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



**CAMPAIGN
FOR
REAL ALE**

Issue 66
Winter
2015/16

CHANNEL DRAUGHT



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of dispensing
beer and CAMRA's
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Channel Draught
is published and
©2016 by the
Deal Dover
Sandwich & District
Branch of the
Campaign for Real Ale
www.camra-dds.org.uk

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Spring Edition by
29th February 2016

CHANNEL DRAUGHT

ISSUE 66
Winter 2015/16

Welcome to the Winter 2015-16 edition of *Channel Draught*.

As the new year starts we are able to announce the opening of a new micropub, the Freed Man, in Dover Rd. Walmer (as shown on our front cover), and the prospect of the establishment of a new brewery complete with taproom in the Buckland area of Dover – see Brewery News page 19. Both of these developments seem a fair reflection of what is going on elsewhere in the county, from where we constantly hear news of other new micropubs and breweries being set up.

We are also pleased to report on a determined campaign in Ash to oppose the conversion of the Chequer to a house, and supporting its retention as a pub. Once again, although local, it reflects the current positive approach to pub preservation that we are witnessing from all parts of the country. At the time of writing we understand that the council have deferred a decision.

The start of the year always sees the final decision on CAMRA's National Pub of the Year, and this year the four super regional finalists for the 2015 competition includes Kent Region winner, the Yard of Ale of St Peter's, Broadstairs, from our neighbouring Thanet branch – see page 22. We wish them the greatest success.

Elsewhere in this edition we report on further news from France, investigate Key Keg and Beer Scoring, and take a trip around pubs in Margate and our very own 2015 Good Beer Guide selection. We also relate the story of a new enterprise by Aladdin, in addition to all the usual items.

Martin Atkins



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EVENTS DIARY

Fri 5 - Sat 6 Feb	White Cliffs Festival of Winter Ales , Dover Town Hall
Fri 12 - Sun 14 Feb	Pig themed beer weekend, New Inn Canterbury*
Sat 13 Feb	2016 GBG Trail – Kingsdown/Deal (see p 41)
Mon 15 Feb	Branch Meeting, Red Lion , Charlton Green, Dover.
Fri 19 - Sat 20 Feb	Beer Festival, Berry , Walmer*
Fri 4 - Sun 6 Mar	Roger Marples Beer & Wine Festival - Royal Cinque Ports Yacht Club, Dover (see advert page 41)*
Sat 19 Mar	2016 GBG Trail – Eastry/Finglesham/Walmer (see p 41)
Mon 21 Mar	Branch Meeting, Berry , Walmer (tbc)
Thu 24 - Sun 27 Mar	Beer Festival, Chambers , Folkestone (see Advert Page 12)
Fri 25 - Sat 26 Mar	Planet Thanet Beer Festival , Winter Gardens, Margate
Fri 25 - Mon 28 Mar	Beer Festival, Five Bells , Eastry*
Sat 16 Apr	2016 GBG Trail – Worth/Sandwich (see page 41)
Mon 18 Apr	Branch Meeting & AGM, Crown , Finglesham (tbc)
Sat 30 Apr - Sun 1 May	Rotary Charity Beer Festival, Fox (see advert page 24)*
Sat 14 May	2016 GBG Trail – Ripple/Barfrestone/Coldred (see p41)
Mon 16 May	Branch Meeting, Chance , Guston (tbc)

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 and 2015 GBG Trail, please email

john@ramblingrumbler.plus.com or call 01304 214153.

Events marked * are not organised by CAMRA



CUT THE TAX

Beer drinkers in Britain pay the highest level of duty among the top six brewing countries in Europe. On average in this country, 52.2p from every pint bought is scooped off by the Government – a level far in excess of what is normal across the rest of the continent. CAMRA regards this as unjust and unfair, as well as being damaging to pubs and the brewing industry, and is campaigning for a further 1p cut in beer duty in this year's budget.

However you stack up the statistics Britain comes off badly. We account for just 12% of beer consumption but pay 40% of all EU beer tax; Germany, among the major European producers nearest to the UK in size, pays only 3.8p on a pint – a rate of almost a fifteenth of ours; while the next highest duty payer among the top six, the Netherlands, at 15.3p a pint, is still less than a third of our rate. The other top European producers are Spain where the duty level is 4p, Belgium at 8.9p and Poland at 9p. Only Finland, a comparatively small producer, pays tax at a level above the UK.

In his last three spring budgets, Chancellor George Osbourne, has shown an enlightened and pragmatic approach to beer tax, not only getting rid of the highly destructive beer duty escalator imposed by his predecessor Alistair Darling, but also dropping duty by a penny each year. Research in the last year that the duty escalator was operating (raising beer duty annually by 2% above the rate of inflation), showed that as well as being detrimental to the pub and brewing industries, the total tax take from beer was actually reduced.

However, while we applaud these reductions in duty, they not only leave UK beer tax completely out of line with almost every other country in Europe, but also substantially higher than they were in this country just twenty years ago. In the ten years before the introduction of the duty escalator in 2008 beer duty had risen by 26%, and this was followed by a further 10p-15p on a pint before the escalator was dropped in 2013.

CAMRA is arguing for further duty cuts, and has launched a campaign to persuade the Chancellor to remove another penny off the tax in this year's budget. CAMRA members will have received a postcard in the December issue of *What's Brewing* highlighting the disparity between Britain and the rest of Europe. It also identifies the benefits of a 1p cut in duty:-

- Help struggling pubs stay open
- Create jobs and support local communities
- Increase investment into brewing and pubs
- Keep the lid on pub beer prices

While members are urged to send the postcard to their MP, asking them to write to the Chancellor to make the case for the 1p cut, CAMRA welcomes anyone else wishing to lobby their MP in support of the argument.



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The Local News

Contributors - Martin Atkins, The Mcilroys,
John Pitcher, Tony Wells, Jim Green 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

Breakwater Brewery A new brewery with taproom is planned for Lorne Rd. in Dover – see Brewery News for details.

At Dover's other brewery, **Tír Dhá Ghlas** in **Cullins Yard**, recent beers have included the very drinkable Lifeboat porter (ABV 5.5%) which has also featured at the Rack of Ale (see below). One or two of brewery's beers are normally available in the pub/restaurant, where a visit in the quiet period between Christmas and New Year found a choice of Toomey's Folly and Pig's Ear alongside Adnams Broadside. In Snargate Street, as far as we know, the **Arlington** remains closed and up for sale, as does similarly the former **First and Last** in East Cliff.

Mash Tun, Bench Street: The starting point in mid-January for this year's tour of our Branch's current Good Beer Guide pubs, a cold and sunny Saturday lunchtime, found a dozen real ale drinkers enjoying the pub's excellent beer. With the buildings opposite demolished and Burlington House mostly gone there is now a fine view from the front window, although it will never include Dover Harbour as someone was apparently expecting. Ales that day, in addition to the regular house bitter, were Little Cracker and Uberhop from Gadds, and Pacific Red Ale from XT.

Sadly, next door we understand that the **Duchess** has stopped offering real ale. However, we hear that real ale has reappeared in the **Lord Nelson**, although whose or what we don't know.

Eight Bells, Cannon Street: A wide and ever changing selection at Dover's Wetherspoons. Also on our list as part of the GBG group, it was our next stop after the Mash Tun, and crowded with weekend eaters and drinkers. We found tables at the far end where those requiring sustenance could assuage their hunger. Beers included Spirit of Kent from Westerham, Whitstable Winkle Picker, Marston's Old Empire and Rising Sun a Japanese inspired beer from Caledonian – all in fine condition.

Lanes, Worthington Street: Excellent selection of Kentish ales over the festive period, including Fall Out and English from Hop Fuzz, Muzzleloader and Fife and Drum from Musket, Canterbury Ales Friars, Old Dairy Snow Top, and Reliant Robin. Also available was Goacher's Old 1066, a dark full bodied brew just right for a winter's evening. With ciders and wines also of Kentish origin perhaps the Lanes requires a classification beyond LocAle. However, should you want to go beyond the county borders there is normally ale from more distant parts.

White Horse, St James St: At the time of writing the pub is offering real ale drinkers beer at £2.50 a pint each

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week from Monday to Wednesday. Harvey's Sussex remains a regular plus a variety of guests. At **Blakes** in Castle Street, house beer is Blakes Bitter brewed for the pub by Millis of South Darenth. Two or three other ales normally available, including around Christmas time Adnams Broadside and Cottage Midnight Porter.

As we reported in our winter edition the **Fleur** (formerly Falstaff) in Ladywell is now re-opened, and we can confirm that real ale is being sold. Over the festive season various seasonal ales were available, and the pub was one of the few in the town (very possibly the only one) to be open Christmas night. A few yards away, after a variety of proprietors and rumours of different operators, we hear that the **Park Inn** is now being run by an ex-London publican, but remain uncertain about the new management's approach to real ale.

Rack of Ale, Park Place: Festive celebrations started early in Ladywell, with Trish's beer festival in aid of the Harbour School minibus over the second weekend in December. Customers were offered a choice of fifteen plus real ales including some excellent winter brews – Tír Dhá Ghlas's Lifeboat porter making a particular impression. Visitors on Sunday afternoon were able to enjoy music from the Old Lone Gin Band. In January the GBG tour had a choice of Titanic Plumb Porter, Old Dairy Red Top, Tripple FFF Pressed Rat and Warthog and Ripple Farmhouse.

Thirsty Scarecrow, High Street: Dover's first (and maybe Britain's first) micro cider bar opened a month before Christmas and is now an established part of the town's pub environment. It offers a wide range of ciders and bottled beers, and there will always be at

least one medium strength real ale available. A visit around the time of its opening found Dark Star Hophead available, and in mid-December Portobello Westway was being sold, both reported as in very good condition. Unfortunately along the road at the **Eagle** still no sign of real ale returning.

In Charlton Green the **Red Lion** was sporting festive ales over Christmas and New Year – including the old Hardy and Hanson brew Rocking Rudolph, unfortunately now at ABV 4.2% and brewed by Greene King at Bury St. Edmunds, lacking exactly the same punch that its former 5% Nottingham version enjoyed. January, however, saw a return of the excellent Good Old Boy from West Berkshire, alongside Black Sheep Bitter.

Plenty of festive cheer also at the **Louis Armstrong** where winter selection included Westerham Double Stout, Old Dairy Snow Top and Little Cracker and Oatmeal Stout from Gadds.

At the **Boar's Head**, Eaton Road recent visits have found a choice of Young's Bitter and Doom Bar, and at the **Crown and Sceptre** in late November Sheps' Whitstable Bay vied with something called Spooks (also a Shep's Brew?).

Railway Bell, Kearsney: Hosts for our November branch meeting we drank London Pride, Doom Bar and West Berkshire Good Old Boy. A visit a few weeks later found London Pride, Doom Bar and Silver Otter available.

Fox, Temple Ewell: Normally a selection of three or four real ales with Kelham Island Pride of Sheffield remaining a regular, often accompanied by Butcombe Bitter. Over Christmas and New Year: seasonal ales included Hardy-Hanson Rockin Rudolf, Tetley Christmas Cracker, Cotleigh Reindeer, Cottage Christmas Cracker, Sheps Christmas Ale, Cottage Glacier IPA and

Santa Steamer. A visit one Thursday lunchtime found a two course meal on offer for a fiver. The annual Rotary Charity Beer Festival will be held on the weekend of Saturday 30th April and Sunday 1st May (see advert).

At Whitfield in mid-November the **Arch-er** was selling Hobgoblin and a beer from the new Bradford Brewer called Razorback. At the **Kittiwake**, Hobgoblin again, together with one of Jennings brews.

DEAL

In Walmer, in mid-November the normal wide selection at the **Berry**, including the very seasonal and welcome Harvey's Old and Westerham Double Stout. Also from Harvey's around Guy Fawkes night came Bonfire Boy. Other notable brews with good reports have included Portobello Malster Mash, Cottage Duchess, Elland Chinook, Brewsters Aromantica and Oakham Citra, which was said to be "flying off the pump". Special comment must be reserved for Kelham Island Pale Rider, not only drawing a "5" score in CAMRA's National Beer Scoring System, but someone remarked that they were tweeted from New Zealand by their son to tell them that Pale Rider was on.

On the Strand the **Royal Marines Club** was selling Henry IPA and Bombardier Gold. At the **Lighthouse**, a largely Kentish selection, including of late Mad Cat Platinum Blonde, Ripple Steam Brewery Black IPA ("dangerously drinkable"), and Old Dairy Copper Top – "a very well rounded beer served in excellent condition."

