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**CAMPAIGN
FOR
REAL ALE**

Issue 60
Summer
2014

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

CHANNEL DRAUGHT

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UNSPOILT
PUBS**

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CHANNEL DRAUGHT

ISSUE 60 Summer 2014

As our summer reverts to the traditional – two fine days and a thunderstorm, as I believe Charles II reputedly observed – we offer you our seasonal review of what is going on in the world of real ale and the pub business. Despite the industry's well attested problems, new and revived pubs and bars continue to appear, and new micro breweries continue to be set up.

In Dover the Ellie is now the Port of Call, the Flotilla has become the Duchess, and Pier Three reopened as the Mash Tun. Meanwhile, at the time of writing, work continues on the Arlington. In Sandwich, pub use has now returned to the former Greyhound, in Deal we hear that two new bars are planned for the northern end of the High St., and at Barfrestone our first rural micro pub was due to open mid August. Additionally, we have news of two new micro breweries. See Local News for details of all this.

However, many pubs continue to struggle, not a few being currently closed or seeing regular changes of landlord. Whether or not proposed Government legislation will improve matters remains to be seen, but CAMRA welcomes the measures set out in the Queen's speech aimed at rebalancing the relationship between the pub owners and their tenants (see page 4). Meanwhile, brewing and the keeping and serving of beer has been receiving the attention of modern technology, and we make an attempt to decipher and explain some of the new terms, and draw out the true facts (see page 18).

Also in this edition, alongside news of new developments and all the regular items, we take a look at pubs of days gone by, continue to learn about the progress of real ale across the Channel and report on various trips and visits recently undertaken by our Branch.

Martin Atkins



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EVENTS DIARY

- Mon 18 Aug* Branch Meeting, **The Crown**, Finglesham
Fri 22 - Mon 25 Aug Beer Festival, **New Inn**, Havelock St., Canterbury*
Cider Festival, **Chambers**, Folkestone*
- Sat 23 Aug* Walk – Shatterling, Barnsole, Eastry, Worth & Sandwich (9 miles with 'drop-out' options) **Frog & Orange** 11.50am
Beer Festival, **Deal & Betteshanger Rugby Club***
Beer Festival, **Unicorn**, St Dunstons St, Canterbury*
Beer Festival, **Phoenix**, Canterbury*
- Sat 23 - Mon 25 Aug* **Faversham Hop Festival***
Sat 30 - Sun 31 **Old Pharosians Beer Festival**, Dover Grammar School for Boys*
Fri 5 - Sat 6 Sept Branch Meeting, **The Crown**, Eythorne (tbc)
Mon 15 Sept **Kent Green Hop Fortnight**. A Kent-wide festival of seasonal brews. See <http://kentgreenhopbeer.com/>
Fri 26 Sept - Fri 10 Oct **Crabble Corn Mill Cider & Ale Festival**, River, Dover*
Fri 3 - Sun 5 Oct Beer Festival, **Berry**, Walmer*
Fri 10 - Sat 11 Oct Branch Meeting, **Port of Call**, Dover
Mon 20 Oct Branch Meeting, **Just Reproach**, Deal (tbc)
Mon 17 Nov

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



60p OFF A PINT

Publicans could see the price they pay for beer fall by up to 60p a pint, if Government announcements in the Queen's Speech to crack down on pubcos that inflate tenants' rents and charge excessive prices for beer, come to fruition.

After a ten year campaign CAMRA has welcomed the proposals, which would oblige companies owning more than 500 pubs to offer rent assessments, comparing tied and free-of-tie costs to current and prospective tenants on request, if negotiations break down. A pubs adjudicator will also be set up to resolve disputes.

CAMRA claimed the changes as a "significant victory", which National chairman Colin Valentine said would not have been possible without the tireless efforts of members who distributed beer mats and posters, sent 8,000 letters to MPs and promoted a petition which reached more than 40,000. However, "there is still much to do", said CAMRA's head of public affairs Jonathan Mail. "We urge the government to go further by introducing a guest beer and market rent only options for tied publicans." It is great news for publicans and pub-goers alike as over the last decade many thousands of pubs have been lost as big pub companies have squeezed them out of existence with sky-high rents and beer prices.

With 28 pubs closing a week, it is vital that our valued community locals are given protection from the unfair business practices of the big pubcos. The next step is for the government to publish a Small Business, Enterprise and Employment Bill, which will need to complete all its parliamentary stages by next March if it is to become law before the general election.

As well as CAMRA other campaigners applauded the Government's move. Coordinator of the Fair Deal for Your Local campaign and chair of the parliamentary Save the Pub group Greg Mulholland said that all the reform needed is now within reach. "It is vital government goes further and makes the free-of-tie option mandatory. This is what came out of last April's consultation, and has been called for by the House of Commons BIS Select Committee, the Federation of Small Businesses and many other pub sector groups."

Simon Clarke of the Fair Pint Campaign said this could see a new beginning for the prospects of the British pub. "The code's terms need to be meaningful and material and the adjudicator truly independent of undue influence by the rapacious companies that have brought the pub industry to this sorry state of affairs today." Pubs need the flexibility to meet the changing demands of a modern society, he said, and unfair contract terms need to be rendered unenforceable. A tied tenant should be no worse off than if they were free of tie.

Comments in a similar vein came from Peter Bradley of Licensees Supporting Licensees, Gareth Epps, from the Fair Deal for Your Local campaign, and the Society of Independent Brewers' (SIBA) chief executive Julian Grocock who hoped stability in the pub industry would be restored, as SIBA brewers rely on busy, thriving pubs to sell their beers.



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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.

DOVER

The pub scene in Dover continues in a state of flux. As reported in our Spring issue, in Bench St. **Pier Three**, which closed its doors last December, has been acquired by former Blakes proprietors, Peter and Kathryn Garstin. At the time of writing work is still underway but it is hoped to open shortly as a micro pub. Plans are also afoot to establish a micro brewery on site, and an application to this effect was submitted to the Council in May.

At the **Arlington**, Snargate St., which has operated as restaurant/bistro since the departure of Jeff Reynolds in the early years of the new century, work is also in progress. At the time of writing with scaffolding outside, we understand this is to be a micro pub as well (which to many of us it always was) with beer served on gravity and kept behind a sliding glass screen for temperature control.

In the Market Square a change of name for the former revamped **Ellie**, but not, as originally envisaged, the Hop and Vine. Instead, it reopened in mid July as the **Port of Call**. The bar area much reduced from its Ellie days, it is operating as a micro pub, but as well as real ale, wine and cider, it is also offering tea, coffee, cheese

boards, etc., and tapas. We gather the rest of the building is to operate as a hostel. Proprietorship is in the hands of Steve and Trish from the Rack of Ale in Ladywell, with day to day operation run by Neil Middlebrook, who many will remember from the Louis Armstrong.

Around the corner the former **Flotilla** on the corner of Bench St. and Queen St., which closed earlier in the year, has re-emerged as the **Duchess** under the ownership of Nathan from the Funky Monkey. Reports suggest that not much has changed, except the beer prices. A visit in early June found Courage Best and Directors, at respectively, and very competitively, £1.99 and £2.50 a pint. In Flying Horse Lane, suggestions in our Spring edition, that the **Nelson** might be closed appear unfounded, although opening might be somewhat intermittent. However, most certainly not operating, is the **Golden Lion** which closed after Christmas, and at present shows no signs of re-opening.

On the seafront, recent visits to the **Dover Marina Hotel** found that Spitfire had been abandoned in favour of Gadds brews, both No. 7 and She Sells Sea Shells, having been seen, although somewhat pricy, the latter at £3.85 a pint. In Cambridge Rd. the Tir Dha Ghlas Brewery at **Cullins Yard**

continues to provide its own ale alongside Adnams – both Jimmy Riddle and Pig's Ear having been available over the last few months. At East Cliff the boards have come down at the **First and Last** with some work in progress. We await developments.

In Castle St. Wetherspoons have finally thrown in the towel over their plans for development at the former **Snoops/Images/ABC cinema**, after selling the site earlier in the year. Acquired in the heady days around the turn of the century, and originally destined as a Lloyds No.1, it appears to have proved both a casualty of the recession and the continuingly delayed St James' Development, not to mention the rumoured cost of doing anything with the premises. Proposals ranged from straight conversion to a pub, to the demolition of most, save the frontage, and replacement with a pub and flats. At the time of writing, the building, which was built as the Granada cinema in 1930 as the UK's first "super cinema", is encased in scaffolding and being demolished.

However, a few yards up the road **Blakes** remains a prime dining and drinking destination, and, where a familiar face has appeared behind the handpumps in the downstairs bar – Jeanette Harper, who many will remember from her time at the Louis Armstrong and Park Inn, and subsequently as landlady of the White Horse from 2010 to 2012. Meanwhile at the **White Horse**, normal selection is Harveys Sussex Bitter plus two guest ales and a cider. Very good reports of Adnams Ghost Ship and Caledonian Welcome Spring in April.

In Ladywell, the **Rack of Ale**, lives up to its LocAle accreditation, offering, as well as beer from its regular supplier Ripple Steam, as wide a selection of



Kentish brews as you are likely to come upon – the last few months including beers from Spencer's, Millis, Nelson, Gadds, Foundry, Caveman, Mad Cat, Westerham, Wantsum and Pig and Porter. And greater responsibility now for Debbie with the Rack's owners now running the Port of Call. Of course the pub offers wine and cider as well as real ale, and Saturday June 7th saw the presentation of the award for being chosen as Branch Cider Pub of the Year which had been announced in March.

Ripple Steam has also been seen at the **Park Inn**, a few doors along, as well as more nationally orientated beers such as Doom Bar. The pub remains up for sale, and, as we reported in our spring issue, is currently being managed by the landlord of the Black Horse in Densole. Next door to the fire station the closed **Falstaff** is still work in progress, with just the occasional sign of activity.

The **Red Lion**, Charlton Green, now has new tenants following the departure of Jan and Keith in April – Kev and Nikki, who know the pub well, having been regular customers for some time. Two real ales remain the choice, ini-

tially London Pride and Doom Bar, but more recently T. Taylor Golden Best and Doom Bar. At the **Eagle** an ale from the Hop Fuzz brewery of West Hythe is normally available. Along the road in the High St. work is currently being undertaken on the building whose basement was once Roger and Pauline Marples' **Cabin** restaurant. Apparently, a casual enquiry of one of the workmen, elicited the response that it is to become a micro pub.

At the **Louis Armstrong** late June once again saw a well attended performance of morris dancing by the Off-cumduns ladies – a good night being had by all. Hopdaemon Skrimshander remains house bitter, supported by other Hopdaemon brews, and more Kentish beer from Gadd's, Old Dairy, Goacher's and Westerham, with the occasional barrel from more distant

parts. Particularly worthy of mention was Gadd's springtime brew, Common Conspiracy (4.9% ABV). A combination of German hops and a special US West Coast yeast, it is described by the brewery as "a wonderfully drinkable Californian style 'Common ale' that harks back to the days of the gold rush". But don't worry, to this ale drinker at least, it tastes very much like a very good strong English bitter.

In the Folkestone Rd. area, pubs are now hard to come by. However, the **Priory Hotel** having reintroduced real ale some time ago, usually has one available in good condition, and recent visits have found Young's Bitter and Bombardier on the handpumps. However, reports from the **Crown and Sceptre** in Elms Vale suggest that the pub is currently not selling real ale.

Earlier in the Summer on Crabble Hill

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the **Three Cups** was selling London Pride and Harveys Sussex, and in Crabble Avenue the **Cricketers** selection included Deuchars, Bombardier Gold and Sharp's Summer Honey Gold.

In Temple Ewell the **Fox** once again hosted the annual Rotary Club Beer Festival over the weekend of the May Day bank holiday. A wide range of real ales were available including Butcombe Bitter, Dark Star Partridge, Goddards Governor's Ale, Rooster's Last Stand and Goacher's Allotment Digger. Once again the event was blessed with good weather, and the pub garden with crowds of customers.

DEAL

Sunday 29th June saw the final act of the 2014 White Cliffs Festival of Winter



Ales, when the Branch presented £650 from the festival surplus to the Royal British Legion's **Downs Club** in Market St., our chosen recipient for this year's charity donation, following the festival's commemoration of the outbreak of World War I. Arranged for Sunday

lunchtime, we enjoyed a fine buffet, and had the good fortune to benefit from the club's happy hour, when a four pint jug of ale could, and was, had for a sum in the region of £4.50. The choice of the Down's Club was in keeping with our policy of making our charity donations local, and we would welcome members' suggestions for future years.

A month later saw another presentation. This time to Chris Barnes at the **Berry**, whose pub, as reported in our Spring edition, has, for the seventh year in a row, been chosen as Branch



Pub of the Year. However, since then, it has also again won East Kent Pub of the Year, and we took advantage of the Berry's annual summer festival to present both awards on Saturday 26th July.

