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**CAMPAIGN
FOR
REAL ALE**

**Issue 53
Autumn
2012**

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

CHANNEL DRAUGHT

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40 YEARS OF THE GOOD BEER GUIDE

CAMRA's flagship
celebrates
landmark birthday
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EXPLORING SHEFFIELD

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fine selection of
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ROGER MARPLES

Branch mourns the loss of a
CAMRA stalwart
and a 'true English Gentleman'

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Dover Express

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CHANNEL DRAUGHT

ISSUE 53
Autumn 2012

Events this Autumn, at the Deal, Dover, Sandwich and District branch of CAMRA have been very much overshadowed by the unexpected and untimely death of Roger Marples at the end of August. Roger was an early member of CAMRA and very much involved with the establishment of the campaign in East Kent in the early 1970s. Over the succeeding years he played a leading role in our branch, including taking a major part in the organisation of our annual winter ales festival, and contributing substantially to this newsletter. We all miss him greatly. (See page 13)

Perhaps ironically, the state of real ale has not looked better for years, while locally at least, there has been some lightening of the general gloom hanging over the public house. There are now over 1,000 brewers of real ale in the UK including two within our own branch.

In Dover, the Golden Lion has appeared to have reopened, the White Horse shows every sign of doing so very soon, in Ladywell activity has been seen at the Falstaff, and at Capel the Lighthouse is operating again. Micro pubs seem to be springing up everywhere – Deal's Just Reproach is now a year old, Thanet appears on course for half a dozen sometime in the new year, and Folkestone's first has just opened. Meanwhile, nationally, CAMRA's campaign against the duty escalator is gathering pace, the e-petition initiating a House of Commons debate in November followed by a mass parliamentary lobby in December.

In this edition of Channel Draught as well as the usual items, Tony Wells outlines what LocAle could mean for your pub, and we print, posthumously, Roger's last report, an account of his visit to Sheffield earlier in the year.

Martin Atkins



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EVENTS DIARY

- Wed 12 Dec* Mass CAMRA lobby of Parliament to oppose Duty Escalator
- Fri 14 –Sun 16 Dec* Seasonal Beer Festival – **Phoenix**, Canterbury*
- Sat 12 Jan* LocAle Bus Trail. Meet **Market Inn**, Sandwich at 11.00am. A bus trip around 9 of our LocAle pubs.
- Mon 21 Jan* Branch Meeting – **Mill Inn**, Mill Hill, Deal.

Fri 1 & Sat 2 Feb **White Cliffs Festival of Winter Ales Dover Town Hall**

- Mon 18 Feb* Branch Meeting & Beer Festival wash-up – **Blakes**, Dover.
- Fri 1 & Sat 2 Mar* Roger Marples Beer Festival, **Royal Cinque Ports Yacht Club***
- Mon 18 Mar* Branch Meeting – **Deal Hoy**, Deal.
- Mon 15 April* **AGM/Branch Meeting – Royal Cinque Ports
Yacht Club, Dover.**
- 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



E-PETITION SUCCESS

CAMRA's e-petition against the beer duty escalator, which has been running since the spring, has not only achieved its target of 100,000 signatures, which it passed in September (one of only twelve campaigns to reach this landmark) but has also secured the consequential Parliamentary debate to discuss the issue. The debate, which took place on November 1st, achieved what could reasonably be expected. Although ending without a vote, the Government did not oppose the motion to review the escalator ahead of the 2013 budget, and the responsible minister claimed the Government is 'listening'. Twenty MPs spoke in favour of a review, and none opposed scrapping it, while CAMRA was mentioned many times, and its briefings for members much quoted.

Following the debate CAMRA Chief Executive Mike Benny commented as follows: "The will of Parliament is therefore that there should be a review. As we know from last January's pubco debate, this doesn't mean there will be one. It is rumoured that the Government is not treating back bench business as the will of Parliament (or binding on the Government)."

CAMRA's Chairman Colin Valentine added: "CAMRA was delighted to see the groundswell of support from MPs from all parties.....for a review of the damaging beer duty escalator. Passing a motion for the Government to conduct a thorough review of the economic and social impact of the escalator is a major step forward for the industry and sends out a clear message from inside Westminster that enough is enough".

"At a time when Britain's pub closure rate is back on the rise, any review must take into account the 5,800 plus pubs which have closed since the Government's punitive escalator system was introduced in 2008. It must also be reinforced that further planned increases will bring in no additional revenue for the next three years, and will only serve the purpose of harming many communities across Britain when their local pub is no longer able to run as a viable business."

To keep CAMRA's case firmly in the spotlight a mass lobby of Parliament took place on Wednesday December 12th, when members from across the UK joined together at Westminster and voiced together their anger about the high level of taxes on our national drink. After the lobby a rally was held at the Emmanuel Centre in Tufton St. just five minutes walk from the Houses of Parliament.

Speaking before the event, Colin urged CAMRA members to take part: "Joining a very small minority of e-petitions to have reached the 100,000 landmark is a mammoth achievement, and it has been fantastic to witness the beer and pub industry uniting to fight back against this issue. CAMRA's next stop is not to rest on our laurels but to maintain the impetus with our mass parliamentary lobby, which will reinforce to MPs the groundswell of support for this campaign. With all the battering it has taken, the beer and pub sector still manages to contribute over £21 billion a year to the UK's GDP, and supports one million jobs, so its about time the Government honoured its pledge to be pub friendly."



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The Local News

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

Please note that any views expressed herein are those of the contributors and are not necessarily those of this branch or CAMRA Ltd

If you have any news about a pub in your area – new beers or different beer range, alterations to the pub, beer festivals or anything that may be of interest to our readers, please email:

channel.draught@camra-dds.org.uk

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

DOVER

White Horse, St. James St: So it's all change again for this iconic Dover pub. Jeanette, who has run the pub since the spring of 2010, first as manager and then as tenant, departed for pastures new the end of August, along with faithful companions and pub cats, Tango and Merlot. We wish them all well for whatever the future might hold.

What a difference a few years and a recession make. In their heyday, in the mid noughties, Punch and Enterprise seemed intent on buying up every pub they could lay their hands on, full repairing leases of up to 20 years were standard and several tens of thousands of pounds would need to change hands to get one. Now, for those pubs they retain, the emphasis is just on getting a tenant. Hence, following Jeanette's departure the White Horse was being advertised for a rent in the region of £9,000 per annum, for a limited number of years, and with limited maintenance responsibility. At the time of writing we understand that a new tenant has been found and work is under way to reopen in the near future.

Blakes, Castle St: Adnam's remains a main supplier with Lighthouse, Broadside and Ghost Ship all having been available over the Autumn months.

However, local breweries remain well represented, including recently beers from Whitstable, Old Dairy Brewery and Abigale, while old favourites have seen the likes of Bank Top Dark Mild. New to us have been Hastings Blonde and Worsthorne Gold.

Golden Lion, Priory Place: Having been closed since Rab and Teresa's departure around Easter 2010 and subsequently being put up for sale, sightings of men in suits with clip boards one weekend at the end of October, were followed a few days later by window and door boards being taken down, lights switched on and work under way. Enquiries all received the response that it was reopening as a pub, with a persistent rumour (subsequently denied) that it had been bought by a well known local restaurateur as a wine bar. At present it appears to have reopened, having been painted a dark salmon colour and with lights inside and outside at night - at the time of writing though, this has yet to be confirmed. Meanwhile, just up the road outside the Priory Station at least one real ale can normally be found at the **Priory Hotel**, and, as we go to print, activity has suddenly been noted at the **Falstaff** in Ladywell. Boards removed from doors and windows, and work going on inside. Reports suggest it is

likely to also reopen as a pub.

Louis Armstrong, Maison Dieu Rd: In late summer the pub hosted both a local commemoration and a major celebration. August Bank Holiday Monday saw the youngsters of the LA Music Academy supported by leading local bands, providing nine hours of music in memory of local photographer Eddie Clapson, who died in February, and who had been a founder member of the academy. Three weeks later, the pub's annual beer festival was the opportunity for a weekend of good real ale and music to celebrate the fiftieth anniversary of landlady Jackie Bowles, and her late husband Bod, taking on the pub as tenants of Charringtons, when it was still called the Grapes and mild and bitter were respectively 1/- and 1/3 a pint. A certificate in honour of Jackie's 50 years was presented to her by the Deal, Dover and Sandwich branch of CAMRA..



First & Last, East Cliff: We understand that the pub is still closed although earlier in the year it was being advertised under the Journeys Hostels brand as a public house with beds available.

Kingfisher, London Rd: Having been closed and up for sale for a year or two

the future of the former Cherry Tree would now seem destined to be among the ranks of the towns many ex pubs. Planning applications were submitted during the autumn to operate the pub as a betting shop for William Hill and also to convert the premises into flats.

Three Cups, Crabble Hill: Ripple Steam Brewery Bitter was on the hand-pumps in late August. Landlord, Gary said: it's a nice bitter, selling well and at a good price, and more has been ordered.

Fox, Temple Ewell: Regular beer of the last few months, and receiving many a compliment from real ale drinkers, has been Sheffield Pride from Kelham Island. Landlord Steve, who comes from Sheffield, and is always on the lookout for beers from his home territory, describes it as a cross between two old Sheffield bitters – the now disappeared Wards, and Stones, when the latter was still brewed in the city just a stone's throw from Kelham Island's current operation.

DEAL

A visit to the town on August bank holiday Friday, early evening, found holiday atmosphere in full swing. At the **Just Reproach**, King St: with admittedly limited floor space, it was standing room only with customers spilling out onto the street – maybe a reflection of the excellent beer quality which was consistently reported throughout the autumn. Among other beers these included locals Goacher's Silver Star and Mild, and Kent KGB; and from further afield Kelham Island Pale Rider, RCH PG Steam and East Street Cream, Moorhouse's Premier Bitter, and Plain Ales the Wife's Bitter.

Good numbers also in the **Deal Hoy**, **Prince Albert** and **Ship**, as well. At the

latter, five beers are the standard with usually a couple from Gadds – Nos. 5 and 7, and Seaside all being seen over recent months – plus Deuchars, London Pride and Hophead. At the Hoy Spitfire and Master Brew are standard with additions from Sheps seasonal output, while the Albert maintains its usual wide ranging selection – recent months having seen Adnams Lighthouse, Nelson's Pieces of Eight, Kent Pale, Wentworth Imperial, Atomic Fusion, and from Cottage, Winston Churchill Ale, Birdies & Eagles and Southern Bitter.

Bohemian, Beach St: By late summer work was well under way to restoring the fire damaged pub to its former glory, following the blaze in late May. Initially it had appeared that owners Enterprise Inns were planning not to rebuild but put it on the market as a shell to ease their financial burden. However, the firm relented and landlord

Buzz Burrows was hoping to be open again for Christmas. Meanwhile, Deal artist Penny Bearman enhanced the pub's exterior by painting portraits of its regulars and staff on the temporary hoardings over the windows and doors.

The pub finally reopened in early November with a number of alterations, including the removal of the pillar in the middle of the bar. A visit shortly after found a choice of five real ales and the place crowded.

In Queen St. work has begun on the conversion of the former jobcentre into a **J D Wetherspoon**, with completion and opening due for March. Despite much speculation, as far as we know no decision has yet been made on a name.

Berry, Canada Rd: The usual eclectic collection from the branch's five time Pub of the Year – long time standards, mixing it with the latest generation of



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Kent micros , and exotic distant brews you've never heard of. Hence over recent months:- Wantsum Green Hop Fuggles, Ripple Steam Best Bitter, Harvey's Sussex, Worsthorne Old Trout, Downton German Pale Ale, Ramsgate Black Pearl Oyster Stout, Dark Star American Pale Ale, Potbelly Hedonism, Nobby Biggus Dickus, Hackney Brewery American Pale Ale, East London Nightwatchman, Canterbury Ales Skrumpinkin, Elland Nettlethraasher, Plain Ales Arty, Ramsgate Dark Conspiracy, Box Steam Piston Broke, Keystone Dark Porter, Harvey's Old Ale and not forgetting just about the longest beer name we've ever printed Ramsgate Gadds De Molen Fresh Hop Bohemian Pilsner. All credit to Chris and the staff for keeping such a variety of beer at top quality.

Zetland Arms, Kingsdown: After being sold by Enterprise to Shepherd Neame a few months ago, the pub is now destined for further changes with the retirement at the end of November of long time landlord Tim Cobbett. Tim, who has run the pub since the 1970s, is renowned for his love of golf and his Monday night quizzes, and will be greatly missed. We wish him well for the future. We understand that following Tim's departure Sheps will be undertaking a substantial refurbishment and seeking a leasehold sale.

Sportsman, Sholden: Excellent Christmas lunch enjoyed by the evacuees group in late November. Good value, well cooked food and real ales Greene king IPA and St Austell Tribute, the latter particularly tasty.