In the High Street in mid-November **Bloody Mary's** was selling Ripple Steam Farmhouse Pale and London Pride on a quite busy Sunday evening. The **Saracen's Head**, Alfred Square was in darkness, having closed a few weeks earlier (and as far as we know

remains so), although Sheps were offering it as a leasehold for a while, which rather counters rumours that it would not open again as a pub. Opposite, the **Prince Albert** was open and welcoming and offering Canterbury Ales Merchants, Northumberland Blythe Blonde and Adnams Lighthouse. Later in the month there were excellent reports of a barrel of Wantsum Dynamo – "really good condition for this golden ale with good clean taste complete with floral dry bitterness."

Ship Inn, Middle Street: Dark Star American Pale Ale and Hophead have been proving very popular of late with very good reports on quality. Of course Gadds ales remain a standard and drinkers in late November were fortunate to be able to enjoy the superb Dark Conspiracy. One drinker enthusiastically commented: "Excellent condition for this seasonal 4.9% porter. Really good head, superb fresh smooth taste with complexity of flavours. Highly drinkable," and at a very competitive price.

Sir Norman Wisdom, Queen's Street: Wide selection of ales, although with some concern at times that they were a bit on the cold side. Over recent months beers have included Wychwood Hobgoblin Gold, Ringwood Fortyniner, Westerham British Bulldog and Long Man Blonde, the latter drawing special praise for its quality. Of particular note, and very welcoming, was the appearance in mid-November of Adnams Extra Special Bitter, sadly now rarely seen, and the last we heard, only occasionally brewed.

Just Reproach, King St: Local Kentish beers always available here, and over recent months have included Hop Fuzz Black Bomb, Canterbury Xmas Pud, Old Dairy Red Top, Goacher's Best Dark, and Westerham General Wolfe "1759" Maple Ale. From more distant parts have come Skinners Lush-

ington, Roosters Buckeye, Dark Star Hophead, Oakham JHB, and from Long Man of Sussex Copper Hop and the superb Old Man.

In Beach Street it was good to see Bishop's Finger on the handpumps during a visit to the **King's Head**, while at the formerly Shep's **Clarendon** Ripple Steam and London Pride were available. At the **Bohemian** (or Antwerp according to which side of the inn sign you look at) just before Christmas the choice was Gadds Little Cracker, Ripple Steam Original, Doom Bar, Fullers ESB and Cottage Darth Malt. In the High Street at the end of November a visit to the **New Inn** found Harvey's Sussex Best Bitter and Fuller's London Pride.

In Mill Hill, the area's one remaining pub, the **Mill Inn**, was selling Doom Bar on a visit in mid-November, and in Kingsdown the **Rising Sun** continues to offer a choice of a couple of real ales – also in mid-November Holts Two Hoots and Caledonian Autumn Red.

SANDWICH & RURAL

Fight to Save the Chequer In Ash there is a growing momentum to oppose plans that would see the Chequer turned into a dwelling. A meeting held at the village hall just before Christmas saw over 130 residents turn out to discuss the issue and plan the fight to save the pub. Leading the campaign to retain the pub is Mathew Titterton who lives in the Street, and who said: "It's heart-breaking to think that a wonderful historic pub that has been the heart of the community for well over 300 years can stay closed." There would be massive support for a high quality public house in Ash, with local feeling keen to see a facility "that would provide a community focus as a venue for the many groups and pubs in the surrounding area."

A new nomination for Asset of Commu-

nity Value has been submitted by residents, which if granted by the DDC would give them an opportunity to raise funds to make an offer for the pub. A previous ACV was removed following a successful appeal by the Chequer's owners. Approaches have also been made to broadcasters about the issue, who Mr Titterton says have displayed considerable interest.

Further support has come from actor and Deal resident Neil Stuke who will be fronting the campaign, and from the parliamentary group Save the Pub who, in a report, commented on its 15th century origins and designated heritage status: "The Chequer's use as a pub is a key part of its character as a heritage building. Allowing this viable pub to be changed into residential housing would be an act of vandalism, as well as destroying this ancient community facility." Sunday January 10th saw a large turnout for a demonstration to oppose the pub's closure, and later in the month, the Dover District Council deferred an application for change to residential use.

In Wingham we hear that similar moves might be underway to save the **Red Lion** from conversion to residential use. However, of late there has been no news about the **Charity** at Woodnesborough, which, as far as we know, remains closed. At Eastry the former **Bull** seems now lost to any pub use, but business still thrives at the **Five Bells**, where a wide variety of ale has been seen over recent months. Good to see Courage Directors and Young's Special making an appearance, and also a mild, this time from Tetley.

Another currently closed pub at Shepherdswell, where Sheps' exact intentions for the **Bricklayers** remain uncertain. The **Bell**, however, remains very much open where a visit in early December found Directors and Doom Bar.

Carpenters, Coldred: Ever changing selection of ales from across the country, at our current Pub of the Year. Visits in January found ales from Long Man, Pig and Porter, Grainstore and Oakleaf all in excellent condition. And more good beer at the **Wrong Turn**, Barfreestone, where the selection included Musket Trigger and Hop Fuzz English.

At Woolage Green the **Two Sawyers** was selling Doom Bar and Greene King IPA, and in Nonington the **Royal Oak** hosted this winter's Branch Christmas Social where the ale choice was Master Brew, Ripple Steam Farmer's Pale and Doom Bar.

In Lydden the **Bell** was selling Wantsum First Gold and Ripple Black IPA in early December, and at Denton the **Jackdaw** was offering Spitfire, Ringwood Fortyniner and Broadside. In Barham there was a choice of Hophead, Greene King IPA, Broadside and Harvey's Sussex at the **Cumberland**.

Crispin, High Street, Sandwich: A fine venue for our January branch meeting where we had the side bar (on Strand Street) to ourselves, and sandwiches courtesy of the pub. Real ales included house beer Crispin Ale and Wife of Bath from Canterbury Ales.

Coastguard, St. Margaret's Bay: So it's a sad farewell to Nigel and Sam Wydymus. As many of you will no doubt know, after fifteen years behind the bar, the couple have sold the pub and will be moving on to pastures new. We wish them well for the future. New owners, we understand, are Shepherd Neame, and new tenants Tom and Karen Miller who have been operating the Zetland at Kingsdown for the last three years.

Elsewhere in St. Margaret's, the **Hope**, to the best of our knowledge remains boarded up and for sale, and was

THE LANES

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joined in the New Year by the **Red Lion** which we hear is also closed and for sale. Meanwhile, the **White Cliffs Hotel** continues to offer Gadds and Ripple Steam – on gravity, delivered from barrels behind the bar in a glass case – and also normally carries a full range from Time & Tide using the key keg format. Apparently one customer noted a sign outside warning customers not to stray further in case of bears.

At the **Smugglers**, one visit found a selection of Elgood's Golden Newt, Adnams Ghost Ship and Greene King IPA. Very pleasing reports on the fine condition of the Elgood's and friendly service, however we cannot comment on the suggestion that the beer selection indicates some sort of East Anglian bias.

In Guston, the **Chance** remains one of the few remaining regular outlets for Bass, which was much in evidence, on visits around the festive period.

Plough, Ripple: Late November found Fullers ESB, Ripple Steam and Rudgate Viking Bitter on the handpumps, and Richard Crocker, following on from running the currently closed Saracen, behind the bar. Just before Christmas the choice besides Ripple Steam and ESB was Snaith Old Mill Gold, Greene King Fireside. More Ripple Steam, Farmhouse Pale Ale, also, at **Sutton Vale Country Club** in a visit in early December.

In Capel in early December there was Doom Bar available at the **Valiant Sailor** and the **Lighthouse** while at the **Royal Oak** Master Brew and Bombardier were on the handpumps.

FOLKESTONE

Any tour of real ale outlets in Folkestone would do well to start in Cheriton Place, where are to be found **Chambers** and the **Firkin Alehouse**, and plenty of ale and cider. In early Decem-

ber at the former, with the exception of Adnams Lighthouse, it was all Kentish beers – Yellow Zinger and Black Bomb from Hop Fuzz, Good Heavens from Goody and Golden Ale from the new Romney Brewery. Meanwhile the Firkin was selling Oakham JHB, Brighton Bier Free State and Canterbury Ales Az-zaca Rye.

More real ale can be found in Church Street and the Bayle: at the **Pullman** – Purity Mad Goose, Gadds No 5 and Doom Bar on a recent visit – the **British Lion**, and the **Guildhall**, which was selling Youngs and Woodforde's Wherry alongside regulars Greene King IPA and Harvey's Sussex. Nearby, at the corner of the High Street, **Kipps** normally offers a choice of three different beers. A few weeks before Christmas the selection was Pig and Porter Stout, Hambleton Nightmare and Canterbury Pardoners Ale.

In the Stade at about the same time, the **Ship** was selling Bombardier, Young's Special, Abbot and Doom Bar, and the **Mariner** Harveys Sussex, Landlord, Doom Bar and Whitstable East India Pale Ale. Around the corner and up the hill the **Lifeboat** was offering Hophead, Black Sheep Blitzzen and Canterbury Ales.

In Sandgate, real ale outlets were swelled last autumn by the arrival of **Inn Doors**, sited in the High Street on the opposite side from the Ship in the direction of Hythe. No reports yet of beer choice, but visits speak of a well patronised establishment. At the **Ship** itself, news comes of the installation of a brewery, which at the time of writing is running trial brews. A visit in December found a choice of Greene King IPA and Abbot, Hophead, Incubus and Summer Lightning.

In Hythe, a week before Christmas, the **Potting Shed** was selling Long Man

Bitter and Hophead, while at the nearby **Carousel** choice comprised Rocking Rudolph and Brakspeare Bitter.

In the High Street the **White Hart** was selling Greene King IPA, Tonbridge Blonde Ambition, and Whitstable Bay Pale Ale from Sheps, and at the **Red Lion** Otter Amber and Hook Norton Lion were available. In Windmill Street at the **Three Mariners**, locals Tonbridge Rustic and Winter Solace, and Westerham Gods Wallop were on the hand-pumps alongside Young's Bitter and Doom Bar.

CANTERBURY

Thomas Tallis, Northgate: Latest update on Mark Robson's proposed Alehouse is hopeful for an opening during February. Meanwhile at the **New Inn**, Havelock Street the most recent of the pub's themed weekends is set for February 12th - 14th with a selection of beers based on pigs' names.

Outside the city, recent visits to the **White Horse** at Bridge found Woodforde Wherry and Timothy Taylor Landlord, and to the **Black Robin**, Kingston Old Dairy Copper Top and a particularly impressive friendly reception. Landlord also at the **Duck** Pett Bottom alongside Kentish brews Rustic and Blonde Ambition from Tonbridge.

At Bossingham the **Hop Pocket**, which had been closed for several months, reopened just before Christmas, while at the **Rose and Crown**, Stelling Minnis Hop Fuzz beers remain popular, along with Youngs and Goachers. On Stone Street at the **Chequers**, a visit in mid-December found Hophead, Oakham Citra, Old Dairy Red Top and St. Austell Proper Job.

Also in mid-December the **Haywain** at Bramling was selling London Pride, Bombardier, Betty Stoggs and Goachers Mild and the **Duke William** at Ickham Wantsum Turbulent Priest, Ton-

bridge Winter Solace and Sheps Whitstable Bay. At Wickhambreaux Greene King IPA, Brains Rev. James and Woodforde's Wherry were available at the **Rose**.

THANET

Yard of Ale Vies for Top Acolade

As we report in National News, the St Peter's micropub has been selected by CAMRA as one of the country's top four pubs. Having already been chosen as East Kent Pub of the Year and Kent Pub of the Year it has now been named Supreme Regional winner and will compete for the award of National Pub of the Year 2016. The news left owner, Ian Nobel slightly speechless, "This is amazing. Shawn, myself and the Yard of Ale team would like to thank all our customers, also those from CAMRA who voted for us to get to this stage." Set up in 2014 it occupies a 19th century stable, and along with real ale and cider serves locally produced wines along with tea and coffee, handmade pork pies and Kent crisps and cheese.

LATE NEWS

Freed Man, Dover Road, Walmer: Ian Goodban, formerly of the Deal Hoy, opened our Branch's latest micropub on 23rd January – featured on the front cover of this edition of *Channel Draught*. Behind the bar up to four real ales, predominantly from local breweries, are served from a Victorian beer engine. Alongside these are real ciders, and a selection of wines, spirits and authentic lagers. We will bring more news in the next edition.