The festival beers, set up outside at the rear of the pub, ranged in strength from Wolf Brewery's Lavender Honey at 3.7% ABV to heavyweights such as Burscough Brewing's Sutler's IPA and Otley Oxymoron both at 5.5% ABV. Pale and golden ales were prominent – the summer time always increasing their popularity, Chris explained. However, there were a fair selection of darker beers for those wanting an alternative – the excellent Hambleton Nightmare (5% ABV), in particular receiving a lot of attention.

In Dover Rd. the **Drum Major**, was

selling Thwaites Lancaster Bomber in mid July, while on the Strand local ales feature strongly at the former Nelson, now the **Lighthouse** Arts and Music Centre, which has now been given Lo-cAle accreditation. Ripple Steam and Wantsum ales appear regularly and visits have also found Whitstable, Mad Cat and HopFuzz. A particularly nice pint of Wantsum 1381 was enjoyed in late July.

New outlets for real ale in Deal include **Sid's Wine Bar and Pizzeria** in South Court, off the High St., where Sharp's Cornish Coaster and Doom Bar have been seen, and at the **Walmer Castle** where we can confirm reports in our Spring edition that handpumps have been installed. So far the only beer reported has been Doom Bar. We also hear that two new bars are planned for the northern end of the High St., and although information so far suggests that they will be of the continental café

style, that does not preclude them selling real ale.

Interesting news from the **Deal Hoy** in Duke St. where a visit in June found Titanic Nautical Mild: "a pleasant surprise.....in a pub otherwise constrained in its guest beers. More please," one member commented. Shep's policy here, seems to offer guests, from time to time, in certain selected pubs, which, knowing real ale enthusiasts' predilection for anything different, it may pay the brewery dividends to greatly expand. And, following an online poll, the pub has also been named 5th in a list of the UK's Top Ten Burger Restaurants, for it's Burger Brothers operation which is based at the back of the pub.

However, Shep's presence in Deal might be about to decline, as we understand that the seafront sited **Clarendon**, one of the Brewery's longest owned establishments in the town, is currently closed with rumours of possi-



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ibly conversion to flats. Along the road at **Dunkerleys** a visit earlier in the year found St Austell's Tribute in unsurpassable condition.

In Alfred Sq. as usual an extensive choice over the last few months at the **Prince Albert**: local ales have included Canterbury Ales Pardoner's Ale, Whitstable East India Pale Ale and Native, Ramsgate Time Ball Special and No.7, Nelson's Colossus and Finchcocks Original and Amazon Black from Westerham.

In Mill Hill changes are afoot at the **Mill Inn** where John and Mike look set to be leaving in September, when their lease expires. Lets hope their successor continues the good work, which John started when he reintroduced real ale in 2010.

Sandwich & Rural

Its not just Dover and Deal where new pubs are opening and new outlets for real ale appearing. In Sandwich the former Greyhound in New St., which has been trading solely as a restaurant for several years, applied in June for change of use to restaurant *and* drinking establishment. Renamed the **Hop and Huffkin** it was in operation in its new incarnation for the Sandwich Folk and Ale Festival in mid July.

And while to date, the micro pub phenomenon has been largely, if not entirely, confined to urban areas, or at least large villages, our Branch can now lay claim to the first rural example of which any of us are aware. The **Wrong Turn** is located in Barfreston and has been set up by Ginny Timm, one of the leading objectors to the proposed conversion of the village's Yew Tree into a house in 2011. That battle lost, she determined that the community should not be without a pub, and a

couple of years later set about turning her own garage into one. Her plans and hard work have now come to fruition, and, at the time of writing the **Wrong Turn** was set to open on 16th August.

Sandwich, along with Deal, was subject of combined DDS/Swale branch walks on a Saturday in mid June. Starting at the **Crispin**, where food was partaken, available beers were locals Genesis from Goody Ales and Mad Cat Crispin Ale, alongside Landlord, Doom Bar and Broadside. Crossing the road to the **Admiral Owen**, the choice was more Goody's in the shape of Good Heavens together with Gadds' No. 5; and then to the **George and Dragon**, Fisher Street where local beers comprised Wantsum Miller's Mirth and Hopdaemon Golden Braid as well as Butcombe and Otter Amber. Lastly, before travelling to Deal to complete the day we stopped at the **Red Cow** in Moat Sole for a selection of five ales – Otter Wotter Shot, Doom Bar, Ghost Ship, Gadds' She Sells Sea Shells and Black Sheep Golden Sheep.

Elsewhere in Sandwich around the same time the **New Inn** was selling Adnams Jack Brand Mosaic Pale Ale, the **Fleur de Lis** Doom Bar, and the **Market** Whitstable Bay along with Master Brew. Also, the Market, for the second year running, won the professional category of the competition to make the best sandwich in Sandwich. Landlady Jeanette Taylor's winning formula was a combination of pastrami, feta cheese, pulsed black beans, red peppers, marinated red onions, tomatoes, coriander and chilli lime mayonnaise, on seeded batch bread.

At Woodnesborough as far as we are aware the **Charity** remains closed, as does the **Bull** in Eastry, where there seems no sign of the proposed conversion to a home for recovering alcohol-

ics going ahead. We now understand that there are plans to convert it to a dwelling. The **Five Bells** provided a fine venue for our June branch meeting, which we held in the pub's function room, and where the guest ale was Titanic English Glory, described by one of those attending as absolutely stunning.

Black Dog Brewery: Another new venture is projected for the **Dog Inn** in Wingham where we are informed that the pub will shortly be relaunched as The Dog Inn, Steakhouse, Nanobrewery and Hotel. The proprietors tell us that they have already opened a small brewery in the cellars "The Black Dog Brewery", and have perfected two brews – Golden Lab, American Pale Ale and Chomp IPA. Both session beers, appealing to two different tastes, they have received excellent customer feedback. Future plans include adding to the range and bottling. Although food is very important, drinkers are welcome in addition to diners.

Hope, Lydden: The saga continues. Building work now apparently largely finished and all signage removed, a planning application has been submitted to convert the property to a dwelling, giving credence to the local belief that this was the ultimate plan all along. Considerable opposition has been generated: the village's other pub, the Bell, is more restaurant than pub, while attempts to sell the Hope as a pub cannot have been aided by the prospect of major building work being required.

At Coldred the last weekend in June saw the **Carpenters Arms** Beer Festival which coincided with the village fête, and a good time was had by all. Beers included Mordue Five Bridges, "light, easy drinking beer. Very good - must have another!", Brain's Le Pele-

ton, Rudgate Brew No 6. American IPA, Hopdaemon Green Daemon, Ramsgate She Sells Sea Shells, and from Skinner's, Betty's Brazilian, Lushingtons and Porthleven.

More real ale to be had in Sutton where **Sutton Vale Country Club** now serves Ripple Steam ales and allows in non-members. And more Ripple Steam at the **Plough Inn**, Ripple, which effectively acts as the brewery's tap. Also, always available here is Fuller's ESB, apparently the renowned brew's only regular outlet in Kent.

In St. Margeret's Shepherd Neame have put the **Hope** up for sale, either leasehold or freehold. Meanwhile the pub is closed with windows and doors boarded up. A few doors away Gadds ale is usually available at the **White Cliffs Hotel**. Our May branch meeting was held at the **Chance Inn**, Guston where we enjoyed a choice of Bass and Charles Wells Burning Gold.

CANTERBURY

A visit to the city centre in late July found the **Old Buttermarket** (Olive Branch to those of a certain age) selling Summer Lightning plus two very pale beers, and the **Seven Stars** Doom Bar, Directors and something from Purity. At **Canterbury Tales** (the Mitre to those of us even older) the choice was Harveys Sussex Bitter, Tribute and Doom Bar, plus Adlestons Cloudy Cider at £2 per half.

At the **Bell and Crown** the choice, as usual, was all Kentish – Whitstable EK Pale Ale, Skrimshander, No. 7, Gold Top and Canterbury Ales Knight's Ale which was dark and very tasty. The **Jolly Sailor** was selling Master Brew and Cornish Coaster, and, the more distant **Penny Theatre** was displaying a choice of five ales, mainly national,

although the only one actually available was Lancaster Bomber: "Greene King IPA will be on tomorrow," offered the barman.

In Stour St. at the **Old Brewery Tavern**, could be had Wantsum Black Prince Mild and Red Raddle, Ringwood Best Bitter and Biddenden cider. A confusing establishment this – "Old", local micro ales and wooden barrels, seemingly conflicting with grey and white paintwork, leatherette furniture, and late night weekend DJ. Anyway the mild went down very well. Around the corner the **Cherry Tree** offered a more traditional town centre local. Beers were Courage Best, Incubus and Foundyman's Gold, plus Biddenden cider.

At the **Phoenix**, Old Dover Rd a beer festival is set for the Late Summer Bank Holiday weekend with 18 Kentish beers available, and including on Saturday the Wicked Brew music event, featuring live bands playing blues, folk, etc. At present brewing at the pub's Cossack brewery is in abeyance, but there are plans to recommence in due course. A beer festival is also planned for the **New Inn**, Havelock St. over the same weekend – 16 plus real ales and a hog roast, and live music in the evenings. Notable beers include Downton Brewery's 6.8% IPA, and beer from the brand new Hop School Brewery of Sheffield.

Away from the city the **Black Robin**, Kingston was still closed in early June but with newly painted signage and work going on inside. At Bishopsbourne the **Mermaid** was selling Master Brew and Whitstable Bay, and in Pett Bottom local micros Old Dairy and Ripple Steam were available at the **Duck**. In Lower Hardres little evidence now remains of the former **Three Horse-**

shoes, where much work has been going of late – no barrels standing around outside, and the sign on the flank wall now removed. On Stone Street the **Chequers** at Petham continues to offer good ale: Hophead, Doom Bar and Oakham Citra on last visit.

FOLKESTONE

First of all a correction. If you have not already heard, Stuart and Gilly at the **Guildhall** will not be retiring in October as stated in our Spring edition. This was published in error, owing to a misunderstanding. However, their prospect of a well earned retirement is only on hold, and they will finally be pulling their last pints next March.....unless things change again of course. Meantime they continue to maintain an interesting range of ales from around the country.

In nearby Church St. the **Pullman**, which was closed for several months, reopened in the Spring and in mid June was selling local brews Gold Top and No.7 alongside Doom Bar and Green King IPA. At the same time the **British Lion** was offering Greene King IPA and Abbot and Harveys Sussex Best. At the top of the High St. **Kipps** continues to offer a wide selection from near and far – recent locals having included Gadds Dogbolter, Canterbury Pardoner's Ale and Goody Good Shepherd.

Next to the bottom of Bayle steps the **Princess Royal** remains closed and seemingly unloved, while in the Stade in mid June the **Mariner** was selling Bombardier, Harveys and Doom Bar, and the **Ship** Abbot, London Pride, Flowers IPA and Doom Bar. At East Cliff in the **Eastcliff Tavern** micro ales predominate – visits in early June finding Whitstable Native, Dark Star American Paler Ale, Ripple Classic IPA, Burtonbridge Gold Medal and Greendae-

Chambers, now with five handpumps, also concentrates on micros, with normally several local brews on offer. Ripple Steam Classic IPA, Hop Fuzz Yellow Zinger, Time and Tide Sprattwaffer, and Goodys Good Life are among those featured lately, while Adnams Lighthouse remains a regular. At the **Happy Frenchman** Doom Bar and Courage Best were being sold in early June, and in **Harveys**, regulars Courage Best and Bombardier were joined by guest ale St Austell Tribute.

In Sandgate a stop at the **Ship** found a very palatable pint of Long Man American Pale alongside the regular selection of Green King IPA and Abbot, Incubus and Summer Lightning. In Hythe the **White Hart** was selling Green King IPA and Shep's Whitstable Bay, and the **Red Lion** Hook Norton Lion. Meanwhile, the **Three Mariners** continues to

provide one of the broadest selections in the town, early June finding, alongside regular Young's Bitter, four from Kent – Red Top and Spring Top from Old Dairy, Westerham Bulldog and Goachers Dark. And choice in the town is due to be expanded even further, as we understand that a micro pub is on its way, and may well be operating by the time you read this.

ELSEWHERE

Latest news on the **Queen's Arms** at Cowden Pound (Elsie's). Since Elsie went into a home the pub has been run by supportive locals, and we now hear that one of these has now purchased the pub and intends carrying on running it much as before, with the single exception that local Larkins beer will replace Adnams.

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BEER OF THE FESTIVAL 2014 PRESENTATION

Hopdaemon's 'Over the Top' takes the accolade

As we reported in our Spring Issue, Beer of the Festival at this year's White Cliff's Festival of Winter Ales came once again from the Hopdaemon Brewery of Tonie Prins. However, it was not Green Daemon, the successful winner on several previous occasions, and this year the third barrel finished, but Tonie's special brew to commemorate the outbreak of World War I, Over the Top. Brewed using hops from each of the allied forces' countries, it was drained in just 2½ hours after we opened. And to complete the hat trick a second barrel of Over the Top, which was not broached until the first barrel was empty, was the second finished. And being a Kent brewery Hopdaemon was also awarded Kent Beer of the Festival.



