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**CAMPAIGN
FOR
REAL ALE**

**Issue 57
Autumn
2013**

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

CHANNEL DRAUGHT



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Channel Draught
is published and
©2013 by the
Deal Dover
Sandwich & District
Branch of the
Campaign for Real Ale
www.camra-dds.org.uk

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Winter Edition by
20th December 2013

CHANNEL DRAUGHT



ISSUE 57 Autumn 2013

Welcome to the Autumn 2013 edition of *Channel Draught*, a publication we can guarantee is brought to you without recourse to phone hacking, bribery or corruption, or the passing over of dodgy packages in dimly lit car parks. Welcome also to Dover's new micro pub the Rack of Ale and the Berry's success at being chosen as Kent Pub of the Year (see pages 6 & 7).

Nationally, CAMRA membership continues to grow, topping 150,000 a few months ago, and real ale continues to hold its own in an otherwise declining beer market. The number of micro brewers is also still growing, as is that particularly East Kent phenomenon, the micro pub, although across the country the total number of pubs is still falling.

Locally there remain a fair number of closed and boarded up pubs with future uncertain, as well as not a few which seem to be continually changing hands. Any information on any of these gratefully received...or for that matter on anything else from the world of real ale, brewing and pubs. What we don't know we can't print, so if you have any news of what's happening at your local or elsewhere – events gone or events to come, outstanding real ales, beer festivals – just send us details (*contact addresses on left hand side of this page*).

In this issue, as well as all the usual items, we take a look at a couple of characterful pubs, reminisce about an eccentric local brewer, and report on visits to Faversham and some of the Branch's more outlying pubs. We also hope it finds as much favour with pub goers as did our Summer issue with one CAMRA member from Weston Super Mare, who described it as "the best small CAMRA magazine that I've ever read" – although not quite as good as PINTS WEST, his local A4-format Bristol maga-zine.

Martin Atkins



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EVENTS DIARY

<i>Fri 15 Nov</i>	Daddlums Match, Crabble Corn Mill , Dover (7.30)
<i>Sat 16 Nov</i>	East Kent Wetherspoons bus tour. Meet Eight Bells (11.30)
<i>Mon 18 Nov</i>	Branch Meeting, Pier Three , Dover.
<i>Fri 13 – Sun 15 Dec</i>	Beer Festival, Phoenix , Old Dover Rd., Canterbury*
<i>Sat 14 Dec</i>	Branch Meeting/Christmas Social, Cullin's Yard (12.00)
<i>Mon 20 Jan</i>	Branch Meeting, Red Cow , Sandwich.
<i>Mon 3 Feb</i>	Beer Festival Set-Up, Dover Town Hall (9.00)
<i>Fri 7 & Sat 8 Feb</i>	WHITE CLIFFS FESTIVAL OF WINTER ALES DOVER TOWN HALL
<i>Sun 9 Feb</i>	Beer Festival Take-Down, Dover Town Hall (9.00)
<i>Mon 17 Feb</i>	Branch Meeting, Rack of Ale , Dover.
<i>Fri 21 – Sat 22 Feb</i>	Winter Beer Festival, The Berry , Walmer *

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



AN EXTRA PINT

CAMRA is urging beer drinkers to buy just one extra pint a month in the pub to help push British brewing back into growth after years of decline. Statistics released recently by CAMRA show 38 per cent of pub goers are visiting the pub less often than they did 12 months ago and beer sales are suffering – despite real ale out-performing the rest of the market. 2012 saw 7.8 million pints sold in the UK, compared to over 8.2 million in 2011 and 8.4 million in 2010. Just one additional pint a month would reverse that trend.

As it is, the declining sales of beer, is another factor contributing to the disappearance of pubs, a list which includes competition from supermarkets, changing life styles, redevelopment and the attractions of alternative use. Currently 26 pubs a week are closing in the UK, but it wouldn't take much to tip the scales back the other way. CAMRA chief executive Mike Brenner said: "Around 32 million people in the UK enjoy a beer at least once a year, but the number of people drinking in pubs has been on the decline. But with the price of a pint getting a much-needed duty cut in this year's budget there's never been a better time to get down the pub and help save the great British pub."

CAMRA's call to arms for British beer drinkers is in support of the national, cross-industry "Let There Be Beer" campaign, which aims to get more Brits drinking our national tippie. Mike said: "Real ale is a low strength drink that, in the main, can only be enjoyed in the sociable and responsible environment of the pub. Plus, with more styles and varieties of real ale available than ever before, thanks to an ever-growing number of breweries across the UK, there has never been more choice for drinkers. Why not take that extra pint a month as a chance to try a new real ale from your region?"

Of course it's not quite as easy as it sounds. If asked if they would support an extra pint a month there cannot be many pub users who would not stick their hand up in favour, but then like the use it or lose it argument, and "a pub's not just for Christmas" sentiment, while the spirit may be willing the flesh might not. A long day at work, a cheap supermarket offer, and a cosy evening in front of the TV can all conspire to stick a spanner in the best of intentions. How often does the threatened closure of a pub rouse a community to action too late, most of them hardly having used it for years? – "but it's nice to have it there for birthdays or when we have friends over."

So drink an extra pint a month, or even better, an extra pint a week. No doubt many health campaigners would be appalled, but frankly, whatever your current level of consumption, in health terms that kind of increase is neither here nor there. There might be cheaper alternatives, though beer in a can or bottle (bottled conditioned or not) is a very different beast from cask in a pub, and it might take a bit of effort, but then the easy, cheapest option is rarely the best. As so often in this life, what is really worth having has to be paid for.



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The Local News

Contributors - Martin Atkins, The McIlroys,
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.

THE BERRY – KENT PUB OF THE YEAR

On Saturday October 26th CAMRA members and locals celebrated the success of the Berry in Canada Road, Walmer at being selected by CAMRA as Kent Pub of the Year for 2013, a choice which places it among the top sixteen pubs in the country. It now goes on to contest the South Eastern Super Region against three other regional winners, with the opportunity, if successful, to compete for the national award. The Berry had already been chosen as Branch Pub of the Year for the sixth year in a row, as well as progressing to win East Kent Pub of the Year and also winning Kent Cider Pub of the Year.

For those not within walking distance, getting to the Berry is not always easy. It lies roughly half way between Walmer and Deal Stations, and although it is just a couple of minutes from Dover Road, those coming from the Dover direction, find the regular bus service goes nowhere near it, diverting instead along Station Rd. to run through Mill Hill before reaching Deal Town Centre. Intrepid real ale drinkers, however, were not deterred. For some it meant changing buses at Walmer station to pick up another service, while others took the recently renumbered Stagecoach 93 service, successor to the legendary “white” bus with its convoluted route through seemingly every other village in East Kent.



Chris Barnes receives the Kent Pub of the Year award from Kae Mendham

And a worthwhile effort it proved. The pub rapidly filled up as the time for the presentation approached. Ten real ale ales were on the bar handpumps – regulars Harvey's Sussex Best and Dark Star American Pale Ale plus guests of all complexions from Tiny Rebel's Smoked Oak Stout to Castle Rock Harvest, and Canterbury Brewers' Spiced Pumpkin Ale...and of course there

was plenty of cider. A free pint of Gadds Rye Pale Ale, courtesy of Deal, Dover, Sandwich and District Branch, was provided for every customer, and was matched by a polypin of free cider from the Berry itself.

For those requiring more solid sustenance, landlord Chris had laid on a selection of his brother in law's excellent meat pies, plus a barbecue providing burgers and spiced chicken to shame many a fast food outlet – so good in fact, that some were enticed to try them both.

Regional Director Kae Mendham presented Chris with his winner's certificate at 2pm in front of a packed pub, complimenting him on his success, and his good work in promoting the cause of real ale. In thanking CAMRA for their award, Chris said while he and his family found it hard but rewarding work, the Berry's achievement rested equally upon his loyal and appreciative customers.

The afternoon rounded off with a couple hours of music provided by up-and-coming local band *Gentlemen of Few*, whose performance and professionalism belies their youth.

DOVER

Rack of Ale, Ladywell:

The latest addition to Dover's real ale outlets opened in early October. Occupying the former opticians' premises a few doors along from the Park Inn, and opposite the police station, it is owned and operated by Trish Gulliford, who helped in setting up Ripple Steam Brewery, and her partner, former Royal Marine Bandsman Steve Jenkins, and is the town's first true micropub. Planning



The interior of the Rack of Ale

had been underway for several months, and the couple had already acquired much of the bar paraphernalia – including a map showing where all the doodlebugs landed in Kent (a total greater than those that reached London) – while working to satisfy the Council's noise restriction requirements and other regulations.

Trish and Steve have the benefit of a particularly supportive landlord, who provided major assistance over their dealings with the Council, as well as receiving encouragement from the Ripple Steam Brewery, Mark Robson of Deal's Just Reproach and many of Kent's other micropubs. Their philosophy follows the usual micropub pattern – good ale and conversation and no TVs, background music or lager. However, old fashioned table games are encouraged and they hope people will just drop in for a beer and to read a paper or book. And music is not entirely banished,

but it will be of the “unplugged” variety.

Ripple Steam will be a regular supplier, and will be supported by other local breweries as well as guests from other parts of the country, and if you are inclined to comment on their selection the pub's website offers the opportunity, as well as the chance to record beer scores. For those wanting a trial tasting, or just a broader choice, the pub's name has it: a rack of 3 ales served in 1/3 pint glasses is always available. Bekes-

bourne's Kentish Pip have been lined up to provide cider and an apple juice which will be one of a number of soft drinks available.

Trish and Steve hope that local clubs or groups will consider the Rack of Ale as a possible venue for meetings, saying they will look at all options and suggestions. At the time of writing, unlike many micropubs, they were planning to open on Monday, but this is very flexible and will be dependent on customer response.



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Park Inn, Ladywell: At Dover's longest established freehouse (i.e. non brewery owned pub), two real ales remain as standard – Shepherd Neame Spitfire plus guest. In mid September the latter was an excellent dusky brew from Robinson's, Lizzy's Dark Side at 4% ABV. Meanwhile the **Falstaff** remains a "work in progress", the febrile activity of early summer and promise of a reopening in July now replaced by seemingly just the occasional visit. A new sign, however, has appeared outside, although bearing the initials SJF, rather than any reference to its proclaimed new name – the Fleurs.

Golden Lion, Priory Street: Normally one regularly changing real ale: Wadworth Red, White and Blue, London Pride, Doom Bar, Brain's Rev James, Old Peculier and Tetley Gold all having been sampled over recent months, the latter, in particular, superb.

Pier Three, Bench St: Heavy emphasis on local beers with Goody's of Herne featuring regularly, as does also Tir Dha Ghlas from Cullin's Yard. A barrel of its Pig's Ear drew very good reports a few months back. Cider too is locally sourced from the Green Oak Cider Works at Waldershare – the former High & Dry PH. Goody's ales are also among the regular selection at **Blakes**, which includes as well Adnams, Old Dairy and Bank Top. However, its near neighbour, the **Castle** in Russell St., to the best of our knowledge has still not reinstated real ale. At the **White Horse** Harveys Sussex Bitter remains standard, accompanied normally by two guests. These of late have included Tetley, Dartmoor Jail, Butcombe Bitter and Samuel Adams Blonde Ambition from Sheps, which according to the brewery's newsletter is a combination of American and English hops and pale malt to produce a beer with grapefruit

and earthy and biscuity flavours.

Three Cups, Crabble Hill: Courage beers feature regularly, Best & Directors. The pub also supports live music and a fortnightly Thursday quiz.