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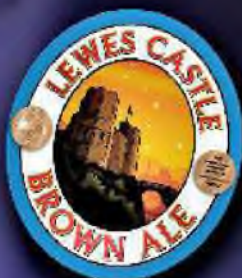


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KENT SMALL BREWERY NEWS

Breakwater Brewery Dover should soon be hosting its second brewery. To be called the Breakwater Brewery its planned location is St Martin's Yard, Lorne Road, the former P&O training centre, which of old was the site of Harding's "Wellington Brewery". Brewer and owner will be Phil Lowry, who has had many years' experience in brewing, principally in California and London, where he was at BrewWharf and was involved in founding the London Brewers' Alliance. He also has considerable knowledge of the pub business, and many might remember him from stints behind the bar at the now disappeared Railway at Appledore and the Coastguard St., Margaret's. He subsequently bought the BrewWharf brewery following the announcement of its closure.

Phil says the intention is for a brewery & taproom venture, the latter operating almost in micro-pub fashion, with limited hours, no musak, etc., etc., but with the beers brewed on site. Having won awards, for beers at BrewWharf, that have gone on to be the foundations of many other breweries' beers, he anticipates beers "of a more than solid quality", with aspirations of being world class.

Beers will be both cask and unfiltered keg-type, topped up with guests from leading UK, European and US craft producers, and he hopes to be able to offer meat and cheese plates, as well as hosting events such as Meet the Brewer. Local CAMRA group events, will of course be welcome, and he expects a homebrew/bottle share club to emerge. He anticipates a series of collaboration brews with brewers from around the world, who we will be able to meet, and there has been particular interest from the United States.

He plans a wide range of styles and flavours – contemporary brews, which will also be pushing the boundaries of current brewing, together with beers derived from heirloom records. Imperial stouts aged in whisky casks, and barley wines aged in rare wine casks are a possibility. However, cask will not be neglected. Phil has always worked with cask beer, at the Coastguard and the Railway and at BrewWharf where all beer was cask dispense. The planned DPA "Dover's Pale Ale", has been created as a cask beer and will always be on offer as such, and he anticipates that a portion of DPA revenues will be offered to local charities.

By the time you read this, activity should be well under way. Planned timetable for the development was for the brewery to move down in early January, when also work was to start on the taproom. Visitors to the premises, to view progress, are welcome, but please, only by prior arrangement, as he may well be elsewhere visiting other breweries.

The Breakwater Brewery will be no lifestyle business, says Phil. It will be very professional, and he hopes, a massive asset to Dover. He expects it to be around for many years, growing within the natural course of the business and hopefully taking on a small staff as it does. And he also intends to remain independent. "I want to get old with this brewery" he says.

Bay Brewer, Herne Bay News comes of another new micro brewery in East Kent, in the early stages of development. This one is in Herne Bay – to be known as The Bay Brewer it is located at 2 East Street (close to The Prince of Wales) and

its range of beers will include High Tide/King's Shilling and Promenade (all of which will also be available in bottle conditioned form). At the time of writing, apparently currently available on a very limited basis.

Hop Fuzz, West Hythe 01303 230304 daryl@hopfuzz.co.uk The brewery's first pub, Unit1 (named after the industrial estate in which it is situated), will be opening sometime in April, selling a wide range of craft beers, 'including our own of course' (of course!). 2016 will also see the launch of a craft lager range. Two new cask ales have been released using the rare Kent hop, Bullion: Bullion Bomb (ABV 5%) and Fall Out (ABV 3.6%). Look out for these in your local pubs.

Margate Brewery Latest news from Thanet informs us that brewing is planned to start in 2016 as part of the development of the Old Cottage pub into a pub, restaurant and micro-brewery. Apparently many structural problems have been found with the premises, which have been, or are in the process of being, sorted out.

Old Dairy, Tenterden 01580 763867 fineale@olddairybrewery.com Winter seasonal ale, Snow Top (ABV 6%), is available in cask and bottle throughout the winter months. You can buy some from the on-line shop, which is now up and running and proving popular.

Ramsgate, Broadstairs 01843 868453 info@ramsgatebrewery.co.uk Eddie is reflecting on a 'pretty decent 2015': he has a hop store full of really good Kent hops! Seasonal cask beers for this period are Uberhop Traditional Lager (ABV 5.2%) and Oatmeal Stout (ABV 4.6%), whilst on keg there are Black Pearl Nitro Stout (ABV 6.2%) and California Pale Ale (ABV 4.5%).

Ripple Steam, Sutton 07917 037611 info@ripplesteambrewery.co.uk Seasonal special Black IPA is back due to popular demand and will be available over the next couple of months. The brewery is always looking for ways to support local publicans and it now offers regular customers direct cellar management support and a free cellar management guide. Despite wanting to be the 'trusted local pint' Ripple Steam beers are now exclusively available in two London pubs: The Scottish Stores in Kings Cross and The Charles Lamb in Islington.

Rockin' Robin, Maidstone 07779 986087 robin@rockinrobinbrewery.co.uk Rockin' Robin beers are becoming an increasingly common sight in pubs in and around our branch, with Christmas seasonal, Jingle Bell Rock (ABV 4.2%), proving very popular. Two new beers to look out for are Portly Robin (ABV 5%), a porter that will feature at the White Cliffs Festival of Winter Ales, and Peace Maker (ABV 4.4%), an Old English Bitter, which was originally brewed specifically for a Wetherspoon's beer festival in November.

Wantsum, Hersden 0845 0405980 wantsumbrewery@googlemail.com Nothing new in beer terms but the brewery has expanded into another unit allowing it to double brewing capacity. No doubt linked to this, new sales agents have been employed to cover Kent, Sussex, London and Essex. The contact for our area is Anne, who can be contacted at the brewery.

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The National News

By Martin Atkins

Stag Brewery to Close The famous (some might say infamous) west London brewery in Mortlake, once home to Watney's and all things keg, has finally reached the end of its life and been sold to a Singaporean property developer. Brewing on the site can be traced back to the 15th century when it was part of a monastery, but most recently it has been brewing Budweiser for AB Inbev. Production ceased before Christmas and the brewer hopes to vacate the premises in 2016. In the days when the name Watney seemed synonymous with the failings of modern brewing and national brewers, many found the name Mortlake highly appropriate.

Old Brews Return In Burton, Planning Solutions, which operates the National Brewery Centre museum has acquired the brewing equipment at the adjacent Worthington Brewery that was installed by Molson Coors in 2010. Molson Coors will retain ownership of the brand and the building, but the brewery, which has been idle for eighteen months, will shortly again be brewing bottle conditioned White Shield Worthington (see Last Knockings). Also revived by the Worthington Brewery has been Charrington IPA. If not back to its original East End home, it has returned to its original recipe and 4.4% ABV – its later years seeing its strength reduced to 3.9% ABV as well as enduring the ignominy of being hawked around from brewery to brewery.

The Fab Four The final stages in the search for the 2015 National Pub of the Year have now been reached, and four super regional winners chosen, including a representative from our adjacent Thanet branch. Each is judged on atmosphere, decor,

welcome, service, value for money, customer mix, and, most importantly, quality of beer. The four pubs are:-

Drovers Rest, Monkhill, Carlisle (West Pennines Region). Bought from a brewery two and a half years ago "in a basically closed state", it is now a successful community pub offering a bar with open fire, a games area with pool table, an excellent reputation for food, and lots of ales.

Kelham Island Tavern, Kelham Island, Sheffield (Yorkshire Region). A two roomed freehouse which has been national champion twice before in 2008 and 2009. Manager, Trevor Wraith, says the key seems to be "stocking a wide range and variety of well kept cask beers, in a clean, friendly and welcoming atmosphere."

Yard of Ale, St Peter's, Broadstairs (Kent Region). Micropub established in April 2014 in a 19th century stable. Serves cask ales, real ciders and locally produced wines along with tea and coffee, handmade pork pies and Kent crisps and cheese. (See Local News)

Sandford Park Ale House, Cheltenham (South West Region). The recipient of glowing reviews on Trip Advisor the pub was also opened in 2014. Grant Cook, General Manager said they try to bring a fresh approach to the 21st Century pub. Up to seven guest ales are available plus ciders, foreign beers and a good range of food....and there is also a bar billiards table.

The eventual winner will be announced in February.

Business Rates Shock CAMRA has

condemned George Osborne's proposed discontinuance of the retail relief scheme which curtailed the level of business rates paid by pubs. Announced in the Chancellor's Autumn Statement it means that the majority of pubs in England will face an annual increase of £1,500. CAMRA head of communications Tom Stainer said: "At a time when pubs are being lost at the rate of 29 a week across the UK, it is vital further action is taken to reduce the tax burden on them." MPs have tabled an Early Day Motion expressing concern. Its sponsor Greg Mulholland said he wants the "Treasury to reduce the unfair and onerous burden of business rates on British pubs".

Scottish Pubs Hit After a year under the new lowered drink-drive laws, research by the Scottish Licensed Retailers Association has found that over half of Scotland's 6,000 pubs saw a fall in sales over the summer, with those in rural and tourist areas the worst affected.

Meantime Could Move Again Following the proposed takeover of

SABMiller by AB InBev, Meantime is among a number of the former's brands that could be up for sale to circumvent the attention of Europe's competition authorities.

1200 and Rising The number of pubs listed as Assets of Community Value (ACV) has doubled in the last six months and now stands at 1200. The increase follows the launch of a joint CAMRA/government initiative which was announced by pubs minister Marcus Jones at last year's Great British Beer Festival at Olympia. Pubs nominated as ACVs cannot be demolished or converted to other uses without planning permission or community consultation, and CAMRA aims to have 3,000 listed by the end of 2016. The Campaign is also urging government to introduce a new class of business rate relief to benefit ACV pubs, and is working to ensure local authorities are given greater guidance on accepting nominations, and take an ACV listing into account when assessing applications to convert a pub into housing.



SITUATIONS VACANT

Our Pubs Officer & Webmaster, Tony Wells, will be stepping down at the branch's AGM in April. As a result a number of positions and roles within the branch will need to be filled: including Pubs Officer; Webmaster; Local Ale Coordinator; GBG/POTV Coordinator; Pub Database Coordinator and others.

So why not consider taking up one of these posts?

What's in it for you?

As well as the satisfaction of helping your branch to protect pubs and campaign for good real ale and cider, there's the opportunity to use your skills in a different environment; a chance to learn more skills and getting involved in a not-for-profit organization, which is what CAMRA is, always looks great on your CV. Want to know more?

Email contacts@camra-dds.org.uk.



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Sunday 28 February 4pm

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Friday 4 March 8.30pm

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Wednesday 9 March 8pm

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Sunday 13 February 4pm

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KEY KEG

The new beer dispense method and CAMRA's response

The following is adapted from an article in What's Brewing December 2015 which sought to explain how the Key Keg system works and why CAMRA now finds this method of storing and dispensing real ale as acceptable.

Several years ago, CAMRA's Technical Advisory Group (TAG), following taste trials at the Great British Beer Festival, announced that in their opinion key kegs can contain CAMRA-approved real ale. And this year in April, delegates at CAMRA's Members' Weekend in Nottingham voted to back the idea that real ale could come from a key keg. Many saw this as a major step towards CAMRA modernising, while others saw it as the thin edge of a kegshaped wedge. What was particularly apparent, was that there was uncertainty about the Campaign's position on the subject, or what membrane kegs are all about.

When CAMRA was established in 1971 it fought against the trend for cask-conditioned beers to be replaced by recarbonated keg beers. However, what those pioneering members were really fighting against wasn't the containers but the product inside, often made with low-quality ingredients, usually filtered and often pasteurised, killing much of the flavour in the process. The second renaissance of British brewing over the last 10 years or so has seen a resurgence in kegged beers, the vast majority of which have little in common with the keg beers of the 1970s and 1980s. Unlike their predecessors, some of these new brewers understand flavour is reduced by filtering and particularly by pasteurising their beers so they don't do it.

In some cases the beers these brewers put in their kegs is exactly the same as they put in their casks – complete with live yeast that will provoke secondary fermentation in the keg. The only thing that stops these beers being real ale is that traditional kegs require the application of compressed gas to propel the beer to the bar. This is where membrane kegs come in. The beer is sealed in a strong, flexible synthetic bag held inside a rigid plastic outer layer – originally a sphere but these days more commonly a tall cylinder. To serve the beer, the space between the bag and the rigid outer layer is filled with gas under pressure, forcing the bag to collapse and pushing the beer out. The gas does not come into contact with the beer so no extraneous CO₂ is introduced, and it makes no difference which gas is used. Pubs can use CO₂ and CAMRA festivals, if they choose, compressed air.

The use of a handpump and vented container will result in levels of carbonation more typical of conventionally-served cask beer. Importantly, if what went into the bag was real ale – unpasteurised, unfiltered beer containing live yeast – what comes out can still be real ale, matured by secondary fermentation in the container from which it is dispensed, but it may be much more gassy than normal.

