the front of both boats' cabin roofs we set off at eight o'clock, unseemly late but our planned destination, the Holly Bush at Denford, was only four locks and less than five miles away. We turned above Flint Mill Lock, half a mile further on, at the last winding hole on the canal that can accommodate a boat of over 65ft – on the way, passing the restored railway station with its waiting-room overhanging the canal. The promised rain held off until a heavy shower at 10.15 when we moored up at Cheddleton for Martin to attempt some shopping, unsuccessfully it transpired as the nearest shops, apart from a post office which sold no food, were over a mile away.

By the time the Holly Bush came into sight the sun was almost shining, and then the heavens opened; rain, preceded by hail, arrived and continued while we moored up outside the pub. Never mind, the Imperialists didn't intend to go anywhere else that day! The Holly Bush seemed as enjoyable and popular as ever, and we occupied the same seats as on our last visit. Sometime recently it seems to have been acquired by Thwaites, but as well as their beers there were



Inside the Hollybush,
Denford

also micro guests available. The crew of Hatherton disappeared sometime in the afternoon to explore the Leek Arm, while the rest enjoyed another prolonged session, accompanied by the Ship's Band. Despite the usual superb breakfast, including Black Lion free-range eggs, we were all tempted by the pub's excellent menu. Some-one noticed that puncture repair outfits were on sale, and the landlord explained that we were on a popular cycle route. He also told us that cups and trophies on display were for tug of war, the athletic types we had spotted the day before being an award-winning team. The Hathertons returned before dusk. Despite our gloomy forecasts, they *had* got to the end of the Leek Arm, turned after Leek Tunnel and were moored almost on Hazlehurst Aqueduct.

Six o'clock starts were going by the board on this trip. It was away at 7.35 for the

Imperialists on Tuesday morning, with Hatherton, having done the three Hazlehurst Locks the previous day, well ahead of us: they needed to get to Hanley at lunch-time, as Jeremy was due to leave that afternoon. We stopped at bridge 28 where we had been assured was a reasonable shop. It proved disappointing but Martin and Dave were able to take a close look at restoration work on this part of the Churnett Valley Railway. Before leaving some of the crew walked back fifty yards or so to a canalside property advertising home-made pies and cakes. It is called 'Fine Feathers' and apparently is well regarded by the boating fraternity. The foraging party returned laden with cakes, duck eggs and Staffordshire oat cakes, a delicacy new to me, but Steve assured us of their worth.

On our way once more at 10.05 we descended the five Stockton Brook Locks and the single Engine Lock before mooring at Milton at 12.15. With the skies clouding over we prepared for another good lunch-time session, only to find, alas, that during the working week at least, none of the pubs in the village opened their doors to thirsty customers until mid afternoon. What to do? A phone call from Hatherton informed us that its crew were in the Coachmakers Arms at Hanley, an hour and a half away by canal and then half a mile up into the town. However, the Beery Boater's usual resourcefulness came to the rescue. Tom produced some port and continental cheeses, to which others added from their own supplies, and an extremely enjoyable cheese and wine party ensued in Empire's cabin – so enjoyable, that under way again, Tom seemed insistent on trying to steer towards Hanley in a straight line, despite all the undergrowth-laden twists and turns in the canal!

Anyway, we *did* get to Hanley, at about 4.15, with the weather remaining fine. We moored at Bridge 8 in front of Hatherton and just about where we had tied up in 2010. Then, the Coachmakers Arms had been closed for work to be carried out so we were anxious to visit it this time, especially as despite being in CAMRA's National Inventory of Pub Interiors of National Historic Interest it is under serious threat from redevelopment. So, forgoing exploration of the former Duke of Wellington



near the bridge, now garish with a 'pop and fizz' appearance and called 'Oggy's', we headed instead straight uphill to the Coachmakers; the Hon. Commodore (unelected) being propelled in the Beery Boaters Wheelchair by the Imperial Commando Brigade, complaining vocally about the state of Hanley's pot-hole-filled pavements. ("As usual, the Navy being pushed around by the Army!!").