Red Lion, Charlton Green: Lion Bitter from Hook Norton, introduced in August, has proved a great success and at the time of writing the pub is sticking with it alongside London Pride. At the **Louis Armstrong** the Late Summer Bank Holiday saw a repeat of last year's successful day of music as the LA Music Academy and friends raised money for Pilgrims Hospice in memory of founding member local photographer Eddie Clapson who died in February 2012. Skrimshander remains house bitter with guests from Gadds, Old Dairy, Goacher's etc.

DEAL

In Dover Rd. the renamed (again) Cambridge Arms, now back to the **Drum Major** for the second time, was advertising the return of real ale in September, but subsequently no reports to confirm if and what. On the Strand, we understand that plans to reopen the **Lord Nelson** as the **Lighthouse Arts and Music Venue**, including a bar with real ale, as reported in our Summer edition, is currently on hold, licensing details currently under discussion with the local authority..

Rose Hotel, High Street: The pub is now serving real ale, which we think we are correct in surmising has not been the case for many decades. Landlord Steve, having listened to the experiences of a close friend who took over a non-real ale pub, gave real ale a go, and got into the GBG, decided to give it a try himself. Using beer engines provided by a friend, and working closely with Ripple Steam to install the beer

lines, the pub now supports two real ales. Ripple Steam will be available on both pumps for the next few months after which Steve is hoping to keep Ripple Steam on one, and offer a choice of ale, from a variety of breweries, on the other.

In Queen St., October saw a change of landlord at the **Hole in the Roof** where Paul and Kath Lynch relinquished the reins on Monday 28th. Renowned for its soul and Motown nights their final weekend saw three nights of music and partying. New licensees will be Marc Hammil and Sarah Bunn.

Ship Inn, Middle St: A visit one Saturday evening in early October, found a very busy pub with pleasingly a small group playing dominoes in the back bar. Real ales were Hophead and American Pale from Dark Star, Deuchars, and Gadds No.5 and No.7 – a pint of the No.5 proving most excellent.

SANDWICH & RURAL

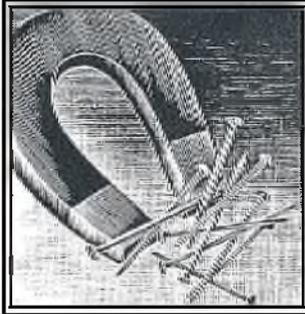
Crispin, High St: Plenty of real ale here with four or five usually available. Locally Wantsum is a major supplier – Black Prince, More's Head and 1381 all making appearances over recent months – while other local brews include Gadds and the new Mad Cat brewery from Brogdale Farm at Faversham. In early September it provided the pub with its very own Crispin Ale. Other ales included Harveys Sussex, Adnams Broadside, St Austell Trelawney and Sharp's Doom Bar. Plenty of ale also at the **Market** where mid August found a choice of four Sheps beers – as well as Master Brew and Spitfire, Kent's Best and Whitstable Bay. And more at the Red Cow where local micros predominate. Recent visits have found Gadds She Sells Sea Shells, Hopdaemon Incubus, Whitstable Pearl of Kent and Old Dairy Sun Top.

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Anchor, Wingham: Having been judged Best Newcomers (London and South East) in the BT Sport/Morning Advertiser Great British Pub Awards back in July, Kevin & Michelle Abbott went on to win the National Award as well at a ceremony hosted at the London Hilton, Park Lane. The judges were particularly impressed by the emphasis on cask beers and “good honest home-made food”. To quote local regulars they have turned round not just the pub, but the whole village, with a critical factor, the conversion of the disused function room into an arts centre and venue hosting a wide range of acts.

Royal Oak, Nonington: Recent visits to the revamped pub have found a choice of four real ales, including Landlord, Caledonian Flying Scotsman and Wantsum. At nearby Woolage Green the **Two Sawyers** were selling Adnams Bitter, Cottage Boundary and Old Dairy Copper Top.

Carpenter’s Arms, Coldred: The evening of Thursday September 19th saw the pub hosting its annual late summer daddlums match against the Deal, Do-

towards 10pm plates of Sandwiches appeared, more beer was consumed and enthusiasm for further endeavour distinctly waned.

It was, however, an excellent evening. The pub was crowded from the start and the teams had nine players apiece, the Branch side including local brewer Tonie Prins of Hopdaemon Brewery and East Kent Area Organiser Jeff Waller. One of the best daddlums evenings ever. The Branch also took the opportunity to present the pub's current landlord Colin Fagg with a certificate to commemorate the hundred years that the pub has been in his family – an event already celebrated by the Carpenter’s and its customers at a beer festival in April.

Hope, Lydden: Having been on hold for some time, things have recently started to happen. We gather the pub has been sold and understand that the new owner might be interested in converting it to a house or houses. However at the moment work is being carried out to facilitate the construction of four houses at the rear, under the terms of the existing permission. This included retaining the pub, although with demolitions and extensions. An attempt to obtain for it community asset status, was recently turned down by Dover District Council. (See Page 26)

Sportsman, Sholden: Two regular real ales, currently Harveys IPA as standard plus a guest – London Pride on a visit in October.

Crown, Finglesham: Good selection of ales from near and far. Locally recent months have included Good Shepherd from Goody Ales, Westerham William Wilberforce Freedom Ale, Old Dairy Gold Top and Whitstable Pearl of Kent. From more distant parts real ale drinkers have been able to enjoy old



Colin Fagg (left) receives the commemorative certificate from Martin Atkins, Branch Chair

ver, Sandwich and District Branch of CAMRA. Unlike the spring meeting when the Branch was soundly trounced, this time it had the victory. Winning by two games to nil. A third game might have gone differently but

favourites such as Dark Star Hophead and Ringwood Fortyniner, as well as less well known brews such Ilkley Mary Jane, which one of our members, back in the warmer weather described as the ideal summer, thirst quenching real ale.

Bull, Eastry: As things stand at present plans to convert the pub into a home for recovering alcoholics, appear to be in abeyance, the premises apparently unused and empty. Permission having been granted for the change of use at the end of last year, any further information gratefully received.

King's Head, Kingsdown: Venue for our August Branch Meeting, we enjoyed Gadds Seaside, Greene King IPA, and Goacher's Fine Light and Gold Star – the latter declared excellent by those not driving and therefore lucky enough to be able to try it. Up the road at the **Five Bells**, Ringwood, latest reports tell us that the pub is no longer

selling real ale. Confirmation or otherwise gratefully received.

FOLKESTONE

As predicted in our Spring edition, the **Black Bull** has now been converted to a Greene King Hungry Horse outlet – seemingly one of the few formats which these days the big brewers and pubcos feel guarantees them a “decent profit”. If the outside is anything to go by the whole place appears to have had a thorough going over, with no expense spared, and while it does not necessarily do much for the concept of the pub, as many understand it, it is several points up on being converted to flats.

At the other extreme, Folkestone's very own micro, the **Firkin Alehouse** in Cheriton Place, one of the other formats defying the current trend, appears in excellent rude health, every visit finding it very well patronised. Three real ales are normal on weekdays, with four



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at the weekends – plenty from Kent, but with a good selection from elsewhere. There is also Kentish cider and perry, but wine comes from abroad, the English product proving somewhat too expensive.

At the other end of a street that not so long ago was devoid of pubs, **Chambers** remains one of the town's leading providers of real ale and cider. Early September found Skrimshander, Cottage Firefly and Adnams Lighthouse on the handpumps, plus lots of cider left over from a recent cider festival. At the top of the Road of Remembrance, we hear that the **View Restaurant and Bar**, by the War Memorial has been serving beers from Young's, Wells and Spencer's during the Summer.

The former **Jazz Bar** at the top of the High St., which back in the summer we understood had been granted, permission for use as a micropub, has now reopened as **Kipps' Alehouse**, whether or not in true micropub style we have yet to establish. Not, however, reopened and still boarded up is the **Princess Royal** at the bottom of Bayle steps. As we have commented before, in the age of micropubs this could have great potential as a real ale bar. If Sheps are not happy about selling it why not let it out free of tie? It would at least be generating an income, as empty premises are not cost free.

In the Staid the **Ship** was still offering four real ales on a visit in September – Abbot, London Pride, Exmoor Gold and Flowers IPA. At the **Mariner** real ales were Pedigree, Doom Bar and Tribute. The **Lifeboat** was selling beers from Youngs plus London's Glory from Greene King and the **East Cliff Tavern** Buzzard and Osprey from Cotleigh.

In Canterbury Rd. the **Two Bells**, once a good real ale pub, remains closed

and boarded up – that must be six or seven years at least. However, on the plus side, we hear that the **Valiant Sailor**, Dover Rd. (or Folkestone Hill, as us in Dover call it) was selling Gadds during the summer but no information on what, and whether it has been maintained.

In Hythe, a planning application to convert the listed **Dukes Head** and adjoining barn into dwellings, plus the erection of four flats was withdrawn, but the property has still been put on the market at £500,000. These days, woe betide any pub with development potential.

Further afield at Stowting, the freehold of the **Tiger**, East Kent's first community owned pub, has been put up for sale at £800,000. Rumours suggest that some of the original local shareholders have either died or want to realise their investment.

CANTERBURY

Foundry, White Horse Lane: The Canterbury brewpub was voted CAMRA Pub of the Year by the Canterbury, Herne Bay and Whitstable Branch. John Mills, Director of Stoneset Inns, which owns the Foundry said they were “knocked out by this huge accolade” which showed they were definitely doing something right, which they would strive to continue. Runners up were silver winners, the **Dolphin** in Canterbury and **Butchers Arms**, Herne and bronze winners the **Prince of Wales** in Herne Bay; the **Unicorn** in Canterbury; and the **Haywain** in Bramling.

New Inn, Havelock St: Greene King IPA and Adnams Ghost Ship are the pub's current house ales, with normally three or four guests. A jazz band plays every other Tuesday, and the pub hosts vinyl music nights and the occa-

sional quiz. Friday and Saturday, December 6th & 7th, is lined up for a "brewery tap takeover" featuring beer from a single brewery – at the moment it is hoped that this will be Magic Rock of Huddersfield but final confirmation is awaited. Two weeks later, the weekend before Christmas, December 20th & 21st, will be a seasonal winter warmers weekend – beer list not available at this stage.

Phoenix, Old Dover Rd: The annual pre Christmas beer festival is set for Friday, Saturday and Sunday December 13-15. There will be a total of sixteen different real ales available over the weekend, with the emphasis on winter and festive brews. Meanwhile, the pub's very own Cossack micro brewery continues its line of original beers. A half barrel plant, in late October its most recent brew was a dark mild.

In Wincheap, we understand that the closed **Maiden's Head** was sold at auction some months. Current information suggests that it remains closed with future uncertain. At the **King's Head** a recent visit found local brews Gadds Seaside and Goacher's Goldstar alongside Greene King IPA.

ELSEWHERE IN KENT

Pig and Porter Brewery Partner in the operation, Sean Ayling, tells us that until October the Pig and Porter were "cuckoo brewing" around various sites in Kent and Sussex, and while looking for a site to put down roots chanced across the former Royal Tunbridge Wells site and agreed to rent it for a year in conjunction with another brewery, Tumanny-Albion. Both breweries brew at weekends as both brewers have full time jobs. At the end of the year they have an option to buy the kit, extend the lease or move elsewhere.

August and September were spent cleaning and commissioning the brewery and the first beer (Ashburnham Pale Ale, a 3.8% English Pale Ale hopped with Fuggles and Goldings) went out into the trade in late October. Following that was Red Spider Rye (5.5%) a red rye ale, a new beer, Starvation Point (4.5%), which is a smoked porter, and in due course Penhurst Pale Ale (4.5%). This is an American style pale ale with "a constantly changing hop schedule". Overseas hops being constantly in short supply they brew to the same base recipe but play around with the hops – in this instance bittered with Topaz and late hopped with Galaxy.