Membrane kegs, being disposable, are too expensive to replace returnable traditional casks, but offer the advantage of enabling real ale to be delivered to irregular or far away venues without the worry of retrieving the casks – although some will consider this not very environmentally friendly. They also have some technical advantages. Not only does CO₂ not come into contact with the beer, neither does oxygen – the agent that causes real ale to go off within a few days – so real ale can

be served in places that do not normally have enough throughput to sell a cask in three or four days. It also allows pubs to increase their range by stocking slower selling beers alongside their regular cask offerings.

KeyKeg markets its product to cask ale brewers as KeyCask but the only difference in practice is the name – the container holding the beer is the same. There are also three other keg systems. KeyKegs/KeyCasks are awkward to vent so the beer can become naturally over-carbonated, compared to traditional cask conditioned ales, even though pressurised gas does not come into contact with the beer, due to the combined effects within the container of the higher pressure and carbon dioxide generated in secondary fermentation. One of the newer brands of disposable keg, Eco Keg, is much easier to vent and is also designed to work through a handpump. These containers can only be cooled by cellar cooling, which can cause problems at some beer festivals, and there is no guarantee the collapsing bag will not disturb the sediment.

While real ale can be served from membrane kegs, not all membrane kegs contain real ale, and CAMRA is currently working on a labelling scheme to differentiate those containing real ale from those that do not. Manchester's Runaway brewery is already packaging all its draught beer in membrane kegs, holding them in the brewery for several weeks to allow lengthier conditioning, generating a higher level of natural CO₂, which tends to be retained, and offers better protection against losing condition through poor handling.

Some CAMRA festivals are already moving ahead and beginning to feature membrane kegged real ale alongside cask. CAMRA is drafting guidelines for festival organisers. There are potential health and safety issues and serving via a handpump, although preferred, is not easy on every system.

Finally, we must remember why the awful keg beers of the 1960s came into being. It wasn't just that the big brewers found it more profitable to produce, it was also the inability of some publicans to keep cask beer properly. It can be predicted that more breweries will experiment with this format. At this stage, provided beers can be labelled appropriately, CAMRA members and festival customers can try them and feed back their own opinion. Some branches may also wish to hold their own controlled blind comparison tastings and feedback on the views expressed.

Not surprisingly Key Keg and its acceptance by CAMRA has proved controversial. We will be discussing it in future issues of Channel Draught and at our Branch AGM in April, and welcome the views of any readers or CAMRA members.

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- less oxidation so the beer takes longer to spoil □ good for smaller turnover venues and for exports
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- allows for longer conditioning at the brewery □ beers retain a high condition

Disadvantages

- some models are difficult to vent
- difficult to cool except in cellar conditions
- some models not compatible with handpumps
- more costly and less eco-friendly if non-recyclable
- the collapsing bag can cause haziness
- beers are very likely to be over-conditioned

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BEER SCORING

IT TAKES JUST ONE BEER SCORE A MONTH



Since introducing the use of CAMRA's National Beer Scoring System to select our GBG entries and Pub of the Year candidates, the branch has seen a steady rise in the number of scores we have received. In the past three years the branch has seen:

Number of members who have submitted beer scores: increase by 100%

Number of pubs that have received beer scores increased by 17%

Number of beer scores received: increase by 48%

In 2016, we'd like to build on this success.

Beer scores are a vital tool in helping the branch to:

- Monitor the quality of real ale being served in our pubs
- Select those pubs that will appear in the Good Beer Guide.
- Decide which pubs will go into CAMRA's Pub of the Year Competition.
- Select the pubs that will be invited to join CAMRA's LocAle Accreditation Scheme.

And it's so simple!

It takes just a few minutes to submit a beer score, perhaps while supping a pint:

- Logon to the WhatPub website, <http://whatpub.com/>, using your CAMRA membership number and password.
- Search for and select the pub you visited.
- Submit your beer score.

However... We have 140 pubs in our branch, of which 122 serve real ale, but in 2015, only 43 of these real ale pubs, around 35%, received enough beer scores to be considered for an entry in the Good Beer Guide. (They need at least one a month). This means that 79 pubs were not even in the picture! This doesn't seem fair – does it?

What should you do if you are a landlord? Get to know which of your locals are CAMRA members and pester, cajole and wheedle them into submitting their beer scores.

BEER SCORING EXPLAINED

The CAMRA's National Beer Scoring System (NBSS) rates the quality and

	CAMRA Definition	Your Likely Reaction
0	No cask ale available	"Let's find another pub"
0.5	Undrinkable. Cask ale is so poor you have to take it back or can't finish it.	"Surely the barman should have smelt the state of this beer as he poured it – <i>Disgusting, Appalling, Revolting, Off</i> "
1	Poor. Beer that is anything from barely drinkable to drinkable with considerable resentment.	"They'd have to pay me to drink this beer – <i>Unpleasant, Inferior</i> "
1.5		" <i>Poor, Indifferent, Second-rate</i> "
2	Average. Competently kept, drinkable pint but doesn't inspire in any way, not worth moving to another pub but you drink the beer without really noticing.	"It was OK but nothing to write home about. I'll be glad to finish it so that can I try a different beer or move on to another pub. Will not be recommending it to my friends – <i>Mediocre, Run of the mill, A little tired, Passable</i> "
2.5		" <i>Ordinary, Acceptable</i> "
3	Good. Good beer in good form. You may cancel plans to move to the next pub. You want to stay for another pint and may seek out the beer again.	"Not bad and I'd be reasonably happy to drink this beer all night. I think my friends should try this beer – <i>Quite good, Enjoyable, Nice, Decent</i> "
3.5		" <i>Good, Lovely</i> "
4	Very Good. Excellent beer in excellent condition.	"Hmmm, I wonder if I have time for another pint or two and my friends have <u>got</u> to try this beer – <i>Very Good, First-class, Great</i> "
4.5		" <i>Excellent, Superior, Outstanding</i> "
5	Perfect. Probably the best you are ever likely to find. A seasoned drinker will award this score very rarely.	"Nectar of the Gods! and it would take wild horses to drag me away from this pub and this beer – <i>Perfect, Superlative, Stunning</i> "

condition of real ale based on a simple marking system that runs from a 0 to 5, including half-marks.

Notes:

- You should score the real ale based on its quality and condition, which can be difficult if you don't like a particular style of beer.
- Don't forget to score bad quality beer as well as good quality beer. We need to be able to present a good and fair picture of the quality of real ale at a pub.
- Every pub occasionally serves a pint near the end of the barrel, so to be fair to the landlord, you should only score a "0.5" ("Undrinkable") if you took the ale back and it was not replaced or refunded with a good grace.
- The majority of scores for a pub which is well known for its real ale quality should be between 3 and 4. For a GBG-quality pub the majority of scores will be over 3.5.
- Scoring a 4.5 is a rare event. Scoring a 5 is a very, very, very rare event. So, you shouldn't expect to score a 5 more than a couple of times a year.

So the next time you are having a pint of real ale remind yourself that:

IT TAKES JUST ONE BEER SCORE A MONTH

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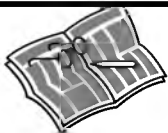


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Quality Ales | Fine Wines | Great Food | En-Suite Rooms | Quaint Village



CHANNEL VIEW

The Price of Your Pint For CAMRA members the Campaign's monthly newspaper *What's Brewing* provides an overview of what is going on in the world of real ale, brewing and pubs. However, it does speak from "our" side of the agenda. Sometimes it can be very illuminating to take a look at other points of view.

One good source of a different perspective is the trade magazine *The Publican's Morning Advertiser*, and a recent edition reported on an event held in 2015 to discuss the premiumisation of beer. A mouthful to pronounce, many real ale drinkers will probably find its subject matter a mouthful to swallow. Basically, the underlying theme concerned the opportunities for making beer a premium product, and therefore by extension the opportunities for charging a premium price.

Admittedly the conversation was not specifically about real ale, but beer in general, although real ale was mentioned, particularly as an example of the greater interest that was now being taken by drinkers in brewing procedures and ingredients. However, the general tenor of the meeting was somewhat depressing, and frankly, more than a bit cynical – how to convert beer from the ordinary drink of ordinary men and women into something special, probably with dedicated glass and serious branding, that can be sold for a hefty price.

Particularly disappointing was the contribution of Mike Benner, former CAMRA chief executive and now managing director of SIBA (the Society of Independent Brewers). "Aren't we now in a position to capture the opportunity of greater consumer interest and willingness to pay more for beer?" he said. He identified

education, delivery at the bar, and beer range as crucial areas that pubs should pay attention to in pursuit of this nirvana. "It's about educating people about beer in the same way we do wine..... there's not been any genuine value attributed to beer as a category. That's the biggest lesson from wine. The industry managed to position wine in a particular way to the benefit of suppliers and retailers."

Others spoke of taste, flavour and style and the training of beer sommeliers; the pushing of beer through the £5 a pint barrier (accompanied in one instance by increased sales); branded glassware along with increased ABV consumed in smaller volumes at higher prices; and training staff to interact with customers.

Perhaps the best summary of the philosophy being discussed came from a representative of M&C Allegra Foodservice: "Premiumisation spans all channels and involves taking something normal and adding something to it to take it to the next level. It's happened with coffee and we've seen it with various foods. In beer, it's come from the craft beer movement that didn't really exist five years ago and it's moved even faster than coffee did. When customers go out they want to go to more relaxed places; they'll spend £50 a head but they'll be relaxed about it."

Perhaps all fine and dandy in parts of the capital where well paid (many might say overpaid) bankers and young professionals appear to have plenty of money to waste – apparently there is some place in now fashionable Brick Lane selling bowls of cereal at £4 a time. However, across large parts of

the country, beer is regarded as quite expensive enough anyway. After taxes and other statutory payments, overheads, and often as not hefty rents, drinkers are grateful if their local can keep a pint around the £3 mark, or at least away from broaching the £4 watershed which is now often the case in London. There is little appetite here for promoting spurious qualities and pushing the price up.

As stated above, a prime instigator has been craft beer, the initial response of American beer enthusiasts to the industrialised outpourings of the major brewers, seemingly now usurped and subverted by the very big business philosophy it was set up to oppose. Suggest that it is “hip”, promote it through a gullible media and you’ve got yourself a nice little earner.

Traditionally beer was the normal drink of the populace, especially when water was of doubtful quality. A comparatively simple product even if the actual brewing process might be complex and require skill..... but then so does the baking of good bread, curing of good bacon or making good cheese. All unpretentious foods which fed a nation. What nonsense and cynicism to elevate beer to the level of a luxury item consumed as a treat.

Somehow we seem to have been here before. Was not the initial creation of CAMRA a response to the British beerage trying to tell us that what we really wanted was all singing, all dancing keg, full of glitz and razzmatazz, and of course at a premium price. Thank goodness this time round, and let us pray it remains the case, we can rely on good local micro brewers to continue to supply us with good quality beer at a *sensible* price.

BBC Gets It Wrong A few weeks ago the Radio 4 series *In Business* took a look at current developments in

brewing, instigated by the proposed merger of AB InBev with SAB Miller, and the arrival of craft brewing. Ah, once again, craft brewing. It’s amazing (well it’s not actually, given the media’s track record), how the amount of reporting on craft brewing in the short time that it has had any sizeable presence in this country, already seems to match that devoted to the forty-odd year history of micro brewing.

But then, as we point out above, craft brewing originated in America, is considered “hip”, and importantly, is heavily London oriented. It also appears to be no stranger to self-promotion. By contrast the traditional micro industry is spread right across the country with comparatively low representation in London, has little to do with America, and if not exactly self-effacing, has always allowed the beer to speak for itself – word of mouth (or taste in the mouth) rather than active marketing.

It is also almost exclusively devoted to real ale (which from observation craft brewing is largely not), and has been the creation of real ale lovers who for the most part are far from “hip”. One of the great success stories of recent years, micro brewing has witnessed a whole industry developed by the enthusiasm and determination of those for whom the existing commercial offerings were far from adequate. Here at least, in their origins as an alternative to the industrial brewing of national or global giants they share a commonality.

However, none of this would have been apparent to a listener to the above programme. Instead we were informed that the country’s 1,500 or so small breweries, the vast majority of which are traditional real ale brewers, are little more than an extension of the amazing new phenomenon of American craft brewing. As so often a disappointing triumph of fashion and London-centric media over reality.



FROM ACROSS THE WATER

Stuart Roberts reports from France

For those curious about the progress of real ale on the other side of the Channel here is the latest from Stuart Roberts, plus some observations nearer home – sent to us mid-autumn.

