

FREE

PLEASE TAKE A COPY

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



CAMPAIGN
FOR
REAL ALE

Issue 68
Summer
2016

CHANNEL DRAUGHT



INSIDE

THE 2016 GBG TRAIL

Visiting all the
Branch's GBG
pubs
See Page 34

MORE ON PUB SIGNS

The history
behind well-
known pub
names
See Page 45

DAVE GREEN

A TRIBUTE TO THE BRANCH'S LONG-STANDING
FESTIVAL ORGANISER AND CAMRA STALWART

See Page 19



Picture: David Eaves

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

Editorial Team

Editor &
Advertising
Martin Atkins
Editorial Assistants
Trisha Wells
John Pitcher
Design & Format
Steve Bell

Editorial Address

You can write to the
Editor c/o
Beaconsfield House
Beaconsfield Road
Dover CT16 2LJ
01304 216497
Email
martin_atkins_camra@yahoo.co.uk

***Please note that views
expressed herein are
not necessarily those
of this branch or
CAMRA Ltd
Please drink
sensibly!***

Advertising Rates

Full page - £40
Back page + £50
½ page £20

Format: Microsoft Word /
Publisher/PDF or any com-
mon graphics format plus
printed copy.

Please submit copy for
Autumn Edition by
15th September 2016

CHANDEL DRAUGHT

ISSUE 68
Summer 2016

With the Olympics finished, and the recent political turmoil in abeyance as Parliament takes its summer holidays, we offer you our latest compilation of news and events from the world of real ale and pubs.

For CAMRA members, the last few months has been a period of reflection and thought, as we undertake our Revitalisation Project about the Campaign's future role and direction. Nationwide, consultations with members and local meetings will, it is hoped, identify how we should approach beer and pubs in a world very different from the 1970s when CAMRA was formed - in Channel View we have attempted to summarise the main issues.

There are probably no better examples of this new environment than the continuing expansion of micro brewing with locally several new enterprises planned, under development, or recently started, and the complementary growth of the micropub movement – see pages 6 & 7 for reports of recent awards to the Wrong Turn and the Freed Man. However, equally prominent has been the threat to traditional pubs, whose disappearance and conversion to other uses is everywhere starting to generate determined resistance. Locally, we know of at least four campaigns to prevent closure – the Chequer at Ash, the Bricklayers at Shepherdswell, the Red Lion in Wingham and Aylesham Working Men's Club (see Local News for further details).

However, some things never change, and summer is traditionally the time for beer festivals. While the major CAMRA events of the Great British Beer Festival and Kent's own regional festival may have gone, there are still plenty more lined up. (See Events Diary for details)

Elsewhere in this issue, as well as all the regular items, we relate a visit to Yorkshire, visit all our Branch entries in the 2016 Good Beer Guide, dig out some more facts about pub names and signs, and say sad farewells to Dave Green and Doris Jamison.

Martin Atkins



CONTENTS

3 Events Diary	39 Doris Jemison - a tribute to the
4 Doctors Dispute Drink Guide- lines	Landlady of the Red Lion, Snargate
6 Local News	43 Crossword
19 Dave Green - CAMRA mem- ber, Beer Festival Organiser and Beery Boater	45 More About Pub Signs
22 National News	49 A Wintery Week on Weetwood- the Beery Boaters Spring 2016 Trip
25 A Yorkshire Tale	58 Last Knockings
29 Kent Small Brewery News	60 CAMRA Membership Form
32 Channel View	61 Local Information, CAMRA Info
34 The 2016 Good Beer Guide Trail	62 Advertisers Index
	62 And Finally.....

EVENTS DIARY

<i>Thu 25 - Mon 29 Aug</i> <i>Mon 29 Aug</i>	Beer Festival, New Inn , Canterbury*
	Big Bank Holiday Bash , Betteshanger Social Club, Betteshanger*
<i>Sat 27 - Mon 29 Aug</i> <i>Sat 3 Sept</i>	Beer & Railway Festival, East Kent Railway* East Mailing Beer & Cider Festival , East Malling Research
<i>Sat 3 - Sun 4 Sept</i> <i>Sat 17 Sept</i> <i>Mon 19 Sept</i> <i>Fri 23rd - Sun 25th</i>	Faversham Hop Festival* (inc. CAMRA street bar) Kent Regional meeting, Drum , North Stanford Branch Meeting, Farrier , Deal Canterbury Food & Drink Festival . Dane John Gardens, Canterbury.*
<i>Fri 23rd Sept - Sun 9th Oct</i> <i>Fri 30 Sept - Sun 2 Oct</i> <i>Fri 8 - Sat 9 Oct</i> <i>Mon 17 Oct</i> <i>Fri 21 - Sun 23 Oct</i> <i>Fri 28 - Sat 29 Oct</i> <i>Thu3 - Sat 5 Nov</i> <i>Mon 21 Nov</i>	Kent Green Hop Beer Fortnight Cider & Ale Festival, Crabble Mill , River, Dover* Green Hop Festival, Berry , Walmer* Branch Meeting, Thirsty Scarecrow , Dover Beer Festival, Spa Valley Railway , Tunbridge Wells Beer Festival, Kemsley Social Club (Swale Branch) Medway Beer Festival , Stanley Ballroom, Chatham Branch Meeting, New Inn , Sandwich

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



DOCTORS DISPUTE DRINK GUIDELINES

Following a CAMRA survey of 1,006 British doctors, it was revealed that 60% of those consulted are at odds with the UK's Chief Medical Officers (CMOs) over the amount of alcohol that it is safe to drink. It also showed that 63% strongly or somewhat agreed that moderate alcohol consumption could be part of a healthy lifestyle.