Their other beer is Crab and Winkle, a 3% summer ale that featured at Kent Beer Festival, and was originally brewed for a Sussex gastro pub who wanted a low ABV beer that still had a full and hoppy flavour. An agreement not to sell it too near however, limits its availability to Kent. Brewing of this will recommence in time for Easter next year.

Currently all beers are available in cask and mini cask, and they intend to look at bottling in the near future providing they can find a bottling line that can handle unfiltered beer.

At the time of writing two two launch activities were planned for November – Wednesday 6th at the Bedford in Tunbridge Wells, to say hello to their new home town and at The Black Dog Micropub in Whitstable (date TBC) to launch Starvation Point.

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6th Time CAMRA Branch Pub of the Year! 2008-2013



WHAT IS CAMRA LocAle ?

CAMRA's initiative to promote locally brewed real ale

What is CAMRA LocAle?

CAMRA's LocAle accreditation scheme is an initiative, started in 2007, to promote local brewing traditions and pubs stocking locally brewed real ale. The scheme builds on growing consumer demand for quality local produce and an increased awareness of 'green' issues.

What is a "locally brewed real ale"?

Because of the unique position of our branch, in the far South-Eastern tip of England, we have adopted the definition that a "local" real ale is one that has been brewed by any Kent brewery.

How is a pub accredited?

A pub can be accredited to the scheme if they endeavour to ensure that at least one locally brewed real ale is on sale at all times and that the real ale is sold of good quality.

Can I suggest my local?

So, if you think your local deserves to be an accredited member of the scheme please contact Tony Wells, Pubs Officer. Email pubs.officer@camra-dds.org.uk or telephone 01304 611090

Where can I find out more?

You can find out more by going to <http://www.camra.org.uk/locale>.



Accredited Pubs

At the time of writing the following pubs are LocAle accredited.

*Carpenter's Arms, Coldred
Deal Hoy, Deal
Just Reproach, Deal
Ship Inn, Deal
Jackdaw Inn, Denton
Eight Bells, Dover
Louis Armstrong, Dover
Crown Inn, Finglesham
Red Lion, St. Margarets-at-Cliffe
Crispin Inn, Sandwich
George & Dragon, Sandwich
Market Inn, Sandwich
Berry, Walmer
Blue Pigeons, Worth*

You can 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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Friday, 7th Feb – Saturday, 8th Feb

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Remember...without volunteers there would be no beer festival!

Contact Details:

Name:

Address:

Tel No:

Mob No:

Email:

CAMRA Membership No:

When can you work?

Setup (Mon. 3rd Feb)

Fri, 7 th Feb	1pm-3pm	3pm-5pm	5pm-7pm	7pm-9pm
	7pm-9pm	9pm-11pm		
Sat. 8 th Feb	10am-12am	12am-2pm	2pm-4pm	4pm-6pm
Take Down (Sun. 9 th Feb)				

If you would like to volunteer please complete and send this form to Jim Green, 4 Beaufoy Rd., Dover, CT17 0HX or email events@camra-dds.org.uk



KENT SMALL BREWERY NEWS

Canterbury Ales, Chartham 01227 732541 canterbrew@gmail.com

After a very busy green hop period, Martin is currently enjoying a quieter time and is planning his beers for the Christmas period: Hosts Ale (ABV 4.8%), a spiced ale; and his first ever stout, brewed with Kentish hops.

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

Brews for the Autumn include Scrumptin Pumpkin Pie Ale (ABV 4.8%), a dark ale brewed with local pumpkins and spiced with cinnamon, cloves and nutmeg; Hoppin' Belgian (ABV 6.8%), a Belgian IPA dry hopped with motueka; and Diamond Jim (ABV 4.9%), a pale rye beer, bitter and spicy and full of hops from Oz. A spiced golden ale, Christmas Pudding (ABV 4.6%), will be available in December.

Goacher's, Maidstone 01622 682112 info@goachers.com

No news to report.

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

Goody's recently had a clean sweep at a licensing hearing and now have an off and on license, a music license and a film screening license (no doubt they'll be showing the Good, the Bad and the Ugly! – oops, there's another beer name). An additional fermenting vessel has just been bought, and they are negating rising fuel prices by using a wood burning boiler to heat water for their brews.

Hopdaemon Brewery, Newnham 01795 892078 info@hopdaemon.com

The brewery is flat out at the moment, with all beers in their range selling well.

Hop Fuzz, West Hythe 01303 230304 daryl@hopfuzz.co.uk

No news to report.

Kent Brewery, Birling 01634 780037 info@kentbrewery.com

Kent brewery was awarded joint-winner of the recent Bexley Branch Beer Festival, for Enigma (ABV 5.4%), hotly pursued as winner for Black Gold (ABV 4%), at the Maidstone CAMRA Branch Beer Festival in East Malling. A Porter (ABV 5.5%) will be available from autumn through to February; and there will be a few surprises in store for the winter season (I'm intrigued).

Nelson Brewery, Chatham 01634 832828 sales@nelsonbrewingcompany.co.uk

In celebration of victory at the Battle of Trafalgar, Trafalgar Bitter (ABV 4.1%), a light golden ale, with a balanced hop and malt taste, has been re-brewed after a six year absence. Also available is the seasonal favourite 1805 (ABV 5.0%) a dark golden premium ale, lightly hopped with malty overtones.

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

No news to report.

Ramsgate Brewery, Broadstairs 01843 868453 info@ramsgatebrewery.co.uk

No news to report.

Ripple Steam Brewery, Sutton 07917 037611 info@ripplesteambrewery.co.uk
Original Best Bitter (ABV 4.1%) was awarded Gold for the best Kent beer at the Canterbury Beer Festival in July. Winter Ale (ABV 5%) is being brewed in November.

Tir Dha Ghlas Brewery, Dover 01304 211666 jim@cullinsyard.co.uk
No news to report.

Wantsum Brewery, Hersden 0845 0405980 wantsumbrewery@googlemail.com
Following a successful Green Hop Festival, a new variety of One Hop will be available for the autumn. An Oatmeal Stout will be brewed in time for Halloween (I've heard this will be called Golgotha, named after a place near Shepherdswell rather than an unseasonal reference to the crucifixion). Two Wantsum beers have been nominated for the Taste of Kent Awards – Ravening Wolf and One Hop Bramling Cross.

Westerham Brewery, Edenbridge 01732 864427
sales@westerhambrewery.co.uk
Double Stout, a rich tasting stout, bursting with fruit and coffee flavours, is available from October to January. November's monthly special is General Wolfe Maple Ale, made with Bramling Cross hops and Canadian maple syrup it will apparently remind seasoned drinkers of Ruddles County, when it was brewed in Rutland. December's special is God's Wallop (ABV 4%), a rich beer in the style of an Old Ale, and in the spirit of the season 10% of sales will go to charity.

Whitstable Brewery, Grafty Green 01622 851007
whitstablebrewer@byconnect.com
The next part of the brewery's single hop series, Brewers Gold Single Hop Ale will be available into November.



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The Hellfire Orchestra. 15th Howling Matt.
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Boys. 19th Star Lane. 26th Fabulous Red
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The National News

By Martin Atkins

150,000 and Growing CAMRA membership has topped 150,000 – more than doubling in the last 10 years. Since 2003 Campaign membership has grown from 65,000 to 150,000, with women now accounting for 22%. In the same period, hundreds of real ale breweries have set up and new market research shows that in the last three years the number of people trying real ale has grown from 34% to 53%. Women trying real ale for the first time have grown from 14% to 34% in this short period. CAMRA chairman Colin Valentine said: “We’re enjoying a genuine and sustained revival in real ale as it shows the way to success for the UK beer market. It’s very exciting that more and more women are trying real ale.” CAMRA director Christine Cryne said women were becoming interested in beer because of the wide range of styles and tastes now available. Christine said: “I think women are realising beer is a lower alcohol option than many other drinks and they are associating real ale with social occasions with friends in pubs.”

Real Ale Strengthens As well as CAMRA membership growing and more people trying it, real ale is also accounting for an increasing proportion of beer sales, according to the latest *Cask Report*. While the total market continues to decline, by almost 8% in 2012, real ale sales dropped just 1.1% and now account for 55% of the total draught ale market – and 57% of pubs now stock real ale, compared to 53% in 2009. According to the report’s author Pete Brown, a major appeal of cask to both drinkers and publicans is its

variety: “The optimal cask range is a mix of style, colour, ABV, familiarity and provenance, and should be rotated on an on-going basis,” he said. However, customers also would like to see guest ales on the bar longer than licensees tend to keep them, and a core of familiar brands along with the new and different.

Micro Boom Perhaps unbelievably, the number of new micros also continues to grow, and there still seems enough trade for them all. The 2014 edition of the *Good Beer Guide*, launched in September, lists almost 190 new breweries opening in the UK over the last year, a growth of 14%, with the total topping 1,150. And a total of around 5,200 beers is available across the country. London in particular has seen enormous growth, with the number of breweries inside the M25 having doubled – an increase of 23.

Goldings First East Kent Goldings has become the first hop in the country to be given protected geographic status. The hop has been awarded Protected Designation of Origin status by the European Commission in recognition of its links to Kent. The country’s oldest variety, East Kent Goldings is descended from Canterbury Whitebine and was first identified by the Golding family around 1790. Grower Tony Redsell said: “East Kent Goldings has a delicate floral aroma of sweet lemon and is used in some of the finest beers in the UK and USA.”

While There’s Time CAMRA’s latest book, *300 More Beers to Try Before*

you Die!, written by *Good Beer Guide* editor Roger Protz, features brews from all over the globe, including British ales, Czech lagers and German wheat beers alongside more unusual variations from as far afield as Australia and Cuba. Roger said: "New World beers can now challenge New World wines in their diversity and complexity, and Britain, with more breweries per head than any other country in the world, is once again the undisputed king of brewing nations." The book – the follow-up to the successful *300 Beers to Try Before You Die!* – is a new collection compiled and researched by Roger and showcases traditional brews and inventive new twists on classic recipes. Go to www.camra.org.uk/300beers to buy.

Co-ops Forge Ahead The co-operative pub is well and truly open for business, and come of age. The last two years have been phenomenal with the 21st opened in August according to Co-operative Mutual Solutions and the Plunkett Foundation. The Rose and Crown in Slaley, Northumberland is the most recent, but there are others waiting in the wings. In Hebden Bridge, West Yorkshire, the Fox and Goose is approaching its fundraising target, as is the Angels' Rest in Bamforth, Derbyshire in the Peak District National Park.

In London, the Ivy House, Nunhead is preparing to open as the capital's first community owned pub, and the first registered as a community asset, its supporters having raised £850,000. Along with the Bell Inn, Bath, the UK's 20th co-op pub, which raised more than £780,000 through a share issue, it represents a new scale of community investment in large, high-value, city-centre pubs.

In Norfolk, locals in Rocklands have formed a community interest company and are seeking to raise the £250,000 needed to buy the last pub in the village, which is currently closed. Director Ian Scholes said: "We've set up an Industrial and Provident Society (IPS) following Plunkett model rules and are going to be issuing a prospectus for potential investors." For more information go to www.rocklandscommunityhub.org.uk

Mutual Solutions director Dave Hollings who has advised almost half the current pub co-ops, says the idea really caught on in mid – 2011, after a number of factors had come together in the preceding couple of years. "The financial crisis made it harder for individuals to buy pubs from under the nose of communities, and there was increased interest in alternative business models and increased experience of community share issues." And Plunkett Foundation chief executive Peter Couchman said: "Co-operative pubs are all about a community deciding what it wants its pub to be, and only a community can decide that. They're all very different but they all have a feeling of community." For more information on funding and running a co-operative pubgo to www.co-operative.coop.