Following our traditional custom we set aside a day to visit Hopdaemon and present Tonie with the certificate for his success. Accordingly the Dover presentation team – myself, together with Festival Organiser Dave Green and Staff/Health and Safety Officer Jim Green – set off from Priors Station, on a fine Friday morning towards the end of May. Hopdaemon brew at Newnham, a few miles south west of Faversham, and Tonie had agreed to pick us up from Faversham station, together with CAMRA Area Organiser Jeffrey Waller, who lives in the town. We arrived at 12.15, met Jeff, and within five or ten minutes Tonie had turned up and we were soon speeding along country lanes on our way to the brewery.

Hopdaemon Brewery occupies a couple of barn like sheds on the edge of the village behind the church. Save for the odd barrel outside, they might well pass just for farm buildings, but inside, stacks of firkins, lengths of pipework, and a variety of stainless steel tanks tell a different story. Tonie had set aside a pin of Over the Top, and very soon we were standing alongside the brewing equipment, enjoying pints of his prize winning brew, along with assorted sausage rolls, pork pies, etc. courtesy of the brewery.

Several hours seemed to pass very quickly. We were joined for a while by former Blakes proprietors Peter and Kathryn Garstin, who were taking some time off from sorting out the acquisition of Pier Three in Bench St. In due course we went outside and Dave presented Tonie with his winning certificates and photographs were taken. The weather remained fine, further pints of Over the Top were consumed and high above us a pair of buzzards were spotted circling high over the valley.

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Some time during the afternoon a Landrover turned up, a couple of collies in its open back watching events with evident enthusiasm. Activity inside the brewery, and a fork lift emerged carrying a container of brewing waste which was deposited in the back of the Landrover, destined for livestock on a local farm.

There is only so long that one can stand around outside a brewery on a warm spring afternoon drinking beer, even if it is some of the best in Kent, and how ever pleasant the surroundings. All too soon we were heading back into Faversham.

“Elephant or station?,” said Jeff as we entered the town, and as responsible CAMRA members who knew where their duty lay, the three of us from Dover plumped unanimously for the Elephant. And bidding farewell to Tonie, we spent a further hour or so enjoying the Elephant’s fine selection of ales before catching the train back to Dover.

HOP DAEMON ALES As well as one-off specials like Over the Top, Hopdaemon has a regular range comprising six ales:-

- Golden Braid** 3.7% – session bitter, bitter and aroma hops, pale malt
- Incubus** 4% – copper bitter, pale malt, hint of crystal malt, bitter & floral hops
- Skrimshander IPA** 4.5% – aromatic and refreshing pale ale, fruity finish
- Dominator** 5% – strongly flavoured darkish bitter
- Green Daemon** 5% – golden ale, tropical fruit aromas, crisp and clean finish
- Leviathan** 6% – a strong ale with spicy hop aromas and a rich, malty finish

Skrimshander, Green Daemon and Leviathan are also available in bottle

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KEG, KEY, CASK & CRAFT

New developments in beer dispense and brewing

In our Spring issue we included a short piece about the new technologies and new terms, in brewing, and the storage and serving of beer, which have probably left many a real ale drinker somewhat mystified. Of a sudden, the normal certainties of cask conditioned beer, appear to be becoming stretched and distorted.

We are all familiar with the basic difference between traditional cask and keg: cask; in which the beer is unpasteurised and unfiltered and continues to ferment in the barrel, especially after it is vented, when secondary fermentation gives it condition and sparkle – and keg; beer that is generally filtered and pasteurised, and not exposed to air once in the barrel, and uses extraneous gas to get it to the bar and give it fizz. Now in addition there are key keg, key cask and craft beers.

In pursuit of enlightenment the *Nottingham Drinker* recently commissioned Nottingham CAMRA “to write a short piece explaining it all.” The following is adapted from their very impressive in-depth discussion, which its authors describe as more difficult than looking for the Higgs Bosun.

Key Keg is a brand name, and a more elaborate version of the bag-in-box system used for cider and wine. It is a one-use container for draught beer that is disposed of when empty, so there is the extra cost of buying new kegs for each brew. It is flexible and can be used for both keg beer, connected to the usual cooler/gas, or for real ale connected to a handpump. However, conditioning of real ale may take longer as there is no venting fixture, although this is possible with a bit of ingenuity.

Thornbridge and Magic Rock are among a number of breweries who have been experimenting with KeyKeg, using beer brewed with the same good quality ingredients with which they make their cask real ale, but without the flash cooling and gas addition which affect the flavour of normal keg beer. Nor is it pasteurised, and in some cases, not filtered either. The beer is dispensed by gas or compressed air, which squeezes the bag inside the ball, pushing the beer out. No gas or air comes into contact with the beer itself. For bars with low cask sales this is a second best option and can offer small brewers an easier way into the larger market.

John Hickling of Blue Monkey Brewery, which is primarily committed to cask ale, believes that some beers, such as their ‘Ape Ale’ and ‘Guerrilla’, are equally good and could possibly be better in Key Keg, but it wouldn’t be an option for beers like their ‘Original’ or the award winning ‘BG Sips’. The Key Keg beers are kept at around 5 C, much cooler than real ale at around 13 C, but are not filtered or pasteurised, or stripped of taste in any way, and have undergone the same brewing and conditioning process as their cask beer. And a sampling of ‘Ape Ale’, found that while it was colder than normal cask ale, aroma and taste were clearly present.

Unlike metal casks, Key Keg can be sold and largely forgotten about, and there is nothing to stop overseas sales. However, John sees it as an option, not a replacement for cask. As the kegs are not reused, they are more expensive, and add

about 60p a pint to the cost to the landlord.

A “halfway house” between Key Kegs and traditional kegs, is “Ecofass”. The outer shell is reusable plastic but the inner bag is replaced each time, eliminating keg washing and making the process cheaper.

But what is **KeyCask**? CAMRA’s Technical Advisory Group has ruled that beer served using Key Cask technology complies with the Campaign’s definition of real ale, although it does pose additional challenges, especially with respect of venting and cooling. A variant of Key Keg, beer is dispensed by air being drawn in between the outer sphere and the bladder as the beer is drawn out by handpump, the bladder being semi-permeable material to allow reaction of the beer with oxygen.

So how can a customer tell if beer is from a Key Cask or a Key Keg? Well, unfortunately you can’t, except that beer from a Key Cask is likely to be served from a hand pump and Key Keg beers from a keg font, although they don’t have to be. However, Key Casks are far more expensive than traditional casks, and so far very few breweries seem to be trialling them.

The last of our new terms is **Craft Beer**. Nottingham CAMRA chairman Steve Westby believes it is just a load of marketing hype used by advertising and marketing types, to somehow imply it is an artisanal or micro-brewed product.

It is a word heavily used across the pond, he says. The Brewers Association in the US defines a craft brewer as being small, independent, and traditional, and craft beer as innovative, made with integrity and traditional ingredients, although sometimes non-traditional ingredients are added for distinctiveness. They also claim that craft brewers tend to be very involved in their communities.

However their definition of ‘small’, producing less than 2 million barrels a year, is hardly small by UK standards, and because one of their members (Sam Adams) was about to go over this limit, has recently been increased to 6 million barrels. Also brewing giants AB-InBev, SAB-Miller and Molson Coors seem to have jumped onto the US craft beer bandwagon. A whole new line of “craft” beers have emerged, which, while probably appearing as locally-made, artisanal beers, are, it is claimed, actually mass-produced and mass distributed.

It is apparent that views differ. Some like Gazza Prescott from Steel City Brewery in Sheffield believe that “traditional” keg beer, is “old school” CAMRA. Whilst the big brewers might stick to it, many micro brewers are making keg beer which isn’t filtered, pasteurised and is generally only lightly carbonated (sometimes with natural CO2 created by the fermentation). “Sometimes a pale hoppy beer is better served cooler which allows the hops to come forward more, as does a hint of carbonation, and in summer a cool, slightly prickly beer is infinitely preferable to me than a flat, dull warm pint of cask. It’s not an either/or thing. Both can exist at the same time for different markets and purposes.”

Meanwhile Steve Westby remains unconvinced by the merits of these Key Keg and similar beers. He was a judge at SIBA’s national keg beer competition a couple of years ago and found that the lower temperature and higher carbonation of the beers masked their true flavour. Steve is convinced that in any trial it will be real ale that comes out on top. (See Last Knockings)

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KENT SMALL BREWERY NEWS

Canterbury Ales, Chartham 01227 732541 canterbrew@gmail.com

The Merchant's Ale won Gold in its class and Overall Champion in the SIBA South East beer competition – a very good effort since it's Martin's first mild/stout. The single hop series continues, the latest being a Polish hop called Junga. The single hops are now in bottles but are strictly limited – once they're gone they're gone.

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

Following one of the latest trends in brewing, the guys at the Foundry have brewed a collaboration with Tap East at Stratford (details as yet unknown). Biggleston's Birdman (ABV 3.6%) is an American Brown Ale and a permanent addition to the range: not very strong but very hoppy (no surprises there then!). Retail space is being expanded in the Foundry and six-packs and mini-casks will be available.

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

Good Life (ABV 3.9%) has been selected to appear at the Great British Beer Festival this year. Fermentation capacity is being increased at the brewery and a range of bottle condition beers is now being offered, starting with Good Innings, Good Lord and Good Life.

Kent Brewery, Birling 01634 780037 info@kentbrewery.com

Simcoe has proved to be their most successful Single Hop pale ale to date; other Single Hops will follow, but the series is currently on hold while Elderflower Saison is brewed – this is a limited edition as there is a limited amount of elderflowers! A Triple IPA (a whopping ABV 10%) was brewed exclusively for the fifth anniversary of Cask Pub and Kitchen.

Mad Cat Brewery, Faversham info@madcatbrewery.co.uk

Following customer feedback Mad Cat has introduced 'something a bit stronger and something a bit weaker' to its core range of three beers, which are all at ABV 4.2%: Anglo American Pale Ale (ABV 4.8%) and Pow Wow (ABV 3.6%). Paws for Thought (ABV 4.5%), a complex yet traditional Brown Ale, has been released in remembrance of WW1. Business is going well: a new member of staff has been recruited and a new delivery van purchased. House beers are being brewed for the Crispin Inn, Sandwich; the Vaults Cask and Kitchen, Faversham; and The Three Sisters, Upchurch.

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

During July and August, Vengeance (ABV 4.8%), a pale, straw coloured, sweet and fruity beer, will be available in all Wetherspoon's outlets in the area. Bottle sales is the largest growth area for the brewery.

Old Dairy Brewery, Tenterden 01580 763867 fineale@olddairybrewery.com

The new 30 barrel brewery is now up and running in Tenterden and the brewery shop is open for business. Brewery tours will be available from September

Pig and Porter, Tunbridge Wells 01424 893519 ask@pigandporter.co.uk

The recent cask beer, American IPA (ABV 6%), has been put into bottles as Whispering Bob (ABV 6.5%) after the famous DJ; it is available at local outlets.

Summer seasonal, Crab and Winkle (ABV 3%), is selling very well and a one-off summer brew, Elders and Betters (ABV 3.5%), which uses East Kent Goldings for bittering and elderflowers instead of the final hop addition, is available now. In August a beer will be launched in memory of fellow cricketer and long time CAMRA member, Kieron Drum; it will be an English IPA and a donation for each cask sold will be made to a local charity: Team Jo Epilepsy Foundation.

Ramsgate Brewery, Broadstairs 01843 868453 info@ramsgatebrewery.co.uk
Brews for the summer period include: Festiv'Ale (ABV 3.8%), which has tropical fruit notes dominating the nose; and Summers Day (ABV 4.3%), brewed with Munich malt for a full body and combining spicy Kent and fruity West Coast hops.

Wantsum Brewery, Hersden 0845 0405980 wantsumbrewery@googlemail.com
Wantsum's first lager, Preussen Pilsner (see Two Local Beers), has proved very popular. It is a true German Pilsner, made with English Barley, three hop varieties and genuine Pilsner yeast. Summer ale, Red Raddle (ABV 5%), is currently available to all pubs and in bottles.

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

August's seasonal beer is Bohemian Rhapsody (ABV 5%), a straw coloured Czech Pilsner, hopped with Czech grown Saaz noble hops. September will see Helles Belles (ABV 4%) entering the range; a Bavarian helles lager, it is hopped with German Spalt Select and Hallertauer Perle hops and brewed with Extra Pale Ale lager and Cara Gold Malt.

Richard Haynes



UPDATE

What is LocAle? The LocAle scheme was created in 2007 and recognises pubs that serve good quality ale from a local brewery.

LocAle Update Since October 2012, twenty pubs in the Branch area have been accredited with serving good quality ales from Kent breweries.

Can I propose my local? If you think your local deserves to be LocAle-accredited please contact Tony Wells, Pubs Officer.

Email pubs.officer@camra-dds.org.uk
or telephone 01304 611090

Where can I find out more? Go to <http://www.camra.org.uk/locale>.