The Coachmakers proved every bit as good as its reputation suggested, comprising four or five small rooms and bars of traditional style. The Hathertons had departed to explore other pubs in Hanley when we arrived at about 5pm. They kindly telephoned to let us know where they were, but we decided to stay put. After all,

we almost filled one small bar on our own, the half-dozen micro-brewery beers were excellent, and the landlord was very happy for the Ship's Band to entertain, and for us to bring back and eat food from nearby take-aways – he even provided plates and cutlery. Several regular customers dropped in for a pint or two and to enjoy the music and chat. One old chap proved to be quite a comedian. Without exception, they vehemently opposed the redevelopment that threatened to replace their local with a car park. The crew of Hatherton returned in due course having gone to Wetherspoon's Reginald Mitchell, and the Unicorn, but went back to their boat before we left for ours around midnight.

The promised rain duly arrived on Wednesday, with a vengeance! With no sign of life on Hatherton, Empire set off at eight bells of the forenoon watch (8 am) with the steerer swathed in oilskins, and several locks coming up to keep the remainder of the outside party happy – the first 40 mins later, just as Hon. Commodore sat down for breakfast and tasted Staffordshire oat cakes for the first time together with scrambled duck eggs, bacon, beans, sausages, etc. At Etruria Junction Dave steered Empire round, and onto the Trent & Mersey Canal in one sweep with no shunting or clouting anything: the first time that I've seen it done! Behind us, as we descended Stoke locks, muffled figures might have denoted the arrival of Hatherton.

It continued to rain steadily, until we once more reached Barlaston, where the boat behind finally caught us up, but it wasn't Hatherton after all. We moored up and splashed across the car park to the Plume of Feathers. Eventually, Hatherton arrived and having washed the cobwebs away, eaten and watched an entertaining Indian cricket match on the pub television, we left at 3.15. The rain had by now stopped and the wind dropped, and the sun made even a brief appearance. However, having deduced that we were on the move again, "weather" re-started as we descended Meaford Locks, the first of what proved to be late April showers. Then it was Stone Locks, and the usual absence of moorings, however we found enough space for one in the same place as 2010, alongside the car park on the left-hand side of the canal, and almost opposite our intended destination, the Star. Empire tied up on the inside with Hatherton outboard of her.

Another good session of Banks's very palatable ale, food (Martin being much impressed by the Wednesday night special of curry and a pint) and folk music; although some exploration of other pubs was made by the more mobile (or enthusiastic). Once again we had a small bar almost to ourselves, and Hon. Commodore's ego went up a notch when the crew of another boat arrived who were making use of his Canal Real Ale Lists. They promised to meet us the next evening in the Sara-



cen's Head at Weston.

Shopping requirements next morning saw us enjoy a leisurely rise and breakfast before setting off eventually just before 11am. Our lunchtime stop was Salt Bridge where everyone departed down a track to the ancient Holly Bush. Well, everyone except Hon Comm., as the route from the towpath to the road comprised very high steps and was too challenging for the offending hip. However, a couple of pints of beer, kindly brought back for his enjoyment, made some amends.

That left just a mile to Weston, for the afternoon, and the Saracen's Head for the evening. We were moored up by 5.30, nearer the pub this time, and another good time was had by all, with beer, food and the final folk session of the week. As before some went on to the Woolpack, and the users of my Real Ale Canal Lists did turn up and join in the fun.

Friday morning. Raining. Off at 7.30, to arrive at Great Haywood just before 9.00. Finished cleaning up the boats and packing our kit. Still raining. Oh, well, off home until the next time!