Truman Revived As reported in our summer issue the Truman name has been resurrected. Already substantial sales have been generated with brewing put out to contract, and now a new 40 barrel plant has been constructed in Hackney Wick, close to the Olympic Park, with support from the CAMRA Members' Investment Club. Named the Eyrie in honour of the Brewery's black eagle motif, a variety of beers are planned under several

group brands. Foundation will include Runner bitter, Swift golden ale and third beer to be called Eyrie which will either be UK Gold or US Pale. Describing the former as a refined pint brewed from a pairing of British hops and malts, and the latter, as "bold, fresh and fruity" combining the palest of malts with powerful and zesty US hops, the choice will be made following a customer tasting survey carried out in conjunction with the Nicholson pub chain this autumn. Joining Foundation are Collection, which will feature a range of occasional brews, and Archive, which judging from its first brew, a 100 year old stout recipe at 8% ABV, will revive ancient Truman beers of years gone by. Just 2,000 bottles are planned of the stout, to be called London Keeper, which is intended for cellaring, and which will be sold via the Truman website at an eye-opening £20 a time.

Truman's, founded in 1666, was the world's largest brewery in the late 1800s, but ended up merging with Watney Mann in the 1970s, before finally closing in 1989, and its famous Brick Lane home redeveloped. Managing Director of the new brewery, James Morgan, finally acquired the rights to the Truman name from Heineken after its takeover of Scottish and Newcastle – the latter, as former owner, having been reluctant to part with the brand.

Red Bull Backs Off Earlier in the year the newly established and tiny, Redwell Brewery in Norfolk found itself in confrontation with one of the world's drink giants. A letter received from Austrian based Red Bull stated that the brewery name was both visually and phonetically sufficient similar to Red Bull that it could cause confusion

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between the two, thereby “diluting” the energy drink’s international brand. Red Bull sells 5.2 million cans a year Redwell 3,000 litres a week. An offer by the brewery not to use the name on soft drinks appeared insufficient to satisfy Red Bull whose lawyers were taking a “very firm stance” and insisting that the name Redwell should not appear on any of the brewery’ products. Redwell, which takes its name from Redwell St. in Norwich, is not the first

small brewer to be faced with legal action from a much larger commercial operation, but on this occasion matters were resolved in its favour. Whether, because Red Bull felt the resulting publicity might not be to their benefit, or that a small micro brewery did not really pose any threat, or for some other reason entirely, the energy drink maker withdrew its challenge so long as Redwell did not produce energy drinks under that name.



HOPE INN, LYDDEN

In an endeavour to protect the Hope Inn, Lydden from future development or change of use, Lydden Parish Council applied to have the pub registered as an Asset of Community Value (ACV). If approved, this would have to show the pub’s true value to the Lydden community and with this would come the following benefits:

- If the Hope Inn was put up for sale, its ACV status would postpone the sale for up to six months. This would give pub campaigners time to gather together a suitable bid to buy the pub to be run as community-owned.
- The Hope Inn’s listing as an Asset of Community Value may be taken into consideration by the local councils when reviewing new planning applications against the pub.
- Listing the Hope Inn as an ACV could mean that property developers, who are keen for a hassle free purchase, are less likely to show interest.

Unfortunately, Dover District Council’s Planning Department rejected the application giving the following reasons:

“The property is not in current use and so does not fall within the scope of Paragraph 88 (1) (a) of the Localism Act 2011. Whilst it is recognized that the property has the potential to be used for the benefit of the community there is another property within the vicinity (Lydden Bell) fulfilling this requirement. It is also noted that the property has already been on sale for many months.”

Lydden Parish Council have written to Dover District Council to express their disappointment at the decision and at being unhappy for the reasons being given for the decision. More information about listing a public house as an Asset of Community Value can be found at <http://www.camra.org.uk/listyourlocal>

Ray Newsam



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RAMBLINGS & RUMBLINGS



Thurs 1 Aug – Charity, Woodnesborough (*Doom Bar*) Welcome respite for ramblers on one of the hottest days of the year. **Bell, Sandwich** (*Whitstable Bay, Master Brew*) En route to local below was enticed in by friends from Deal sitting on the Terrace with Auntie Noreen from Yorkshire. **Crispin** (*Wantsum Black Prince, More's Head, Gadds Seashells, Broadside, Doom Bar*) Nice relaxing on the 'river terrace' on a very hot day. **Fleur** (*Caledonian Old Seadog, GKIPA, Doom Bar*)

Fri 2 Aug – Lifeboat, Margate (*Goachers Fine Light, Whitstable EIPA, Canterbury Knight's Ale + 8 or 9 ciders and perries*) One's first ever visit, though on a warm late afternoon, difficult to gauge typical ambiance. Food offerings looked good but not sure if 'micro-purists' would approve of people scoffing food in quite a confined space. Look forward to a return visit.

Sat 3 Aug – Baypoint 1st Annual Beer Festival (*Gadds Seaside, Seashells, DS Hophead, Foundryman's Gold + 6 others and two ciders. Champagne was on offer at £5 a glass, perhaps better value than the beer @ £4 a pint!!!*) Very disappointing that my first encounter with this price level in our area should be at a beer festival, which we, in our way, endorsed. This left a somewhat 'bitter' taste in the mouth at an otherwise well-run and enjoyable event.

Sat 10 Aug – Plough & Harrow (*Master Brew, Whitstable Bay*) **Crispin** (*Wantsum 1381, St Austell Trelawney, Broadside, Harveys Best, Doom Bar*) **Market** (*Kent Best, Master Brew, Spitfire, Whitfield Bay*) Good time to be here as market opposite packed up at 4pm. Unsold punnets of strawberries brought into pub to be distributed gratis to the poor, including myself!

Tues 13 Aug – GBG Sub Comm meeting: Bell Lydden (*Sharp Cornish Coaster, Whitstable Winklepicker, Doom Bar*) Pleasant garden for drinking outside, weather permitting, but little room inside restaurant for 'just a drink' **Bricklayers** (*Whitstable Bay, Master Brew*). **Royal Oak, Nonington** (*Red Raddle, Caledonian Flying Scotsman, Landlord, London Pride*) Good beer selection, but hope they're not overreaching themselves. **Griffin's Head** (*Sheps Whit Bay, Kent's Best, Master Brew, Spitfire*)

Thurs 29 Aug – Crown Finglesham (*Moorhouse Black Cat, Wife of Bath, Whitstable Chinook, Rudgate Viking*) Thought I'd made it for Happy Hour at 5.30, but that's only Fridays apparently. **Norman Wisdom** (*Deuchars IPA, Wantsum One Hop*) Pleasant pub, not too busy Thurs evening. **Bohemian** (*Ripple Steam Best, Doom Bar, Hobgoblin, Cottage something or other*)

Fri 30 Aug – Bell, Ivychurch (*St Austell Trelawney, Springhead Ginger Pig, Spencer Galaxy, Doom Bar, Henry's IPA*) Genuine country pub featuring authentic odours, well you can't beat the real thing! **Star, St Mary-in the Marsh** (*Rother Level Best, Young's Bitter & Special, Sheps Kent's Best*)

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Sat 31 Aug – Folkestone Firkin (Mighty Oak Hopsy Daisy, Madcat Platinum Blonde, Foundry Torpedo, Irving Iron Duke)

SCOTLAND

Mon 9 Sept – Viewfield Hotel, Portree (Local bottled beers from Cuillin Brewery, quite drinkable!)

Wed 11 Sept – McNab’s Bar at Royal Hotel, Portree (Cuillin Pinnacle, Black Face) Last refers to a sheep on the pump clip! **Isles Inn, Portree** (‘Isles Inn Cask Ale’ brewed by Tetley) Got told off for sitting at table reserved for food at 4pm. Reminded me of certain outlets closer to home.

Thurs 12 Sept – Borrodale Hotel, Daliburgh, South Uist (No Real Ale) Only national blands, even in bottles. Eventually settled for a Peroni to wash down my local whiskey. Seems to me sacrilege to wash down excellent whiskeys with revolting keg beers, but what do I know?

Fri 13 Sept – Polochar Inn, South Uist (No Real Ale) My only taste of Hebridean ale from Stornaway, in a bottle.

Sun 15 Sept – Castle Bay Hotel, Barra (No Real Ale) Southernmost settlement of Outer Hebrides. My request for local ale resulted in a bottle of Dark Island from Orkney - £4-95 please. Bottles of Spitfire would probably have had an easier journey here! But nil desperandum, as they say in gaelic, the same bottle in the adjacent public bar was going for a mere £4!

Mon 16 Sept – Kissimul Indian/Italian Restaurant, Castlebay, Barra Very nice reasonably priced bottled beer, Oak Aged from Innis & Gunn, Edinburgh, branch of Tennents. And excellent food too!

Tues 17 Sept – Lorne Bar, Oban (Deuchars IPA) **The Creel at the Woodside Hotel, Oban** (Border’s Holy Cow) Not really ‘local ale’ as proclaimed on board outside which enticed me in.

Wed 18 Sept – Gluepot Bunker’s Bar, Connel (Deuchars IPA) Quite an achievement to get here 6 miles outside of Oban by infrequent train followed by walk through frequent stormy squalls! But glad I made the effort. **Markie Dan’s, Oban** (Fyne Ales ‘Rune’) Nice ale but too cold. Surprising find – good local ale in basement sports bar

BACK TO “CIVILISATION”

Fri 20 Sept – Fox (Sheffield Pride, Cottage Hurricane) Finding **Pier Three** closed at 10 proceeded to: **White Horse** (Tetley, Harvey’s Best, Dartmoor Jail)

Tues 24 Sept – Red Cow (Whitstable Pearl of Kent (Special Offer @ £2-50), Gadds Seashells, Otter Bitter, Brains Organ Morgan, Doom Bar)

Wed 25 Sept – Golden Lion (Old Peculier @ £2-50). **Fox** (Sheffield Pride, Butcombe Bitter, Broadside)

Stroller



CHANNEL VIEW

The most recent edition of the *Good Pub Guide* (not of course to be confused with CAMRA's very own *Good Beer Guide*) forecasts that in spite of the depletions of the last decade a further 2,500 to 4,000 traditional pubs will close in the near future. Worryingly – though we probably should not be surprised given the nature of the establishments that make their way between their guide's covers – its editors appear entirely sanguine about the matter, maintaining that for many it is 'high time they closed their doors' to make way for more energetic and dynamic new enterprises such as gastro pubs. With "friends" like that is it any wonder pubs are going through a hard time. It also gives rise to the suspicion that their guide is not really a pub guide at all.

For the *Good Pub Guide*, and it is a view that is regularly echoed across the media, and has even been found in correspondence to *What's Brewing*, the pub is often primarily seen as a meal destination. Not, as we continually reiterate, that we have anything against food in pubs, or even food led pubs, so long as decent ale is kept, and a reasonable area set aside to drink it, but in our view the purpose of a pub is substantially different.

However the *Good Pub Guide* is not alone in defining the pub in its own terms. For others of a younger age they are places of thumping music and house doubles, while another tranche are diverted to providing sustenance and entertainment for family outings. All a very far cry from the *Criterion* in Last Lane that we briefly describe in Last Knockings (see page 58), which fifty years ago

was representative of the majority of British pubs. Beer, talk, darts, maybe a piano, and even a sing song at the end of the evening if people had drunk enough. Simple pleasures for an uncomplicated society.