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Ship Inn, Deal
Jackdaw, Denton
Eight Bells, Dover
Louis Armstrong, Dover
Rack of Ale, Dover
Crown Inn, Finglesham
Zetland Arms, Kingsdown
Plough Inn, Ripple
Admiral Owen, Sandwich*
Crispin Inn, Sandwich
George & Dragon, Sandwich
Market Inn, Sandwich
Red Cow, Sandwich
Red Lion, St. Margarets-at-Cliffe
Berry, Walmer
Lighthouse, Walmer*
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Thursday 21 John Doggeral and the Bad Poets
Friday 22 Louis Moore
Friday 29 Open Mic Night 8pm,
Sunday 31 Howlin Matt

September

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Friday 5 Crisis 8pm,
Sunday 7 Hail Bop 4pm,
Saturday 13 Noel McCalla Accoustic Trio
Sunday 14 Lonesome Trails 4pm,
Sunday 21 The Strangers 4pm,
Tuesday 23 White Top Mountaineers 8pm,
Sunday 28 Bob Dylan Experience 4pm

October

Tuesday 7 Anchor Twanchors Jamming 8pm,
Sunday 12 Fabulous Red Diesel 4pm,
Sunday 19 Pulsators,
Tuesday 28 Razorblades 8pm,
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The National News

By Martin Atkins

Thwaites Relocation Blackburn brewer Daniel Thwaites, which announced the closure and relocation of its “obsolete” 200-year old main brewery at the end of last year, declares that it remains committed to cask ale. And, at the time of writing, has just announced that it has now found the perfect site a few miles from the old brewery. In the meantime, production of two bottle conditioned beers, Tavern Porter and Old Dan, has been suspended and brewing carried on either by Marston’s in Wolverhampton or at the Crafty Dan microbrewery, installed within the Blackburn brewery in 2011.

Exact timescales are uncertain but Thwaites will be looking for planning consent for the new development in early 2015. Marketing manager Lee Williams said that during the interim period, the two bottle-conditioned ales had been withdrawn due to level of sales, and could not confirm if they would be re-introduced in the future. He added that all “signature” cask beers, bottled and keg beers would continue to be brewed at Daniel Thwaites, and, depending on volumes, listing and timings, cask Wainwright, Original, Lancaster Bomber and Nutty Black will be brewed at both Daniel Thwaites and at Marston’s. In addition its seasonal cask ales will be brewed at both Daniel Thwaites and at Marston’s.

Highgate for Sale By the time you read this Walsall’s historic Grade II listed Highgate Brewery is likely to have been sold to a property developer with every prospect of being converted into flats. Built by the Fletcher family in

1898 it was acquired by Mitchells and Butlers in 1939 who merged with Bass in 1961. A management buyout in 1995 was followed by sale to Aston Manor Brewery in 2000 and subsequent purchase by pubco Global Star in 2007. At one time it employed 65 staff, producing 100,000 barrels annually, being especially known for Highgate Dark Mild and the stronger Highgate Old. Not surprisingly the latest developments do not find favour with the Friends of Highgate Brewery. They are concerned about the fate of the brewing equipment, some of which has already been sold for scrap, but most of which, they believe, is still surviving.

Hops in the Back Garden Two brewers have announced plans to grow their own hops. In Surrey Hogs Back, says it is going to become the biggest hop growing brewer in Britain, after it planted 2,000 plants in a 2½ acre hop garden next door to its brewery in Tongham, on land where hops had previously been grown for almost 200 years. The hops will be Farnham White Bine, which was once one of the most highly regarded in the country, and Cascade. They hope to introduce further interesting innovations. The nearby Hampton Estates, where the Fuggles hops used in Hogs Back TEA are grown, will help with picking and drying. Meanwhile on a smaller scale in Greenwich, Meantime Brewery has set up the first permanent hop garden in London for over 100 years. On the banks of the Thames, it comprises twelve wooden planters containing 48 hop plants. It is hoped that 4kg of hops will be obtained in the first year,

enough for a 10 hectolitre batch which will be ready to drink in the autumn.

Fox & Goose Survives The Hebden Bridge pub, well known to Beery Boaters, has become the first community owned pub in West Yorkshire. Threatened with closure, regulars and supporters came together in February 2012 with the intention of buying the pub. Having first obtained a listing as an Asset of Community Value, an industrial and provident society was formed, The Fox and Goose Hebden Bridge Ltd. Funding of £130,000 was raised in a share offer. One of its directors, Drew Marsh, said that they were fortunate that Hebden Bridge was so community minded, and praised Calderdale Council for its support. The day-to-day running of the pub is now in the hands of a landlord employed by the directors. "We have built on what the Fox and Goose was – a unique pub. It was about real ale, it

didn't sell food or draught lagers, and that's still our unique selling point. That's what makes the Fox important to us," said Marsh. (see Last Knockings).

Bruce Brings Back Dogbolter First brewed by David Bruce, founder of the Firkin brewpub chain in 1979, Dogbolter has now been resurrected by its creator, who is now chairman of the West Berkshire Brewery. Apparently the initial brew was something of a mistake at Bruce's south London brewpub the Goose and Firkin. While he was mashing another stronger brew he was distracted by a phone call, and when he returned, the original gravity had dropped from 1085 past its intended 1075 to 1068. Rather than waste the brew he dropped it further to 1060 and the rest is history. Of course those of us who live in East Kent have been able to enjoy Dogbolter for the last ten to twelve years courtesy of Eddie Gadd's Ramsgate Brewery.

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ROYAL BRITISH LEGION LETTER

After our presentation in June (see Local News) we received the following from the Downs Branch

May 1, on behalf of the Committee and Members of the Downs Branch of the Royal British Legion thank you and your association for your very kind donation to us.

As you know this will be used to fund our commemorative event on the 4th August 2014 marking the centenary of the start of World War I.

As a gesture of our appreciation I hope that you or somebody that you know will be able to use these tickets and join us for the event.

Mary Eldridge (Branch Secretary)

DOREEN NORRIS

Many of you will remember Doreen Norris who used to distribute Channel Draught around Dover, and, with me, ran the Dover Beer and Brains Quiz League. Sadly, Doreen died in early June following a stroke. She was ever positive and cheerful despite not always having the best of health, and over the last dozen or so years proved a great help and support, not least to my work with CAMRA. She is greatly missed.



Martin Atkins

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TWO LOCAL BEERS

WANTSUM PREUSSEN As reported in our Spring edition, Wantsum has brewed a German pilsner lager. It comes in bottled chilled and filtered form, and is brewed from genuine Pilsner yeast fermented at 12% and uses three German/ Slovenian hops, including Styrian Golding and Hallertau. ABV is 4.5%, and it was available from early May in both pubs and off licences. Initial sales have gone well and it will become a permanent addition to the Wantsum bottled range. An unfiltered version will be brewed for this year's SIBA Regional championships later in the year.

In line with maintaining a Kentish link in its beers' names, it is called Preussen, after the German sailing ship wrecked off Dover in 1910. Launched in 1902 the SS Preussen was at the time, the only five-masted full-rigged ship ever built. In November 1910, carrying a mixed cargo including 150 grand pianos destined for Chile, she was in collision off Newhaven and brought back by tug to Dover. Unable to moor in the harbour because of a gale she was forced to anchor outside but was driven onto rocks at Crab Bay and sank, after both anchor chains broke.



Her remains are still there in 6 metres of water, where a few ribs can be seen at low spring tide. The crew and the equipment together with the grand pianos were saved though it is rumoured that 110 of the pianos fell into local hands! From time to time other rumours surface that suggest her cargo also included an illicit consignment of rifles, possibly concealed inside the grand pianos.

DARK CONSPIRACY One of the more memorable brews to be found in local pubs last winter was the Ramsgate Brewery's superb dark 4.9% brew, Dark Conspiracy. A bit sharp perhaps when a barrel is first broached, left a day or so and a velvety mellow beer develops. A check on the internet found the following from the brewery about its creation, which brewer Eddie Gadd describes as an American style winter warmer.

"Eddie drafted in help in the form of Phil & Steve, a couple of well travelled brewers/geeks/writers. The three of us convened in the brewery for a rare Saturday brew yesterday armed with bags of Willamette hops from Oregon (yes, the USA) and a couple of sacks of coloured malts 'aromatic' and 'melanoidin', German & Belgian respectively. The brew went well and for a dyed in the wool brewing loner such as I am, I thoroughly enjoyed not only the company, but the influence these two chums brought to my tuns. 'Dark Conspiracy' is a real departure from my normal style and I sincerely hope you're going to approve."

Assuredly Eddie, we certainly do.

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RAMBLINGS & RUMBLINGS

Sun 27 Apr – Louis Armstrong (*Hopdaemon Incubus & Anzac, Gadds Dragon's Blood*) I'll be sure to ask for sample with Gadds strong beers in future – Slept well, even after a half! Enjoyed 'Imperial Jazz' performance, a pity few others around.

Mon 28 Apr – Unplanned tour of the home town, now spoilt for choice for good boozers Had a look at the Arlington – work still in progress. **Cullin's Yard** (*Jimmy's Riddle, Adnams Lighthouse & Broadside*) Assumed on a Monday evening there'd be plenty of room in the bar, but fairly busy. It's a bit out-of-the-way and I'm not a frequent visitor so thought I'd make an effort to sample the beer from our local micro-brewery tap. So a little disappointing to be ejected from my table in favour of people who'd ordered food. **White Horse** (*Caledonian Welcome Spring, Adnams Ghostship, Harvey's Best*) Nice place, quite a few in for Monday quiz.

Sat 3 May – Lighthouse, Capel (*Doombar*) Exhibition of bridal gowns at rear. Are we getting another wedding palace? **Park Inn** (*London Pride, Doombar*). **Louis Armstrong** (*Dark Star Hophead, Goacher's 'Decca'*)

Sun 4 May, Fox - Rotary Club Beer Festival Good selection of beers too numerous to mention, though I knew what they were at the time! Excellent weather for crowds in garden, a bit cooler yesterday though.

Wed 7 May – Railway Bell (*London Pride pricey at £3-80, Doombar*) Quiet Wed evening but good welcome from new manager. Busy over bank holiday apparently. Restaurant open again. **Fox** (*Butcombe bitter, Shef Pride, Directors*)

Fri 16 May – Star, Old Wives Lees (*Master Brew, Doom Bar*). **Chapter Arms, Chartham Hatch** (*Tolly Cobbold English ale (2.8% but weak-strength ale can be perfectly drinkable) Greene King London Glory & IPA*) Worth calling in for impressive gardens alone. Landlord keen to plug food. **Phoenix, Canterbury** (*Hop fuzz Northern Star, Spencer's Blonde, Elephant Ale Trunk Smoker, Brentwood Lumberjack, Canterbury NZ Ale*) Very quiet late afternoon, Notice on wall proudly proclaiming '4 Years of 10% discount to CAMRA members.' NHS workers and students also qualify.

Sun 18 May – Fitzwalter (*Master Brew, Whitstable Bay*). **Five Bells, Eastry** (*Young's Gold, Greene King IPA*). **Admiral Owen** (*Wife of Bath, Wantsum 1381*) Three beers from Time & Tide also available on key-keg – Sprattwaffler, Calister and something else at 5 or 6%. I didn't succumb as wasn't keen on the former when I'd tried it elsewhere, and the other two were too strong for early evening. Pub displaying helpful notice explaining 'key keg' brewing process. **Crispin** (*Landlord, Broadside, Doombar*) Sampled Mad Cat Golden IPA but didn't proceed to purchase.

Mon 19 May – Chance Branch Meeting (*Bass, Bombardier Gold*). Good to get respectable turnout (numerically anyway!) as I'd asked landlord to offer a wider

choice than Bass!

Tues 20 May – Black Pig (*Harvey's Best, Thwaites Lancaster Bomber*) Been open since Christmas – didn't seem that different, though restaurant area expanded. **Five Bells, Eastry** (*Young's Gold, Greene King IPA*) Thwaites Magic Sponge just on.

Sun 25 May – Coastguard (*Westerham Grasshopper & British Bulldog, Summer Perle, Rosie's Pig*) No shortage of punters here Sun evening. Restaurant buzzing. **Blakes** (*New World, Whitstable Bohemian, Cottage something, Adnams Lighthouse*) **Crown & Sceptre** (*No real ale*) but stayed for pint of lager. Very quiet Sun evening as everywhere, but cosier feel now – cheerful check cloths on tables as meals served now at lunchtime, lots of books. Big screen for sports fans, though maybe trying to attract retired locals in the day.

Wed 28 May – Unicorn, Canterbury (*Ripple Classic IPA, Landlord, Master Brew, Doom Bar*) Nice lunch on dismal day to commiserate yet another birthday. **Blakes** (*Gravesend Guzzler + others*) Didn't quite get the hoped-for quiet drink with my meal early evening, obviously earlier arrivals proving somewhat boisterous. Come back Golden Lion!

Sun 1 Jun – King's Head, Kingsdown (*Goacher's Silver Star, Gadds 5, GKIPA*) Alex has invested in daddlums. Could we play a game there?