Jim Green



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LAST KNOCKINGS

Micro World 54 different ales and all brewed in Kent. That was the line up at this year's Crabble Mill Beer Festival. Unimaginable 20 years ago, or even 10, and of course the same is being repeated right across the country. It is a revolution that has gone very much unnoticed by much of the population. Unless you drink real ale it is unlikely that you will have been aware that other names have been appearing alongside Bass, Marstons, Courage, etc., on the bar top. However, whether you like beer or not, or even if you are a complete teetotaler, you cannot but help applaud the enthusiasm and dedication which is common to almost all micro-brewers. Small is beautiful was a buzz phrase from the 1960s and 1970s, but which, other than being much quoted, appears to have had little influence on human activity. Organisations and bureaucracies continued to grow and become more labyrinthine, with large scale production and amassing of profit, however they are achieved, remaining the underlying principles. Micro brewing determinedly swum against that tide, not just here but in North America, and it seemed to be pushing at an open door, perhaps small is beautiful had greater impact than it appeared. There are now twenty to thirty micro breweries in Kent and the number continues to grow – nationally there are over 800. More recently, the appearance of the micro pub, seems to have been grasped with equal enthusiasm by the public. There are already four here in East Kent, including the original, Martyn Hillier's Butcher's Arms at Herne, and the prospect of more to come. There would seem every possibility that we can hope they will repeat the success of micro-brewing.

First & Last As we report in Local News, this spring the First & Last, the last remaining pub at East Cliff in Dover, was boarded up. I suppose this should be no surprise. The last few years have seen a succession of landlords, and from observation, not a lot of trade. A far cry from twenty or thirty years ago when the pub was home to lorry drivers, customs officers, immigration staff, and others associated with the operation of the port. Lorry drivers, for whatever reason (absence of parking space or DHB's parking charges, have been suggested), take their vehicles elsewhere overnight, while for the rest lunchtime or shift-break drinking has often gone the same way as smoking in the pub – but without legislation. Whether because of fashion, or our currently grossly litigious culture, it is now frowned upon or outrightly banned by many employers. Leaving aside the overbearing nannying that this implies, has society benefited? From my admittedly biased perspective I would suggest no. When the couple of pints in the pub at lunchtime was considered normal we ap-



peared to be spared the excesses of binge drinking which now so exercise authority. It would seem quite possibly the case, that denied the casual pint or so during the week, a substantial part of the drinking population squeeze it all into the weekend with obvious consequences.

Lunchtime Agogo So how does the modern worker occupy him-or-herself during their lunch break. One alternative to sitting at their desk eating sandwiches or trawling the internet has recently started in Manchester – lunchtime disco. A Swedish idea, with no alcohol served and drugs banned, it is supposed to offer a healthy and radical alternative to office routine. How very different from reading a newspaper and drinking a pint in a pub, but, as we point out above, such traditional lunchtimes do not necessarily find favour with the modern employer. In many respects it is a perfect reflection of modern times – a mentally unchallenging lunchtime activity cheerfully filling the gap between unchallenging mornings and afternoons. No chance here of a period of quiet reflection on the nature of employment, or a subversive conversation.

A quarter pint of your best ale landlordand make sure its only ordinary strength mild or bitter, one might add. As reported in National News, research has suggested that reducing our average alcohol intake to half a unit a day, or a quarter pint of bitter, could save 4,600 deaths every year. Leaving aside the complete pointlessness of consuming alcohol in such small proportions, there would appear to be something wrong about these statistics. It obviously cannot be that to drink more than half a unit a day is to put your life in immediate danger – if it were we would be talking about 46,000 deaths a year, or maybe 460,000. It would be interesting to know on exactly what information this calculation is made – is it that half a unit a day is the safe maximum above which some damage may possibly occur? And where does this place the government's traditional safe level of 21 units a week for men and 14 for women (occasionally increased to respectively 28 and 21), which in any case it is generally accepted have no scientific basis – “plucked out of the air” as one of the team that devised them commented. Perhaps of course, if we are really looking to save several thousand unnecessary deaths a year we should also be considering banning the motor car.

Passive driving Speaking of research and motor vehicles, a study by the World Health Organisation or similar body has established that diesel fumes are as injurious to health as passive smoking. A concern obviously for anyone working closely with diesel vehicles or engines, or spending much time in busy town and city centres. Will anything be done? Probably not much, it would be too disruptive to our economy and culture, although logic might well ask why bar staff need to be protected from tobacco fumes while those digging holes in the road have to endure emissions from heavy lorries. The research must also throw some doubt on the accuracy of statistics for illness deriving from passive smoking – the existence of another source of damage, and one as ubiquitous as diesel fumes, must surely greatly reduce the culpability of tobacco.