Of course societies change and people change. We cannot expect to support the number and style of pubs of fifty years ago. When the *Criterion* closed its doors in 1970 Dover Borough had about 80 pubs, and the *Criterion* was a fairly representative example. Today the town has less than half that number, and very few of the small family run houses that were then the norm. And the picture is reflected nationally, the last ten years seeing the total drop from 60,000 to 50,000. If we strip out those that are really restaurants, those which more approximate to night clubs, and those that are something between a motorway service station café and a school canteen, the number drops even more.

Pubs, or their equivalent have been with us since the beginning of recorded time, and the British pub occupies one of most iconic places in this country's culture, up there alongside roast beef and the Royal Family. We all love them or so we maintain. How many films and novels do not include scenes set in a pub, and which soap is without its local. However, none of this seems to have arrested the decline. Perhaps we are all duplicitous liars, or the whole industry, like a much loved aged relative has acquired some unspecified and medicine defying illness, and is just wasting away.

Recently, writer and politics/sociology teacher Neil Davenport addressed the issue. He identified many of the usual suspects, including the level of beer duty, the smoking ban and the decline of old industrial areas that once supported many pubs. However, he added a new culprit, the way that the young have been distanced from the traditional public house.

Quoting Chris Hackley, a marketing professor at the University of London, he sees part of the blame as resting with the brewery industry itself. From the 1980s onwards there was a big shift of sales from the pubs to off-licences, in particular supermarkets, while youth targeted marketing with products such as alcopops, had a certain "infantilising" effect on young people's relationship with alcohol. Whereas the pub at one time provided a rite-of-passage into drinking alcohol, normally in the form of beer, with its bitter hoppiness very much an acquired taste, that necessary ritual had effectively gone.

Being old enough to drink in a pub was part of the induction into adulthood and adult life. With so many other sources of alcohol that marker has disappeared. Now the first stop is the supermarket, not the pub, and where pubs do feature it is likely to be for weekend nights amongst their own generation rather than a couple of pints in the mixed company of the local.

An important link has been broken. Future generations will no longer look back on their early gauche dealings with pub etiquette, learning to drink in adult company, and adjusting their taste buds away from Coca Cola and the soft drinks of their childhood. Instead they will remember a seamless transition from sweet drinks without alcohol to sweet drinks with alcohol. As

Chris Hackley pointed out: "Drinking in pubs is an informal level of controlled alcohol consumption. Young people would learn the rituals of drinking, such as patiently waiting to be served, and thus learn to become an adult."

Unfortunately the trend only induces self congratulation on the part of the Government and its agencies, who see getting young people out of pubs as a result in their campaign against alcohol abuse. The truth of course is very much the opposite. The controlled drinking environment of the pub replaced by the uncontrolled environment of the off trade.

Neil Davenport summed it all up succinctly: "Many young people have always found socialising a rather daunting prospect, especially in the 'nowhere to hide' environs of a pub – you stand or fall on the quality of your conversation, your level of wit and knowledge when putting the world to rights. It often seems that official policy on public drinking has enabled adolescents to avoid those awkward first steps of drinking and chatting in pubs. When the cultural script implies that young people need to be protected from traditional adult norms, it is little wonder that, for many, the pub is surplus to requirements."

Perhaps we should be surprised, that along with conversion to gastro pubs and other "dynamic enterprises", high beer duty, over extended pubcos, bargain basement supermarket special offers, and a variety of competing home entertainment, we have any real pubs left at all.



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'BETWEEN THE BOTTOM OF THE HILL AND THE DEEP BLUE SEA'

The history of 'The Coastguard,' St. Margaret's Bay

The Coastguard lies at the bottom of the winding road down to St Margaret's Bay, between, as the advert on the back of this magazine puts it, the bottom of the hill and the deep blue sea. Exactly how long a licensed premises has existed here is not known, but it is almost certainly longer than the earliest reference found so far, in the Wingham Division Ale Licence list, which shows it being re-licensed for the sum of 8 shillings in 1740. However, irrespective of its licensing history, there have probably been buildings on the site as far back as the Middle Ages – during rebuilding in the 1950s, several old coins dating back to 1378 were found in a cellar built into the cliff, and photographs from before the war show a building typical of Kent buildings of considerable age.

The current name is comparatively new, dating only from 1971, before that all records show the pub as being the Green Man. Information on licensees is sparse. Stephan Peake held the pub in 1740 and still in 1782. In 1858 Stephan Drew is recorded, and from 1861 until his death in 1900, George Cramp. During the 20th century a succession of landlords are recorded.

One or two matters of interest come down to us from the 19th century. The *Dover Telegraph and Cinque Ports General Advertiser*, on Saturday 2 March 1839 reported on the finding of a body on the beach and a subsequent inquest held at the pub. *"It appeared to be that of a female between 30 and 40 years of age; in a complete state of nudity, with the exception of a pair of laced boot-shoes and white yarn stockings; from the appearance of which, there is no doubt that the deceased had moved in the most humble sphere of life. She had also on her finger, a wedding ring and guard, but no marks were discovered which might tend to identify the body."* There being no external indication of violence, and no means of identifying the body the Coroner addressed the jury to the effect that the usual verdict on such occasions was, "Found dead," which was returned accordingly.

Towards the end of the century 1896 appears to have been a bad year for falls from the cliffs. On Friday 8 May 1896, the *Dover Express and East Kent News* recorded that a "fifth fatal fall from the cliffs between Dover and St. Margaret's during the last six weeks" had occurred on the previous Wednesday.

Photographs from this period show a substantial building set among gardens and trees, and a bowling green

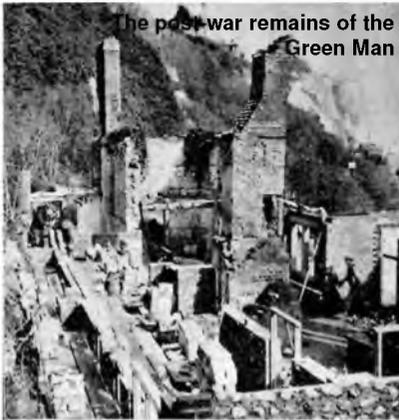


with benches and tables where the car park now is. All looks well kept, and there is a general impression of tranquillity and comfortable prosperity. Later photographs suggest a more commercial enterprise. Many of the trees have gone and a hedge of yew or similar has been planted on the boundary. A sign advertises teas.

The Green Man between the Wars



In the summer of 1938 the current licensee was refused late night extensions so that drinks could be supplied to people attending dances on the lawn in front of the pub. By this time the pub had been bought by Thompsons of Walmer, who were themselves taken over by Charrington's in the 1950s. Moreover St Margaret's Bay itself had acquired a certain celebrity as the home of many associated with the stage and screen.



World War II was not kind to the Green Man, a fate it shared with much of the East Kent Coast. However it seems that its reduction to a derelict ruin had more to do with the allied forces than enemy action. Damage has been attributed to either its use as a commando training course or target practice by the Canadians, or maybe a combination of both. Which ever, it was not used as a pub for more than a decade after the early days of the war.

Rebuilding work started in 1953. Although built around the original structure and using much of the original materials, the rebuilt pub with flat roof and two storey entrance porch bore little resemblance to the original. In front a substantial

car park was created. It operated as the Green Man until 1971, when the name was changed to the Coastguard. Over the following years it enjoyed a succession of landlords and was sold off by Bass Charrington as a free house.

Current licensees are Nigel and Sam Wydymus who took over the pub twelve years ago in August 2001, an opportunity which might not have existed if an application by former owners to convert the premises to a dwelling had not been refused by the Dover District Council at the start of the year.

Speaking to the Dover Mercury a few months after their acquisition Nigel described the Coastguard as the pub of dreams. After two years of scouring the South Coast for a suitable establishment, they were visiting Sam's family in the area and knew instantly it was all they hoped for in a pub/restaurant – a very different activity from

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A view of the present day pub, The Coastguard

his former employment working on rock tours for the likes of the Rolling Stones and U2, and the setting up of the Millennium Dome: "There's the location, the views, the atmosphere, the relaxed mix of people, the gorgeous scenery and you can just sit and watch a couple of ships going past."

His unusual surname is of Polish origin, his father escaping from his homeland at the outbreak of the Second World War, to join the Free Polish Navy where he saw service on the convoys and not a few battles. He met Nigel's mother when he was stationed in Scotland and they married in 1948.

Sam's background also involved the entertainment business, working in the West End theatre on productions such as Oliver and Phantom of the Opera, and as well as catering – the latter serving her well since taking over the Coastguard. Style and fashion magazine Harper's Bazaar, included the pub as one of the country's top 250 restaurants, in a survey in 2009, and shortly afterwards Sam was approached by the food group, Produced in Kent, to provide the sole recipe for their Soul to Sole Fish Trail guide. Food events have been a standard feature over the years, and Sam, has appeared regularly on BBC Radio Kent as a food expert. Since 2010 she has baked her own bread and there is talk now of producing a Coastguard cheese.

Of course for ourselves, and I suspect our readers, the pub's approach to beer is of greater interest, a topic probably best left to Nigel himself.

"Being a cask ale in the closest pub to France is quite a challenge," he says. "Not only might you be the last pint sipped before venturing to foreign lands, chances are, you're the first drop tasted by an inquisitive traveller, far more used to Eurofizz. With that sort of responsibility, you have to choose ales with care, offering a small, yet diverse range of independent British craft brewers to entice more converts to the real ale cause. It's great that we have so many amazing local Kentish brewers, but it would be a shame not to sample from all round the coastline of Britain. From Orkney to the very tip of Cornwall, we leave no island or inlet brewery undiscovered."

"The Coastguard's proximity to Europe has however, rubbed off on us over the past thirteen years. Well, it's difficult to ignore waking up to the coastline gleaming at you through the window most mornings!! We've unashamedly scoured 'over there' for rare and intriguing beers as well. However, we insist that all our brews are not only a pleasure to imbibe but also have a subtle link to our location. Texels for example is a label not often seen even in its homeland of Holland. The brewery is situated on a Dutch Island and, just like our British coastal beers, their brews are at their best drunk with plenty of sea air, something we have permanently on tap!"

Nigel says they have dropped their once extensive range of Belgian beers – "everybody seems to be doing them" – to concentrate on other parts of the continent, particularly Germany: currently ongoing, the Franconian Festival – craft beers from the "umpteen" different brewers in Franconia. And of course there is always a draught British cider.

The Coastguard is not a pub you would like come upon by chance. The road down to the bay leads just to the beach, one or two houses and the pub. But whether on a balmy summer evening or a bracing winter afternoon, one of our district's most characterful pubs is always worth a visit.

Martin Atkins

NB Before any correspondence is generated we are well aware that there are other claimants to the title "Closest Pub to France".

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A DAY OUT IN FAVERSHAM

Martin Atkins visits the town's annual Hop Festival

I first became acquainted with Faversham one sunny spring Saturday in the mid 1970s. A town of seemingly innumerable pubs, I spent a happy day, and returned home somewhat worse for wear late that evening.

Until then the town had retained a determined anonymity, its principal significance being, that along with Sittingbourne, it was one of two towns on the line between Gillingham and Canterbury, and was where the train split – one part continuing to

Canterbury and Dover, the other to Whitstable, Herne Bay and Thanet. Even travelling by road, to visit it would require a deliberate decision to turn off the A2, as the road passed by to the south. Otherwise my knowledge extended little further, than that before the appearance of the microbrewers, it retained the only two remaining breweries in Kent, Fremlins and Shepherd Neame.