SANDWICH & RURAL

Crispin, Sandwich: One of the Branch's LocAle pubs, there is always at least one Kentish brew available. On the second Saturday in December,

when the pub was venue for our Christmas social it was Foundry Helles from the Canterbury Brewery, which proved an excellent accompaniment to a most enjoyable Christmas dinner. Other beers were Doom Bar and Adhams Old and Broadside.

Carpenters Arms, Coldred: The annual daddlums match took place one Thursday evening towards the end of August and was its usual success. The branch daddlums table and half a dozen branch members turned out and made their respective ways to the downland pub, where a couple of hard fought games ensued against pub locals – the branch, despite their best efforts, losing both. A third game could have been played but after plenty of good ale and some very eatable eatables, courtesy of the pub, enthusiasm for any further endeavour appeared to wane. Anyway, a very good evening had been enjoyed, complimented by excellent barrels of Exmoor Gold and Rudgate Battle Axe; and there were several proposals that maybe we should make this a biannual event. Once again many thanks to landlord Colin for hosting a fine evening.

Lion Hotel, Ash: The former hotel and pub which has been used as an Indian restaurant, and seriously damaged by fire over recent years, is now facing the prospect of conversion to two dwellings, a planning application having been submitted during the Autumn.

Lighthouse, Capel: Reopened again earlier in the year after substantial refurbishment – e.g. the far wall of the main bar has largely been removed, giving access to the windows that side of the building, and making it feel less like being in a submarine. A chat with one of the bar staff established that real ale was being limited to just one for the

time being (appropriately on that visit Adnams Lighthouse), and would probably not include anything local.

Lydden Bell: Recent visits have found a good cross section of East Kent ales on the handpumps alongside on occasion the seemingly inevitable Doom Bar. Beers from Abigale, Hopdaemon, Hop Fuzz and Wantsum have all been seen. At the **Hope** still no change – closed and up for sale.

Plough & Harrow, Tilmanstone: Good reports of late from this Sheps pub – “best pint of Master Brew I’ve had in a long while, only £3 a pint.” Usually at least three ales available, Canterbury Jack, Master Brew and Late Red on a visit towards the end of September.

Red Lion, St Margarets: The pub, which hosted Deal, Dover, Sandwich and District’s October branch meeting, is now a dedicated supporter of local beer, and has joined the branch’s Lo-cAle scheme (see page 29). At our meeting we enjoyed Gadds No 5 and Ripple Green Hop, alongside Caledonian Devil’s Advocate, plus some excellent pies courtesy of the establishment as interval refreshment.

Bull, Eastry: Currently closed the pub was the subject of a planning application in September requesting change of use and conversion to a residential care home. We understand that this is to be specifically aimed at recovering alcoholics, who, the applicants state, will all be teetotal.

A letter supporting the application from agents Christie & Co. who maintained that Eastry was too small to support the Bull as well as the Five Bells, is being hotly contested by a group of village residents who have submitted objections to proposal to the Council. The application was due for consideration in

mid December.

Meanwhile the **Five Bells** is doing its solitary best to satisfy village requirements. Reports show consistently good beer quality and an interesting selection including of late Ringwood Boon-doggle, Coach House Honey Pot, Ripple Steam Green Hop IPA and Arundel Trident.

Plough, Ripple: A regular outlet for local brewery Ripple Steam, the pub was the venue for the November branch meeting of Deal, Dover, Sandwich and District CAMRA. Among a selection of half a dozen real ales Ripple Steam provided two beers – Bitter (4.1% ABV) and Black IPA (5.8% ABV) – while brewer David Cliff joined us for the meeting. Although sharing the pub with a group playing folk music, they were at the far end of the bar and their volume was low, and we enjoyed an excellent meeting, made all the better because all the beer was most generously paid for by the landlord – more power to his elbow.

FOKESTONE

New Micro Pub Saturday 17th November saw the opening of Folkestone’s first micro pub, the **Folkestone Firkin**. It occupies a former hairdressers in Cheriton Place, just along from Chambers and offers the prospect of four Kentish beers available at a time. It is open lunchtimes except Monday, and evenings except Sunday and Monday. **Chambers** itself is already a staunch supporter of local beer. Wantsum 1381 and Goody’s Good Heavens are among the newer local breweries featured while from further afield Adnams beers have been a regular choice.

August Bank Holiday weekend found the **East Cliff Tavern** celebrating its 150th anniversary. A real traditional lo-

cal, there are always one or two real ales available, with a very good showing by Kent brews. At the **Lifeboat** the choice is normally three or four ales, drawn from a wide selection from local to national. Visits over recent months have found beers from the newly established Hop Fuzz as well as Greene King and Hopdaemon.

In the Stade three ales are standard fare at the two remaining pubs. National brews predominate – London Pride, Directors, Pedigree and Jennings Queen Bee all having been seen at the **Mariners** while at the Ship regulars are London Pride and Abbot, although now backed up by a guest which can often be a micro.

At the bottom of Bayle Steps the **Princess Royal**, at last visit was still unoccupied and boarded up, while in the Bayle itself the **Guildhall** and **British Lion** continue to offer a fine selection of real ale, with plenty of guests to ring the changes. Regulars at the former are Greene Ling IPA and Harvey's Sussex Bitter and guests of the last few months have included Caledonian Golden Son, Nethergate Lightning and from Bath Ales Forest Hare. Those wondering whatever happened to Bass, might be interested to know that the iconic brew is still alive and well, and, in Folkestone at least, happily residing at the **Clifton Hotel**, where we understand a most excellent pint can be enjoyed.

Back in the summer a breezy downland stroll found Deal, Dover, Sandwich and District Branch combining with Ashford, Folkestone and Romney Marsh Branch to investigate the state of real ale in the Folkestone hinterland. Commencing at the **Valiant Sailor**, where Greene King London Glory and Adnams Lighthouse were on tap the hardy band headed for

the **Cat and Custard Pot** at Paddlesworth for lunch and to drink Master Brew and Sharp's Special. Returning via Hawkinge stops were made at the **Mayfly** and the **White Lion** where real ales respectively were Hobgoblin and Marston's EPA, and Canterbury Jack.

CANTERBURY

New Inn, Havelock St: The advertised late summer beer festival duly took place, and by all accounts proved a great success, with the legendary Jaipur appearing and then disappearing with its usual legendary speed. It was back again in late October when the pub hosted a festival completely supplied by Jaipur's brewers Thornbridge, all of which proved immensely popular, except for some reason the brewery's pale and citrusy Wild Swan. More dedicated festivals were arranged for the start of December – the first two weekends hosting respectively five or six ales from Skinners and Dark Star. And thoughts are turning to a possible winter warmer festival for the weekend before Christmas.

Phoenix, Old Dover Rd. A regular outlet for Kentish beers, Hop Fuzz, Wantsum and Whitstable are among those seen recently. Mid October found a Scottish themed festival including Harviestoun Bitter and Twisted, Orkney Northern Lights and Dark Island, and Cairngorm Gold, all reportedly in excellent condition. A pre-Christmas beer festival is planned for mid December – Friday 14th to Sunday 16th – featuring fourteen ales of a seasonal style.

Black Robin, Kingston: The pub was selling Hobgoblin in late summer, and from a quick survey of barrels waiting to be collected outside, had seen locals Gadds, Canterbury Brewers and Ripple Steam in recent weeks.

Duck, Pett Bottom: Another pub hosting a late summer beer festival over the Bank Holiday, and one unfortunately not assisted by rain during a visit on the Friday. However the beer including Gadds Seashells and Dark Star Hophead were excellent. A following stop at the **Chequers**, Petham, where most beers are brought up from the cellar found enjoyable pints of Whitstable EIPA and Pearl of Kent.

Haywain, Bramling: As an alternative to the end of August the Haywain arranged a festival a month later. Twenty or thirty beers and ciders included Canterbury Reeves Ale, Whitstable Faversham Creek, Golden Braid, Seaside, Hop Fuzz English. Reports speak of an excellent atmosphere despite the vagaries of the weather.

THANET

Micro Heaven Having being chosen as Thanet Pub of the Year, The **Conqueror Ale House** went on to win East Kent Pub of the Year, followed by Kent Pub of the Year, and, as we were putting the finishing touches to this edition, we heard that the micro pub had progressed to super regional winner

for the South East. It will now compete with three other super regional winners for the title of CAMRA's National Pub of the Year.

However, leaving aside the Conqueror's success, Thanet is rapidly establishing itself as the micro pub capital. In Westgate the **Bake and Alehouse** is now well into its second year, and these two have now been joined more recently in Broadstairs by **Fork Handles**, and a soon to be opened, converted former shop in Charlotte Street, to be called the **Thirty Nine Steps Alehouse**. Meanwhile, the proposed micro-pub in Lymington Road, Westgate, reported in our summer edition, has received a number of objections, but the Council appear supportive, and it is hoped that problems can be resolved fairly rapidly to allow opening sometime in December.

And further, an application has been submitted to Thanet District Council to convert a shop in York Street, Ramsgate into a micro-pub combined with an art gallery which is to be called the Artisan. The premises was once a former pub known as the Hovelling Boat.



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ROGER MARPLES

Roger Marples who died suddenly and unexpectedly in late August following an operation a few weeks earlier, was one of our branch's longest serving members and one of CAMRA's most dedicated supporters. He joined the campaign in the very early days and played a major part in establishing CAMRA in East Kent as its first area organiser – forty years later he was nominated as one of CAMRA's top 100 campaigners. He attended every AGM from the second one in London to this year's, with the exception of the one a few years ago in the Isle of Man when volcanic dust from Iceland made air travel impossible.



Although born in Dover, his family had Yorkshire origins, and much of his early years were spent in "God's Own County" before returning to Dover as a teenager in the 1960s. Unlike many others of his generation he remained unmoved by the blandishments of the large brewers to drink their much publicised keg beers, and, several years before CAMRA was founded, was already espousing the cause of traditional British ale. In East Kent at the time, we were still able to drink locally brewed Fremlins, Cobbs and Tomson Wotton, all of which he spoke of very favourably, as well as Hythe brewed Mackeson, which he didn't – indicating an early discernment of taste and opinion which was to stay with him all his life, and which we all know so well.

After school Roger worked for a short time in printing and, belying the popular belief that he eschewed all things modern, as a computer programmer, at a time before the ubiquitous PC when computers were rare and substantial pieces of hardware which most of us regarded with awe and not inconsiderable suspicion. Then followed a spell with British Rail in London before, he set up with his wife Pauline, what was to many, one of Dover's best ever restaurants, the Cabin in the town's High St. Renowned for excellent food and excellent wine it hosted many a memorable and enjoyable evening.

Roger's period as a restaurateur, his involvement local activities such as CAMRA and the Dover Society, and his loyal and staunch support of the Royal Cinque Ports Yacht Club had established him as a widely known and well respected Dover figure, and his death attracted many a tribute and fond remembrance. "Dover will be poorer for the loss of 'a true gentleman'" said the Dover Express, when reporting his death, appropriately on the front page, and expressing sentiments that were repeated by many over the following weeks.

However, it was of course as a lover of, and campaigner for, real ale that most of us will remember Roger, and to many no doubt he probably epitomised the popu-

lar picture of a CAMRA member – bearded, traditional in dress (tweed jacket, etc.), and possessed of deeply held and much expressed views about beer and pubs. He would argue vociferously about the merits or otherwise of this or that real ale, or some new policy or campaign, but always affably and with good humour. Roger occupied a place very much at the heart of our Branch, playing a leading role in our campaigns and activities, in particular our annual Winter Ales Festival and as a contributor to this Newsletter.

As well as local tributes, his passing drew many a response from CAMRA members elsewhere. Gill Keay from Canterbury recalled her memories from CAMRA's early days: "When I joined in the early 70's, he was already Area Organiser for East Kent. He did so much for CAMRA then, and ever since. In those early days, when he used to travel all over the country, we had a joke that if you went to any real ale pub in any part of the UK, you'd find Roger already there." While long term friend Roger Corbett remarked: "In no way did Roger's enthusiasm wane over the years; indeed quite the opposite as he embraced the micro brewery and micro pub revolutions with voracity. He loved the traditional pub – the classic basic unspoilt country or town pub and managed them into what he called first and second division houses making many trips around Great Britain, firstly seeking them out and then nurturing them with multiple return visits and mourning their passing."

Roger was exceptionally good company, warm and generous, and very much a life force, ever positive and optimistic. It was always good to run into him in a pub or bar, and it is most fitting that the Kent Region of CAMRA have proposed establishing a campaigning award in his memory.

Perhaps last comment should go to founding CAMRA member Michael Hardman, who knew Roger well: "I am shattered to hear of the death of Roger," he said. "I thought he was indestructible. He had been a friend since the very early days of CAMRA and I spent many, many evenings and a good few lunchtimes and afternoons with him over the past 40 years. He was always smiling, always brimming with enthusiasm, always generous and always a pleasure to be with. He wasn't the typical one-subject CAMRA member and no session with him was ever other than joyous and enlightening, not to mention full of malt and hops. What a sad, sad loss."