Tues 3 Jun – Duchess (*Courage Best @ £1-99, Directors @ £2-50*) First visit since reincarnation. Hardly noticed any difference apart from much cheaper! But is there really room for so many pubs in the town centre? (*So Many? Within my memory there used to be about 20 within a few minutes walk of the Market Sq. – Ed.*)

Fri 6 Jun – Rising Sun East Stourmouth (*Caledonian Flying Scotsman, Rev James, Cottage Golden Arrow, Weston's Family Reserve*). **Dog & Duck, Pluck's Gutter** (*Master Brew, Doom Bar*). **Hair of the Dog, Minster** (*Milestones Lion's Pride, George's EPA, Oxfordshire Festival Ale + five ciders!*) Micropub – not the easiest place to get to from Dover, but worth going again.

Fri 27 Jun – Carpenters Arms Beer Festival (*Brains Le Peloton, Skinners Betty's Brazilian, Greendaemon*) Made mistake of going on Friday, same day as village fete. Heaving with nice respectable types, the sort you never meet in Dover, or hardly even in Deal! Someone ahead of me at the bar asked what beer they'd like, answered, 'I don't mind. Whatever'. Upon which I found myself muttering, 'Why bother coming here, when you could be in Tesco's?'

Sun 29 Jun – Rose & Crown, Perry Wood (*Harvey's Best*) Large group of walkers descended late afternoon, but well received.

Mon 30 Jun – Firkin Ale House, Folkestone Meet the Brewer Evening – Hop Fuzz. Exceptional opening on a Monday must have paid off since usual CAMRA suspects were complemented by a dozen military chaps who just happened to be passing.

Stroller



THE PERFECT PUBLICAN

(Original Author Unknown)

A Publican must be an autocrat, an acrobat, a doormat. He must be able to entertain prime ministers, pickpockets, pirates, philanthropists and police – and be on both sides of the political fence. Also, a footballer, golfer, bowler, tennis player, dart champion and pigeon fancier. He has to settle arguments and fights, he must be a qualified boxer, wrestler, weightlifter, sprinter and peacemaker.

He must always look immaculate when drinking with bankers, swankers, commercial travellers and company representatives even though he has just stopped a beer-throwing contest in the public bar.

To be successful he must keep the bars full, the house full, the tanks full, the store-room full and not get himself full.

He must have barmen who are clean, honest, quick workers and thinkers, non-drinkers, mathematicians, technicians, and at all times be on the boss's side, the customer's side, and stay on the inside of the bar.

It is said that the publican: home-wrecks, takes weekly wage cheques, in other words saturates, confiscates, deteriorates and propagates.

To sum up: he must be outside, inside, offside, glorified, sanctified, crucified, stupefied, cross-eyed, and if he is not the strong silent type there is SUICIDE.

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CHANNEL VIEW

Something Has Changed The sudden upsurge of micro pubs over recent years, in which all the draught ale is cask, illustrates a suspicion that those of us involved in running beer festivals have harboured for many years: that what people are prepared to drink is as much dependent on fashion and circumstances as it is on taste. It explains how every year, on the first Friday in February, regular lager drinkers happily abandon Fosters, Carling, etc. to join several hundred real ale drinkers in Dover Town Hall, to finish off the best part of 75 firkins of beer in just a few hours.

For many years now real ale has suffered an image problem – the beer of old men, anoraks and obsessives. Unlike pale sparkling lager, or frothy headed nitro keg, its solid and substantial qualities of depth and complexity of flavour are not immediately apparent, and is well out of step with the all singing, all dancing associations that modern marketing likes to surround the products it is promoting.

A fine illustration was witnessed at a Kent Regional Meeting some decades ago at the Spread Eagle in Margate. The meeting was held in a small room at the end of the bar, and when it had finished we all trooped back to the main bar. Although not exactly sandals, beards and woolly jumpers it was evident that we were CAMRA, and a fact not lost on two lager drinkers who smirked as we passed them: “Yes, they do exist,” sniggered one into his pint. We were obviously a lost cause to be classed along with flat earthers and believers in flying saucers.

An article about the state of brewing in the business pages of national newspaper some years later was equally disparaging. According to that analysis the real ale revival had had its day, a flash in the pan, the future lay with mass produced and heavily advertised global brands – keg and lager. While pages and pages of copy might be devoted to discussing the merits of this or that wine or the creation of exotic dishes, and food programmes have become a staple of TV viewing, beer it seems, unless perhaps it was a Trappist brew, was worthy of no more regard than the froth that might be blown off the top of a pint.

Well things have changed. For some years now, real ale has been the only section of the beer market to have been increasing its share, the continuing growth in the number of micro brewers showing no sign of diminishing, while micro pubs have been so extolled that all manner of smaller licensed premises are adopting the name even though they might be far removed from the original Martyn Hillier model.

However, beneath all the hype, both micro pubs and micro brewers, reveal an alternative spirit from that which has dominated our culture for many generations. Bigger, whether economic or not, seemed to be the presiding philosophy – bigger factories, bigger companies to operate them, bigger office blocks to house their corporate headquarters, bigger shops, schools, hospitals, housing estates – their appeared to be some unwritten correlation between size and perceived effectiveness. No

doubt true with respect to the bulk transport of oil and other raw materials, or the manufacture of the bog standard “widget”, but rolled out across every aspect of human life its shortcomings were only too apparent.

Small is beautiful, a phrase always associated with the alternative cultures of flower power and the hippy era, was an early statement of unease with the world that had been created, while CAMRA's foundation in the early 1970s specifically targeted the atrocities that were being perpetrated on beer by a rapidly amalgamating brewing industry. Not that that was how they saw it – rationalisation and consolidation were the big brewers' terms for closing breweries, discontinuing beers and promoting a range of insipid keg brands.

When Bass and Charrington merged in 1967 the resulting mega brewery was hailed as being the first to have a complete national coverage, which in terms of brewing good beer should have been of no particular significance (and for the survival of local tastes probably fatal), but for raising of corporate profile and marketing of national brands was of every significance.

The establishment of CAMRA, the appearance of the first micro brewers, and the revival of real ale by the large brewers is well known. Publicity there was in plenty, and enthusiasm too from people who were not prepared to let big business dictate what was brewed and what they drunk, but real ale was still of minority interest and more importantly declining. The real turn around had to wait for the new century, when first, aided by Chancellor Gordon Brown's duty concessions, the number of micro brewers expanded phenomenally, and second, Martyn Hillier opened the Butcher's Arms.

For the moment real ale is on the up, almost fashionable, almost cool if that is the appropriate word for a beer which most definitely should not be chilled. More micro breweries continue to open, more micro pubs are being set up, and many a pub which has hardly done real ale in living memory is giving it a try.

Of course not every prospect pleases. Pubs continue to close and many of those that remain are struggling. While cheering the success of the micro industry we must not forget the traditional pub, often carrying the burden of extensive overheads, or those amongst the larger brewers who continue to brew good ale. We must also remember that micro pubs represent only a very small fraction of the total number of licensed premises, and that despite there now being a thousand plus micro brewers, their total production is far outweighed by that of the national and regional breweries.

However, the door is more than slightly ajar. The enterprise and initiative displayed by the micro phenomenon has proved a shot in the arm for a part of the economy that was in danger of being tied up by a few giant institutions. For the moment it appears in the best of rude health – we must push the door wide open and make sure it remains so.

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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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CLASSIC UNSPOILT PUBS

A look at the fate of the remaining examples

In our spring edition we spent a few pages discussing the declining phenomenon of parlour pubs – small pubs often consisting of just one or two rooms, with no proper bar counter and beer served via a hatch or brought in from another room, or up from the cellar. Another classification which includes many of the parlour pubs, and which was put together by fellow Kent beer drinker Rodney Wolfe-Coe, are those that have remained largely unchanged and unspoilt over many years.

Well known to members of our branch, Rodney spent many years seeking out such pubs and was probably instrumental in establishing CAMRA's National Inventory of Unspoilt Pubs. However, not content, he also compiled a further definitive list of his own, applying more stringent criteria, which he eventually published under the title, The Classic Basic Unspoilt Pubs of Great Britain in 1993 or 1994. Originally totalling some 32, by 1998 the list had been whittled down to 21, and quite a few have disappeared since. The following is the 1998 list compiled by county.

Carmarthenshire	LLANDOVERY	Red Lion
Derbyshire	ELTON	Duke of York
Devon	LUPPIT	Luppit
Kent	SNARGATE	Red Lion
Kent	COWDEN POUND	Queens Arms
Gloucestershire	AMPNEY ST PETER	Red Lion
Gloucestershire	CHELTENHAM	Bath Tavern
Gwynedd	BETHESDA	Douglas Arms
Herefordshire	KINGTON	Olde Tavern
Herefordshire	LEINTWARDINE	Sun
Leicestershire	MEDBOURNE	Horse & Trumpet
Northumberland	NETHERTON	Star
Oxfordshire	STEVENTON	North Star
Oxfordshire	STOKE LYNE	Peyton Arms
Oxfordshire	STOKE TALMAGE	Red Lion
Pembrokeshire	PONTFAEN	Dyffryn Arms
Powys	HAY-ON-WYE	Three Tuns
Shropshire	HALFWAY HOUSE	Seven Stars
Sussex (East)	HERSTMONCEUX	Welcome Stranger
Walsall	BLOXWICH	Turf Tavern
Yorkshire (East Riding)	SKERNE	Eagle

Two comments initially. Firstly the geographical distribution of the pubs on the list – two thirds being either in Wales, or the adjacent parts of the west country and south midlands. There is a second smaller group of three in Kent and East Sus-

sex, with the remaining four as outliers around the rest of the country. There are none in East Anglia/Lincolnshire or the North West.

Secondly, as Rodney himself states above, this is very much a personal selection, and it is apparent from responders' comments, when the list was published on-line in late 2012, that it certainly does not meet with universal agreement. For example there were several proponents for the Falcon in Arncliffe (original location of Emmerdale Farm, apparently), in the Yorkshire Dales, being included. There is also, at least one deletion from earlier lists of a pub which is still operating – the Seymour Arms in Somerset was visited during the annual 2010 Dover trip to unspoilt pubs. Whether this no longer met with Rodney's own criteria, or was removed for some other reason we cannot say.

So what is the current state of Rodney's 1998 list?

Of those of which we have first hand knowledge, the two in Kent, the Red Lion (Doris's) and Queen's Arms (Elsie's), are both operating, albeit the latter courtesy of a group of regular customers, as Elsie herself is in a home. Also operating, and apparently in fine fettle, is the Peyton Arms at Stoke Lyne, while the Dyffryn Arms (Bessie's) at Pontfaen, was offering a warm welcome when we visited it last November. In the Autumn of 2009 the Red Lion, Ampney St Peter and the Dukes Head, Elton were still open when visited by the Dover group, as was the Red Lion, Llandoverly the following year.



Probably the most famous of all, the Sun at Leintwardine, whose long established landlady, Flossie, died in 2009 appears to have survived her demise, although with modifications. A visit in 2012 found a modern extension, including new toilets (sorry Roger), although the two front rooms remain apparently unaffected. There was entertainment from time to time, and food could be had via the chippy next door and brought back to eat inside – sounds not unlike the sadly threatened Coachmakers Arms in Hanley visited by the Beery Boaters in 2012, and which surely



should warrant consideration for the list.

However, not surprisingly, quite a few have closed, or are not operating as pubs. As we reported in our Spring issue the Welcome Stranger in Herstmonceaux closed some years ago, and one anonymous responder to the 2012 publication identified another three as “dead”, by which he or she presumably meant no longer a pub: the Eagle at Skerne, the Bath Tavern in Cheltenham and the Seven Stars at Halfway House.

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From the same source we also understand that there was doubt as to whether the Douglas Arms, Bethesda and the Luppit, Luppit sold real ale, and that the Three Tuns, Hay-On-Wye and the Horse & Trumpet, Medbourne were now restaurants. Of the rest this writer has no further knowledge, so, as usual, any further information gratefully received.

Queen's Arms, Cowden Pond



We would just like to repeat that this is very much Rodney Wolfe-Coe's own personal list, and that others might produce their own selection with equal justification. Locally we would have thought a very good case could be made for inclusion of our very own Carpenters Arms at Col-dred. What is important is that these are all community pubs, there to provide somewhere for local people (and also travellers and visitors) to have a drink and chat. They serve good ale, and contrary to modern philosophy do not feel bound to extract the last ounce of profit from their activity.

Martin Atkins

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FROM ACROSS THE WATER

Stuart Roberts reports from France

Well, it has been going well for La Cloche both on beer sales at the bar and other outlets, but first my thanks to Martin on the point of the Key Keg/Cask. Arnie's conforms to the letter in CAMRA terms, and he's very proud of the fact it is a Dutch invention. I for one snaffle the empty liners from him and pour the contents straight into a bowl of flour to make beer bread. I'm still shuffling ratios so that I can achieve a no brain formula. So far I have a good flavour but need a bit more lightness.

La Cloche still serves on gravity and Arnie has installed an electric winch to raise his 20 litre casks to the rafters from where beer siphons its way down to the bar. As I make use of the empty liners I can see what an efficient job they make of dispensing the last drops. It is interesting to see the preference to "non-key" dispense at the GBBF but would it have been a blind tasting? I for one am utterly impressed by it on gravity and have since tasted it via a keg font.