Subsequently I got to know it well. Of course many of the pubs have closed, and it had lost that atmosphere of an undiscovered backwater, however it still remains one of the nicest small towns around. Among its other attractions is the annual Hop Festival which takes place at the end of the summer. This year it fell on the weekend of the 31st August and 1st September, and had the benefit of beautiful weather to boot. Saturday afternoon found a single

throng of residents and visitors stretching from the Railway Hotel outside the station to Shepherd Neame's brewery in Court St., all enjoying the late summer sun under a cloudless sky, and a great variety of stalls and entertainments.

One seeming piece of incongruity however – where was all the beer? Plenty in pubs of course but otherwise I counted only a handful of stalls selling what should, after all, lie at the heart of the festival: hops having little purpose other than the preserving and flavouring of beer. Understandably for outside sale, security is a problem as real ale cannot be set up just a few hours before it is to be sold, but the festival might



have seemed a good opportunity for one of the local halls to offer space to display some of the excellent ales from the county's microbrewers. I subsequently discovered there was a bar in the Alexandra Centre in Preston St. but, if it was being advertised outside, it certainly failed to attract my attention on any of the four or five times I walked past it.



Otherwise, Hopdaemon beers were being sold beside the Old Wine Vault, Shepherd Neame had a large tent down near the brewery, someone else was selling local bottled ales, and of course there was a CAMRA stall. If I've missed any, my apologies. If your taste was cider there appeared an unlimited variety of styles and flavours on stalls spread throughout the festival area, and there was ample supply of hamburgers, hot dogs, pies, rolls, pizza, etc. to

keep the wolf from the door. Three stages had been set up to provide entertainment, and for the traditionally minded there was plenty of morris dancing.

Organisers estimated that 19,000 were crowded into the town centre during the Festival's peak time on Saturday afternoon, and that 45,000 attended over the whole weekend. Certainly inordinate quantities of beer were being shifted, and if I was told that a month's worth had disappeared over the two days I would not be surprised. An excellent day out and congratulations to Faversham for a superb festival.

Martin Atkins



OLD THUMPER

Popular Ringwood Brewery beer is 'downgraded'.

Since its creation a dozen or so years ago, the brewing monolith we now know as Marston's has generally behaved well by comparison with many of the larger inhabitants of the brewing world. Admittedly it did close Mansfield Brewery and summarily dispatched Hansons Mild to considerable local anguish. And Burton Bitter looked like going the same way had there not been staunch opposition, particularly from pub landlords. However, otherwise real ale drinkers have not been disappointed. Since its creation it has taken over Jennings, Ringwood and Wychwood but apparently has left them on a fairly loose rein, interfering minimally with their beers and distributing them nationwide – that is until now.

The news that Marston's were following in the footsteps of Greene King, Charles Wells, Shepherd Neame, etc. and downgrading the strength of one of their most iconic ales, met with widespread disappointment, not least amongst those residing locally to its brewery, Ringwood. The beer in question is Old Thumper and the drop in strength was from 5.6% to 5.1%. It had been even stronger at one time – 5.8% before 1998.

West Dorset CAMRA Branch magazine *Giant Dongle* (the magazine cover shows the Cerne Abbas Giant holding a pint of ale) took Marston's to task over the issue:

"....a fall to 5.1% inevitably affects taste and character," wrote Kevin Launder. *"I tried a pint of 'New Thumper' in the Globe recently. Now the Globe invariably serves its beers in the best possibly condition, but although a pleasant pint, this was not Old Thumper as I recall it."*

He admitted that he had not drunk the brew for many years so his memory was not perhaps completely accurate, however his opinion at the Globe was backed up by other drinkers. Simon and Penny wrote:

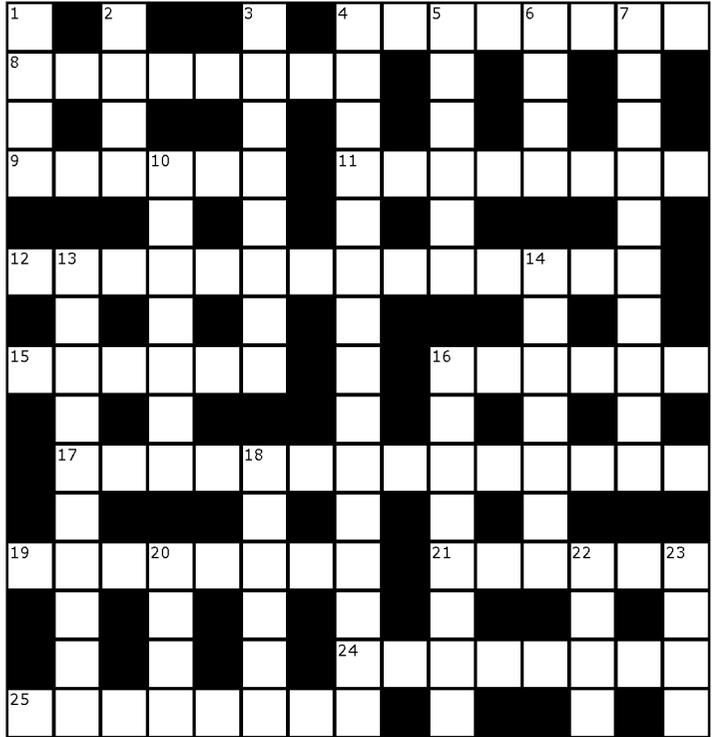
"We have tried the new 5.1% Thumper. What a travesty!! The old version was a much enjoyed treat to be enjoyed when the car was safely at home but the new version is rather wishy-washy and with no depth. With the much loved and far tastier 49er so close in ABV, one wonders what Ringwood (Marston's) are trying to achieve with this shadow of its former self. We certainly won't be bothering with it again!!"

Chris Keating, Marston's Marketing Manager was quoted as saying that Old Thumper had become "tired" and "indistinct", which *Giant Dongle* interpreted as the following:

"We are not making enough money out of it. Sales have fallen as older Thumper drinkers have fallen off their stools, and it has not appealed to younger drinkers. So we will retain the name, which still has some value, but use it for a new beer intended to have wider appeal. This will be described as a 'Full of Flavour Craft Ale'. A new pump clip will promote interest. Some will call it 'Tacky', others 'Minimalist' or even 'Edgy'. Who cares, so long as they talk about it?"

CROSSWORD

BY TRISHA WELLS



An 'Aleagram' crossword this time

Across

4. Ask Dr. Rat (anag) - Sussex brewer of Hophead (4,4)
8. O mock ale! (anag) – Place in Italy (4,4)
9. Do rum B (anag) – Turkish resort, previously known as Halicarnassus (6)
11. Ron's 'B Ale' (anag) – Hamlet near Staple, home to a vineyard and the Black Pig (8)
12. Racers rent maps (anag) - Coldred's pub (10,4)
15. Shy ale (anag) – Village near Studdal, former home of the Butchers Arms (6)
16. FRD Ale (anag) - King of Wessex from 871 to 899 (6)
17. Shout out "Master!" (anag)- Village North of Wingham, home to the Rising Sun (4,10)
19. Balti ram is usually a hidden dessert (8)
21. Suited (anag) – Taxes pub-goers could do without! (6)
24. Eg. RN's ale (anag) – Blows up (8)
25. A shy star (anag) – You don't find these inside a pub anymore! (8)

Down

1. Brand of Advocaat backwards – A layabout (4)
2. Made it last as long as possible (4)
3. William the Conqueror's home – reminiscent of the new pub in Deal (8)
4. Sex poseur (anag) after a large one, gives pictures produced by not winding on (6,9)
5. Roe's P.R. (anag) – Copies (6)
6. Confused cat drinks (4)
7. Sent Doc ale (anag) – Young person (10)
10. Team leaves Sutton brewery making waves (7)
13. I stab mouse (anag) – Drinking very moderately (10)
14. Ale fort (anag) – Launch again (7)
16. A1 red beer - A terrier (8)
18. Top Gear driver on mother – A disgrace (6)
20. Tuna (anag) – Relative (4)
22. A gin (anag) – Swedish girl (4)
23. German war criminal mixed up in drinking spell (4)

Answers on Page 61

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THE MARTIN BREWERY

A look at the long defunct Martin Brewery and its eccentric owner

How many remember Merrick Johnson and his Martin Ale, brewed at Marston Hall in Martin about thirty years ago. In September the *Daily Telegraph* ran an article about the enterprising microbrewer, as the current owners are seeking to sell Marston Hall complete with the micro brewery still installed and intact. Apparently at some time Eddie Gadd cast his eye over it and declared it to be in fine working order – the complete set-up including two giant coppers and an ancient donkey wheel used for drawing water from a well. All that was required to see operations starting again was some tiling on walls, ceiling and floor to comply with modern regulations.

Merrick Johnson was a maths teacher in Lewisham and used to come down at weekends to brew his own ale at Marston Hall, which his family had owned since the 1930s. He only ran it on a commercial basis for a couple of years and, to our best knowledge, only ever produced one beer for sale, a singular dark bitter of 4% ABV. He had a few regular outlets including the Ravens at Tilmestone and the Three Horseshoes at Lower Hardres, both now sadly closed, although presumably not as a result of Merrick supplying them with beer. The Louis Armstrong took Martin Ale on occasion and it was also seen at the George, Shalmsford St., near Chartham. At times the ale was referred to as Bob Martin's or Dr. Martin's.

Marston Hall's current owner, Denise Jolliffe who has lived in Martin since 1984, describes Merrick as extremely eccentric. "At Christmas and Easter he'd go to church in a bowler hat and spats, carrying a cane. But brewing was his great love. Many times he'd meet people in the pub, The Lantern, and invite them back for a last drink. You'd see them emerging shakily at breakfast. He was a beer fanatic who'd be up all night cleaning his brewing equipment before heading off to Lewisham to teach a few hours later."

Denise and her husband acquired Marston Hall in 2000 when they swapped it with Merrick for their existing house opposite – they needed the extra space and Marston Hall was becoming a little too large for Merrick. A testimony to his unconventionality was



unearthed in the cellar where he had laid out rows of iron bedsteads. Apparently he was always concerned about the possibility of nuclear attack and this was to have been his family's bunker.

Merrick died in 2004, aged 77. In his last years, having suffered a stroke, he might be seen riding around the village on a tricycle, but with only one good leg his progress was not always to the benefit of other road users. Denise feels, that as a beer fanatic, he would be delighted if someone else was to revive his brewery.

In September Marston Hall along with Merrick's brewery was on the market for £845,000. The brewhouse measuring 18ft by 20ft, is described by the selling agent as "quite a substantial operation, not just a few bottles. It could be used as a hobby, but I think there is definite commercial potential."

So, if it is still on the market, and you have the best part of a £1m spare, and want to start a brewery, it could be worth a look. Although no doubt there are cheaper options for getting into microbrewing.

Martin Atkins



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THE RED LION

Martin Atkins looks at a Pennine gem of a pub

The weekly *Pint-to-pint* column in the Saturday edition of the *Daily Telegraph* recently featured the Red Lion PH in the small Lancashire Pennine town of Littleborough.

Lying between the railway line and the Rochdale Canal, and at one time a farmhouse, it has been licensed since the 18th century, according to Nicholson's (canal guides), or maybe, the 17th, according to records kept by the landlord in a cardboard box. Outside, gold lettering proudly proclaims itself a seller of Wilson's beers, a Lancashire brewery long ago absorbed into the Watney empire and duly closed. Inside, it somehow



The Red Lion, Littleborough

seems to have been spared the worst excesses of its former owners and still retains the traditional layout of several small rooms off a central corridor. Two handwritten notes near the door might well find favour with many a real ale drinker: "Dogs on a lead welcome", "Sorry. No children", while others might be equally impressed to discover that it is designated as being in a "dead zone" for mobile phones.