He leaves behind Pauline, his wife and companion of many years.

Dave Green (pictured opposite on the right), organiser of the White Cliffs Festival of Winter Ales, is seen presenting a cheque for £500 to the Aspen Unit from funds raised by the 2012 Festival.

The Aspen is specialist provision, within Whitfield & Aspen School, for children assessed as having severe and/or profound multiple special educational needs. The Unit was the Festival's chosen charity for 2012.



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KENT SMALL BREWERY NEWS

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

Despite seemingly brewing successfully and enjoying a wide local distribution, the brewery has sadly, now ceased production. Exact details are uncertain at present but we understand that James Wraith telephoned Ashford, Folkestone and Romney Marsh Branch in mid November to inform them of his decision, and that the brewery is up for sale. At the time there are still a few casks of Samphire left, along with some bottles for sale.



Canterbury Ales Chartham 01227 732541 canterbrew@gmail.com

A spiced winter ale, Host's Ale (5% ABV), deep ruby ESB style beer infused with Ginger, Anise and Cinnamon was due out in December. A new range of "Canterbrew Specials" will start shortly with a 5% Black IPA brewed in conjunction with The Foundry, who will be taking half the brew for their pubs. It is a new line to give the brewery a bit of flexibility to try different styles, single hop brews and one-off specials without tying them to the existing Chaucer-themed branding.



P&DJ Goacher-Tovil, Maidstone 01622 682112 Currently very busy.

Green hop Silver Star sold out successfully earlier in the Autumn, and winter ales are now out, including 1066 old ale, which has recently been supplied to the Just Reproach. Deliveries have also been made to Folkestone's new micro pub the Folkestone Firkin.



Goody Ales, Herne 01227 361555 karen@goodvales.co.uk

www.goodvales.co.uk Current beer range is Genesis (ABV 3.5%), ruby coloured and hoppy; Good Health (ABV 3.6%), a honey coloured golden ale; Good Heavens (ABV 4.1%), an amber hoppy bitter made with Kentish Pilgrim and Goldings hops; and Good Sheppard (ABV 4.5%), a soft tasting deep amber ale. For autumn Good Harvest (3.8%) was produced, a clean tasting amber ale made with East Kent Golding hops harvested straight from the bines and brewed within four hours of picking. Extra Sensory Beerception (ESB) was to be launched during Halloween but was postponed, and Good Lord (4.8%), a spicy porter will be brewed in the winter months. Beer Brothers off licence in Herne Bay is selling Goody beer from the cask in containers, and it is also available bright or as bag in a box cask conditioned. Orders from west London continue to increase. Local pub outlets include the New Inn and King's Head in Canterbury; the Duck Inn, Pett Bottom; the Haywain, Bramling; Hop Pocket, Bossingham; the Three Mariners, Hythe; the Rose Inn, Wickenbreaux; Chambers, Folkestone; and the Earl of Clarendon, Sandgate.

Hopdaemon Brewery-Newnham 01795 892078 info@hopdaemon.com

particularly busy with festive season approaching but no new news to report.



Kent Brewery, Birling 01634 780037 info@kentbrewery.com Little has changed recently in terms of sales, although the brewery continues to move into a

number of new pubs, throughout Kent and London. Pale is now semi-permanently available at many pubs local to the brewery. Green Giant IPA, brewed for the Kent Green Hop Fortnight proved extremely popular, and Kent hope to do more varieties next year. The Olympic brew *Going for Gold* is likely to return shortly as a number of pubs have been dismayed that it was no longer available. Beer has recently been sent to York and Devon and the brewery co-sponsored the recent Wallington Beer Festival. Kent also continues to brew for the new Caveman brewery while it works to install its own brewery.



Nelson Brewery 01634 832828 sales@nelsonbrewingcompany.co.uk Green Horn, a 4.0% ABV pale beer green hopped beer was produced in September, and monthly offerings were the 5% ABV 1805, and for Halloween, Admiral Pumpkin at 4.0% ABV. In November, Swashbuckler (4.5%ABV) from the Pirate series made a comeback, while the other monthly special was Cat O'Nine Tails, a 4.0% ABV bitter. Two new regular outlets in Medway for Nelson beers are the Livingstone Arms and the Marquis of Lorne, while locally Shepherdswell Post Office is now a local stockist. The brewery logo has been slightly modified so we shall be seeing new pump clips and labels.

Ramsgate Brewery- Broadstairs 01843 580037 info@ramsgatebrewery.co.uk Regular festive beer Little Cracker (5% ABV) has been brewed and is being delivered to pubs, and, along with No 5 and Seaside, it will also be available in polypins from the brewery for the festive period. This year, also, a Big Cracker at 7.5%, aged in oak wine barrels, has been brewed. It is being bottled in 330ml bottles but with very limited availability. A Christmas open day at the brewery will again be held. It will run from 1pm - 5pm on the afternoon of Saturday 23rd December. People will be able to tour the brewhouse, see the St Nicholas Hoodeners perform, sample Dogbolter Christmas Pudding (made by East Kent College) and take part in a festive quiz.

GADDS' OF
RAMSGATE



Ripple Steam Brewery, Sutton 07917 037 611 info@ripplesteambrewery.co.uk Best Bitter (4.1% ABV) remains the sole standard brew, but will be joined shortly by Red Farmhouse (4.5% ABV) in both draught and bottle conditioned form. Winter Ale (5% ABV) will be available again over the winter period, and IPA continues to be brewed every few months. In addition there are, from time to time special brews such as the black IPA we enjoyed at our November meeting at the Plough. Distribution is deliberately kept local and currently confined mainly to the Dover, Canterbury, Thanet area.



Tír Dhá Ghlas Brewery, Dover 01304 211666 jim@cullinsyard.co.uk Jimmy's Riddle (4.7% ABV) remains the standard brew, supplemented by occasional brews such as Pig's Ear or Jolly Roger, in memory of Roger Marples. Supply is mainly restricted to Cullins Yard and Royal Cinque Ports Yacht Club.

Wantsum Brewery, Hersden 0845 0405980 wantsumbrewery@googlemail.com New brewing equipment, which will double brewing capacity is in the process of

being installed. The existing brewing kit has been sold to The Boat Inn, a GBG pub in Gloucestershire, which also takes Wantsum beers. Black Prince Mild (ABV 3.9%) won the mild gold award at the SIBA South East Region Beer Competition in September, and progresses to the national finals in March . Green Hop Fuggles (ABV 4.5%) was brewed for the recent Kent Green Hop Festival and was available in both cask and bottle conditioned form. Figgy Pudding (ABV 4.5%) has been available since November, in both cask and as bottle conditioned form – each brew including 10kgs of figs and 5kgs of black raisins and spices. The next One hop will be at ABV 4.5% using pearl hops from Germany, and again both as cask and bottle conditioned. Bottled beer outlets include English Heritage at Dover Castle – Dynamo and from next year Turbulent Priest as well – Fenwick's, Canterbury during the pre Christmas period, the Strand Wine Shops in Sandwich and Deal, Quex Farm near Birchington and Kent Ales. New pub outlets include The Blue Pigeons at Worth and Wetherspoon's Flying Boat at Dartford.



Westerham Brewery, Edenbridge 01732 864427
sales@westerhambrewery.co.uk

The brewery has continued its success of previous years, winning awards in September and October. Four of its bottled beers – British Bulldog, Scotney Pale Ale, Scotney Best Bitter & William Wilberforce Freedom Ale – were among a total of 43 products from across England and Wales to win National Trust Fine Farm Produce Awards, while at the SIBA Regional Competition Westerham beers have won awards for the eighth year in a row. Up against over 200 beers Audit Ale won gold in the Strong Ales category for the fourth time in 5 years, and Viceroy India Pale Ale won Bronze in the Bottled Beers over 5% category, its second win in 2 years and following last year's Supreme Champion bottled beer award. December has seen Westerham's 1500th brew – Hop Rocket India Pale Ale (4.8% ABV) which is brewed every 100 brews. A proper India Pale Ale (we have dropped the moniker IPA because of its deserved association with Insipid Pale Ale rather than India Pale Ale say Westerham) brewed in the old style with only Maris Otter Pale Ale Malt and no Crystal Malt. Jan/Feb seasonal ale sees a return of 4% ABV Puddledock Porter.



Whitstable Brewery, Grafty Green 01622 851007

whitstablebrewer@btconnect.com Recent reports show the brewery has been really busy. For the third year running Whitstable had a beer stall at the Faversham Hop Festival, however it did not take part in the Kent Breweries Green Hop Beer festival. The Who'd Have Thought It in Grafty Green is now taking the Pearl of Kent on a regular basis.



Apologies to anyone left out but in the absence of Roger Marples it was all a bit of a rush job. Trust we will be able to make amends next issue.

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

We'll be using Twitter to publish information about the pubs and real ale events in our branch area 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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The National News

By Martin Atkins

Laws Leave Pubs at Risk Under current legislation there is little to prevent a public house being converted to an alternative use, or often demolished, without planning consent, and even where local authorities can offer a measure of protection through their own policies, many do not. A recent survey found that less than a third of councils in London and the south east have planning policies to protect pubs from redevelopment, even though over half in the south east and 90% in London have general policies to protect cultural or community facilities. Further, almost 80% of London authorities and almost 50% outside have policies specifically limiting the number of pubs and restaurants on their High Streets.

Supermarket Threat Meanwhile, supermarkets are making hay while the sun shines. In Bristol the local CAMRA branch are so concerned about the loss of perfectly viable pubs that they have written to Tesco, market leader in the conversion stakes, demanding that it ceases the policy. The supermarket has already converted three pubs in and around the city, and has another three in its sights. Local residents have protested, and similar stories come from across the country. So far this year Leamington, Weston-Super-Mare, Ipswich, Worthing, Croydon, Brixton, Leigh, Maldon, Bedford and Peterborough have all been on the receiving end of similar proposals. Details can be viewed at www.tescopoly.org. Tesco denied it was

closing viable pubs, and claimed its policies were bringing jobs back to communities, and life back to empty shops, pubs and restaurants.

Feedback from CAMRA branches show that since 2010 Tesco has undertaken 124 such conversions, but information is still being collected, and an overall picture has yet to emerge. Of course Tesco is not alone – Sainsbury, the Coop, ASDA, Costcutter and One Stop have all been involved in the activity. At the time of writing, the total since January 2010 stands at 200, while another 45 are under threat, and no doubt when the survey is complete these figures will be higher still. Further, several branches report that pubcos are offering supermarkets first choice of purchase when they close a pub, rather than giving the community the opportunity to buy the pub and keep it going. CAMRA pubs policy planning advisor Paul Ainsworth hopes to see more local campaigning against supermarkets, highlighting the issue and building a detailed picture to help push for a change in the planning laws.

Localism at Last Some help has arrived already by virtue of the Localism Act which came into force in October, giving teeth to the Government's promise to do something about the loss of local services. Its Right to Bid powers enable voluntary and community groups to delay the sale of a commercial property for six months to allow time for a community bid. No doubt the details written into the act will be important, for superficially

there would appear various ways in which it could be sidestepped by determined commercial interests.

Along with the Right to Bid comes the Community Shares Unit, backed by the Dept. of Communities and Local Government and run by Locality and Co-operatives UK. It will help local residents use community owned shares as a way of raising finance to buy pubs or other at risk local assets. It hopes to launch over 200 share issues over the next three years, and will offer guidance and advice to investors and support services to community enterprises.

Private Members Bill However, a major change in the law is also now a distinct possibility. Julian Huppert, MP for Cambridge, a city which has lost 20% of its pubs in recent years, is one of many MPs deeply concerned about the current state of affairs. As a move to give power back to the people and stop national chains dominating high streets, he has introduced a private members bill that would prevent the demolition or change of use of a pub or local independent shop without planning consent. The bill has already received a second reading and the next is about due at the time of writing.

WhatPub September 28th saw the launch of CAMRA's new online pub guide, comprised of information supplied by CAMRA branches across the country. Initially, just accessible by CAMRA members, when sufficient detail has been uploaded, it will be made available to the general public, when it is hoped it will become the leading on line source of information on pubs and beer. By early Autumn almost 40% of branches had uploaded information on 20,000 pubs. It is intended that eventually every pub and

club in the country (whether or not they serve real ale) will be included with details of opening hours, beers, etc., photos and live mapping.

CAMRA National Chairman, Colin Valentine said: "One of our key campaigns for the coming year is to raise the profile of pub-going and increase the number of people using pubs regularly. I would encourage all members to participate in pub surveying in order that every pub in the UK is featured on the site." WhatPub will not replace the Good Beer Guide but will complement it. It can be found at www.whatpub.com and members will need their membership number and password to gain access.

Pub of the Year CAMRA has now announced all sixteen of its regional pubs of the year. Our own representative from Kent is Ramsgate's micro pub the Conqueror Alehouse. However, Deal, Dover, Sandwich and District Branch members will also be acquainted with at least two others in the selection – the Kelham Island Tavern in Sheffield, Yorkshire's winner, and from the West Midlands the Weighbridge, Alvechurch. The latter is a compulsory stop for Beery Boaters when using the Worcester and Birmingham Canal and played host to them twice on their recent trip this Autumn.