My two weeks summer holiday in Kent has been and gone and once again in my rush I supplied the wrong UK mobile number to a number of friends and spent a few nights in pubs as "Johnny no Mates".

Never alone though, when I visit the Rose & Crown Stelling Minnis where I much enjoyed the "beer nouveau" of Zinger from Hythe. And never alone either in another Kent pub when I was made very welcome by owners and customers alike after taking "The Wrong Turn" at Barfreton. Of course a visit to Kent is never complete without a good evening's banter at The Butchers Arms in Herne and Martyn's "hostile" hospitality. I think he was a Blackpool landlady in a previous life. Well done on your award once again Martyn.

The award for Britain's smallest micropub, however, must go to "Beer on the Pier" at Herne Bay, which is where I started my micro pub crawl. I was going to suggest to the owner that a window on the back of the pub overlooking the sea wouldn't go amiss, but then the pub was so small that when she put the key in the keyhole she would probably break the back window. Great to see the pier open and busy.

Beer On the Pier at Herne Bay



Back to this side of the ditch. To be able to mix business and pleasure is difficult but most genuine freehold landlords and micro pub owners I speak to seem to have a positive slant. But those are English ones and not Dutch. My last report on the tragedy of La Cloche having to dispose of hundreds of litres of spoiled beer included an understatement on how the matter was taken by the brewer.

It became apparent that my cheering was not welcome when the English were beating the Dutch at darts on the big screen, as was neither, on other evenings, my conversation topic matter with friends, (none of it rude and all to do with earth science). I felt enough was enough, and after an exchange of home truths, made The Royal Oak my permanent watering hole. It is still real beer brewed by La Cloche, and still good, but in an atmosphere more to my taste. The owner enjoys his business and chatting with his clients, and I feel vindicated when I am joined at the Royal Oak by my old drinking buddies and even the brewer's relations. Cheers!

I took some time out to visit some other venues where real ale is brewed on the premises, one of which is in Eymet, south of Bergerac in the Dordogne. Eymet was featured heavily in the "Little England" series a couple of years back, and there, in the Rue de la Loup, you can find the Bastide Brewery.

William King brews mainly one beer, a 4.3% I.P.A. using Styrian Golding Hops and Maris Otter pale and crystal malt. It is a micro brewery only, selling to local outlets, but he is open to the public on Thursday Market days where until about 1.00 pm you can sit in the street outside his ancient cellar and drink pints of good beer, undisturbed by traffic, and talk about anything (even earth threatening asteroids and tsunamis) until the wife is shopped out in the market and drives you back home again. He also sells his beer in polys of various sizes and a polypin of 36 pints will only set you back 45€, that's 1.25 € a pint to make a success of any party or barby.

A "sample and sell cave" has opened near my pool equipment suppliers in Angouleme, and it creates a lively atmosphere from midday to 9:00pm. It is owned by a French beer enthusiast who is importing beers world-wide, but mainly from Europe. A bar is installed where a constant chilled supply of bottled beers are sold to drink on the premises, and you can buy in bulk to take away (or not) as you choose. The owner is very knowledgeable and though he knows of Worthington White Shield he has yet to put that on his shelves of bottled conditioned beers. It is called La Cervoiserie in Champnier, for any of you brewers who want to test the growing French market for your BC beers.

I've tried a few of his stock and have discovered a great German beer called Bonnsch. Brewed to the German standards of Reinheitsgebot. It is a 4.9% pale ale brewed in Bonn that tells you nothing of its recipe but tastes very English in its style. I'm not a great bottle beer drinker and don't drink at home usually, but these prove to be a great thirst quencher after a couple of hours on a tractor mower keeping down the acres of grass that one acquires with property over here. Bonnsch also goes well with a curry.

The biggest real ale brewery in France is the Frog and Rosbif franchise that houses its brew pubs in huge historic buildings. My local in Bordeaux, (an hour away) was once a women's prison and they charge a criminal 6€/pint. You can however clock up "beer miles" by remembering your F & R passport which they stamp with every pint you buy until after about 40 pints you qualify for a 4-pint flagon. Buying beer by the flagon brings the price down by 50 cts /pint and they also do a happy hour. (I say "about 40" as I lose count after my 30th).

There are seven Frog and Rosbifs in France, with five in Paris and one in Toulouse and Bordeaux making the seventh. Each has its brewery on display and the beers are an English style pale ale and stout of 4.5% and 4.9% respectively. Very lively and full of the babble that one would expect in a London Firkin type pub all those years ago.

I'm off soon to Bruges in Belgium, and going via Normandy, where I'll be gathering some knowledge on their cider making and Calvados. Also passing through St Omer, France's beer capital where Stuart Neame once showed an interest in setting up.

The Royal Oak in Mareuil is now doing comfortable rooms for 10€/ person/night so maybe I'll see you and some of my Camra colleagues this side of the Channel soon. Martin tells me that publication of this will be after Christmas, so I hope you had a good one.

Cheers Stu



DOVER BEFORE THE WAR

Paul Skelton writes about some of
Dover's older pubs

Following our short piece about Dover pubs in 1936, Paul Skelton contacted us.

Looking at *Channel Draught* Issue 64 (Summer 2015) I was pleased to see an article that mentioned the pubs that existed in 1936. I have identified a list of 128 of them in my Dover catchment area – the old Dover Borough excluding River, Temple Ewell and Whitfield. The year before there were 127. Apparently in 1936 the Shalimar Hotel opened on the seafront. It finally closed in 1974.

Paul's complete 1936 list will be published in a future Channel Draught but for the moment we print his comments on just three.

First of all I will tell you a little bit about the **Greyhound**. I have managed to trace the pub back to 1858, but it was probably serving beers even earlier than this. Unfortunately this is one that I don't have a picture of, so should any readers be able to help, please contact me via the following web site: www.Dover-Kent.Com.

This house was addressed as 10 Union Row and also 23, 24 and 25 as the houses were renumbered over time. Union Row was a road that came off the foot of Military Road (or *Military Hill* as it is known to many of us), and eventually disappeared in the 1970s when York Street was being developed and the new flats built on the hill above.

Originally a Leney's pub, it changed to Gardener's of Ash and finally gained a spirit licence in 1913. The same year the premises almost closed, as it was referred to the Compensation Commission on redundancy, but it obviously survived. It finally shut on 31 December 1936, at a time when there were 41 licensed premises within three hundred yards of this building, but although closed Gardener's still had an interest in the building as they were refused permission to do repairs costing £395 in 1937.

Going back a year or two, in 1859 a nine year boy named William Cook was charged for obliterating some newly painted letters on the outside of the building, and the father asked to pay for the damage which he declined to do. The Bench adjourned the case for a month allowing him to reconsider, and if he didn't he would be sent to prison. I'm afraid I haven't yet found the outcome of this case.

The **King Lear** opened in 1937 (*which is why it did not appear on our 1936 list*) and finally closed in 2007. It was originally built as a private dwelling for the stationmaster at the nearby Town Station in 1877 but was converted into a public house in 1937. The building

The King Lear at Aycliff



never actually got its licence till its opening on 30th April 1938 but between those years was being drastically altered and set out for a pub. Further structural alterations were carried out in 1953.

This was another pub that had a skittle alley and also boasted a bat and trap team, and in the 1990s a new alley was built, this time covered in. A later licensee decided to try and convert the covered alley into a residential premises. The pub closed its doors in 2007 and today, unfortunately the building has been demolished and 12 luxury 2 bedroom flats have been built on the grounds. The Aycliff estate now has no pub in the area, the nearest probably being either the Cinque Ports at the Western Docks, the Malvern, Clarendon Rd. or the Plough at Hougham.

The last one on my list that I wish to mention is the **Shalimar Hotel**. It was the end property of the centre block of Waterloo Crescent, opposite the Royal Cinque Ports Yacht Club, and opened in 1936 – eventually closing its doors around 1974. I don't have a lot of information about it, but do know they managed to raise £4.3s.11d for the poppy fund in 1942. The last licensee William Adkin went on to be the licence holder of the Merry Dolphin situated within the Eastern Docks area.



Paul Skelton

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ALADDIN AND HIS WONDERF - ALE GAMP

As we leave Pantomime season we offer you the following seasonal contribution by L. Ranson from the Aeromodeller magazine December 1950 – re-modelled 2015 by Jim Green. With apologies to all Chinese real ale drinkers.

Little Reason, Plenty Rhyme, for this Pantomime.

In Chinatown, where Limehouse Blues can only walk the streets in twos,
You'll find, hard by the Seamen's Rest, a little place where East meets Vest;
A bagwash business, oriental, run by a Widow, sentimental,
Who now too old to go a-gaddin' doted on her son, Aladdin.

Yet this precocious Chinese twit would tinker with a brewing kit,
While his mother, old and thinnin' struggled with the dirty linen.
Until one day she cried, "Look here! I'll fetch you one behind the ear!
Do a favour when I ask it, and go and fetch the laundry basket".
But there he sat and just said nowt, stirring up his home-made stout.

But with him no more to wrangle she hit him with the nearest mangle.
"Now out you go and earn some ackers! You're enough to send a Chinese crack-
ers!
Take this basket on your calls and pick up Mr Too Long's smalls".

On his way Aladdin went who answered promptly at his knock
In pure Chinese for, "Come in, Cock!
Take a shufti at these ancient brews, while I toddle off to get me trews".
Aladdin couldn't see a thing in these ancient pamphlets, early Ming,
But being a nosey sort of fella rooted out an old umbrella
Patterned with a mystic scroll – a most uncommon parasol.

At that moment toddled in, the old man with his next-of-skin,
And saw Aladdin by the lamp gazing at his ancient gamp.
Aladdin said, Me velly solly, but could I borrow this 'ere brolly?
Outside it's wetter that it orte, pouring down like Foster's water".

The old man gave a knowing nod, and replies, "It's rather odd
That you, a Real-Ale brewing geezer should require this rain-drop teaser.
Long ago, in ancient China lived a wizard ale designer
Who, as Chinese legend tells, was quite a dab at casting spells,
And always carried on his arm, a brolly as a lucky charm.
The very gamp, you understand, you're clutching in your grubby hand.
But you can have it, if you will, in payment of my laundry bill".

Aladdin thanked him most discreet, and stepping on the slimy street
Opened up the gamp – and lo! a vision on the air did flow.
He said, "You don't look like a Genie, much more like a beauty queenie!"
A voice came from the vision fair, "I'm Genie with the light brown hair,
Kindly state one wish, your Grace". He did so - and she slapped his face!

Aladdin turned a Chinese Red as in a subdued voice he said,

"Please to do your magic best, next Tuesday morning at the Fest,
The Judges that my stout shall choose in preference to the other brews".
Softly saying, "It shall be done", she vanished like the English sun.

Tuesday came, and brewers' drays came to Olympia to amaze
The Tasting Team with brews assorted, pint pots and glasses soon were sported.
But most beers all seemed wan and tired just like their life-span had expired.

Aladdin looked a weirdly sight with his pigtail gleaming bright,
Where he had secured a clamp to tote around his magic gamp,
And looked a trifle more absurd as brewers all gave him the bird.

But scornful of such human folly Aladdin opened up the broily,
From which a halo drifted out – and circled round his home-made stout,
Then, 'mid gasps of wonder all around Aladdin rose up from the ground,
And hovered while the judging crew sampled of his tasty brew.

"Funny you should come along. Seems I've got the magic wrong!"
Said the Genie from above. "You'd best stay up here with me, my love!"
His reply to her was most horrific; a certain Chinese hieroglyphic.
"Put me down upon the ground before I miss the final round!"
But the Genie said, "Will do, but not until the Team's all through".
Ten minutes later – on the dot, terra firma met his bot!

The other brewers shouted, "Shame! That there Chinese what's-his-name
Used an adjunct artificial! We want to see the Chief Official!"
But the Old Judge shook his head. "In all the books I've ever read
There's never been the slightest clue that a home-made sunbeam is taboo!"

The final tasting Aladdin made without the Genie's magic aid.
Or so he thought, until with shock, he saw her on the main hall clock.
A voice came from that mystic missie, "What's up with you – you great big sissie?
Without my help you would be out, with that dodgy home-brewed stout".
Aladdin answered with a frown, "You've hurt me blinkin' sit-me-down!
When you took me up aloft you might have made the landing soft!"

But the Genie merely laughed. "Open the gamp, and don't be daft",
Once more the halo came in haste to warp the tipplers' sense of taste.

Again the brewers shouted, "Shame! He's gorn and done it once again!
Using a bloomin' fairy spook is agin the rules in any book!"
Once more the Old Judge shook his head. "San Fairy Ann!" was all he said.

And so Aladdin's apparition won for him the competition,
Bringing true his fondest dream – top man in the Brewing Team.
Now I think you all can guess how he won with great success
The Champion Beer of Britain cup – Happy as a two-tailed pup.