Since my last report Arnie has secured two more outlets with a third ready to install. These are going through keg fonts and being squeezed by compressed air. The first is a recently reopened bar/restaurant in Palluaud "Le Pitaud". It is owned by a German, who is appreciative of temperatures, as, although the beer tastes as good when served cooler than normal, the natural CO₂ in the beer will always sparkle more on the tongue when the beer is over cooled. For that reason I can understand the comment of the beer "being gassier". Nonetheless he serves a nice clear, flavoursome pint of the Vieux Battant (Old Clapper as the bar La Cloche is obviously The Bell). Le Pitaud serves a mainly French clientele but demand for the real stuff is two barrels a week, and we are not yet at peak season when UK visitors will boost demand.

The Royal Oak at Mareuil has also installed Old Clapper and John has an independent cooler so he can adjust for the optimum serving of the beer. He serves it well, and with a much mixed clientele of French and English, he is already at two to three casks a week. It is strange to see the French dining on a Sunday roast and washing it down with a beer that they actually comment on.

The Manoir Longeveau is next in line for Vieux Battant. Very much an English enclave, it is a golf club and a lot of members also frequent La Cloche. It is bound to go down well. Without a doubt the Key Cask has opened up the sale of real ale, as the fewer add-ons in the method of dispense over keg beer, make it simple for all.

There remains, however, the stigma of having beer served out of a keg font and the risk of customers being deceived (remember the false hand pumps of the 70s/80s), but with Arnie having three further enquiries for installations (in addition to those above), and with the system being easier to manage, maybe it will prove that UK pubs without good beer is due to laziness on the part of the landlord and not lack of demand. When it comes to serving, there is no substitute for what is traditional and what looks right, but IT IS real ale after all and regardless of how

long one may think it has been in the cask, if it don't taste right, tell the landlord.

It is the season of Fêtes now, with all the local villages finding space for the dodgems and rides. Bors de Montmoreau has a distinct advantage when its turn comes, as while the beer tents in most villages battle with outside coolers trying to chill the boiled kegs, and the servers swipe ladle after ladle of foam off the top of each glass, La Cloche is packed with tipsy revellers.

Arnie's sales are balanced mainly between the red and the pale with mine being a mix of the two, two thirds pale to red. It is something I've always done when a free house hasn't quite got the perfect beer on tap, and although Arnie's beers stand alone as individuals – my son prefers the pale ale and I drink them as such in other outlets – that little tweak hits the perfect balance for me. The French are cottoning on to mixing beer and ask for "Le Mixt", and it is always entertaining to hear them say "cheese" instead of cheers before downing the first drop.

Well, Cedric is now delivering the first of his 110 varieties of tomatoes to the pub, so it is time to wish you all a nice summer and I hope to bump into some of you in August. I'll get some snaps of La Cloche and outlets for my next report.

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Getting to Know RIPPLE STEAM BREWERY

Visiting any brewery is always interesting – finding out how four simple ingredients become the real ale we love, with its staggering array of types, flavours and aromas. So the chance for a tour around the Ripple Steam brewery was not to be missed.

What I hadn't expected to find was that it was going to feature as one of my top brewery visits – only beaten by a trip to the Cantillon Brewery, Brussels, during one of their public brewing sessions. The brewing process itself is relatively straightforward and is, in principle, the same in every brewery. What made this different was the knowledge and experience of Dave Cliffe, the head brewer and owner.

It was a miserable damp day when we met at Parsonage Farm, Sutton, the home of Ripple Steam Brewery, and perhaps explains why our number totalled just three – as well as myself John Pitcher and John Underdown. Waiting for us were David Cliffe, and Chez an employee of the brewery. There followed a great tour of the brewery, including loads of fascinating stories about how the brewery developed and how some of the equipment was acquired.

Afterwards, while we sipped on some excellent beer from pins of Best Bitter and IPA, we got into discussions about the general state of the pubs and brewing, made particularly interesting, because of the insight provided from David Cliffe's career in the pub and brewery industry.

ThenEventually we had to take our leave of Dave, the brewery and the beers, to walk to the Plough Inn, Ripple, for lunch. However, during the tour we had found that Sutton Vale Country Club, just along the road, served Ripple Steam ales and non-members are allowed to visit. So it would have been rude not to have popped in, and we were very glad we did.

The bar is, to my mind, a traditional-style caravan park bar but the Ripple Steam Best Bitter was in great condition and was enjoyed by all. Lunch called, so we finished

Dave Cliffe in full flow



The two Johns (Underdown & Pitcher) sample a splendid pint.

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our pints and headed to the Plough Inn, which acts as Ripple Steam's brewery tap. It is an attractive rural pub with a large, open bar, lots of wooden beams and large tables & chairs. We were joined by Trisha, who was our "tame" taxi driver for the day, and had an excellent lunch washed down with pints of Ripple Steam ales.

Continuing the day's theme we agreed to head to the Lighthouse, Walmer. This art and music venue is becoming well-known for its range of locally brewed ales including, guess what, Ripple Steam! Before returning home Trisha and I popped into our local, the Crown Inn, Finglesham, to find, surprise surprise!, Ripple Steam on the bar. A great end to a great day.

Ripple Steam Brewery David Cliffe first started in brewing in 1984 at the long gone and micro pioneering Canterbury Brewery. He subsequently worked at another defunct brewery, the Packhorse brewery in Ashford, before moving on to the Meantime Brewery in Greenwich with Alistair Hook. Eventually he decided to form his own brewery close to his native Deal.

Brewing started in October 2011, which after a period of experimentation, started to look for business in January 2012. Standard beers are Best Bitter (4.1% ABV) and Classic IPA (4.5% ABV), but various seasonal beers are also produced. One of the earliest was a 5% ABV winter ale which we first came across at a Branch meeting at the Bohemian. More recently a Black IPA (5.8% ABV) has been added to the range, a barrel of which featured at this year's White Cliffs Festival of Winter Ales. Ripple Steam ales are now widely available around East Kent.

Tony Wells

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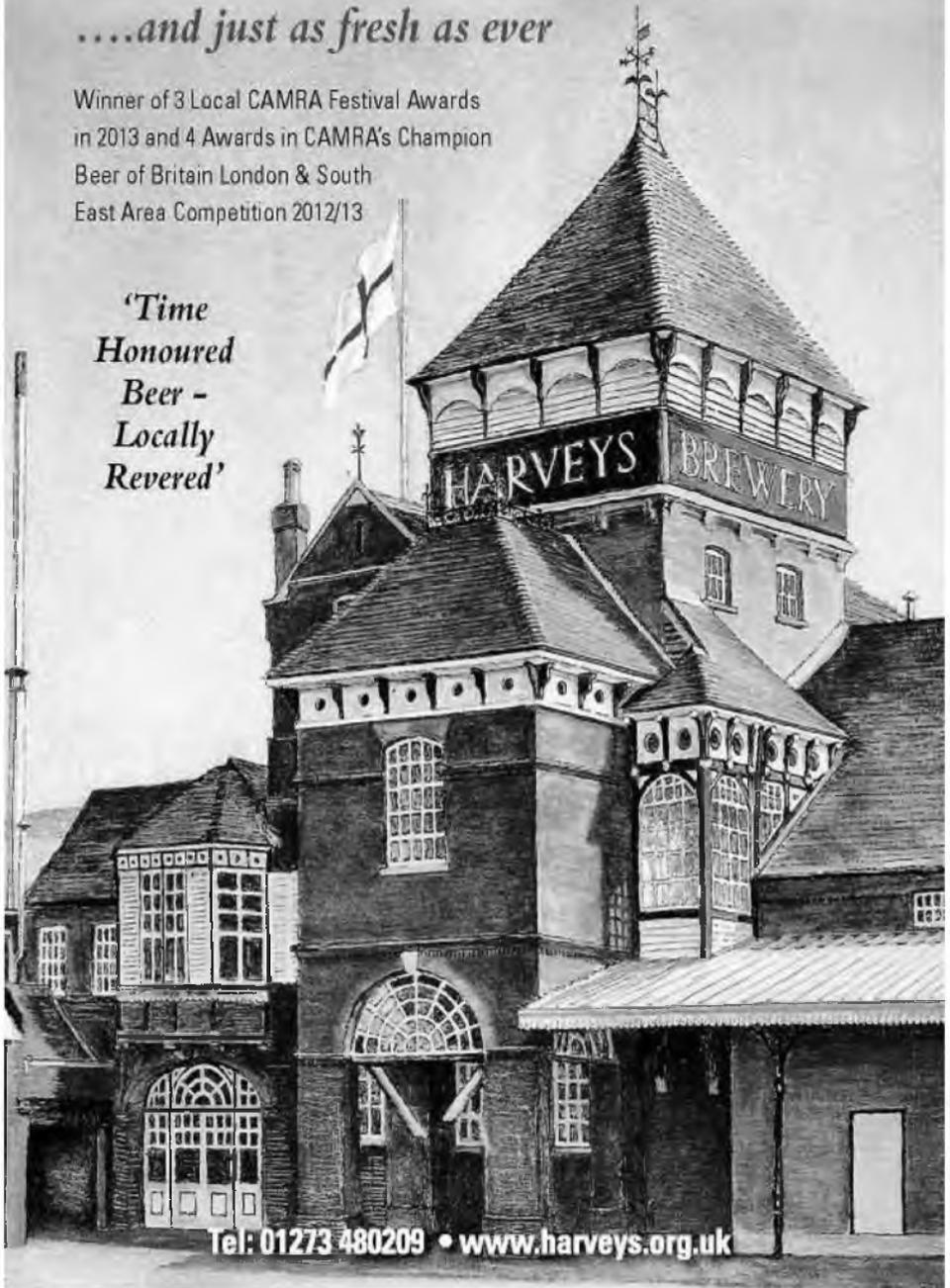
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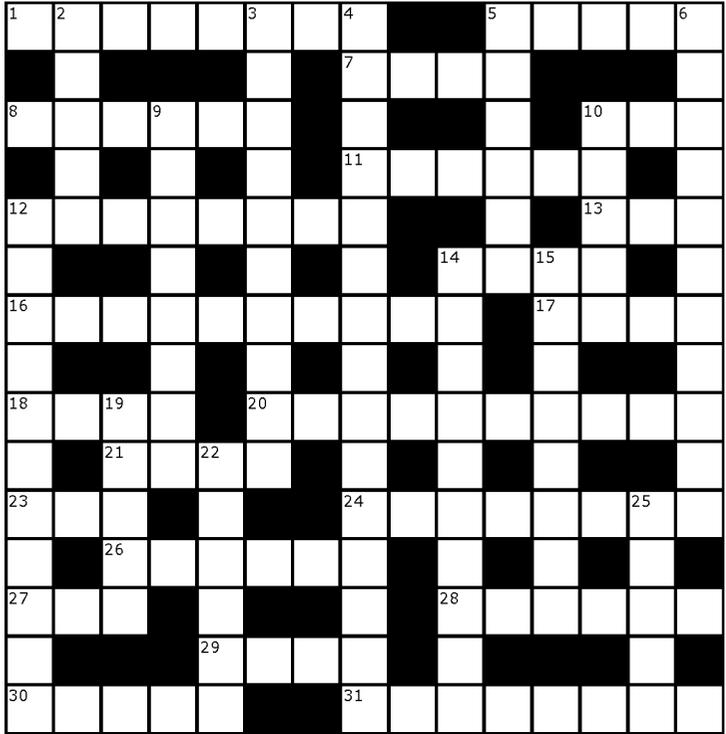
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CROSSWORD

BY TRISHA WELLS



Across

1. Tripe (5,3)
5. Evidence (5)
7. Girl being educated in Willy Russell's play (4)
8. Astronomical distance (6)
10. A vote in favour of a motion in US Congress (3)
11. Italian city (6)
12. Central American xylophones (8)
13. Tree (3)
14. English Count (4)
- 16 & 17. British PM during the Suez Crisis (3,7,4)
- 18 & 20. Indigestion remedy (4,2,8)
21. Damage (4)
23. Wendy Craig's character in *Butterflies* (3)
24. Not in this direction (8)
26. Wildlife tour (6)
27. Spanish separatist group (3)
28. Appropriate (6)

29. Greatly surprise (4)
30. Cheek (5)
31. Anxiety (8)

Down

2. One of the Normandy beaches (5)
3. The lowest possible level (4,6)
4. Changes (15)
5. Eastern temple (6)
6. Disjointed (11)
9. Modern name for Ceylon (3,5)
10. Produce (5)
12. Products made and distributed for everyone (4,7)
14. Spectacles (10)
15. Rebel (8)
19. Tibetan city (5)
22. Turn down (6)
25. North African mountain range (5)

Answers on Page 61

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A DAY ON THE MARSH

A trip round Romney Marsh by train, bus, foot & pub

An old Kentish saying, dating from long before European Navigators came across Australia, divided the world into five continents – Europe, Asia, Africie, Americie and Romney Marsh. So what better on the last day of May, a fine Saturday almost into summer, and just a few weeks from the longest day, than a stroll around this unique part of our county, which not so many centuries ago was only marshland, mud and sea.