Greene King Porter To celebrate Cask Ale Week in late September/early October, the East Anglian brewer produced a new beer, a porter, called 1799 to commemorate the date it started brewing in Bury St Edmunds. At 4.5% ABV it was brewed in the style (although perhaps not the strength) of classic porter recipes dating back to the 18th century using crystal and chocolate malts. It was available in

cask at selected pubs across the UK, and head brewer John Bexon commented: "We are always on the lookout for ways to incorporate styles and flavours from the past in our current range of ales. 1799 has allowed us.....to create a traditional-styled ale for a whole new generation of drinkers." We would be interested to hear from anyone who has come across the beer and what they thought of it.

Olympic Organisers Slammed All Party Parliamentary Save the Pub Group chairman Greg Mulholland attacked the organisers of the London 2012 Olympics for their choice of Heineken, over a UK brewed beer, as the official beer of the games. Speaking at the opening of the Great British Beer Festival, he said, "The Olympic organisers could have chosen from any one of 840 British brewers brewing over 5,500 British beers. It is....an utter disgrace that LOCOG (London Organising Committee of the Olympic and Paralympic Games) chose a bland foreign lager to be the official beer." He tabled a Parliamentary motion expressing his dismay at the choice of Heineken, and calling on the Government to ensure that any further opportunities to showcase British produce are not lost to non-British companies by merely going to the company with the biggest cheque book.

Sweet & Sour for Cider Makers UK cider makers have been hit by one of the poorest apple harvests for many years – "the worst in fifteen years" has regularly been heard, with some maintaining it's the worst for thirty. Severe frosts, heavy wind and rain, and bees unable to pollinate, all contributed. National Trust orchards in Dorset are reporting only a tenth of last years crop, and one Somerset cider maker says he is expecting only half

the apples he needs. However, some late blossoming varieties have done well and illustrates the advice to plant trees with a range of blossoming times. However, away from this year's apple crop, real cider is booming. CAMRA's records show over 300 producers around the country, and the campaign suspects there may be many more it does not know about. As one might imagine the west country leads the way with over forty producers in Herefordshire and thirty five in Somerset, but such is the current interest that areas with no scrumpy tradition, such as Yorkshire, Northern Ireland and the Isle of Man have become involved.

PORTER POST SCRIPT

In our summer edition we looked at the demise of porter as a major style of beer over the late 19th and early 20th centuries. Our belief was that porter had completely disappeared from most of the country after the first few decades of the 20th century, although retaining a foothold in Ireland until the 1970s.

However, conversation with people brought up in the north of England in the years after WWII, indicates that porter was still alive and well in that part of the country until at least the 1950s and 1960s. It could be found in both Yorkshire and Lancashire and among its brewers were Hammonds and Beverly.

We would be interested to know if there were any other brewers of porter as late as the mid 20th century, or anywhere else in Britain that was supplied with that style of beer. As far as we are aware it was not brewed in, or supplied to, anywhere in the south east.

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RAMBLINGS & RUMBLINGS

Sat 8 Sept – Black Robin, Kingston (*Harveys Best, Doombar*) Nice buffet provided on occasion of East Kent Ramblers hosting visit from Les Amis des Sentiers from Boulogne. **Jackdaw, Denton** (*Harveys Best, Spitfire, Broadside*) This is what English beer should taste like, I advised my doubtful French guest, over a pint of Harveys. His lady friend not impressed with real cider, as she'd expected Strongbow, which she'd drunk on previous visits.

Sun 9 Sept – Plough Ripple (*Ripple Steam Bitter, Adnams Best, Broadside*) Pub surprisingly full for Sun evening, maybe 30 quiz players. Made myself conspicuous returning to bar to replenish my glass. Seemingly, very little movement towards bar from anyone else – nursing tonic water?

Wed 12 Sept – Star Inn, St Mary-in-the-Marsh (*Hop Fuzz Goldsmith, Young's Special, Ringwood 49er, Weston's Heritage*) First visit to nice welcoming pub. Especially appreciated after thankless experience of walking on the Marsh, paths poorly maintained, no landmarks, and against strong wind. **Thurs 13 Sept – Chance** (*Bass*) East Kent Ramblers Skittles Afternoon. Frustrations of this thankless pursuit eased on tucking into Landlord's generous helpings of chip butties – the healthy ones on brown bread!

Fri 14 Sept – Botolphs Bridge Inn (*Broadside, Doombar, GKIPA, Weston's Trad, Scrumpy*) Back again on the Marsh. Good value food and pleasant ambience. **Chambers** (*Adnams Lighthouse, Goody Ales Good Heavens, Wantsum 1381*) Very quiet late afternoon, but always worth missing a bus for.

Fri 21 Sept – Market Inn (*Late Red, MB, SF*) Revealed myself as CAMRA type, as I'd heard good reports. Not impressed, though, with Late Red at about £3-50, given that Master Brew was £1 cheaper – can't help shift it. **Three Tuns** (*Gadds 5*) Quiet early Fri evening, though I suppose I should be grateful to gain admission at all to this "Wedding Palace." **Frog & Orange** (*Caledonian Autumn Red, Hobgoblin*) Admittedly better positioned on main road, but somehow more down-to-earth, and real world than previous port-of-call. Arriving before 7pm, I was pleased to qualify for 'Grumpy Hour' prices. **Black Pig** (*Brains Organ Morgan, Cottage Battle of Britain, Doombar*) Not a bad Friday night pubby feel after the 9pm watershed, as foodies dispersed. **Crispin** (*Foundry Torpedo, Adnams Ghostship, Doombar, Broadside Weston's Trad Scrumpy*) Amazed to find myself in splendid isolation here around 9.30. Barmaid thought music at Fleur keeping punters away

Wed 26 Sept – Premier Inn, Marine Court (*Spitfire*) Any port in a storm. Strolling along prom was glad to dive in here out of the rain. Totally devoid of atmosphere lunchtime, two chaps at next table completely absorbed with lap-tops and toy phones. **Blakes** (*Old Dairy Suntop, Abigale Sampire, Adnams Lighthouse*) A little more atmosphere, at least people were talking about the rain – as you do. Nice

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lunch. **Priory Hotel** (no real ale) Had to make do with Newcastle Brown as was dispatching friend off on train, no time to go anywhere else

Mon 1 Oct – Archer (Plain Ales, Salisbury Inspiration, Loddon Gravesend Shrimper) Quiet Mon evening – West Ham playing QPR hardly merited turning sound on, apparently

Thurs 4 Oct – Doric Arch, Euston (Fuller's Discovery) Average beer quality edged up a bit when after 20 mins of cuddling icy glass, taste slowly emerged. **Moon on the Hill, Harrow** (London Pride, Hobgoblin + others) **White Horse, South Harrow** (London Pride + Fullers beers) LP tasted OK, but no hint of the fruity taste I remembered not so long ago. Don't often drink it in Kent, regard it as a national bland, but had hoped for better in London. (from my own recollection both LP and ESB lost that unique fruitiness many year ago...everywhere – Ed)

Fri 5 Oct – Hop Fuzz Brewery, West Hythe Enjoyable visit followed by an evening in Hythe: **Duke's Head** (Brakspear Bitter, Hobgoblin + several real ciders) Raspberry twist went down well! **Globe** (Milestone Loxley bitter, Queen's Court Harvest ale, MB) **White Hart** (Skrim, GKIPA) **King's Head** (Late red, Milestone Loxley bitter, MB) **Carousel Room** (Caledonian Autumn Red, Dorset Jimmy Riddle, Ruddles Best) **Bell** (Thwaites Crafty Devil) At least I think that's what it was.

Tues 9 Oct – Mayflower, Rotherhithe Pleasant pub with good selection of hand-pumps. Not busy, so I waited for barmaid to finish talking to another customer to serve, or even acknowledge me. But as no sign of this happening soon, I left. **Angel** No real ale. Continued my thirsty walk along Thames Path to **Market Porter, London Bridge** (Sunny Republic Beach blond + others) **King Charles, Northdown St.** (House bitter – Black Bar)

Wed 17 Oct – Royal Hotel (Late Red, Spitfire) Entertained cousins from Sussex to lunch in back bar. Excellent view of earth movers, diggers and sea defences construction site. **Fox** (Sheffield Pride, Ringwood 49er, Ringwood Bitter) **Thurs 18 Oct – Lantern** (MB, SF) Thought this had changed hands but apparently not – large group of ramblers well catered for. **Fri 19 Oct – Phoenix** (Harviestoun Bitter and Twisted, Orkney Northern Lights, Orkney Dark Island, Cairngorm Gold) Scots themed beer festival.

Wed 24 Oct – Sun, St Nicholas-at-Wade (OD Copper Top, Gadds Seaside, Dogbolter) My first visit – nice to see mine host pulling pints off early lunch time before serving me

Thurs 25 Oct – Pubs of Sandgate About 20 former pubs to pause briefly and remember as we passed, as we went about our present-day crawl of the survivors **Royal Norfolk** (Sheps Spooks) **Providence** (GKIPA Gold, Young's Best, Doombar) Pleasant pub, if a bit foody and beers mainly nationals **Folkestone Rowing Club** (House bitter from Caledonian) Nigel North's smile secured our entry. **Ship** (DS Hophead, GKIPA, Abbot, Incubus) **Clarendon** (Vale Brewery Wychert, Pot Belly Hoptrotter) Nice beer but shortening days denied us the pleasing views of a summer evening.

Stroller



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LocAle ROLLS OUT

In 2007, following the closure of the local brewer Hardys and Hansons, the Nottingham branch of CAMRA introduced the LocAle scheme to promote and support local brewing traditions.

So what is LocAle? The scheme's objective is to promote those pubs that serve good quality real ale brewed by local breweries. It builds on consumer demand for quality local produce, and benefits the pub by increasing footfall, offers customers greater choice, and increases sales for local breweries which in turn benefits the local economy as more money is retained locally. Finally, the environment benefits by a reduction in "beer miles". You can find out more by going to <http://www.camra.org.uk/locale>.

What do we mean by a "local brewery"? Because of the unique position of our branch, in the far south-eastern tip of England, we are adopting the definition that a "local" real ale is one brewed by any Kent brewery.

Why is the branch introducing this scheme now? When the scheme was first launched the branch felt that the few local breweries we had were relatively well represented. Over the past few years there has been a massive increase in local breweries, including two breweries starting up in our branch. So, we felt that the time was right to roll out the scheme.

Which pubs are involved? Using the thousands of beer scores we receive each year, we looked for those pubs that consistently serve good quality real ale and nearly always feature a beer from a Kent brewery. Of the 111 real ale pubs in the branch, we identified 27 pubs that we thought would be interested and sent them an invitation letter. Listed below, are those that so far have responded.

How do I know whether a pub is a LocAle pub? You can identify pubs that have joined the scheme by the LocAle sticker in the window, posters in the pub and LocAle pump clip crownlers on the handpumps that are being used to serve locally brewed real ale. Remember that the LocAle scheme isn't just a Kent-based initiative, it is supported by CAMRA branches across the UK. So whenever you see a pub showing a LocAle sticker you know that you are drinking a locally produced real ale, supporting the local economy and helping the environment.

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Ship Inn, 141 Middle Street, Deal, CT14 6JZ (01304) 372222
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DENTON **Jackdaw Inn** The Street CT4 6QZ (01303) 844663
Shepherd Neame Spitfire is a regular beer.

DOVER **Eight Bells** 19 Cannon Street, CT16 1BZ (01304) 205030
Shepherd Neame Spitfire plus usually each week two other real ales from Kent breweries

Louis Armstrong 58 Maison Dieu Rd, CT16 1RA (01304) 204759
Hopdaemon Skrimshander plus one or two from Ramsgate, Westerham, Old Dairy, Goachers and Wantsum.

FINGLESHAM

Crown Inn The Street (01304) 612555
Canterbury Ales Wife of Bath plus other Kent ales including Wantsum and Ripple Steam

ST. MARGARETS-AT-CLIFFE

Red Lion 1 Kingsdown Road, CT15 6AZ (01304) 853190
Beers from a variety of Kent breweries, including Ripple Steam, Ramsgate and Kent.

SANDWICH **Crispin Inn** 4 High Street, CT13 9EA (01304 621967)
Beers from a variety of Kent breweries, including Ramsgate, Hopdaemon and Whitstable.

George & Dragon 24 Fisher Street, CT13 9EJ (01304 613106)
Shepherd Neame Master Brew, plus regularly beers from Wantsum, Ripple Steam, Westerham, Hopdaemon and other Kent brewers

Market Inn 7 Cattle Market CT13 9AE (01304) 615173
Shepherd Neame tied house serving Master Brew, Spitfire and occasional seasonal/special ale

STAPLE **Black Pig** Barnsole Road, CT3 1LE (01304) 362411
Beers from Hopdaemon, Ramsgate and Wantsum

WALMER **Berry** 23 Canada Road, CT14 7EQ (01304) 813000
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CHANNEL VIEW

URBAN MYTHS (*What's Brewing* CAMRA's newspaper recently published the following observations from Neville Grundy, editor of *Ale & Hearty*, Southport & District's branch magazine.