But all the officials are perplexed where to hold the contest next.
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Katie Coleman





THE 2016 GOOD BEER GUIDE TRAIL

Come along and support your local pubs!

Deal Dover Sandwich & District Branch of CAMRA will be visiting all 17 pubs in our area that are in this year's Good Beer Guide. We will be using service buses mostly, with minimal walking involved. So don't forget bus passes. For those who have to pay it's usually more advantageous to buy a Day Explorer ticket on the first bus you take for £6-50. We kicked off in Dover Town last month for the first leg visiting the **Mash Tun**, **Eight Bells**, **Rack of Ale** and the **Louis Armstrong**. But still thirteen pubs to go, so all is not lost!

SO CLEAR THE DATES IN YOUR DIARY – ALL ON SATURDAYS

SAT 13th FEB We're in the Deal area, starting at the **King's Head** Kingsdown at 1215 for an optional early lunch. This can be reached by taking Bus 82 from South St at 1159. Then two more pubs to visit – the **Just Reproach** and the **Ship**, both with a wide range of beers, so you won't go short!

SAT 19th MARCH We will be making our way from Eastry to Walmer, starting at the **Five Bells** just before 12 noon. Then the **Crown** at Finglesham for lunch, continuing by bus to the **Lighthouse** and the **Berry**.

SAT 16th APRIL It's off to the **Blue Pigeons** at Worth before the short stretch to Sandwich for the **Red Cow** and the **Crispin**.

SAT 14th MAY Minibus trip to three country pubs – the **Plough** at Ripple, **Wrong Turn** at Barfreton, and the **Carpenters** at Coldred. Details TBC.



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8:00pm

Saturday 5th March - **Jonathon Wells** (solo guitarist) -8:00pm

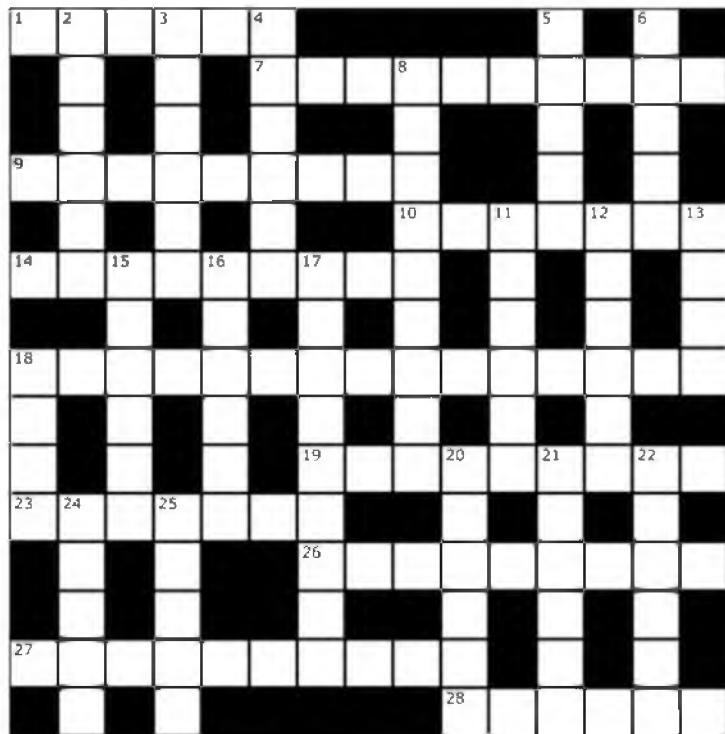
Sunday 6th March - **Mothers Day lunch** - 3 courses £14.50

Saturday 12th March- **Curry Night** - 6 to 9pm

Friday 25th to Monday 28th Beer Festival

UNCRYPTIC CROSSWORD

BY TRISHA WELLS



Across

1. Assimilate (6)
7. Founder of the Democratic Unionist Party in 1971 (3,7)
9. Inigo Jones, John Nash or Frank Lloyd Wright, for example (9)
10. North African stewing pots with conical lid (7)
14. The cost of carrying luggage (9)
18. The names of the three tunnels in the film *The Great Escape* (3,4,3,5)
19. Export keg beer, famous in the 60s and 70s – Watneys ... (3,6)
23. Wine from Tuscany (7)
26. Name of Mr Darcy's sister in the book *Pride and Prejudice* (9)
27. Container for alcoholic drink brewed from hops (4,6)
28. Over there!

Down

2. District in a Spanish town (6)
3. Tediously familiar or outdated (3,3)
4. Having a sharp, pungent taste (6)

5. In IT, characters are represented by numbers using the code (5)
6. Triangular chunk of cheese (5)
8. Not plain (9)
11. Mr Tetley the brewer's first name (6)
12. Less far away (6)
13. Scottish river rising in the Corrieyairack Forest, noted for its salmon fishing (4)
15. Italian resort on the Adriatic coast (6)
16. Inventor of the light bulb (6)
17. Owner of the corner shop in the TV series *Open All Hours* (9)
18. Neck ornament worn by ancient Britons (4)
20. One of the ingredients in 4 down (6)
21. A dried grape (6)
22. Girl's name which means 'happy victory' in Greek (6)
24. Type of ant, bee, buzzard, fungus or parrot (5)
25. Brewery based in Barnsley, winner of the White Cliffs Festival of Winter Ales *Beer of the Festival* award in 2012 (5)

Answers on Page 61



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DOWN TO MARGATE

Margate's pub revival explored

Margate has, in recent years, been a byword for urban seaside decline – a victim of foreign holidays, and shopping transferred to the edge of town and the Internet. However, the success of the Turner Gallery, the reopening of Dreamland, and its most famous daughter, Tracy Emin, a national celebrity, suggests a town far from dead and buried.

To the Deal, Dover, Sandwich and District CAMRA branch though, this was all very small beer in contrast to the town's position as a leading player in the new world of micropubs. With half a dozen operating and more planned, a visit, it was felt, was almost overdue, and so a trip was planned last autumn for Saturday November 21st. However, it might have been better had we chosen a day when Margate's location at the point where the Thames Estuary, meets the English Channel, meets the North Sea, was not at the complete mercy of an icy blast blowing in from Arctic regions far to the north.

Starting point was Ales of the Unexpected, Canterbury Road, Westbrook, where a small group had arranged to meet after midday, those of us travelling by the 11.42 train service from Dover arriving towards 1pm, after a walk from the station that allowed a foretaste of the unrelenting wind that was to accompany us the whole day. Ales of the Unexpected it said, above glass doors which remained firmly closed, and which, along with an apparent absence of illumination inside, suggested a premises also closed. However, peering into the depths beyond, some light and figures could be discerned, one of which, the landlord, came forward to unlock and let us in. The doors had been locked, he explained, to curtail the wind – but having relocked after us it still howled and wailed like the legendary banshee.



Ales of the Unexpected, Westbrook, Margate

However, once inside it was cosy and warm. The bar and beer are at the far end, away from the street, and where everyone, including the rest of our party, was gathered. There was a choice of three ales – Bank Top Old Slapper, Brains Rev. James Rye, and Stout and About from an outfit called Partner.

We enjoyed half an hour or so, and would have stayed longer, but with a schedule to stick to had to leave around 1.30 to head for Wetherspoons Mechanical Elephant on the seafront a few hundred yards past Dreamland. We left the protection of Canterbury Road with buildings both sides to meet the wind head on, or more

accurately sideways on, blowing in straight off a sea of foam topped grey/brown breakers. Sand was also being whipped up, collecting in low dunes across the road, and sandblasting us as we struggled along.

To deal with the wind, Wetherspoons operated a kind of airlock system. Entrance is through two rows of doors about six foot apart. Open right hand end outer door, enter, and firmly close door behind. Cross to left hand end inner door, and enter pub proper, closing door securely behind. Thereby activity inside could continue as normal.

As usual, Wetherspoons offered a range of good value food, and most of us took the opportunity to have something to eat – a special offer curry at £2.99 was particularly appealing....and tasty. Beer range, also as usual, was extensive, with several local brews, including Tonbridge Copper Nob which was very good. To the rear windows looked out over more elevated parts of the town and the recently revived Dreamland fairground, now closed for the winter. Inside, the pub's TV comfortably informed us that we might expect breezy weather.

Our next stop was the Wig and Penn, a Thorley Tavern about five or ten minutes away, in the old part of the town behind the front where it curves round after the monument. Emerging from the Mechanical Elephant, we found the wind seemed to have strengthened even further, providing a major challenge at road junctions where it was funnelled between buildings on either side.

In due course we turned down side streets, where the wind was much less in evidence although the clouds still scudded overhead. The Wig and Pen, a substantial pub, with dark wood panelling and cushioned seating around the walls, is perhaps of a style now considered somewhat old fashioned, although it seemed popular enough that Saturday afternoon. We sat round a large table not far from the door and drank Gadds No 5 and Seaside for half an hour or so.



Next destination was the Lifeboat just a few minutes away, a contrast if ever there was one. Small, (but not minute) it was very full. The pub is split into two parts: in front of the stillage and behind the stillage, with the stillage also in two parts, beer to the right, cider to the left. Drinks are bought and paid for at a small bar to the left of the door before being drawn off at the stillage by the staff. Beers available that day were Rockin Robin, Tonbridge Blonde Ambition and Gadds Black Pearl stout.

We made our way to the rear of the pub to find two long tables with benches crowded with drinkers. Nowhere to sit, we stood next to the stillage and its rows of barrels, the aroma of an open fire wafting around the room. A pub, as pubs might have been once, we could have stepped back a century or two. It wasn't exactly Dickensian, but if the Artful Dodger and Bill Sykes had been sitting in the corner we would not have been altogether surprised.

Eventually one of the tables cleared and we took the opportunity for twenty minutes

respite before the big one, or more correctly the wet one. Included in our itinerary, devised, as I mentioned above, in the balmy days of early autumn, was the Harbour Arms, a conversion of old fisherman's stores on Margate Pier. An idyllic spot for a summer's evening, it offered a very different prospect towards the end of an afternoon in late November during a northerly gale.

Once more we returned to struggle along the seafront, the pier being at the far end, just as the road curves round up Fort Hill.

As we approached we became aware that another element would soon be in play – the sea. Along the seaward side of the pier, away from the town, a substantial wall offers a fair measure of protection but does not prevent spray from breaking waves coming over the top. To reach the Harbour Arms, several hundred yards along the length of the pier, without getting wet was as much luck as good judgement, and few of us managed it.

However, it was well worth the effort. Once again, and perhaps surprisingly considering the weather, we found a well patronised establishment, interestingly, of mainly youthful drinkers (or does that just reflect our own more advanced years). Beers included Exeter Lighterman and Caveman Evolution Porter. We found a table in a corner and drank our ale with wind battering at doors and windows and sea spray liable to douse anyone risking a visit to the toilet outside. Despite that, inside all remained dry and comfortable.

Time was now pressing and we had one pub left – the Two Halves – somewhere on the front we thought but no-one knew exactly where. Back through the watersplash (did Dreamland ever have one), we eventually found it after a few wrong turnings and almost being blown flat rounding the last corner. It was on the front and also again quite crowded. Beers were Oyster Stout and Cockle Warmer from Whitstable, plus Lymstone Foundation.

We could afford just about half an hour before the trek back to the station and our journey home, the prospect of which was not enhanced by overhead remarks of disruption caused by the weather and falling trees, etc. Still we assumed we would get home somehow, and meanwhile there was ale to drink.

Time though, soon went, and we once more found ourselves back outside, battering away past empty amusement arcades and the closed entrance to Dreamland, towards whatever glad tidings awaited us at the station. However, a different world, a revelation. The wind fell away as we turned left off the front, and once in the booking hall, it was rapidly evident that rumours of disruption were much, if not completely, exaggerated. The train arrived on time and we were soon on our way home, sleep overtaking some, although apparently no-one missed their stop.



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SEVEN MEN IN A BOAT

THE BEERY BOATERS' END OF YEAR TRIP ON THE THAMES AND ISIS NAVIGATION

These were mostly uncruised waters for me, although it was the Beery Boater End-of-Year Trip 2011. I was in hospital and had to suffer endless telephone calls telling me how much they were enjoying things. All river cruising, with no canals, I thought that it would all be plain sailing, which just goes to prove how wrong one can be!

So on the 5th October 2015 we kicked off from the Anglo Welsh base at Eynsham, just to the west of Oxford, on the rather oddly named 69ft narrowboat 'Me Too'. Jerome K Jerome's Three Men in a Boat travelled the Thames a bit lower down. We were Seven Men in a Boat – the Martinses Atkins and Prime, Tom Mitchell, Paul Skelton, Dave and John Underdown and Yours Truly, Hon Commodore (Unelected) Jim Green.