Old Wort

A Campaign of Two Halves

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For Young Member and concessionary rates please visit www.camra.org.uk or call 01727 867201.

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

I enclose a cheque for _____

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Channel Draught 52 01/08

Campaigning for Pub Goers & Beer Drinkers

Enjoying Real Ale & Pubs

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Instruction to your Bank or Building Society to pay by Direct Debit
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 Campaign for Real Ale Ltd, 230 Hatfield Road, St Albans, Herts AL1 4LW



Name and full postal address of your Bank or Building Society Service User Number

Branch Name _____ Bank or Building Society _____

9 2 6 1 2 9

FOR CAMRA OFFICIAL USE ONLY

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Reference Number _____

Payee _____

Reference _____

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Send to Building Society or to your Direct Debit provider for details of conditions.



National Contacts

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



Adjacent Branches

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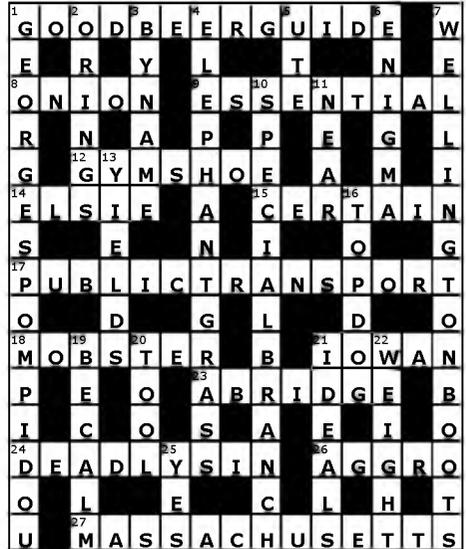
Canterbury

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

Thanet

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

CROSSWORD ANSWERS



Local Information & Useful Numbers

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

Dover Taxis

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

Deal Taxis

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

Sandwich Taxis

AM Cars 01304 614209
Sandwich Cars 01304 617424

Folkestone Taxis

Channel Cars 01303 252252
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And Finally.....The Beers are on Angela.

It has to be said that a nice refreshing beer is probably just the thing to relax with when you've got the economic woes of Eurozone crisis weighing on your shoulders. However, German chancellor Angela Merkel got more 'refreshment' than she bargained for at a recent political event in Berlin. Just as she engaged in earnest debate about the future direction of Germany and Europe a waiter managed to tip a whole tray of cold beers down the back of her neck.

It all happened at Politischer Aschermittwoch 2012 - otherwise known as the Political Ash Wednesday - which is one of Germany's main events in the political calendar. The event can be traced back as far 1919 when the Bavarian Farmers Association took to pubs and taverns for heated discussion. Today it's chance for some of Germany's politicians to have a bit of a verbal sparring match and of course, a few glasses of cold Pilsner. The waiter in question, who would only give his name as Martin D explained that this wasn't some form of political revenge. He told Bild newspaper "I was shoved very hard from behind and tried to catch the beers, but it was too late. Unfortunately, I shouted 'S**t!' really loudly as it happened. 'But she turned around, grinned at me - and even though she was wet, went to the speaker's stage shortly afterwards.". Maybe a similar drenching in beer might bring political leaders in this country to their senses over Beer Duty.

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The Coastguard Pub & Restaurant

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Between the bottom of the hill and the deep blue sea

The Coastguard Pub & Restaurant isn't hard to find. Head for the sound of the waves lapping against the white cliffs of Dover, the delicious aroma of local produce cooking in a busy kitchen, the glint of a freshly poured ale. When the English Channel is about to wet your toes, you'll have found us.

We like to keep things simple. Our friendly, family run establishment has a garden with bench seating for sunny days, a large alfresco terrace for year-round drinking and dining, a bar for cosy evenings, and a restaurant for relaxed dining.

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