A couple of weeks ago, a friend I've known since the late 1970s came to stay. While discussing what we were going to do on the Saturday evening, I suggested going into Southport centre for a pub crawl. Having heard all the horror stories about what happens in town centres at weekends, she said she hadn't done such a thing for years. I used to get a similar reaction from colleagues if I happened to mention going into town at the weekend: "I wouldn't dare!" they would say, as though I had proposed a night out in Baghdad.

We had dinner in Wetherspoon – I know how to treat a girl – and then went into a variety of drinking haunts, including two more pubs and two hotel bars. She agreed that she'd seen no fights, vomiting, vandalism, women being assaulted, and actually not heard a great deal of noise, even though there were quite a few people around. We both had a great night out doing something the media suggests would be downright foolhardy. And yet, there is trouble in our town centres.

Regrettably, all drinkers are tarred with the same brush, even though only a tiny minority of drinkers on any given night causes trouble. There must a thousand well-behaved drinkers for every scumbag who creates problems. The key to this is timing. In pub time, which is up to around 11pm, perhaps 11.30pm or midnight at weekends, you will rarely see

any problems. It's so long since I've seen any trouble in a pub that I can't actually remember when it happened. From around midnight, club time takes over. If I'm out at such times there is more noise and you may see the occasional punch up. It's usually at this time that the nasty assaults tend to happen, and what Home Secretary Theresa May was referring to when she spoke of the "mayhem" on our streets every weekend. However, she predictably made no distinction between the well-behaved majority and the out of control minority, or between the differing levels of trouble relating to different types of drinking establishments.

This relentless propaganda, for that is all it is, reinforces the impression that many people have, that our town centres at weekends are like the Wild West. The fact that this is a grossly simplified caricature doesn't matter if your aim is to fuel the lie that Britain is a country in which alcohol misuse (although they prefer the emotive "abuse") is spiralling out of control, necessitating ever more draconian measures to combat it. It's also a good pretext for increasing taxes above inflation every year, even though our leaders know alcohol consumption in Britain has been in slow decline for many years.

The drip-feed of such misinformation is influencing the attitudes of the public, and those of us who care, should do what we can to oppose it in letters to the local papers, in our local CAMRA magazines (as I have recently), on our blogs (ditto) and in any other available forum. CAMRA nationally needs to

campaign against such prejudices, partly because they are the pretext the government gives for excessive tax increases and for minimum pricing, but mainly because they are convincing people that pubs are no-go areas, especially at weekends – a perception that is the more damaging in the long term. We must challenge the excuses they use to whip up moral panic about going to the pub, rather than just debate the tools – tax and pricing – that they use to tackle a problem that has nothing to do with the majority of drinkers.

Unlike most politicians and newspaper editors, who tend unthinkingly to swallow the propaganda-dressed-as-science of the anti-alcohol lobby without question, we drinkers do actually go out there and we know what it's really like. Nobody's saying there are no problems, but if we can get the message across that the peaceful majority is being punished for the bad behaviour of the minority, perhaps we'll appeal to what's left of the British sense of fair play. It's either that, or we just accept whatever lies are being thrown at us and live with the consequences.

HOME TRUTHS Alongside Neville's well judged comments, and as a start at correcting the image, we might like to take a look at some of the Government's own definitions and criteria about alcohol and drinking. The weekly safe level of alcohol consumption as defined by our legislators – 21 units for men and 14 for women – is well known: what is less well known is that these figures were, in the words of one of the committee members responsible, literally plucked out of the air. Unable to establish at exactly what point damage to health occurred a guess was made, and one, it would be reasonable to assume, which veered heavily on the

safe side. A unit equates to half a pint of ordinary strength bitter, hardly a quantity of Bacchanalian excess, but the government guidelines would suggest that a man consuming over 1½ pints a day would be putting his health at risk. An even more stringent calculation came from a report published by the British Medical Journal earlier in the year which calculated that over just ½ a unit a day was injurious to health, a quantity so small that it would seem to defeat the whole purpose of drinking alcohol. Along with restrictions on red meat, dairy products, sugar, salt and an assortment of other foods and drinks it begins to challenge, for those of us without devout religious or ideological convictions, the exact purpose of existence.

Interpretation of binge drinking is equally at odds with what many would consider a normal lifestyle. According to the government's assessment binge drinking commences at around 8 units of alcohol in a session for men, and 6 for women – i.e. drinking respectively more than 4 pints or 3 double vodkas on an evening out, places you firmly among the ranks of the irresponsible, and not, as a large part of perfectly respectable society would view it, just someone enjoying a good night out.

If the government really wants us to take notice of advice on what it sees as healthy and sensible living, it might do better if it learnt what is generally considered reasonable behaviour rather than an unrealistic, and frankly boring Utopian dream.



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OPEN LETTER TO CHARLIE ELPHICKE M.P

The following open letter to the Dover & Deal MP was published in the Mercury in November, in advance of the Parliamentary debate on the Duty Escalator

Dear Mr Elphicke

Champion a key business in your constituency in next Thursday's debate on Alcohol and Pub Taxes

I run The Deal Hoy public house that sits in the conservation area in the North End of Deal. I fully appreciate that I retail a drug that when abused can be harmful; I take the responsibility that this entails very seriously. The government claims to take the same stance but policy seems to be at odds with this claim.

I am going to keep this as brief as possible but here are my concerns regarding the tax escalator on beer.

- The first and most obvious is where is the sense in penalising the drink that has the lowest alcohol by volume (ABV)? People that abuse alcohol go for the highest alcohol content in the lowest volume.
- A recent news item highlighted the growing number of underage drinkers admitted to casualty. I can guarantee that none of those people got drunk in their local pub. The alcohol would have come from the local corner shop or supermarket sold at pocket money prices. An example; three litres of over 5% ABV cider available from a local supermarket at just over three pounds.
- The two concerns highlighted above indicate to me that government policy regarding the controlled and responsible consumption of alcohol is being dictated by the supermarkets and large drinks manufacturers. Why has government policy made it up to ten times more expensive to drink in a safe and controlled environment? Why has government policy removed the social element from alcohol consumption by increasing the number of solitary drinkers at home? Why has this and previous governments set policies that seem bent on destroying the British pub and creating a nation of stay at home problem drinkers?

Britain is famous for its pub culture. At its best the British pub enables people from many backgrounds and social classes to interact and socialise. It becomes its own support network for those in need or isolated, I have a small group of people who have suffered from or are suffering from cancer. They are regulars in the pub and have created their own self help group; others who find themselves in the same situation are introduced and supported. This is one example of how a pub can provide a social anchor for individuals; I have lost count of the number of people who come in and say 'I am new to the area,' or 'Do you know a good tradesman?' or 'We are setting up a small club, can we meet here?' we also showcase local artists and musicians.

I cannot make huge donations to the major political parties or lobby MPs like the big supermarket chains can. I simply run a good British pub and ensure that those

that enjoy a pint or a glass of wine can do so in a safe and controlled environment. The supermarkets and corner shops do not care where the alcohol goes once it has left their premises; the beer I sell is not consumed by teenagers in the local park. I do not sell tins of 8% lager at giveaway prices; I do not encourage people to sit in front of the television and drink themselves into a stupor with a case of lager that cost less than three pints down the pub.

The government *is* encouraging all these things with the ruinous tax escalator as well as slowly destroying a social institution that has been around for centuries. Prove to me, my customers and your constituents that you at least are not in the pocket of the supermarkets, prove to me that you are driven by genuine concern for people's welfare and the British way of life, prove to me and your constituents that there is at least one politician out there that actually listens to the concerns of those that voted them into power.

Next week's debate calls on the Government to support Britain's beer and pub sector by conducting a thorough review of the economic and social impact of the beer duty escalator. As an individual running a small business in your constituency I ask that you to attend the debate and support a review of the way beer is taxed.

Yours Sincerely

Jan Goodban

We understand that Charlie Elphicke is sympathetic to CAMRA's concerns and subsequently spoke in the Parliamentary debate. We would urge him to use whatever influence he has to try and get this damaging piece of tax raising removed.

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HOW THE MIGHTY ARE FALLEN

Young & Co in the 21st Century

In CAMRA's early days Young's of Wandsworth epitomized everything that the campaign was fighting for: a small family owned Brewery with just a couple of hundred tied houses, mainly close to its south west London home, dedicated to traditionally brewed and served beer – they even used horse drawn drays for delivery close to the brewery. Things are very different now.

Much of Young's approach to real ale was down to the enthusiasm of John Young, its chairman from 1962 until his death in September 2006. To John, beer, and British beer in particular, was far more than just the family business. From the start of the real ale revival in the early 1970s he placed Young's at the forefront of the campaign and the brewery benefited accordingly as one of the most respected producers of real ale in the country. Unfortunately, towards the end of his stewardship, a different philosophy began to sway the board, based seemingly on largely commercial considerations, with little or no thought of the reputation that the brewery had established over the previous decades. Not surprisingly John Young viewed such changes with considerable dismay, and did what he could to oppose them, but in the end had to admit defeat: "I cannot fight them any more" he confided to a close friend shortly before his death.

A few months earlier, Young's historic Ram Brewery in Wandsworth had been sold to property developers and brewing transferred to Charles Wells in Bedford under a joint newly formed company Wells & Young. At the time it was stated that much of the £69m received for the site would be ploughed back into expanding the pub estate, with the inference that while brewing may have ceased in London, Young's would develop an increasing presence in the industry. Subsequent events, however, would suggest that rather than being a brewery, much of Young's current behaviour more resembles that of a property company. Last year it sold its 40% stake in Wells and Young to partner Charles Wells for £15m, making it technically no longer a brewer at all, while for some time, there has been growing concern over its handling of the pub estate, with accusations that viable and profitable pubs have been sold off to cash in on their sites' development potential.

The final divesting of its brewing interests, was, as with the original sale of the Ram Brewery, once again accompanied by declarations that the cash raised would be used to invest in more pubs. However, perhaps more significant, were comments from chief executive Stephen Goodyear, that while the company would continue to sell beers bearing its name, this was to be via a two-year rolling agreement with Charles Wells. As we have stated before this would seem to leave available the option of sourcing Young brand beers from other brewers, or possibly the cessation of brewing under that name at all. Of course, many would argue, that effectively the brand disappeared with the move to Bedford, one of the main characteristics of real ale being that the taste and flavour of a particular beer is, in part at least, dependent on where it is brewed.

However, the main concern currently, has been the sale of pubs – sufficient to attract the attention of the All-Party Parliamentary Save the Pub Group. In a letter to Stephen Goodyear, reprinted by CAMRA's *London Drinker* its chairman Greg Mulholland castigates Young's for its sale of valued community pubs, often for sums far in excess of their monetary value as a pub, and seemingly with little concern for their tenants and customers. He also criticises its continued membership of the Independent Family Brewers of Britain (IFBB), Young's no longer fulfilling the necessary requirements of being either a brewer or having a family member holding a senior level appointment.

His letter finishes with the following plea: "The All-Party Parliamentary Save the Pub Group urge you to stop selling pubs, thriving enterprises, for development value, stripping communities of their locals and adding to the mounting number of pub closures across the country. Such a course of action shows an unethical approach to the stewardship of these important local hubs, which as you know are vulnerable to weak planning laws and aggressive commercial and housing developers. We hope that Young's & Co. can cease such practice and go some way to returning to its roots by at least agreeing to sell pubs, that Young's have deemed as surplus to requirements, for pub use, and at the market value for the business as a pub, so they can continue as pubs serving their local community."

As far as we are aware no response had been received from Young & Co. (see Last Knockings).

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FORTY YEARS OF THE GOOD BEER GUIDE

The 2013 edition of the Good Beer Guide, which went on sale in September, is the 40th, and a very different publication from the initial 1974 version. That retailed at 75p, probably at the time the price of about four pints of beer, and ran to 96 pages: the 2013 edition by comparison costs £15.99 and is 944 pages in length. Particularly notable is the space devoted to breweries. In 1974 this occupied just two pages, in 2013 it takes up 200 pages, and reflects a world, in many ways, very different from the early/mid 1970s.

At the time Britain's brewing and pub business was dominated by six national combines – Allied, Bass Charrington, Whitbread, Courage, Watney/Truman and Scottish and Newcastle. Between them they owned half the nation's pubs and seemed intent on restricting beer to heavily promoted keg brands – gassy, pressurised, pasteurised and dead. CAMRA was created to halt this deterioration and promote what traditionally brewed and served beer (real ale) still existed.