There had also been plenty of rain, with more forecast, and it started, then stopped again before we set off at around 3.30 with Martin P on the tiller. Just after 4pm we were at Pinkhill Lock with the lock keeper waiting for us. All locks on the Thames are manned, but if the lock keeper is off duty they can be boater operated. Above King's Lock at Oxford the locks are manual, the paddles being operated by what resemble ships' steering wheels on the lock gates along with normal push-and-pull balance beams, but from there downriver they are all hydraulic. At Pinkhill the heavens opened and it rained 'comme une vache qui pisse' on the steerer and those ashore helping to operate the lock.

After Pinkhill Lock we came across one of the many nasty bends that are a feature of the river right up to Lechlade, this one with a couple of buoys indicating we should keep to the outside. Going upstream one should keep the red buoys the left of the boat and the green to the right; vice-versa of course for going downriver. I gather there were a lot more buoys than on the 2011 trip. We also found Me Too steered very well going against the flow, but later, found quite a different story coming back with the current.

We continued past the Ferry Inn at Bablock Hythe by a large caravan site, and then after two further miles through Northmoor Lock. At about 6pm we arrived at Newbridge, our destination for the day. Despite its name, the bridge is 13thC and supposed to be the second oldest on the Thames. There is a pub either side – going upstream, the Rose Revived to the right, and the Maybush to the left. The bridge was the scene of a skirmish during the English Civil War in which the Roundheads came off best but their progress towards Faringdon was halted. I can imagine each side ensconced in a pub on either side. Legend has it that Oliver Cromwell dropped in for a pint, and noticing that the rose that he was wearing was drooping, placed it in his beer. After a short while both he and the rose were revived!

Anyway, we decided to tie up to the bank by the beer garden of the Rose Revived. Rather a high bank for those of us who were ambulatory deficient (most of us by

then), but with the help of the gangplank angled up to the bank we all managed to get ashore, despite drizzle and slippery grass, and promptly headed for the warmth and dryness of the bar.

This was the first time that I had been in the Rose Revived since 1964, when, as a young killick (Leading Hand) in the Fleet Air Arm I was doing a week's canoeing course based at Culham Airfield on the other side of Abingdon, and we camped here overnight – the landlord saying we could pitch our tents in the adjoining orchard. We had a most enjoyable evening in the pub including a sing-along with some ex-service locals, followed by a visit to a Chinese restaurant in Oxford. It was nice to see the orchard still there at the back of the beer garden.

The pub then, I suspect, was Morlands, but is now Greene King, and the beer included Greene King Dark IPA (how can you have a dark India pale ale?), Morlands Old Spiced Hen and Ruddles County. I went for the Dark IPA which proved to be quite palatable. As it was still raining we stayed put and didn't venture across the bridge to investigate the Maybush. Returning to the boat was easier for some, but Dave had to resort to almost a "flying leap", relying on those already on board to prevent him crashing onto the deck.

No early start on Tuesday morning (or any of the week), but away from Newbridge at 8.10. The sky was quite clear with even the odd patch or two of blue sky, but it seemed to have rained a lot overnight, and it returned with a vengeance at times over the next few hours. We reached Shifford Lock at 8.55, and unattended, it was a self-service. Meanwhile a vital issue had been settled. The trip had begun with no designated cook, and it looked as if we might be facing some kind of rota or extreme self-catering. However, cometh the moment cometh the man. Completely ignoring, or maybe forgetting, his army training Tom stepped forward: "I'll cook it", he said, "But it'll be hot and horrible." In fact, while it was hot, it *wasn't* horrible, and he did a great job for the rest of the week!

The Trout at Tadpole Bridge was passed at 10 o'clock with its moorings, then vacant, noted for the return trip, and then towards lunchtime, after Rushey and Radcot Locks, we approached the triple arched, hump-backed Radcot Bridge, the oldest surviving bridge on the Thames. Currently suffering from a crumbling parapet, another Civil War squabble saw Prince Rupert's cavalry pouncing on the Parliamentarian troops who were still trying to get to Faringdon. They must have been doing quite a pub tour on the way. The Swan Hotel, to the right of the bridge, was our intended destination, and probably theirs as well.

Moorings for the Swan are on the opposite bank before the bridge, but there appeared others, better and closer to the pub, beyond the bridge, so there we went, only to find a sign which proclaimed, "No Mooring!" Most of the crew disembarked and headed for the pub, leaving the two Martins to reverse the boat back through the narrow navigable arch of the bridge to the designated tying-up place. Not so bad as might have been imagined as the boat went with the flow – different matter if the current had been against it.



At the Swan food was limited, with only a couple of Greene King beers on, IPA and Old Speckled Hen, probably because the tenants were in the process of moving out. But for all that it was pleasant enough and the beer was good and we remained until 3.15. Outside showers came and went.

The afternoon saw us by 3.50 at Grafton Lock, trying to hide its identity with a mass of Virginia creeper covering its name, and the weather starting to look promising. Around now it was noticed that the fridge wasn't working. Hon. Commodore (Unelected) became Ship's Electrician and found that the switch on the control panel wasn't working either, and transferred the output connection to the redundant navigation light switch. Later, there would be complaints that the fridge was working too well!

Two more locks, Buscot and St. John's (the final lock on the Upper Thames) where a statue of Old Father Thames, removed there from its original location at Thames Head, the river's source near Kemble, Gloucestershire, bears a startling resemblance to our sadly-missed Roger Marples. We moored just below Lechlade Bridge at about 6 pm, alongside a field of cows, to spend the evening drinking Ha'penny Beers at the Crown and the Swan. Brewed at the Crown and taking their name from the bridge, the Anniversary was notably good.

Wednesday morning, and off at 8.15 for the last half mile to the head of navigation, and to turn, at Inglesham Round House, where the Thames and Severn Canal goes off. The sky was clear with high cloud and there was a bit of a breeze. However, on reaching what we thought was the junction, we found that the shallows, the wind, and strong currents coming from both stretches of water ahead made turning impossible. Nothing for it, we thought, but reverse back under the foot-bridge, where, with the bow into the bank, there was just room to motor the stern round. Looking at a map subsequently, I found we were trying to turn at the convergence of the Thames and Coln. The canal entrance was a few hundred yards further on but was obscured by willow trees – no wonder there was flow coming from both directions.

We topped up our fresh water tanks at Grafton Lock, which we reached at 11am, using the lock's own hosepipe which had a diameter "like a fire hose", and did the job in about five minutes. A small cruiser came up the lock just as we were setting off, the young ladies aboard remarking that Paul, long hair flowing and Indian head-band, was surely either Axl Rose or Bon Jovi (*leading lights in two US rock bands, Jim – Ed*), or perhaps a cross between the two, and threatened to rip his clothes off. Paul reckoned he might have let them if they had not been going in the opposite direction. However, I informed the young ladies, that rather than an international star, he was Big Chief Forked Tongue.

Back at Radcot Bridge a large Dutch flower-delivery lorry seemed to have got grounded on the hump of the bridge. We scooted underneath in case the remainder of the crumbling parapet descended on us. It was noticeable how much more difficult it was steering downstream with the current than upstream against it, and there was much communication with reeds and willows on the sharp and numerous bends, one encounter seeing the TV ariel captured by a willow tree. We didn't miss the TV, but the aerial we could have been charged for.

Lunchtime stop was the Trout at Tadpole Bridge, and as we hadn't arrived before the sun was over the yard-arm I extracted a bottle of Old Hopking rum from my bag

and we had 'Up Spirits'. We tied up at about 1pm on their vacant moorings to find a couple of micro brews available, Loose Cannon Gunner's Gold being one. Usually there are more real ales but they were running the stocks down in preparation for refurbishment. Opportunity was also taken to eat, and I enjoyed a portion of fried whitebait.

It was approaching 4pm when we left the Trout heading back to the Rose Revived for the evening. At one point we found ourselves stuck the wrong side of a buoy. After pushing with the pole, rocking the boat, and all standing at one end, had failed I began to think it would need someone overboard with the gang plank to lever us off. Paul, as the only one wearing anything that resembled waders, was suddenly aware that all eyes were gazing in his direction. Perhaps spurred on by the prospect of watery adventure, Paul managed to pole the front of Me Too well out into the river, then, a bit of reverse, and forward with the tiller pushed well over to the right, and we slid off into deeper water....and continued.

We reached Newbridge sometime after 6pm to moor once again outside the Rose Revived, easier this time as the river level had risen. Someone had recommended mooring upstream of the Maybush, but the bank's condition made it impossible, and although some of the crew investigated the pub, reopened after flooding, we all finished the evening in the Rose Revived.

Thursday morning and my recording machine had ceased recording, so I'm having now to rely on memory and photographs. Through Northmoor Lock and past the Ferry Inn at Bablock Hythe, before coming a cropper on the sharp bend before Pinkhill Lock with its navigation buoys and awkwardly moored boats. Together with the flow of current and a sideways wind, Me Too ending up in the trees, seriously

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scratching the starboard side and causing my beloved klaxon to nose-dive into the murky Thames. Never mind, it cost me nothing in the first place – easy come, easy go.

We passed Anglo Welsh at Eynsham and exchanged waves with the staff. Then Eynsham Lock, and a couple of miles further on King's Lock, where the weir cut above the lock leads to the Duke's Cut and the Oxford Canal. I was now on waters which I'd cruised before. Then Godstow Lock (the first mechanised lock downstream) with another Trout Inn alongside, followed by a wide length of river with Port Meadow on the left, populated by grazing horses, cows and geese. The edges are very shallow in places, and it is popular with rowers, although none today.

The river then narrows, and divides to pass wooded Fiddler's Island, the navigable stream to the right, followed by allotments lining the right bank, while on the left, Sheepwash Cut goes off under a low railway bridge to Isis Lock and the end of the Oxford Canal. Another couple of hundred yards and under Osney Bridge, and to the right are East Street Moorings, free, extensive and popular, but short-term only, the Osney Lock Keeper patrols to make sure.

We tied up at the top end, and walked along the moorings to the Punter, formerly the Waterman's Arms, which I realised I'd been to in 1988, on a trip down the Oxford Canal from Rugby. Then Morland's, now it was Greene King, but with some guest beers. It was about here that we decided to change the itinerary and stop in Oxford for the evening, instead of proceeding to Sandford. Next morning we would go to Abingdon, spend the rest of the day there, and come back to Oxford on Saturday instead of going on as far as Wallingford.

We left the Punter and proceeded to the Kite, across the river and first right in Mill Street. Also Greene King, but beers were mainly from the XT Brewing Company who had taken an interest in the pub, and very nice beers they were, too. Those two pubs were the only ones the majority of us visited in Oxford that day.

Friday. A fine morning and down to Abingdon to tie up at the excellent moorings just downriver of the town bridge with a fine view across to St Helen's Church spire, near where the Wilts & Berks Canal (under restoration) enters the Thames. On the bridge, on an island where the river divides to go underneath, is to be found the Nag's Head, a long-standing GBG entry and 2015 South Oxfordshire Pub of the Year, and, on the aforementioned canoeing course in 1964, often to be our drinking den in the evenings. There was a fine selection of Real Ales, including local beers, and a discount to CAMRA members.



Later most of the others went into the town to visit other pubs, look at the old Morland Brewery and buy some excellent sausages and kidneys from a wholesale butcher. However, I stayed put, even enduring the live rock and blues group in the evening. I can't fault their expertise, but that sort of music doesn't quite suit my tastes.

The day, however was not without inadvertent incident. Martin A made good attempt at setting himself on fire with one of the Nag's Head candles, and on returning to the boat was instrumental in releasing me from a middle of the night entrapment in the ablutions. The door, which opened outwards, was caught inside the adjacent panel, and with nothing to grip to pull the panel inwards I was stuck there until Martin, fortunately hearing my knocking, pushed it in from the outside.

Still dry on Saturday morning, although puddles indicated that rain might have fallen overnight. No rush to get away as we were only going back as far as Oxford that day, so a mid-morning set off, turning in the wide part below the bridge, to retrace our course, through Abingdon, Sandford and Iffley locks. We tied up just above the last at about 1pm, outside the pub now known as the Isis Farmhouse.

Once the Morrells Isis Tavern, the building dates from about 1800 when it was, indeed, a farmhouse. There was, and still is, no road access to the pub and originally beer was delivered by boat. Also from the river, bodies were once recovered, with so much paid for each. Inside, the pub has been described as 'shabby-chic' with emphasis on the first part! Only one local Real Ale normally available, on gravity, and usually from Appleford or Shotover – that day the latter. The pub seemed very popular with towpath walkers and the like, and was doing a roaring trade in meals.