The day started in Hythe, where the Royal Military Canal begins, and within a few miles of the old Roman fort of Portus Lemanis; and, not as a stroll but a ride, on East Kent's very own miniature transport system, the 15 inch gauge Romney, Hythe and Dymchurch Railway: for some of us a journey back fifty years to the 1960s. Accordingly, mid morning found a group of five – myself, John Underdown and organiser and leader John Pitcher from Dover, together with Nick and Bette from Folkestone – gathered at the Hythe station, to set off at about 10.30 down the coast towards Dungeness, the tiny train puffing and rattling across fields and dykes, and along the backs of houses.

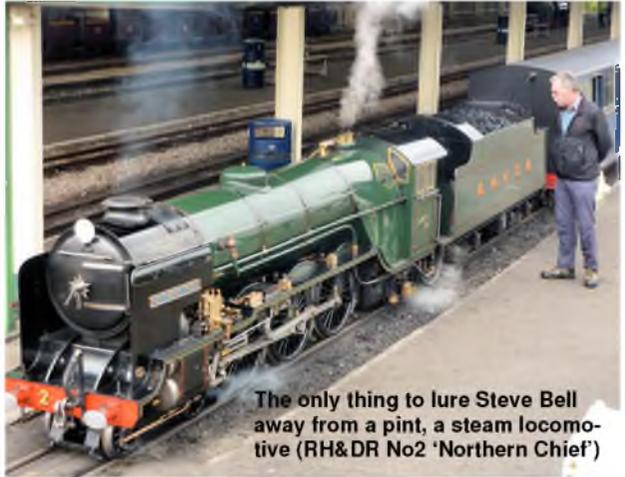
We passed through stations at Dymchurch, St Marys and New Romney before finally getting off after about an hour at Romney Sands, where (still not walking) we were to catch a bus for the next part of our journey. A half hour wait found us heading for the nearby pub, only to stare through the windows at a single handpump (with no pump clip), as the premises were yet to open. We walked to the edge of the beach where a chill wind blew in from the sea, and our leader, the absence of activity perhaps kicking in, took a walk out onto the sands.....until his feet started to sink, whereupon he returned in brisk fashion.

Our bus arrived towards midday and in due course we found ourselves deposited at the tiny hamlet of St Mary in the Marsh, home to the Star Inn and the burial place of children's writer Edith Nesbit, probably best known these days for the *Railway Children*. The pub proved to be excellent, a real rural local with people chatting around the bar, and without excessive resources devoted to the provision of food. As it happened, the cook being away, food that day was in any case limited just to rolls and sandwiches, but at £1.50 a throw proving most acceptable. Beers were Youngs Bitter and Special, Shepherd Neame Kent Best and Adnams Broadside. The sun shining, we sat outside on wooden benches – an hour or so, and a couple of pints soon disappearing.

At 1.30 John called us to order, and the walk proper began, a footpath around the back of the pub and into fields of wheat, which looking good and high enough to cut already, was seemingly just needing a few weeks sunshine to ripen off: and it wasn't yet even June. We passed across bridges and over stiles and gates, and from wheatfields to pastures with rabbit and badger holes, and ants' nests of considerable size and density. In some fields ewes and lambs followed our progress, the lambs with that blissful curiosity of the world around them, fortunately ignorant of

their forthcoming fate. At one point we heard in the distance a cuckoo, no doubt having a final sing before, as the old rhyme has it, changing its tune the following day.

Eventually civilisation approached and we found ourselves in a playing field with swings at one end, on which, there being no one else around, Bette could not resist reliving her younger days. We had reached St Mary's Bay and shortly another journey by train, back down to New Romney where further pubs awaited, and where before leaving the station we were surprised to come across fellow CAMRA member and formatter of this magazine, Steve Bell. Steve, an RH&DR shareholder, said that day was the railway's AGM, which explained no doubt, why, on our journey earlier, we had seen so many photographers around.



The only thing to lure Steve Bell away from a pint, a steam locomotive (RH&DR No2 'Northern Chief')

We slaked our thirst at the New Inn, where real ales were Hook Norton Lion (chosen by us all except Bette who had coffee) and Doom Bar, before moving on to the Cinque Port Arms where we found more Doom Bar and also Old Dairy Gold Top, and Cotleigh Barn Owl and 25 (an anniversary brew). Too late for food we promised ourselves fish and chips later on.



Towards 5pm we started our homeward journey, taking the 101 bus back to Hythe where we enjoyed our anticipated meal in a small place behind the Hope Inn. Nick and Bette left after eating, so the remaining three of us continued the short distance to the Three Mariners to partake of a selection that included Goacher's Fine Light, Gadds No 5, Young's Bitter and Robinson's Dizzy Blonde. We stayed for about an hour before making our way to catch the 19.47 back to Dover.

Martin Atkins



THE BEST LAID SCHEMES....

The Beery Boaters go to Bath & Bristol
(but not Devizes)

The original idea for the 34th annual Start of the Year Beery Boaters Canal Trip was to go from Bradford-on-Avon to Bath and Bristol, returning as far as the foot of the Caen Hill flight where a bus would take us for an evening in Devizes before going back to our starting point. An easy week's cruise, we thought, but Mother Nature had other ideas!!

We arrived at Bradford-on-Avon Marina, early afternoon on Friday 25th April to collect the 68ft narrow-boat Langton from our favourite hire company, Anglo Welsh. Being only ten in number we had dispensed with the second boat, however we were to be accompanied, as on the last end-of-year trip, by our good friend 'Shep' (John Shepherd) with his own crew of eight, on the similar-sized boat, Blagdon. The pub in the marina not opening until June, and the superb Beehive by the canal bridge having closed a couple of years ago, those wanting a pre trip drink mostly went the half-mile or so into the town and the Barge Inn.

Back at the boatyard, we were quickly shown around our charges before setting off just before 4pm to cruise the mile or so to the Cross Guns by the Avoncliffe Aqueduct; the fitter, Keith, a regular at the pub (and we met him there later) having phoned ahead and reserved for us moorings and a table for our evening meal. We ate well and drank beer from the Box Steam Brewery which is owned by the Cross Guns' proprietor. There were also some real ciders to enjoy, and the Maltese Cross Dominoes made their first appearance of the week.

Saturday Sunny and away at 7am heading for Bath. There are no locks until Bath, and just a couple of lift bridges, but the masses of moored boats made for slow progress. At Widcombe we went down the six locks to the Avon, and the popular moorings below Pulteney Weir being closed for maintenance, we moored where we often had before, tied to the railings below the grass bank along from Churchill Road Bridge. Taking advantage of those of us with walking problems, Langton found a place allocated to invalids.

It was now almost mid-day, and as usual, different groups went their own ways. Bath was crowded and the weather hot, so those of us not fancying a long hike found drinking establishments near to the river, in the case of myself, Martin and Dave, the Lamb & Lion, a Wadworth pub.



Our intended evening stop was the Lock Keeper at Keynsham. However, our planned 3.30 start was delayed due to Blagdon having to return to pick up two crew it had left behind, and Cherub and Wedger from Langton being led astray by an interesting pub. So it was after 4 that we finally left, and were considering instead stopping at the Jolly Sailor, Saltford a couple of locks before Keynsham.

We made good time, the river current being quite strong. The sun still shone but the wind had picked up. Mooring at Saltford, however, is not easy. The Jolly Sailor is alongside the lock, and there are no suitable moorings below it, while above, the only place is some distance back. Blagdon, ahead, was already at the lock, when Langton found their attempts to moor thwarted by a combination of the wind and an inconveniently-placed willow tree. Reluctantly, we gave up and followed Blagdon into the lock, and, there being no other convenient pubs before Keynsham, reverted to the original plan and continued until the Lock Keeper.

We arrived well before dusk, and moored on the pontoon moorings that had been set up above the lock since my last visit. Adequate for a trio of narrow boats moored sensibly, the only craft there was a small plastic cruiser which, although it *could* have been placed more sensibly, still gave space for both our boats to moor alongside each other.

The Lock Keeper, always a popular eating and drinking establishment, was busy. It has been extended since we first knew it, and formerly Smiles, is now a Youngs house, although there were also beers from Bath Ales. Suffice to say, that we ate and drank well again, the only ominous portent of things to come being the arrival of a prolonged and heavy bout of rain, which drummed down on the plastic roof of the extension. With a few intermissions it continued until first light in the morning.

Sunday The rain had stopped when we left at 8am, and the wind had lessened, although it was now somewhat overcast with high cloud. We stopped at Hanham Lock, about two miles further on, where Canal & River Trust waters transfer to the authority of Bristol City Council. Here we filled our water tanks at the lock's rather slow tap, and as advised by the Anglo Welsh fitter, telephoned ahead to Netham Lock at the landward entrance to Bristol Harbour to advise the lock keeper there that we were coming.

Off again at 9.45, it was four miles down a fast-flowing tidal section of the river, with another shower of rain on the way. At Netham both lock both gates were open and we moored up to purchase visitors' licences from the pleasant and helpful Lock Keeper, who also supplied us with maps and booklets about Bristol Harbour, and advised us on mooring places, etc. Just over a mile further along the almost straight Bristol Feeder Canal, and we turned right through the redundant Marsh Bridge Lock into the Floating Harbour proper.

Before mooring we cruised the full length of the harbour, a couple of miles or so, passing various ships, including the SS Balmoral (formerly Red Funnel Line on the Solent), the replica of Cabot's ship the Matthew and, of course, the SS Great Britain. The wind had risen again and provided us with some fun turning in Cumberland Basin, before mooring on the Baltic Quay near the conveniently sited Cottage, a Butcombe Brewery pub, acquired in derelict condition in the 1970s. During our

stay it began to rain heavily and more continuously. Nevertheless, about half of Langton's crew left to explore more Bristol hosteleries, arranging to meet us later after we had found mooring for the night.

Those of us remaining left at 3.05pm, the deluge easing off as we returned down the harbour, and ceasing by the time that we went under the swing bridge and into Bathurst Basin, where we had moored before, opposite the Ostrich pub. This time, though, there were no vacant moorings, so back under the swing bridge, across the harbour and into St Augustine's Reach where we had spotted Blagdon moored, to tie up beside them on the visitor moorings pontoon.

Various people went to various pubs at various times, so I can only record my own wanderings. Initially, most of Langdon ended up at the Ostrich which now sold Brains and a guest ale, where we spent an hour or two and ate. Later going our own ways, myself, Martin and Cherub returned back across the swingbridge to visit the Shakespeare where a cider festival had been advertised. It proved however, somewhat disappointing, with much of the cider gone and a not altogether hospitable welcome – perhaps at the end of the



weekend they'd had enough. We eventually ended up in King Street, where the Samuel Smith pub had no real ale and the Naval Volunteer's extensive range nothing under £4 a pint. However, reasonable beer at a more reasonable price was found at the Llandoger Trow a few doors away and opposite the Old Duke, which we didn't patronise as it was overflowing for the Sunday night Jazz. Finally, back to our boat for some rum before turning in.

Monday Most of the crew of Blagdon, who were stopping an extra day in Bristol, were still turned in when Langdon backed off the moorings at 7.10 for our return back towards Bath. The rain had stopped and there were signs of sunshine. At Netham Lock the lock keeper told us initially that we'd have to wait for a couple of hours for the tide to rise before the lock could be used, but as we waited, he shortly came back to us with further news which put our plans into disarray!

A phone call from his counterpart at Hanham Lock, who looked after the river from there to Bath, revealed that the river was in flood following the weekend rain, and was closed to navigation from Hanham to Salford. It wouldn't reopen that day, and we should try again Tuesday. He gave us a free visitor's licence for another 24 hours, and we returned to our overnight moorings, where we found Blagdon's crew had gone off on their explorations. We did likewise.

Our first port of call was Corn St. and a pint or two at Wetherspoon's Commercial Rooms, before continuing up the road and down the narrow All Saints Lane at the top, to the Crown where we enjoyed some Felinfoel beer and a meal. Opposite is St. Nicholas' Market, the oldest (1743) and best-loved in Bristol with stalls to suit all

tastes. We stayed until late afternoon, then continued down All Saints Lane, and subsequent steps, into Baldwin St. and the Old Fish Market, a large Fullers pub also selling Butcombe beers. Several hours later we finally walked down Welsh Back by the harbour side to King Street, to finish our unexpected walk-about in the old city part of Bristol at the Old Duke (jazz again), and the Llandoger Trow.

Tuesday Up at 8am but no need to set off promptly as Netham Lock would be closed yet for a few hours. We arrived in due course at about 10, and shortly after the Lock Keeper opened the top gates and sent us on our way with Langdon in the lead. He told us that Swineford Lock was still closed, but that we could go as far as Keynsham and that we should contact the lock keeper at Hanham, for whom he entrusted us with some items that he had promised to send him.

The flow coming down the Avon was still very fast, and showed off Langdon's powerful engine, and large propeller to good effect, with no need for anything like full throttle. Back at Hanham we noted that the water was over the landing stages below the lock. The lock keeper, Trevor, was in Devizes for the day, but his wife telephoned to inform him that we had



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arrived and would be proceeding up-river to Keynsham for the evening. For the moment, it was a chance to visit the Old Lock & Weir across the river in the weir cut, which we had missed doing in 2001.