CAMRA's formation was, however, not just a challenge to the brewing establishment but also very much to the spirit of the age. Despite Hippy Culture, do your own thing and the small is beautiful mantra, most thinking still saw society and business in terms of large groupings and organisations. The largest brewer, the creation of the largest brewery merger of all in 1967, was Bass Charrington. Generally applauded by business and the media, it brought together into a single ownership, 11,000 pubs and an assortment of breweries across the country owned by Bass, Mitchell's and Butler's and Charrington United Breweries. It was followed the next year by the acquisition of a further three independent brewing companies complete with a further 1,000 pubs. It has been estimated that the creation of this brewing giant over successive decades, had in all, seen the amalgamation of 273 breweries, of which by the late 1970s only eleven remained.

Apparently, ignored by the monopolies commission, and seemingly of no concern to the general public, the main alleged benefit of the merger appeared to be that for the first time it created a brewery with representation across the whole country. Exactly what advantage this conferred on the average British drinker is hard to ascertain unless it was that all of Britain now had access to Carling Black Label,



the heavily promoted lager of the main instigator behind the merger, Canadian Eddie Taylor. A serious collector of breweries, he had in the early 1960s become a major force in British brewing through the accumulation of small breweries around the country and a major merger with the substantial London brewer Charrington's of Mile End.

Similar amalgamations and a similar show of indifference from government and the public had created the other members of the big six. Consolidation and rationalisation (brewery closure and standardisation of brews) were the watchwords, and a keen lookout kept for the opportunity of further acquisitions and mergers. Before the tie-up with Bass, Charrington's chairman John Charrington, declared that the company would "aim for further takeovers to speed progress." And while the disappearance of a beer or closure of a brewery would probably not go unnoticed by the local media, beyond expressions of sadness, it was almost universally regarded as inevitable, the modern way, all part of the brave new, mid 20th century world.

This was the environment in which CAMRA was founded and the first Good Beer Guide published. In fact, partly as a fund raising operation, the fledgeling campaign had produced a loose leaf guide for limited sale in November 1972, but the 1974 edition was a proper book printed to professional standards. However, at one point though, it seemed that the project might well be stillborn. Among a variety of other comments, the campaign's plain speaking founders had included, under the brewing section, the advice that Watney should be avoided "like the plague". The printers balked at printing what they regarded as a gross libel and threatened not to proceed with publication. However, in the event matters were changed to CAMRA's advantage. Founding CAMRA members Michael Hardman and Graham Lees leaked the story to the press who dutifully filled their pages with details about CAMRA, its opinions about Watney and the Good Beer Guide. The offending remark was amended to "avoid at all costs", and the book printed and quickly sold out: the rest, as the popular saying has it, being history. Exactly why avoid at all costs should have been more amenable to Watney's than avoid like the plague, many might feel, is not obviously apparent.

It was no surprise that CAMRA and the Good Beer Guide were received with something less than enthusiasm by the large brewers: what probably was not anticipated was that such feelings spread right across the industry. With the exception of Young's, brewers were very uncooperative, refusing to give CAMRA details about their beers, pubs or free trade accounts. Initially even the strength of beers was not known. Fortunately other sources were found to be available, and gradually a database of facts was assembled. Of particular help, was Frank Baillie, author of the "Beer Drinkers Companion" in 1973. He had a wealth of information about British breweries and beer, which he willingly made available to the GBG.

That CAMRA's approaches were so roundly rebuffed by practically the whole of the beerage, told to "bugger off" as Michael Hardman put it, throws perhaps a revealing light on the true nature of British brewing at the time. Maybe naively, too often real ale lovers have viewed the period as one in which unambitious small brewers, slumbering peacefully in quiet market towns, and with no wish greater, than to supply their communities with the ale that had sustained them for centuries, were preyed upon by their greedy and rapacious larger cousins. Maybe – but perhaps

also, and more accurately, with rising property values in the 1950s and 1960s, and the prevailing culture of nationwide business and nationally distributed brands, many a family brewer found themselves facing a future of deep uncertainty, while clutching what seemed like first class tickets on the gravy train. Sooner or later a juicy offer would come along for their pubs and brewery, the latter often occupying a valuable piece of real estate ripe for development. In the modern vernacular it was a no-brainer.

To celebrate the 40th anniversary special awards were presented to the seven pubs that have featured in every edition:-

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The Queen's Head, Newton, Cambridgeshire

The Buckingham Arms, 62 Petty France, Westminster

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The New Inn, Kilmington, Devon

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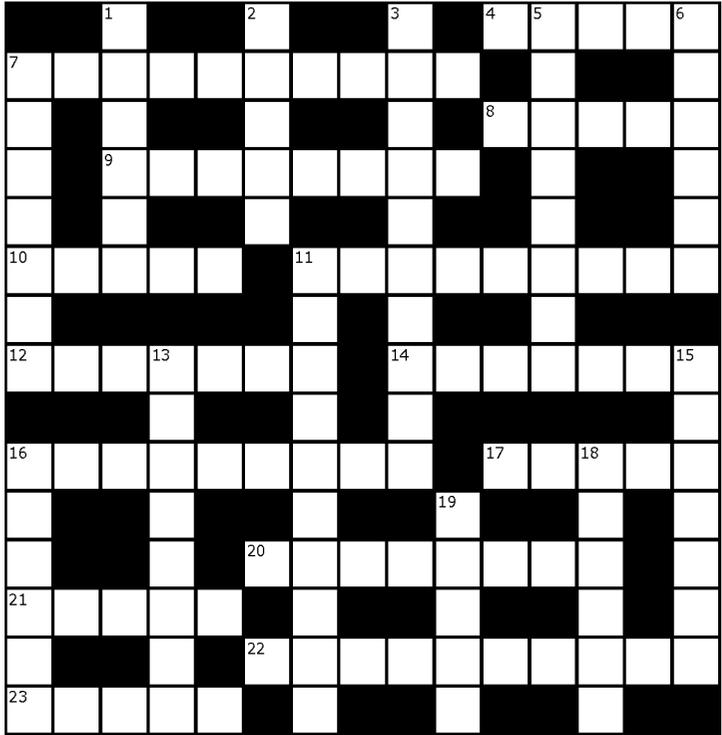
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CROSSWORD

BY TRISHA WELLS



Across

4. Deal's theatre, which holds an annual beer festival in August (5)
7. Brewery based in Grafty Green and a town famous for its oysters (10)
8. Exhale loudly and a measure of a drink (5)
9. Strange - sounds like an 'Old' beer from Theakston (8)
10. see 1 down
11. Enjoyable evening in the pub – bye bye (4,5)
12. Seaside town, home to *The Mechanical Elephant* and *The Lifeboat* (7)
14. Receptacle for washing (4,3)
16. Taste mine (anag) – a small café selling alcoholic drink (9)
17. Location of *The Butcher's Arms* micro pub (5)
20. Saint after whom *The Coastguard's* village is named (8)
21. see 22 across
22. and 21 across. Tourist attraction – take a letter out to make a brewery (10,5)
23. Beer ingredient (5)

Down

1. and 10 across. Brewery based just outside the village of Sutton by Dover (6,5)
2. Robust beer, often Irish (5)
3. OK to lug bar (anag) – Soviet gymnast (4,6)
5. Market town, home to *The Red Cow* (8)
6. Rotter (anag) – answer back (6)
7. Brewery – sounds like I would like some beer (7)
11. Ales ranged (anag) – something healthy to eat (5,5)
13. Brewery in Tovil, near Maidstone – Gas chore (anag) (8)
15. In the manner of ale (8)
16. Home to The Five Bells – Stayer (anag) (6)
18. Poor quality drink (6)
19. Place (anag) where *The Royal Oak* and *The Valiant Sailor* can be found (5)

Answers on Page 61



EXPLORING SHEFFIELD

A look at some of Sheffield's many fine real ale Pubs

The sad and untimely death of Roger Marples in August has not only meant the loss of a friend and fellow campaigner for real ale and pubs, but also a major contributor to this news letter. The following is the remaining part of the last piece he wrote, the visit to Sheffield and Barnsley earlier this year to present Acorn Brewery with the certificate for its Glacier IPA – beer of the festival at this year's White Cliff's Festival of Winter Ales. In our summer edition we described the visit to Barnsley and the brewery itself, its beers and the presentation of the certificate. Here Roger relates the time spent in Sheffield, its pubs and beers. Accompanying Roger were Dave Green, Len Hood and Jeffrey Waller, East Kent Area Organiser.

We had decided upon Sheffield as our base for our two nights stay, as the city is widely claimed to be the Beer Capital of Britain, owing to the great variety of beers on offer. Arriving by train, we immediately repaired to The Sheffield Tap, on Platform No.1, with its fine range of beers, including as always, some from nearby Thornbridge. However, one should be on guard against large 'Vicars Collars', although top ups are given with good grace. We then booked into our hotels and set off by train for Barnsley, to visit Acorn's one and only tied house, the Old No.7 on Market Hill, meet David Broadhead and Michael Thorpe, respectively from the brewery and the pub, and present the certificate (all related in our summer edition).



We returned to Sheffield for the last part of the evening, and took first of all the tram to the Hillsborough Hotel (Primrose View Stop), home of the renamed Wood Street Brewery, where our four pints of beer came to an impressive £9. As it was quiz night, we were presented with a large bowl of homemade chips. After downing a few more pints of the excellent Wood Street beers we headed back towards the City centre and and The Wellington, home of Little Ale Cart Brewery. Each brew from this brewery is a different beer with a different name. This must keep the pump clip suppliers busy! Little Ale Cart beers are usually pale and well



**The Bath Hotel,
Sheffield**



hopped and very drinkable. The Wellington is a traditional drinking house, and here we ended our first evening's drinking.

The following day was initially spent at the Acorn Brewery itself (again reported in our summer edition), returning to Sheffield later to continue our re-acquaintance with it's pubs. We arranged to meet in The Bath Hotel, which is not a Hotel, but is a city centre listing in the CAMRA National Inventory of Heritage Pubs. Thornbridge Brewery have

recently taken over the running of this house, to join their fast expanding number of Sheffield outlets.

Just around the corner is The Hop, which is owned by Ossett Brewery. This has not been open long and was an interesting experience. Discount is given to CAMRA members and there is a range of beers, although we seemed to be the only customers in the mid afternoon. My beer was a little tired, but what was lively was the "contemporary decor", which would certainly prevent one from dozing off, it was so loud. Perhaps we are too old for this type of place which is obviously aimed at a younger market.



The Rising Sun, Sheffield

A number 120 bus then carried us to a stop outside The Rising Sun at Nether Green, a much more tranquil place. This is owned by the local Abbeydale Brewery and has a very impressive bank of 13 handpumps which range across the length of the bar. Six of these are devoted to Abbeydale beers whilst the rest sell guest beers from other micro breweries. One of the permanent beers is one of my favourites; Abbeydale Deception. The other permanent beers are Moonshine, Brimstone, Absolution and Daily Bread.

The next stop was in the Broomhill district, where we visited two houses very close to each other. The Fox and Duck is owned and run by Sheffield University Students' Union. This sells also Abbeydale beers and those of another local Bradfield, plus others. We stopped off for a pint, but managed to escape before the "Live Music" started. The more upmarket York is a few doors away, and features six handpumps many of which also sell local beers, and I was pleased that these included Abbeydale Deception. The four of us shared two platters of Yorkshire cheeses between us. Fortunately none of us were ravenous as the portions were on the small side. However, the beer was first rate.

We took a bus back to the centre and debated our next move. David who was a bit shaky on his legs, after a knee operation, understandably did not want a long walk, so he and I decided that a short tram ride to the Wellington would be our best op-

tion, while the younger two members of our party thought that an early night would be the best option for them.

The next morning, Jeffrey caught an early train, and Len took a late breakfast before meeting David and me in the market at 11.00, which gave the two of us time for a pint in Henry's, a bar in the city centre (Cambridge Street) that should open at 10.00 and has a vast range of beers. However at 10.02, the doors were locked, and despite David banging on the door, and activity visible inside, remained so. After waiting a few more minutes we visited a nearby Wetherspoons that were selling a splendidly named and well kept Thornbridge Lord Marples at £1.99 a pint. Then to the market to meet Len who was under orders to procure two crabs!



Finally, we ended as we had started; in the Sheffield Tap with a pint in our hands, at least in David's and mine, as Len was due to work that evening.

Roger Marples

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BRITAIN'S LONGEST SERVING LANDLADY

Kent is not without its share of long serving pub landlords. Elsie at the Queen's Head, Cowden Pound near Edenbridge and Doris at the Red Lion, Snar-gate on Romney Marsh, to name two of the most notable, have probably been there a good deal longer than any of their customers can remember, while locally Roger Morris at the Chance in Gus-ton, Graham Stiles of the Kings Head in Deal, and the soon to retire Tim Cobbett at the Zetland Arms in



Kingsdown, all have several decades under their belt. Meanwhile in Dover, the current Deal, Dover, Sandwich and District branch record holder, Jackie Bowles, has just celebrated fifty years at the Louis Armstrong (see Local News). However as the Daily Mirror reported in August, a Derbyshire landlady well outmatches any of these, and gives Jackie almost another ten years in addition.