As you approach the bar, two rooms, left and right, are set out for drinking and conversation – a main room described by the local CAMRA branch as large and homely, and a smaller snug type room which the *Telegraph* reporter described as looking like "my granny's immaculate front parlour, around about 1960". To the rear are two more rooms with pool table, TV and darts. A broad spectrum of choice, which reflects the clientèle mix (as we say these days), although probably shading towards the older – the background music is apparently peppered with hits of the fifties and sixties.

Beer range would appear to be as extensive as the variety of its customers. Three regular beers (Landlord, Lees Bitter and a house beer) are supplemented by up to six guests, three German/Belgian draught lagers, and traditional cider. According to Nicholson's (2003) there are also Belgian bottle beers and foreign ales. However, it is the prices which are perhaps the most noteworthy. According to the *Telegraph* the most expensive real ale comes in at a wallet busting £2.50 a pint, but is placed firmly in the shade by the house beer, Red Lion Bitter, made for the pub by the Phoenix Brewery of Heywood, which retails at just £1.60. Apparently, a popular mix is half and half with Black Bee honey porter from the same brewery, which can be had for the same price.

Whether or not the Red Lion has ever featured on a Beery Boaters itinerary I am not sure, but if we are ever up that way it sounds like a must.

The Elephant

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THE 'A D B C A' PUB CRAWL

A day out by bus to pubs of the 'North West Frontier' of the Branch

The secret to doing all the pubs on the North West Passage (or Frontier) by Stagecoach is not to do them linearly, i.e. A-B-C-D-A, but to jump backwards and forwards between the pubs thus making the most use of the not very frequent bus service: A-D-B-C-A.. So the A - D - B - C - A Pub crawl was born!



Drinking in the Dog & Duck, Plucks Gutter

A dismal day in mid September welcomed the CAMRA members who were planning on taking this long and difficult trek out into the farther North West region of the branch. Not a journey to be taken lightly by Stagecoach bus, when timing and organisation is everything. Having arrived with a few minutes in hand we were able to get the day off to an early start with a half in the Anchor Inn, Wingham while waiting for our first bus.

Although a little late, the Number 11 bus, which would feature strongly in our day's travels, duly arrived and took us out to the pub in the northern most reaches of the branch, Pub D – the Dog & Duck, Plucks Gutter. The pub forms part of the Dog and Duck caravan park and has a comfortable lounge bar feel to it. Outside there is a large garden which, in my personal opinion, is one of the best kept gardens in our branch and looks absolutely stunning in summer. However, as it was wet we sat inside.

At the bar we were welcomed by a range of real ales from the larger breweries including Doom Bar and Young's Bitter and a nice pint of Master Brew. We sat and chatted about things CAMRA and duly found that one of our group had membership number 34 – a long standing member indeed. We also took the opportunity to phone and pre-order our meal at the Half Moon and Seven Stars, Preston, to avoid having to wait for food to arrive. Time and buses wait for no man!



We took the next bus back to pub B: the Half Moon & Seven Stars in Preston. We were given a nice welcome when we walked in through the door and had a feeling of déjà vu when we perused the bar and found Master Brew and Doom Bar were available. Having had Master Brew at the Dog & Duck I had the Doom Bar, which was in fine condition. Sipping our ales, we sat by the window and were treated to a

rather nice lunch in which the cheese board received major acclaim.

We found that the rain had stopped as we left the Half Moon & Seven Stars and stood waiting for the short bus trip back out to Pub C: the Rising Sun, Stourmouth. This rambling pub offered a good range of ales: Caledonian XPA, Brain's Rev. James, and a very nice pint of Cottage Bristol 400 – which certainly featured in my top real ales of the day. The Rising Sun is one of our cider outlets serving ciders from Westons.

We now took the bus back to where we had started from – Pub A: the Anchor Inn, Wingham. Since Kevin took over the pub about a year ago, the pub has seen a major resurgence in its real ale and has become a key live music venue in the area. Tribute, Doom Bar (again!) and Landlord were on offer. I'd saved the Landlord for my return visit and was glad I had – a great pint which was well worth waiting for.



Our progress along the NW Passage now complete, we sat in low comfortable sofas planning where we would go to next. Having no Doverites gave us some flexibility because we didn't have to worry about last buses. We decided to bypass Sandwich and head out to the Blue Pigeons in Worth. This is another pub that has seen a massive improvement in its real ale since Rob & Emma took over. It recently became LocAle accredited, featuring good quality ales from Wantsum. Today we had a choice of Bombardier and Wantsum's More's Head. We then headed back to Sandwich and to the Crispin for a swift pint of Crispin Ale, before dispersing off homeward in various directions.



All in all a great day. Thanks to Stagecoach for putting on an efficient bus service which enabled us to travel to all the pubs, and thanks to Trisha for coming up with the innovative schedule that made the whole day possible.

Tony Wells



'SMOKING THROUGH 'THE SMOKE''

Looking back at the Beery Boaters
Lee & Stort and London Ring Trip in Autumn 1989

Saturday 7th October. Our starting point being Regent Marine at Iver on the Slough Arm of the Grand Union Canal, and having just come back from a few days in the West Country, I left the train at Langley and walked the half mile or so along the towpath to the boatyard, left my baggage and carried on another mile to Iver village and to the Swan, a Courage pub, where I had arranged to meet the rest of the crew. They were Mike Green, Mike Lock, Speed (alias Andrew Bushby) and Dave Underdown and were already there, having walked with their luggage from Iver station.

At closing time (such things happened in the afternoon then) we had some time to wait before a taxi arrived, so it wasn't until 4pm that we set off on 56ft Avebury, powered by a 2-cylinder Lister engine which made clouds of black smoke if the throttle was cracked open too far. However, set in the ideal position the lever gently crept back on its own to tick-over. Eventually I found it best to open up fully and then ease the lever back about half an inch: the revs would then stay the same but the black smoke would moderate to a dull haze.

At Cowley Peachey Junction we turned right along the Grand Union Main Line, continued on past Bull's Bridge Junction, wended at Southall outside the Old Oak Tree, and moored for the night. Ray Crane joined us there and stayed with us until the next evening. After a pint of Courage in the Old Oak Tree the party moved into the centre of Southall, where a rather indifferent pint of Fuller's at the Havelock Arms, was followed by excellent beer from the same brewery at the Lord Wolseley. Various Asiatic take-aways were purchased on the way back to the boat.

Sunday 8th October. Off at about 7am (no 6 o'clock starts on the Commodore's Cruise) and back to Bull's Bridge, where we turned right onto the Paddington Arm, which from there to Little Venice I've always considered a rather dull section illuminated by a few decent canalside pubs, e.g. the Black Horse at Greenford (Fuller's and in every GBG until 1997), the Grand Junction Arms (Youngs) at Acton Road Bridge and the Narrow Boat (Fuller's again) at Kensal Green. However, it was Sunday morning and none were open, so we avoided temptation and enjoyed the sunshine, and several herons and kingfishers as we passed Kensal Green Cemetery.

Things livened up at Little Venice. The visitors' moorings at Delamere Terrace were all full, but as we approached a boat pulled away from the bank and came up the canal past us. Because of anglers we had to stay in the centre of the canal, and then swing the bows in sharply to reach the vacated mooring. Unbeknown to me, on the tiller, its recent occupant had executed a quick about turn and was now coming down the canal flat out behind Avebury, presumably trying to nip past us on the inside and return to the berth facing in the opposite direction. However, its steerer didn't quite achieve this but managed to ram us instead. As he was a pri-

vate boat owner I received the expected unhelpful advice before he chuntered off to moor on the water point.

The incident was watched with amusement from the towpath by DDS&D Branch members Steve & Helen Bell accompanied by a friend, Dick Bates, who I had not met before, but has his own boat, Rosie, which he keeps at Weltonfield Marina, the starting point for the first Beery Boater trip. Having moored, we retired to the Bridge House for some Bass. At that time displayed on the bar wall were what I took for lorry head-boards. One advertised the East Kent Steam Lorry Company, the other Cobbs Ale, from the then defunct Margate brewery. The landlady told me that she had discovered them in a pub cellar some 20 years before.

Duly refreshed, and taking our visitors with us, we set off through Maida Hill Tunnel, which is wide enough for two narrow-boats to pass easily, so, although there was a boat coming towards us from the other end, we felt no need to wait. As we passed I called "How d'ye do?" His response, "Oh, jolly well", in a Bertie Wooster-type accent, "But, I say, it's my right of way, you know!" drawing from us howls of mirth! After the tunnel the canal



skirts London Zoo. 'Jumbo lives by the canal', a notice read, but we didn't see him. But we did see the exotic birds in Lord Snowdon's aviary.

At Camden Town we went down our first locks of the cruise, and then through Islington Tunnel to tie up outside the Narrow Boat pub Wenlock Basin. Here we had more Bass before saying goodbye to Ray, Steve, Helen and Dick who went to catch a train back to Dover. Either we didn't know about the Wenlock Arms then, or perhaps at that time it was just an ordinary pub. More take-aways that evening of which there were a good selection in the vicinity.

Monday 9th October. Down several more locks and we were in the East End. At Bethnal Green we skirted one side of Victoria Park where most of the grey squirrels in London seem to live. At Old Ford Lock a wisp of smoke from the BW workshop chimney and a face peering through a half-open door indicated that the lock keeper was in residence and probably brewing his first cuppa for the day. Shortly after, a sharp left at an easily missed and very tight turn took us into the Hertford Union, or Duckett's, Canal – and for us, un-cruised waters. With just 3 locks, and towpath closed to the public it was once just a bit of water to get through as soon as possible. Now, attractive buildings were going up on one side and the towpath was open and well looked after. Ahead of us a BW worker was clearing rubbish from the locks.

After the bottom lock we turned left again onto the River Lee Navigation (note: the river is spelt Lea, everything else seems to be Lee!). Here the river is quite wide

compared with the canal and was teeming with wildlife; large flocks of Canada geese in the water and flying over the adjacent Hackney Marshes as well as the usual mallards, swans and a large number of coots. The Lee Navigation had only ceased to be a commercial waterway in recent years so there was plenty of industrial archaeology to please Dave, including some fine examples from the Corrugated Iron Period. The Prince of Wales and the Ship Aground were left (hopefully) for the return journey while the Hope & Anchor further on looked interesting but a spiked iron fence appeared to prevent access from the river (*a problem we eventually circumvented in 2010 – Ed*).

So we pressed on through Clapton and past Walthamstow Marshes and the Warwick Reservoirs to Ferry Lane (A503) and the paired Tottenham Locks – a curious combination: the right-hand lock apparently operated by the lock keeper who was



Carthage Lock

absent, and the left hand, which we used, with hydraulic manual paddle gear on the bottom gates and the top gates operated by windlass. We moored above them and walked the 100yds or so to the Ferry Boat Inn by the course of the old River Lea.

For the evening, we tied Avebury up outside the now-demolished Old English Gentleman at Waltham Abbey, then, like the majority of pubs in the town, a McMullen's establish-



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ment, and after a couple of pints there, walked the ¼ mile into the town centre to complete the evening. Waltham Abbey is a pleasant town. There is quite an extensive pedestrian precinct with several pubs. The Welsh Harp seems particularly old with many of the timbers at odd angles. Also McMullen's, it backs onto the abbey grounds, where can be found the reputed grave of King Harold, arguably the last true English monarch of England!

The abbey church having been rebuilt and altered over the centuries, the stone marking where he is said to lie, while originally behind the high altar, is now outside to the rear of the church. After his death at the Battle of Hastings (or Senlac, depending on which side one supports) it is said that Harold was quickly interred locally at Duke William's orders, but that when things had quietened down he was reburied at Waltham Abbey in the church that he had endowed. His effigy is above the front door.