Back on the Thames we passed the college boathouses, where eights and other rowing boats, unlike the day before, crowded the river. All seemed crewed by novices with the cox trying to maintain order, and everyone confused by the appearance of a 69ft steel narrowboat trying to make its way through the melée. We left them behind where the river divides at Folly Bridge, continuing on through Osney Lock, and having informed the lock keeper that we'd be staying overnight, moored right outside the Punter, where, naturally enough, we commenced our evening imbibing before heading for the city centre.

Oxford was very crowded and somewhat disappointing. Students seem to me of the same ilk as farmers, always complaining that they're hard up and ill done by, but still finding the cash to buy their beer! (*might be a reflection on Oxford students' often well-heeled backgrounds* – Ed) We went in various directions. My group with Hon. Commodore (Unelected) being propelled in the Beery Boaters' wheelchair, visited the Turf Tavern, the King's Head (Youngs) and the Wetherspoons Four Candles. Lots of noise everywhere, including from a club-like outfit called the Jam Factory which exuded a sound akin to the processes of heavy industry. Quite honestly, I'd have preferred to have stayed in the Kite or the Punter, where we couldn't even get a pint when we got back to the moorings at 11.30, as they'd called time.

Sunday was the last full day. Plans to stop for our lunchtime ale at the Perch at Binsey, opposite Port Meadow, had to be abandoned, as instead of the alleged jetty 50 yards from the pub, there was just a none too substantial landing stage bearing a no mooring sign in what appeared very shallow water. So we had to push on to the Trout, on the weir stream at Godstow Lock, Lower Wolvercote, initially

intended as our evening stop.

We moored, as suggested in the guide books, above the lock, beyond Godstow Bridge, against a rough bit of bank using mooring pins. It might have been possible to get to the pub from below the lock and along the weir stream, but we didn't try. The Trout is old (parts dating back to 1138 as a hospice for the nearby Godstow Nunnery), big, and, being a Sunday, was very crowded. The beer was very expensive or quite reasonable depending on which one you went for. Paul, without checking the prices, chose Timothy Taylor Landlord and was stung, "right where it hurts, in the trouser pocket" – £4.55 a pint. Brakspear Bitter, by contrast was £3.15 a pint and the choice of everyone else, and Paul second time round: tasted better too he reckoned.



It was pleasant enough sitting outside by the river in the sunshine, but we didn't really want to spend the evening there as well, so we decided to press on and tie up for the night at Eynsham Lock. On the way the last remaining Vulcan bomber passed almost directly overhead, on what was billed its farewell flying tour of Britain.

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So, our last night's stop. There were good moorings below the lock, with toilets and showers available, and about a third of a mile across Swinford Toll Bridge the Talbot, an old Arkells pub on the once-navigable Wharf Stream off the river. It was welcoming and cosy with three Arkells beers straight from the cask, the Kingsdown especially palatable, and good food in large portions.

So that was it. Back to the boatyard in the morning to offload and to set off home again after the obligatory photographs. And the boatyard staff seemed quite unconcerned about the rather severe scratches in the side of Me Too, or about the willow tree making off with our television aerial. Perhaps the donation to them of the remains of our cider supply mollified them somewhat!



The Beery Boaters - L to R Jim Green, John Underdown, Martin Prime, Dave Underdown,, Tom Mitchell and Paul Skelton (Martin Atkins took the photo)

Jim Green (added contributions from Paul Skelton)

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LAST KNOCKINGS

White Shield Worthington In National News we report on the welcome return of White Shield Worthington: but will this be in the half pint bottles that we remember from twenty or thirty years ago? Chances are that it will not. The most recent appearances of the beer seemed confined to the now popular 500ml bottles, which while it might have become the standard for bottled ale, is arguably not necessarily really suitable for White Shield. Brewers maintain that bottling costs are the same for a half pint as for 500 ml, and for the take home trade the latter is probably a logical size. However, selling across the bar is rather different. For a variety of reasons most bottled beer in pubs traditionally came in half pint bottles, appropriate for a beer such as White Shield, refined and delicately flavoured, compared to its more robust rougher counterparts on the handpump. A beer to savour and linger over, rather than quaff or swig. Bottles in pubs now come in a wide range of sizes, the old half pint comparatively rare, if it exists at all. However, there are plenty of alternatives without necessitating resort to the 500ml. A good choice might be the craft beer favourite 330ml (or thereabouts), in many respects better than the traditional half pint, and maybe with a dedicated glass. Sensibly priced it could be a winner.



Crafty Craft? Elsewhere we comment on the current publicity surrounding craft brewing. Admittedly my knowledge of the new movement isn't extensive, but those brews I have come across don't seem appreciably different from other beers. Recently craft ales have been appearing on supermarket shelves alongside the existing bottled ales. Usually in the 5-6% ABV range they appear invariably in 330ml bottles, and invariably at much the same price as their longer established cousins in 500ml bottles, many of which match the craft ales in strength. The best real ale is superb, and is made from a handful of ingredients – malt, hops, yeast and water – the real craft lying in the skill of the brewer. It would be illuminating to know the additional element that warrants craft ale's premium price.

Lotta Bottle Speaking of bottles, bottled beer and other bottled drinks now come in an amazing range of sizes. Checking out a pub of my acquaintance there were no bottles of exactly a half pint measure, although whether today's lights, browns and any other remnants from the pub shelves of old (none of which the pub had for sale), still come in such volumes, I don't know. The two nearest were Woodpecker cider and Smirnoff Ice, both at 275ml. The incongruously named Miller Draught was 330ml as was Cobra no-alcohol, while a section of brews from Hopdaemon and Old Dairy came in at the standard 500ml. Also at 500 was Gay-

mers Pear Cider. Newcastle Brown, traditionally closer to a full pint, was 550ml, but the award for largest volume went to Magners Irish Cider. At 568ml some strange Irish measure you might think. Not so. Look at any milk carton and you find it is exactly one pint.

Winter Gloom As the festive season and all its accompanying hustle, bustle and entertainment rapidly recedes, do not forget that for many a pub January and February are two of the quietest months. Even if Christmas and New Year were particularly good, they still need customers to drink beer and put money in the till if they are to survive. So just because its cold, dark and damp don't take the easy option and sit in front of the TV all night, but make sure you continue to visit your local. Use it or lose it as the old saying has it.

And of course the wintertime in pubs does have its benefits, especially for lovers of dark beers, who at last have a half decent chance of finding something to their taste on the bar top. Not that other ale styles should be written off, but there does seem a general presumption that beer should reflect the season – light, pale and golden in summer; malty and dark in the winter. Some might think this self-evident, an uncontested truth like the Rights of Man or the American Declaration of Independence, but is there really any logic behind it. We don't stop drinking tea and coffee in the summertime, Coca Cola continues to be sold year round, and as for Guinness, there has always been considerable demand in warm climes. I know I've written (waffled on some might say) about this before, but isn't it time that we drank with our taste buds not our eyes.

Drink Guidelines As we all know the Government has introduced new guidelines on the “safe” level of drinking. The revised limits are now the same for men and women and if adhered to, it is claimed, predict a risk of dying from an alcohol related disease of 1% – about the same apparently as several hours spent each day sitting watching TV, which is apparently also not good for your health. Two things: why is there no government campaign against watching TV, and if you do both does it double the risk?

Festive Spirit Spending a few days after Christmas in a village not any great distance from Maidstone, I took an hour or so on Sunday night to visit the village local, and local it truly seemed. I had spent many a good evening there in the 1990s, but in more recent years it had often approximated more to a restaurant with bar attached. Anyway a well patronised establishment it appeared, ale still below the £4 mark (just), and customers enjoying a Sunday evening chat over a pint. A half hour passed fairly rapidly, and I even forgave the two children playing their chattering computer games a few feet from me, while their father sat at the bar with his partner, scrolling through messages on his mobile. As I left by the side door, three couples sat with drinks at table in the window, enjoying the atmosphere and each other's company, the same three couples I had seen in the pub regularly on Saturday evenings twenty years ago. Tell me I'm getting old but it was heart warming.

Old Wort

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Date of Birth (dd/mm/yyyy) _____

	Direct Debit	Non DD
Single Membership (UK & EU)	£24 <input type="checkbox"/>	£26 <input type="checkbox"/>
Joint Membership (Partner at the same address)	£29.50 <input type="checkbox"/>	£31.50 <input type="checkbox"/>

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

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

I enclose a cheque for _____

Signed _____ Date _____

Applications will be processed within 21 days

Channel Draught 66

Campaigning for Pub Goers & Beer Drinkers

Enjoying Real Ale & Pubs

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



Instruction to your Bank or Building Society to pay by Direct Debit

Please fill in this whole form using a ball point pen and send to:
Campaign for Real Ale Ltd, 230 Hatfield Road, St Albans, Herts AL1 4LW

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

To the Payee Bank or Building Society

Address _____

Postcode _____

Name(s) of Account Holder _____

Branch Sort Code _____

Bank or Building Society Account Number _____

Reference _____

9 2 6 1 2 9

FOR CAMRA OFFICIAL USE ONLY

This is not part of the instruction to your Bank or Building Society

Membership Number _____

Name _____

Postcode _____

Instructions to your Bank or Building Society

Please pay CAMRA For Real Ale Limited Direct Debits from the account

against no cost instruction submitted to the bank under the Direct Debit

Guarantee. I understand that this instruction will remain valid until I cancel it.

Signature _____

Date _____



This Guarantee should be retained and returned to the payee

The Direct Debit Guarantee

1. The Guarantee is confirmed by all money and banking

regulators in the United Kingdom and is a condition of

Direct Debit

2. If you are ever charged for the payment of a Direct Debit

that has not been authorised by you, you will be entitled to a refund

of your money and any interest or charges that you may have

incurred. You will also be entitled to a refund of any interest or

charges that you may have incurred. This refund will be paid to you

as soon as possible, but no later than 10 working days after you

have notified the bank or building society that you have

cancelled the Direct Debit. You will not be charged any fees or

penalties for cancelling a Direct Debit. You will not be charged any

fees or penalties for cancelling a Direct Debit. You will not be

charged any fees or penalties for cancelling a Direct Debit. You

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penalties for cancelling a Direct Debit. You will not be charged

any fees or penalties for cancelling a Direct Debit. You will not

be charged any fees or penalties for cancelling a Direct Debit.

Bank and Building Societies may not accept Direct Debit instructions from some types of accounts.



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

Gerry Keay

01227 463478

gillandgerrykeay@btinternet.com

Thanet

Debbie Aris 01843 591731 (h)

branch@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

Stadecoach 0870 2433711

National Rail Enq. 08457 484950

Trading Standards Office (East Kent)

01843 223380

Trading Standards Office (Mid Kent)

01303 850294

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correct at time of going to press.

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And Finally.....We're not here for the beer.

While Britain digests the details of the Hatton Garden safe deposit heist, thieves in Germany showed equal determination but had somewhat more modest ambitions. They broke into a shop in Muelheim, Germany and opened 1,200 bottles of Koenig Pilsner beer.

When the Essen police arrived they found crates full of opened bottles of beer sitting in the shop. The burglars had simply removed the bottle caps but didn't drink a drop of the beer. Investigators were initially surprised to find that all of the opened bottles were of the same brand but they now believe the thieves were trying to win prizes offered through a brewery promotion.

The bottle caps had tokens printed on them with some entitling the holder to prizes such as power tools and speakers. However, many of the bottle caps removed by the thieves weren't winners and just had a message telling the purchaser 'bad luck and to try again'. Hundreds of these non-winning caps were left strewn across the shop's floor.

Marc Baron, a Koenig Brewery spokesman, said he found it "quite incredible" that someone would go to such lengths to steal bottle caps. "We have no way to track where any of the prize winning bottle caps are sold or, in this case stolen, but we will now be on alert for someone who sends in an unusually high number of winning caps," he said.

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The Printing House, Dour Street, Dover, Kent CT16 1EW

The Mash Tun

3 Bench St, Dover, CT16 1JH

CAMRA local and Kent Region Cider Pub of the Year 2015

Good Beer Guide 2016

House ale brewed by Hopdaemon plus at least 3 guest ales from near and far

Up to 25 draught real ciders

A small selection of bottled beers and ciders

Ten quality wines, all available by the glass or bottle

Traditional and not-so-traditional bar snacks

Lots of free nibbles on Sundays

We don't offer meals but we have arrangements with several local restaurants and takeaways who will deliver your meal to the Mash Tun

Opening hours: Weds-Sat noon-10pm, Sunday noon-4pm. Closed Mondays and Tuesdays

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