Olive Wilson, now 79, took over the Royal Oak in Ockbrook near Derby, in 1953, and is generally regarded as Britain's longest serving publican. Contemporary events with her taking up the reins were the ending of the Korean War, the conquest of Mount Everest, and coronation of Elizabeth II, for which Olive hired a TV so that her regulars could watch the event.



Like most pubs in those days, draught beer was limited to mild and bitter, respectively priced at 11d and 1/- a pint – 4½p (approx) and 5p for those too young to remember 'real money'. Lager, of course was unknown, keg had yet to rear its ugly head on anything but a very small scale, and wine meant port and sherry. Life was still lived in the shadow of World War II and both spirits and tobacco were rationed. And of course licensing hours were

The Royal Oak, Ockbrook

restricted, with afternoon closing: lunchtime was 11-3 pm and evenings 5-10.30.

Olive's husband was employed by the railways and from the start the license was in her name. As was common in those days, much of the day to day running of the pub was left in her hands while her husband went out to work. She was just married, had no experience of pub work, and did not expect to stay more than a few years. A simpler, perhaps more innocent age, before every home had TV and a mortgage, and most customers were men who played cards, darts and dominoes. Olive remembered how the appearance of keg ale and lager, "chilled and fizzy", divided people, but her trade, she said, always tended to stick with real ale.

Photographs at the time show the name Offilers on the front wall below the pub name, a Derby brewery which was acquired by Charrington United Brewers in about 1965 as part of Eddie Taylor's "consolidation of British brewing" (see Page 41). The current Bass sign presumably came about at some time after the subsequent merger with that brewery in 1967. Anyway, whatever its history, the pub is now Olive's own, having bought it with her late husband when it was put up for sale.

Over the years Olive has won many accolades, including twice being voted CAMRA rural pub of the year, and at least two beers have been named in her honour – Cottage Brewery's Olive Oil in 2000 and Olive Wilson's brew created by Coor's in 2003 to celebrate her first fifty years in the pub.



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ALL GO FOR REAL ALE

Real ale lovers everywhere will be raising a glass to recent figures on UK beer production. The latest *Cask Report*, an annual publication produced by a group of industrial bodies including CAMRA, show that real or cask ale now accounts for 52% of draught ale sales in pubs, compared to 48% for keg.

The report also shows that cask ale sales grew 1.6% in 2011 and are holding steady in 2012 – the first time that real ale has shown definite growth since the early 1990s – and is continuing to outperform the total beer market which declined by 3.5%. Additionally the report confirmed that while the total number of pubs has fallen, the number of pubs stocking real ale had actually increased, suggesting that real ale pubs are more resistant to closure.

Alongside real ale's continuing growth in the pub it will come as no surprise that its brewers are booming. The 2013 edition of the *Good Beer Guide* (see page 40) features over 1,000 breweries in the brewers section, making it the highest total for the country since the 1940s, and of course the vast majority will be micros, whose sole output is real ale. The rate of increase shows no sign of diminishing and may in fact be rising, and ironically all at a time when the number of pubs continues to decline – although down from the record levels of a few years ago, it still averages about twelve a week.

Our own county Kent, offers a fine example of how brewing is being transformed across the UK. The 2010 *Good Beer Guide* listed 10 breweries in Kent of which nine were micros, established over the last twenty of thirty years, and one, Shepherd Neame, the last surviving member of the traditional family brewers with tied estates, that for a couple of hundred years dominated British brewing. By contrast, the 2013 edition lists 25 – Shepherd Neame is still there but so are another 15 new micros, and we know about another half dozen currently being thought about or in the process of being set up. And of particular interest locally, Deal, Dover, Sandwich and District, so long alone among Kent CAMRA branches in not possessing a brewery within its boundaries, now supports two, Ripple Steam at Sutton, and Tir Dha Ghlas at Cullin's Yard in Dover. Rather further afield our adjoining counties of Sussex and Surrey have now respectively 31 and 8 breweries and London 23.

Perhaps as important as the number of breweries is their nature. Whether one man and a dog outfits with just a few barrels capacity, or the likes of Dark Star, Woodfords and Hopback, who with substantial capacity, tied houses and hundreds of pubs supplied belie the term, Microbrewers are by definition serious about beer. Dedicated and enthusiastic, there are not many for whom the brewing of good beer is not the prime consideration.

Good Beer Guide editor Roger Protz, speaking at the launch of the new edition summed up the current UK scene. "A double dip recession has done nothing to curb the incredible surge in the number of breweries coming on stream, making the

small brewery sector surely one of the most remarkable UK industry success stories of the last decades. In fact the boom in new breweries, has in many cases, made the term 'micro' obsolete, with some small breweries having become remarkably large. Beer drinkers in the present day are faced with an enormous variety and choice like never seen before on these shores. The modern day means that real ale has never been so accessible to consumers, or to pubs waiting to meet demand for serving locally produced beer.”

If the micro industry exudes every aspect of rude health a somewhat different picture is painted by their large cousins. For the global industry, with their heavily marketed keg brands, in this country at least it's very much about closure, retrenchment and fighting for a share of an ever shrinking market. While real ale sales have been steady lager has fallen by almost 3% and keg ale by almost 5%. Meanwhile the larger real ale producers have realised that their product could benefit from a bit of promotion. To this end Wells and Young's have run a series of advertisements for its flagship brew Bombardier featuring Rik Mayall – although some might say the best promotion might have been not to drop the strength a year or two back – and Greene King spent a reputed £4m on a TV advertising campaign. Interestingly both were not confined to the main channels but also appeared on the blokish channel *Dave*, and on a variety of social media outlets such as YouTube and Facebook. Proof, if any is needed, that real ale is not just the preserve of “oddball” traditionalists fighting against a changing world, but simply the best way to drink beer.



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LEICESTER LARKS

Part One of a look back at the Beery Boaters April 1989 Trip

On Saturday 22nd April 1989 the Beery Boaters met at the Avon Mill in Rugby for what was to be the longest weekly canal trip that we've done (and with increasing senility are ever likely to do!). The main party, comprising of Ray Crane, Mike Lock, Andrew Bushby (Speed), Dave and John Underdown, Paul Weddel and Hon. Commodore arrived in the Kent & East Sussex Canal Restoration Group's Mini-bus having proceeded from Dover via Nell's Transport Café at Gravesend, O'Hagan's Sausage Shop at Dartford ('monosodium glutamate is banned from our shop') and the Narrow Boat at Stowe Hill, Weedon, where we had called in for a pint of Charles Wells beer. Already at the Avon Mill were Dave and Mike Green, Jeff Waller, Pete and Phil Simpson, Dave Taylor and Paul Godden. Peter Broberg (Cherub) and Mike Ventham were going to join us on the following day as they were involved with the Farnham 'Beerex' on the Saturday. Also at the Avon Mill were a couple of our friends from the Rugby CAMRA Branch; I don't know whether they knew that we would be there, but they arranged to meet us again that evening at the Admiral Nelson in Braunston. Roger Milbourne (Dodger) was originally going to sail with us, but cried off due to a wedding (his, unfortunately).

Soon we had boarded our boats at the Willow Wren base at Rugby Wharf and were underway. One crew (Ray, me, the Simpsons, Speed, Mike L and Paul W) had the 65ft Warbler, one of the boats that we had in 1988 while Tern, a newer boat of the same class, replaced Grebe. So the Greeds became the Turds while the Wobblers still wobbled! The run down to Braunston on what I have always considered to be a rather uninteresting bit of water was uneventful. Tern went off in front with Warbler following another hire boat, but as Hillmorton Locks are paired (i.e., 3 sets of two single narrow locks side by side) we weren't held up. On the way we passed Wandering Star moored against the bank, but there was no sign of the old dear who had pushed Dave G into the cut with her boatpole the previous year. But I'll bet Tern, ahead of us by then, slowed down this time! At Braunston Turn we took the left fork and motored gently through the lines of moored boats. Tern was waiting for us at the bottom of Braunston Locks as, being wide locks we could go up together. We ascended four of the six locks and then moored up abreast just past the Admiral Nelson Inn.

The pub was very busy, mainly, it seemed, with motorised customers, but we managed to install ourselves in a small room which, we were informed, was the original bar as described in David Blagrove's book 'Bread upon the



Waters', set around 1962. Now the expanse of bar and drinking area was quite large. Ruddles Best and County (not, of course, then Greene King beers) were on handpump and we partook of an excellent meal. Our Rugby friends from lunchtime joined us and said that they would try to get more of their Branch along for our last evening at the Boat Inn at Newbold-on-Avon.

Sunday 23rd April – St. George's Day. The boats set off at the traditional time of 6am, which doesn't exactly mean that everyone was up at 6am. We stayed breasted up for the two remaining locks of the flight, then untied and Tern, as was usual with their crew on any boat, went off in front. The weather was overcast when we entered Braunston Tunnel and when we emerged some 2042yds later it was raining. Left at Norton Junction onto the Grand Union's Leicester line and

past Weltonfield Narrowboat's marina, so different from the canalside moorings from where we had hired our boats for our first trips in 1981 and 1982. Then, after passing the back of the Watford Gap services on the M1 we arrived at the bottom of Watford Locks, seven in all, two single narrow locks, then a staircase of four followed by one more normal lock. These locks were, for a while, when the Foxton Inclined Plane was in operation, the only obstacles preventing boats over 7ft wide going from the Thames to the Trent on inland waterways. Warbler went up the first two and then, while waiting for the staircase locks to be prepared, the falling water level in the pound as Tern came up put her firmly aground. Under instructions from the lock keeper, water was let down from the locks above to regain equilibrium. He and an assistant then did most of the lock work for us on the staircase. After Watford Locks came the 1528yds Crick Tunnel, where Paul W, steering Warbler, lost his hat to an overhanging branch as we entered. We had arranged to meet Cherub and Mike V at Yelvertoft, which we reached at 11am, so we moored and waited by Bridge 19 until opening time.

**Entering Watford Locks
23rd April**



**'Tern' in Foxton Locks,
24th April**



It was still raining steadily when we walked the ¼ mile or so to the Knightly Arms in the village. The only Real Ale on offer was Ruddles Best. Ray offered to wait at the pub for our latecomers while the rest of us walked to the Fox & Hounds at Clay Coton, 1¼ miles away where we found Adnams, Marston's and Hook Norton beers. The others arrived while we were there and the rain started to clear during our walk

back to the boats.

It must have been about 3pm when we started and we had fifteen miles to do before we arrived at the top of Foxton Locks where we were scheduled to tie up for the night. Shortly after setting off, Warbler caught up with Tern, stopped in mid-canal with the stern shrouded in steam. Warbler took Tern in tow while I went over to see what the trouble was. Unlike Warbler, and all subsequent boats of the class which had header tanks for the coolant water, Tern was topped up directly into the top of the cylinder block through a radiator-type cap. However, where the radiator-type cap should have been was a round hole in the water jacket. The filler cap and its housing were fished out from the bilges. It appeared that this had been soft soldered to the block and had been blown out by the internal pressure. With usual Beer Boater initiative Mike G cut and trimmed a piece of wood to fit the hole and hammered it in, after which the engine was started and run, gently at first and then, as nothing untoward happened, slowly opened up to normal operating revs.

The block of wood stayed firmly in place, so we set off again towards Foxton, passing through Husbands Bosworth Tunnel (1166yds) and arriving there just after dusk at 8.30pm. We tied up abreast by the water point at the top of the locks as no-one would be likely to want to use it before we set off in the morning, and walked down the locks to the Bridge 61, a well-recommended free house. No doubt the recommendation was deserved, but that evening it seemed a bit lifeless and the bar staff stand-offish. However, the beer was all right; I drank Adnams Extra Bitter. In later years this pub was demolished and replaced by the Foxton Locks Inn. The current Bridge 61 pub is on the opposite side of the canal in converted stable buildings. On



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the way back to the boats it was noticed that, as expected, the top lock was padlocked closed, so we didn't expect to set off down the locks before 8am.

Monday 24th April. Even though we didn't expect the locks to be unpadlocked before 8am, most of us were up an hour before so that we would be first down if there was a queue. As it was sunny we wandered about taking photographs and looking at the remains of the inclined plane. At 7.30 we met the lock keeper walking up from the bottom lock. When he saw that we had Willow Wren boats he mentioned that



he had been a boatman for that company when they operated commercial craft. I think that he said that his boat was Flamingo. He went on to say that he was born on a narrow boat and that he lived on them right up to the mid-1960s when he worked for Semour-Roseblade of Leicester. After this, he went down the coal mines for nine years until he got fed-up with the long miners' strike and its aftermath. He was particularly scathing about the NUM and its leadership. Then, through the canal grapevine he learned of the job of lock keeper at Foxton being vacant, so he applied and was accepted. However, he was moving on to the Braunston flight in a couple of weeks. He unlocked the top gate and, after watching to see that we knew what we were doing, left us alone to go down the locks. The ten locks are in two staircases of five with a passing place in the middle and were maintained by the lock keeper in superb condition. During the descent Tern overheated and blew out its bung. This happened every morning after about 10 minutes; the bung would be blown out and hammered back after topping up with water and then the boat would run happily for the rest of the day. We decided that we could continue without telephoning Willow Wren to send a fitter to us. The Aylesbury ducks at the bottom of the locks were very tame and fat. It's just as well for them that the days of the old working boatmen were gone.