On that occasion, heading back to Anglo Welsh in Bristol, we were intending to spend the final evening at the Old Lock & Weir and visit the Chequers, next door. Having moored with some difficulty on the Chequers' rickety moorings (the only moorings in operation), we were confronted by the Chequers' landlord, who informed us that *he* owned the moorings and if we wished to stay there for the night, we would have to use *his* pub only and not to visit the Old Lock & Weir. Otherwise he would charge £50 per boat and if we didn't cough up he'd send the bill to Anglo Welsh. With little hesitation we untied and went back to the Lock Keeper. Dusk was falling, and there were then no pontoon moorings at Keynsham; while much of the river bank was out of bounds owing to the foot and mouth epidemic. However, we managed to tie up abreast above the lock and had a very pleasant evening, made more enjoyable in the knowledge that we had deprived a miserable old curmudgeon from a share of the money we would have spent in both pubs at Hanham Mills.

But now in 2014 there were new pontoon visitor moorings. Both pubs had been affected by the recent winter floods and the Chequers was still being renovated. However, the Old Lock & Weir was open and, not having much more to do that afternoon, there we stayed for several hours, in bright sunshine, enjoying beers from the Bath Brewery and Wadworth.

We continued to Keynsham at about 4.30, where we found, like at Hanham, the moorings at the foot of the lock about 6 ins under water. The pontoon moorings above however, were OK and we moored up side by side again between the plastic cruiser, which was still there, and a converted BCN narrowboat tug, Tipton. Another evening session at the Lock Keeper followed, and later some of both crews walked the half mile or so to try the other pubs in Keynsham. During our stay our boatyard fitter popped in to tell us he had changed the gas bottles on Langton: I had mentioned that our gas might be low on one of my occasional telephone calls to Anglo Welsh, and they had responded in their usual helpful way.

Wednesday The weather looking good, Martin checked the moorings below the lock, and reported a foot drop in water level overnight. I telephoned Trevor, the lock keeper, who

The Lock Keeper, Keynsham



Swineford Lock moorings



was already on the way to Swineford Lock and said he would set it up for us. Blagdon, had to wait for a crew member who had gone off to buy a newspaper, or something, so Langton set off alone and was at Swineford by 9.30. Now we could see the problem there. The bottom lock moorings lying between the weir and the entrance to the lock, would be deluged over with water, if the weir was flowing too strongly. Now it was all right – just! However, a large Dutch type barge on the moorings above the lock forced us over towards the weir as we exited: I was glad of Langton's powerful engine, as the current tried to drag us towards the weir! As Blagdon still hadn't appeared, we stopped at the water point a few hundred yards up-river to top up.

Incidentally, I subsequently heard of someone who had also been caught on the Avon by a rapid rise in water level, but so high that at one weir the water below was as high as that above, i.e., the weir had vanished! The lock keeper advised him (and the hire company agreed) that he should proceed by way of the weir rather than the lock!

In due course Blagdon arrived and we were off again in fine weather, through Saltford and Kelston locks, and finally, after careful steering past many young ladies in rowing boats, Weston Lock, on the outskirts of Bath, where we were delayed by some dredging work. At 1.25 we tied up in Bath at the same moorings as on the previous Saturday.

This time we had longer to stay in Bath. I started off with one or two others near the river, visiting the Trinity for some Abbeydale, the Bath Brew House home brew pub

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and, almost next door, the King of Wessex, a current GBG Wetherspoon pub where we ate, taking advantage of it being Chicken Club Day. Later a group of us wended our way upwards through the narrow streets to the Raven, which serves Blindman's plus guest beers and ciders, before finally, the almost obligatory visit to the National Inventory listed Star.

Thursday Last full day, and more rain in the offing but plenty of time. Steve wandered off at 8.40 to get the bottom lock ready, and we followed some ten minutes later, light rain just starting, and continuing for the hour it took us to work up the flight. After the top lock, while Blagdon watered up, Langton carried on alone, playing host on the way, to a pair of ducks who landed on the roof, and waddled up to the rear hatch to peer down at those eating breakfast, demanding to be fed. Some hopes!



The rain got harder, with somewhat slow going past moored boats. By 10.30 we were moored outside the George Inn at Bathampton, an attractive pub of Bath stone, new to us, as we always passed it at the wrong point on our journey. Now, we had the opportunity, just as more heavy rain arrived. Soon inside, we were joined shortly after by Blagdon's crew.

A lot bigger than it looks from the canal, the George is a bit food-oriented, but no-one seemed to mind us using a big table for dominoes. Real ales, included Bath Gem and St. Austell Tribute, and quite reasonably priced for this generally expensive area. Not so the cider! Dave Underdown asked for a pint of Thatcher's Cheddar Valley and was charged £4.55! I've never quite seen anyone's flabber so ghasted! I think the pint lasted him the remainder of the session!

When we eventually cast off at 2.40, the heavy rain had been replaced by light showers and sunshine. A pleasant and uneventful cruise through the Avon valley followed, the canal hugging the banks above the river, where the woods were a profusion of white wild garlic mixed with patches of bluebells. On the ap-



proach to Bradford, we found ourselves in a queue, the boat at the front apparently taking the 'slow down past moored boats' to an extreme.

Eventually, at the crowded Bradford Wharf, Langton had the good fortune to take the place of another boat that was just leaving, while Blagdon, continued up Bradford Lock to tie up above it. It was 5.45 and being almost outside the Canal Tavern, we enjoyed some Wadworths, before walking over the canal bridge to the Barge Inn, our start off point the previous Friday. It was very crowded, but we managed to find space to eat. A Marston's house, the beers were Marston's Pedigree, Jennings and Ringwood.

Friday And that was it. Langton's crew, up at around 7.00, cleaned up the boat, breakfasted on sausage sandwiches and then packed our luggage, before setting off up Bradford Lock an hour later, after Cherub and Wedger had abandoned ship to head for the railway station. Blagdon was still tied up but followed behind as we headed for Bradford Marina. Finish with engines, offload the boats, pose for obligatory photographs and away homeward at 9.30. Roll on the 35th!

Jim Green



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LAST KNOCKINGS

Lads of the Village Those of us who remember the Mogul will also remember Chris Baxter's excellent chalk copy (right top) of the famous Eldridge Pope poster *The Lads of the Village* (right lower). The village concerned was Bradford Abbas in Dorset, and their local, in which they were enjoying a drink in 1934, the Rose and Crown. A recent edition of CAMRA's newspaper *What's Brewing* recently published a piece by Rose and Crown regular and CAMRA member John Penny who argued in favour of skittles and other pub games as a means of helping pubs to survive. He reckons the Rose and Crown must be the most famous pub in the World (leaving aside the Rovers Return, Queen Vic, and other fictional establishments), as the picture has appeared in numerous beer books and as far afield as Chicago and Sydney. There is even footage, posted on-line, of "the Lads" playing skittles on the very same alley that John and his team-mates play on today.



Beer and Skittles The two words are, of course, forever married together, and were to provide the title of Richard Boston's famous critique of the current state of British brewing in the 1970s. However, the game, once played widely across the country has now a much more sporadic existence. In Kent, as far as I am aware, it is hardly played at all, except of course locally in the flourishing league in and around Dover, where about twenty pubs and clubs possess an alley. Interestingly, while these all date from after about 1960, when the landlord of the Red Lion Charlton Green introduced the game that he had been accustomed to play in the west country, records from the late 19th century suggest that at that time, skittles was regularly played in the town.

Elsewhere, its stronghold in England are the counties from Hampshire westward, stretching as far north as Oxfordshire and Gloucestershire. Here the game very much resembles Dover skittles, being played with a ball over a good length, although the alleys are often indoors. However, when the game was popular in London it was played normally with heavy wooden cheeses rather than balls, while in the east midlands, until at least the 1970s or 1980s, a game called long alley was

played in south Nottinghamshire and north Leicestershire in which a 3 to 4 pound log was thrown at the skittles over a distance of 30 to 40 feet.

The game might well still be played today, although the Beery Boaters have not come across it on their various expeditions, unlike of course Northamptonshire, or hood skittles, which is certainly still played. Play takes place on a table, resembling a large armchair with netting or a hood around the sides and top to stop flying cheeses and skittles causing too much damage, and, on occasion, the BBs have tried their hands at it with varying degrees of success.

Fox and Goose In National News we report on the success of locals and their supporters in Hebden Bridge, who, after more than two years of hard work, have taken over the Fox and Goose as West Yorkshire's first community owned pub. Hebden Bridge stands on the Rochdale Canal and the Fox and Goose is an obligatory stop for the Beery Boaters, whose first visit would have been on the 1996 Start of the Year Trip, when the town was the first evening's destination after the afternoon start from Sowerby Bridge.

Having tried several of the pubs nearer the canal an advance party climbed the steep hill to the Fox and Goose. The real ale was all being served through a tight sparkler to provide a frothy head, and as good southern real ale drinkers we asked that the sparkler be removed: a request with which the landlord concurred, while giving us what might be described as an "old fashioned look". As more of our party arrived they were greeted from behind the bar with, "I suppose you want it flat like the rest."

An excellent pub with excellent beer we spent the rest of the evening there, by which time the sparklers had all been removed and only replaced if specifically asked for. We were back there again a few days later at lunchtime when it was the only Hebden Bridge pub we visited. Our way to the pub passed alongside a low wall on which a cat was sunning itself. Each of us in turn gave it a stroke, receiving in response a resounding purr.....that is all but the last in the group, Jim Green, to whose attempted stroke the cat replied with a ferocious meow and a scything swing with its claws.

Later, while we were in the pub it started to rain quite heavily. We stayed put, all except Damion, who, wanting to go back to the boat, we dressed in a black plastic sack with a hole for his head, and sent him off down the hill, splashing his way through the torrents pouring down from the Pennines above us.

Warm & Flat Speaking of flat beer, some of you may have noticed one of the comments about cask ale in *Keg, Key, Cask & Craft*, our piece discussing the new Key technology. Gazza Prescott from Steel City Brewery in Sheffield said, "Sometimes a pale hoppy beer is better served cooler which allows the hops to come forward more, as does a hint of carbonation, and in summer a cool, slightly prickly beer is infinitely preferable to me than a flat, dull warm pint of cask." Which leads to the obvious rejoinder, that if your local's real ale is flat, dull and warm it's doing something very wrong.

Old Wort

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Channel Draught 59 01/08

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National Contacts

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



Adjacent Branches

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

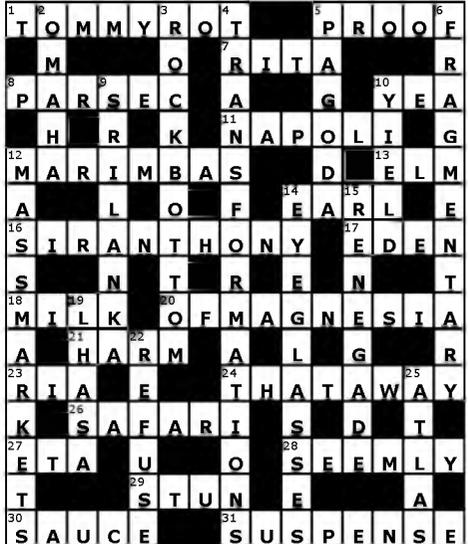
Canterbury

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 01227 463478
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Thanet

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

CROSSWORD ANSWERS



Local Information & Useful Numbers

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

Dover Taxis

A2B 01304 225588
Central 01304 204040
Star 01304 228822
Heritage 01304 228888

Deal Taxis

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

Sandwich Taxis

Sandwich Cars 01304 617424

Folkestone Taxis

Channel Cars 01303 252252
Chris's Taxis 01303 226490
Folk. Taxi 01303 252000
Premier Cars 01303 279900

National Express 0870 5808080

Stagecoach 0870 2433711

National Rail Eng. 08457 484950

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Trading Standards Office (Mid Kent)

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And Finally.....The furniture shop with no beer.

The law has finally caught up with a furniture shop in Surrey which gave away free drinks while selling beer mats to customers. Surrey Police said a closure order was granted against Innsatiable in Farnham which was then instructed to remain shut until all alcohol had been removed.

The unusual bar had been operating for several years with and without a licence. When it opened it claimed to be a furniture shop where alcohol was given away free but furniture was sold. Jeremy Hunt, MP for South West Surrey, accused Innsatiable's owner, Simon Atkins, of exploiting a legal "loophole". Mr Atkins responded: "We give customers a free beer. If they want to buy a beer mat they can buy a beer mat, if they want to buy our furniture they can buy our furniture."

However, the arrangement brought complaints from local publicans and residents and eventually the owner became a personal licence holder so that the bar could be run legitimately. However, after police found several breaches of licensing conditions the license was surrendered in October last year. From then on Innsatiable continued to run as an unlicensed bar until the final closure order was issued .

Posting on Facebook, Innsatiable said: "Moving forward, we will now display huge signs, explaining that we don't sell alcohol to anyone... and have a clear price list of our wonderful and collectible beer mats. The battle was lost, but not the war."

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