Tuesday 10th October. Off again in pleasant weather until the junction with the Stort where we turned round. The seven locks on this stretch are well maintained and pleasantly landscaped – Carthagena Lock had a fine display of roses and shrubs and the next on, Dobb's Weir Lock had shoals of large trout in the weir stream behind. I think it must have been a trout farm. Returning through Fielde's Weir Lock, we continued a mile to the Fish & Eels near Hoddesdon for our lunch-time tipple of Youngs beer.



As there was a long dry stretch beyond Waltham Abbey, we once again moored up at the town, and enjoyed another pleasant evening there.

Wednesday 11th October. Dave managed to get the back of Avebury stuck on the cill at Enfield Lock, but Speed, working the lock, spotted the mishap quickly slammed all the paddles shut before any damage could occur. Lunchtime was taken at the Prince of Wales (now the Princess of Wales) at Lea Bridge, Clapton, a long-favourite Youngs pub, and the Ship Aground (Bass) just behind it, although this has now been closed for a few years.

Evening was Limehouse Basin, reached by going past the Hertford Union Canal, and proceeding by way of the Limehouse Cut which leaves the River Lea Navigation just above Bow Tidal Locks. We moored alongside the wall and set off to explore some of the pubs in the locality, in particular the Barley Mow in the former Dockmaster's office, the Grapes, the now closed House They Left Behind, and, of course, the Queen's Head in Flamborough Street, where the late Queen Mother once pulled, and consumed, a pint of Youngs Special Bitter, as recorded by a photograph on the wall.

Thursday 12th October. Having woken early to answer a call of nature I discovered a stowaway. A small eel had found its way into our toilet pan! The water for flushing

the toilet, it appeared, was pumped in from outside the boat and the eel must have been drawn in as well. I borrowed Mike's mouthwash glass and managed to fish Eelius Boglurkius out and put it in a transparent bowl of water – neglecting to tell Mike how I had rescued the eel until some time later! While waiting for the tide for us to lock down into the Thames, Mike went shopping and came back with some large bloaters from a superb little Jewish fishmonger's in the Commercial Road which did its own smoking. Needless to say, 'redevelopment' has since closed it.

Eventually the Dockmaster arrived and waved Avebury, the only boat waiting, into the lock, a smaller replacement for the old, huge, ship lock that was still in use in 1986, but still bigger than most canal locks. We looped the bow and stern ropes around two of the plastic coated vertical rods on the side of the lock, the Dockmaster cracked open slightly the hydraulically-operated bottom gates to let out the water, and the boat slid downwards towards the river level. With about a foot to go the Dockmaster told us to unhook the ropes, then he opened the gates fully and flushed us out into the Thames.

We were out into wide waters with a slightly overcast, but improving, sky and a breeze causing the river



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to be slightly choppy. The effect of the flowing tide was evident as we sped under Tower Bridge and followed close to the North Bank past HMS President and her surrounding gaggle of restaurant boats and then the Houses of Parliament. We were making excellent time, exceeding, I'm sure, the 8 knots required to reach Brentford Locks when they could be operated.

The only interruption to our fine progress occurred as we passed Chelsea Pier, with a close encounter with the wash from one of the Thames hydrofoils. One took off as we approached the pier, sending large waves towards us to which we were broadside on. Fortunately I had the time to turn and point the bows into them and to send Mike down below to guard his pots, pans and crockery so all we suffered was a severe bouncing up and down, but we might have had a far worse fate if we *had* met the wash broadside on!

Chiswick came and went, with the enticing aroma of Fuller's brewery, and then we turned into Brentford Creek to arrive at Thames Lock where we discovered that we had indeed made good time and that we would have to wait a half hour before we could go through. We stopped at the Brentford BW depot to take on fresh water and visit a local pub, probably the Catherine Wheel, for a couple of pints of Fuller's. Our fishy passenger was returned from his temporary aquarium to the canal, and we carried on to the bottom of the nine lock Norwood flight to visit the Fox at Hanwell for some Courage.

Having now plenty of time in hand we took it easy going up the locks and moored for the night opposite the Lamb at Norwood Green, then another Courage House. As we were now in a built-up area, we kept a regular check on the security of the boat. On one such foray, leaning over the parapet of the bridge I observed a small figure on the stern of Avebury. I shouted at him and the boy, looking about 10 years of age, shouted an obscenity and made off. While relating this back in the pub, the landlord, who was listening, gave his opinion that the youth deserved a good thrashing. Shortly after, the youth in question came into the pub, it was the landlord's son! When he learned of this the landlord followed the boy out from the bar, to return wearing an expression of grim satisfaction. We gathered that just chastisement had been duly administered! In addition to the Lamb we also visited the Wolf, some 200yds away and partook of Tetley and Taylor Walker beers.



Friday 13th October. With time in hand, we cruised past the Slough Arm to moor outside the General Elliot in Uxbridge, where an excellent lunchtime was spent drinking Youngs beers. The afternoon found us back up the Slough Arm, and continuing past Regent Marine (to where we would return in the morning) towards the terminus at Slough. Once past the boatyard the water became crystal clear, a sure sign of lack of boating activity, with masses of long wavy water weeds, a perfect hide-out for large pike who would be observed emerging to go on patrol from time

to time. A couple of small boys, who were obviously fishing for less ambitious game, had landed one and were at a loss as to how to retrieve their hook from the snapping jaws.

More anglers at Slough Basin, who said it was very rare for boats to come that far. A lot of interest was shown by local residents of various races looking out from the houses opposite. The Nag's Head across the road from the basin had no real ale at the time, but we found some reasonable drinking establishments in the town centre. Returning to check the boat later on I fell into conversation with an elderly gentleman who said he had moved to Slough from the north as a young man in search of work. He had retained his accent, and said Slough had been good to him, and had never regretted his move 'down South'.

Moored in Slough Basin



Saturday 14th October. Back to Regent Marine where we returned Avebury and got a taxi to Iver Station and thence home to Dover by way of Paddington and Charing Cross.

Jim Green



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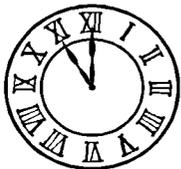
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LAST KNOCKINGS

A Lost World My first distinct impression of the inside of a public house came about one lunchtime at St. Mary's Primary School in Queen St., Dover in the late 1950s. The playground overlooked the backs of properties in Last Lane, including the Criterion PH, and this particular lunchtime someone had kicked our ball over the fence and into the pub yard. Without any say-so from the teachers, a couple of us took it upon ourselves to go round and retrieve it.

The front door of the Criterion opened straight into the public bar, and what exactly I expected to find on the other side I cannot remember. However, what I do recall was a warm smell of beer and cigarette smoke and three "old boys in flat caps" sitting on a bench by the wall. "Come back next Tuesday week," said one of them, and they all looked amused at our request to return the ball.

Although not quite spit and sawdust, the Criterion's furnishing was sparse with little acknowledgement towards any trappings of comfort and decoration. From later years in the late 1960s, shortly before the whole area was demolished, I recall pictures of boxers and race horses on the walls, a juke box, and a pin ball machine where the three old boys had sat. Suitably deflated we scuttled back to the playground, tails somewhat between our legs, to find of course that the ball had been thrown back.

Pubs like this could be found in every town and city in the country. Often referred to as back street boozers they were simple establishments offering the local community beer and conversation, and an alternative to some often dismal housing. It is a lost world.

£20 a Bottle! While good to see the Truman name and Black Eagle logo back again, there seems a certain irony that there now appears a certain distance between itself and its East End origins. Before its name effectively disappeared in the brewing turmoil of the 1990s, its real ales were available in East Kent, owing largely to pub swaps with Whitbread – the Bell & Crown in Canterbury being one such. I don't know if a mild was produced, but there was certainly a bitter, a best bitter and an excellent darkish brew at 5.2% ABV called Samson.

Whether the new beers will at all resemble any of these, we wait to see, but information so far suggests that perhaps we shouldn't be holding our breath. Although the new UK Gold proudly proclaims the use of British hops, it does not include fug-gles and goldings, while any traditionalists who might be initially comforted by the revival of a hundred year old stout, won't be, when they discover that it is apparently a limited edition at £20 a bottle – hardly a first choice for the average East End drinker, even at today's inflated prices. (See National News)

Why go to the bother of digging up an old name to promote new style beers, and

why dig out an old recipe only to price it for the Porsche driving City fraternity? CAMRA members would love to sample stout brewed to a hundred year old recipe, but not at £20 a bottle. It would seem an opportunity has been missed to produce a traditional London mild and bitter, and maybe even a porter....and certainly a stout that ordinary drinkers could afford.

Hopping Mad In October in an edition of Radio Four's *Food Programme* took a look at the state of hop growing in Britain – and one not altogether happy for traditionalists. We were told that only sixty hop farmers remain in the country, and, especially galling for our home county, that more hops are now grown in Hereford and Worcester than in Kent. We also learnt that the flavour of a particular hops varies according to where it is grown – traditional Kentish fuggles and goldings grown elsewhere can taste radically different.

Of course there are plenty of hops from the New World and other parts of the globe, and one youthful sounding representative of the hop industry gleefully ran through a list of all the various flavours that these might produce – fruit mainly but including somewhat oddly grass. These apparently along with extremely bitter varieties are the kinds of hops which might be found in “sipping” beers, rather than our traditional “quaffing” styles. To many quaffing is what beer drinking is about, it is the nature of British beer, dating from the time when water was unsafe and beer contributed to daily sustenance, and was what CAMRA was created to fight for. Not beers for sipping – that’s for malt whisky or fine wine.

The Canterbury Brewery How many of you recall the short lived Canterbury Brewery set up by the Taylor brothers in the late 1970s after they had acquired the city's Millers Arms pub on the corner of St Radigund's St and Mill Lane? If I remember correctly brewing operations were carried on at the old Flint's premises in St. Dunstans, and the beers could be found for several years in free houses across East Kent. However, the photograph opposite was taken at the end of August this summer.



I'll happily accept a pint off anyone who can tell me where. (For the answer see the advert on Page 48)

The Big Boys Tiny Redwell Brewery's recent run in with energy drink giant Red Bull is not the first time small brewers have found themselves at odds with the 'big beasts' of the commercial world. (See National News) On several occasions brand names have had to be withdrawn because of threatened litigation without any fault or otherwise having been determined, simply because a small micro lacks the resources to contest the issue – and of course cases are not confined to brewing. Surely in a fair and equitable society legal disputes should not be determined by economic muscle.

Old Wort

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And Finally.....If you can't face Hair of Dog - try a Bull!

Amongst real ale drinkers there is a firm belief that 'hair of the dog' is perhaps the best hangover cure. The days of the bandolier of 'Underbergs' by the till in the pub now seem to have passed. However, what do they do use in other countries.?

From Germany comes the recommendation of pickled herring or 'Katerfrühstück' in the native tongue. However eating pickled fish at a time when holding down toast is major achievement may prove hard to manage. So, on to America and their 'Prairie Oyster' which doesn't come from the Prairies and doesn't contain an oyster. It's actually a raw egg with tomato juice, pepper and Worcester sauce. A pint of that and you'd probably wish you'd never started drinking. In Romania, they swear by Tripe Soup. This thick, creamy, garlic-based broth full of cow's stomach should at least keep hung over vampires away. From ancient Rome we have the intriguing 'deep fried canary'. Yes you read that right. Surely this is the ultimate alternative when you can't face a 'full English' fried breakfast. However, perhaps the finest hangover cure in the world comes from the island of Sicily and is one almost guaranteed to banish the worst of alcoholic excess – eating dried bull's penis. Just head to the nearest farm with pair of sharp scissors and you'll soon feel as right as rain. However, we understand it doesn't do much for the bull's hang-over!

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