The next landmark of interest was the 881yd Saddington Tunnel, followed by the four Kibworth Locks. Back to wide locks again until Dallow Lane Lock on the Trent & Mersey Canal at Burton-on-Trent. The pounds between the locks were very low on water and Warbler went aground between locks trying to be nice to another boat coming towards us. My efforts to get off were successful but in doing so our wash put Tern, coming astern of us, on the mud on one side of the canal and the other boat on the other side. I gather that both skippers made uncomplimentary remarks about me! After several more locks we arrived at our lunchtime destination, the Navigation at Kilby Bridge.

The general opinion afterwards was that this pub was the best of the week. The beer was good (Ansell's, Ind Coope Burton and Tetley), food likewise. There were several small bars, one (reputedly the smallest public bar in Leicestershire) we shared with a pair of elderly locals with the yuppies safely out of sight in another.

The landlord seemed to find time to talk to everyone, even though the pub was crowded, and he produced spare pump clips for Jeff, who collected them, along with an armful of Ind Coope bar towels for general distribution. In one of the canal guides he was described as a 'jocular landlord'. I mentioned this to one of the locals who replied that he didn't know anything about him being a jockey but that he might have been a trainer once. Half way through the session it started to rain again.

As we headed down the various locks towards Leicester the rain gradually increased in strength and volume. After King's Lock the canal entered the River Soar with weirs, some unprotected, where locks occurred. It became evident that the river sections were flowing quite fast and this, combined with the driving rain and deceptive bends made for serious concentration from the steerers. Eventually we moored above North Lock in Leicester, right outside Hoskin & Oldfield's Frog Island Brewery. Ray said that snow had been forecast on the radio.

No-one felt like going very far in the rain that evening so most went to and stayed in the Ship in Soar Lane, a Theakston's pub, although some brave souls ventured slightly further afield to the Northbridge Tavern which had gone from Ansell's to Banks's but was closed, probably permanently, when we passed it in 2009. Half-way through the evening snowflakes were drifting past the window. No evening meals were available at either of the pubs so we went to an Indian restaurant afterwards. The snow was beginning to lay as we walked back to the boats.

Tuesday 25th April. It had stopped snowing by 6am when most of us got up although there was plenty laying about. We went into North Lock breasted up and untied before leaving. Just after the lock the snow started again and came down thick and fast, so naturally a running snowball battle ensued. However, it had stopped by the time we reached the flooded gravel pits at Syston and when we got to Barrow-on-Soar it had all melted and few traces were to be found, although the distant hills were white all day.

Barrow Deep Lock. But what's this? A traffic light! And at red! Reference to the canal guide provided the following information. 'Barrow Deep Lock is the most southerly of the Soar's locks to possess flood warning lights. When these are in operation it is not advisable to proceed downstream, especially as Pillings Flood Lock is likely to be inoperative'. Consternation abounds. However, the owner of the nearby boatyard came across and advised us that it would be all right to go on and the Pillings Flood Lock would be usable. But we must watch out at Barrow Bridge just after the lock cut went into the river



and take it at full tilt to get steerage way. To quote from the book again, 'Barrow Bridge is a notorious hazard when the river is in flood. Take the centre arch and be prepared to be caught by the weir stream and steer left after clearing the bridge'. The river cuts straight across the short section of canal below the lock and the bridge is only some 50yds downstream. Today it must have been flowing at about 8 knots and was very high, not leaving much room under the arch for a boat to go through before making a sharp left turn to follow the course of the Soar. It appeared to us to be the narrowboating equivalent of white water surfing.

Anyway, we decided to go ahead. Just as we were descending the locks a pair of elderly Waterways employees turned up on mopeds, informed us that they didn't put traffic lights there for nothing and that it would be no good complaining to them after we'd smashed our boats up. Then they leaned on the bridge at the head of the lock and watched like a pair of vultures gloating over the prospects of an imminent feast. Dave G naturally took the tiller of Tern and, on the excuse that as I had hired the boats if anyone was going to wreck one it might as well be me, I elected myself to steer Warbler. Then we motored out of the lock, picked up the shore party and paused in the calm water for a few moments, assessing the situation. *(to be continued)*

Jim Green



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LAST KNOCKINGS

The Great British Take-away Very depressing recently, on a drive along the A25 – Borough Green, Ightham, Sevenoaks, etc. – to note all the pubs which no longer are. Private dwellings, offices, surgeries, any use seemingly but that for which they were built, or at least spent a good many years of their life. And principal among alternative uses was that of restaurant or takeaway. A curious phenomenon when you think about it: what makes a food outlet viable but food plus bar, as most of these would have been, unviable. Chippies, Indians, Chinese, pizza parlours, kebab houses – they're everywhere, and more continually appear. How is it, that at a time of serious economic stringency people are happy to fork out £4 - £5 plus, for something available at half the price or less from the supermarket but balk at pub beer prices and insist on its bargain basement cans?

Great British Success Story Conversely it would be intriguing to know exactly where micro brewing fits into general economic theory. Surely, according to basic principles, such operations should not exist – small, labour intensive and often with an extensive product range they defy everything we were ever taught. That they do exist, and are a major business success story of recent years, offers a major challenge to the prevailing orthodoxy, and the push so often towards the lowest common denominator – the largest volume, for the greatest number at the least cost – and all that means for quality and choice. Without recourse to sophisticated marketing, and often just by word of mouth, not to mention taste in the mouth, the micro industry has established itself as the most vibrant part of currently the best performing sector of brewing. To paraphrase Oscar Wilde's comments on a not so youthful marriage, perhaps a triumph of hop over expedience.

The Bridge PH Not a new pub, or obscure local you've never heard of, but the name, complete with profile of an ancient steam engine, found on the reverse of one of the panels from the Louis Armstrong sign (see picture right), when it was being renovated recently. The panel bore the name Bass Charrington who, were of course the LA's owners until Jackie and her husband Bod bought it in about 1980. Where the Bridge might have been, or perhaps still is, I have not the slightest idea, although given the picture, presumably the location is somewhere in the vicinity of a railway bridge. As usual any information gratefully received.

Not so Young's As we report on page 38 Young and Co. appears to be rapidly converting itself into little more than a pubco, with a busi-



ness philosophy to match. Perhaps we should not be surprised, the reputation of Young's as a bastion of tradition and real ale must owe a great deal to its chairman for forty odd years, John Young. He was one of a handful of family brewers who held out against the great brewery amalgamations of the mid 20th century which saw by the 1970s the majority of British brewing concentrated into the hands of half a dozen combines. No doubt he was told he was a fool, that Young's was an anachronism, that the future lay with gassy keg, and heavily promoted brands that could be sold the length and breadth of the country. Whether or not any approaches were made to Young's I don't know, but many a family brewery fell victim to such fashionable blandishments and the prospect of a tidy windfall (See Forty Years of the GBG). Ironically, of course, brewing is one business where size is no guarantee of success, as the flourishing micro industry demonstrates. Many small breweries have always made good profits, but Young's, it seems, no longer wishes to be one of them. As we suggested last year, when it sold its brewing interests to Charles Wells, will Young's in a few years, be anything more than a name on a pub sign, if it exists at all?

Bevendean Hotel It's not normally our policy to report on Sussex pubs, but this particular establishment lay within 5 mins walk of my home in Bevendean when I lived in Brighton some forty years ago. Technically it was part of the adjoining Moulsecoomb estate, but could be reached by a footpath and steps from the Bevendean valley. Over the years Moulsecoomb's reputation has been somewhat chequered, and I understand that the Bevendean Hotel was closed down by the police in May 2010. Admittedly I was rather surprised to hear that the pub was still there, the survival record of estate pubs having not been of the best in recent times. The building, which is substantial, was subsequently purchased by a Brighton trust, who converted the upper floor into flats, but the ground floor, now gutted, was successfully bid for, by a co-operative formed by a group of local residents, with the aim of using it as a pub, café, meeting place and kitchen serving the community. Obviously a lot of work needs to be done, and substantial funds raised, if the project is to go ahead. An open day in the summer attracted a lot of interest, and it is hoped that costs can be kept down using indigenous skills and experience from the locality. Donations are currently being sought, which in due course will be converted into shares. We wish them well. At the time that I was living in the area, there was another pub in the vicinity, the White Admiral, and I would be very interested to hear any news of this.



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Joint Membership (Partner at the same address)	£38 <input type="checkbox"/>	£30 <input type="checkbox"/>

Partner's Details (if Joint Membership)

Title _____ Surname _____
 Forename(s) _____
 Date of Birth (dd/mm/yyyy): _____

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 _____

Signed _____ Date _____
 Application will be processed within 21 days

Channel Draught 53 01/08

Campaigning for Pub Goers & Beer Drinkers

Enjoying Real Ale & Pubs

Join CAMRA today - www.camra.org.uk/joinus



Instruction to your Bank or Building Society to pay by Direct Debit
 Please fill in the details to enable us to debit your account for the 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

This is a copy of the instruction to your Bank or Building Society

Customer Name: _____
 Postcode: _____
 Branch: _____

Instructions to your Bank or Building Society

Payment of the Direct Debit should be made on the 1st of each month. The amount of the Direct Debit will be £23 per month (or £38 for joint membership). The Direct Debit will be used to pay the subscription fee for CAMRA Ltd.

Signature: _____
 Date: _____

The Direct Debit Guarantee

The Direct Debit Guarantee

- 1. If your Bank or Building Society makes an error in debiting your account for the Campaign for Real Ale Ltd, you will be repaid by the Bank or Building Society.
- 2. If your Bank or Building Society makes an error in debiting your account for the Campaign for Real Ale Ltd, you will be repaid by the Bank or Building Society.
- 3. If your Bank or Building Society makes an error in debiting your account for the Campaign for Real Ale Ltd, you will be repaid by the Bank or Building Society.
- 4. If your Bank or Building Society makes an error in debiting your account for the Campaign for Real Ale Ltd, you will be repaid by the Bank or Building Society.
- 5. If your Bank or Building Society makes an error in debiting your account for the Campaign for Real Ale Ltd, you will be repaid by the Bank or Building Society.

Return to Building Society to set up Direct Debit for your bank or building society.



National Contacts

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



Adjacent Branches

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

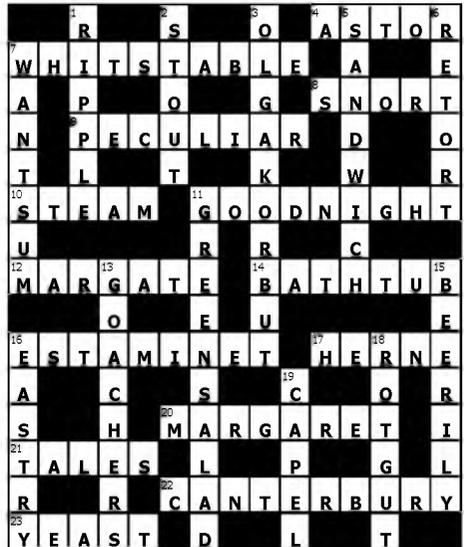
Canterbury

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

Thanet

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

CROSSWORD ANSWERS



Local Information & Useful Numbers

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

Dover Taxis

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

Deal Taxis

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

Sandwich Taxis

AM Cars 01304 614209
Sandwich Cars 01304 617424

Folkestone Taxis

Chanel Cars 01303 252252
Chris's Taxis 01303 226490
Folk. Taxi 01303 252000
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National Express 0870 5808080
Stagecoach 0870 2433711
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Trading Standards Office (East Kent)

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Trading Standards Office (Mid Kent)

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

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And Finally.....Boldly going, but keep your mouth closed.

The next frontier for beer, might not be on Earth. Although alcohol is banned on NASA space missions and in the International Space Station, companies developing space tourism programs are anticipating demand for a broader menu for their mega-rich clients than dehydrated ration packs. A company called, Astronauts4Hire is testing a dry Irish style black stout, brewed by the 4 Pines Brewing Company of Australia on zero-gravity test flights. "Your tongue swells up when you're out in space so therefore you lose a lot of the ability to detect flavour, so we've come up with a beer recipe that has a lot of body and full flavour," 4 Pines owner Jaron Mitchell said.

He added that burping after drinking beer may cause problems as it is quite a different experience without gravity. "When you're on Earth, the gravity actually separates the air and the liquid so that when you burp, you burp the air, whereas when you're in space you can do what's called wet burps, which project little suspended balls of liquid that just hover around," he said. This could introduce a whole new form of anti-social behaviour into future space pubs that puts earthbound bad habits into the shade.

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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.

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