The survey was carried out after the CMOs had issued new guidelines on alcohol consumption which suggested that because of the risk of developing certain cancers, there was no level of regular drinking that can be considered as completely safe. Accordingly the recommended weekly consumption for men was reduced to 14 units per week, the same as the existing recommendation for women.

CAMRA says that studies have shown that moderate drinking can have a protective effect against health problems. CAMRA National Chairman Colin Valentine said: "We made the observation when the new guidelines were published that the Chief Medical Officers had ignored evidence which showed moderate drinking can have a beneficial effect. Only recently, we commissioned a report from Oxford University *Friends on Tap* which found those who had frequented a pub were happier, healthier and felt more integrated in their communities. Research has also shown the mortality rate of moderate drinkers is lower than those who abstain altogether."

In our spring edition we printed a piece by *Good Beer Guide* editor Roger Protz in which he expressed his own opinions about the guidelines. Initially drawn up in the 1980s they recommended a weekly consumption of 21 units for men and 14 units for women. However, he said, "One of the 'experts' who drew them up admitted on the Radio 4 *Today* programme a few years ago that they were plucked from the air and were a response to a government demand for restrictions on drinking."

He continued, "Britain is one of the most restrictive countries in the world where alcohol is concerned. The recommended units in the United States are 24.5, 26 in France, 31.5 in Italy and 35 in Spain. Spain with its Mediterranean diet, has one of the lowest instances of heart disease and cancer in the world, and yet its people are advised to consume – safely – more than twice as much alcohol as we are."

He also made the point that since the new recommendations Britain appeared to be the only country where men and women are treated equally with respect to alcohol consumption. Pound for pound, he said, women's bodies have less water and more fatty tissue than men's, and because fat retains alcohol while water dilutes it, higher concentrations remain for longer in women's bodies, exposing the body to greater impact from alcohol. Women also have lower levels of the enzymes that break down alcohol in the stomach and the liver.

This is scientific fact and it therefore makes sense to recommend a lower level of units for women. "The new 'safe drinking' limits for the consumption of alcohol are frankly absurd," he said.

CAMRA is now calling on the Department of Health to launch a public consultation into whether the new alcohol guidelines are "fit for purpose and adequately supported by evidence". (See Channel View)

The Three Mariners, Hythe

**Traditional Free House, Completely Refurbished and Offering Up To
Seven Ever Changing Ales and Ciders From Around the Country**

Live acoustic music every Sunday evening.

*Traditional music; sing-along' 'play- along'
last Tuesday of every month.*

Fun Quiz night first Tuesday of every month.

Opening times.

Tuesdays – Sunday 12pm till close.

Mondays 4pm till close.

No Food

No Juke Box

No Fruit Machines

No Pool Table

*No Distractions other than Good Beer and
Good Company*



*Watch the local press for details of both our March and August Bank Holidays
Beer and Music Festivals*

37 Windmill Street, Hythe, Kent CT21 6BH 01303260406



LOUIS ARMSTRONG

As featured in CAMRA's "GREAT BRITISH PUBS"

Maison Dieu Road, Dover CT16 1RA 01304 204759

Mon - Sat 2pm to close

Sun 7pm to close

KENT REAL ALE - Hopdaemon Gadds

Goachers Old Dairy Westerham

plus guests from around Britain

WEDNESDAY SUMMER SIZZLERSS

REAL ALE from £2.50 175ml GLASS OF WINE £2.50

HOME COOKED MEALS £5.00

KELLY TURNER MUSIC FUNDRAISER

Sunday 11th September

Live Bands & 'special guest' 12 Noon - 10pm



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.

AWARDS & PRESENTATIONS

Pub of the Year Not far short of a hundred people turned up at the **Wrong Turn**, Barfreestone, on the afternoon of Saturday 14 May, the last day of our 2016 Good Beer Guide Tour (see page 34). Crowding into the converted out-building and former artist's studio, and spilling outside into the warm sunshine, they had come to see the presentation, to owner and licensee Ginny Timm, of the award for being chosen 2016 Branch Pub of the Year – a remarkable achievement having only been open since August 2014.

Determined that Barfreestone should not be without a pub, Ginny set up the pub as a replacement for the much missed Yew Tree, a fine example of initiative and enterprise, and perhaps one which

other communities might like to copy. Speaking after the presentation, Ginny thanked all her loyal customers for their regular support, and payed special tribute to Laura who had been with her from the start of the enterprise.

White Cliffs Festival Charity Donation The recipient of this year's charity donation from the proceeds of the White Cliffs Festival of Winter Ales was the local White Cliffs Branch of the



Jim Green (left) presents the cheque to Gary Gunner of the Royal British Legion

Royal British Legion. Prospective White Cliffs Festival Organiser Jim Green presented a cheque for £500 to Gary Gunner at a Legion meeting on the evening of Wednesday 8 June, held at Dover's **Royal Cinque Ports Yacht Club**

Cider Pub of the Year Not one presentation, but two, took place during the annual GlastonBerry Festival at the **Berry** (Friday and Saturday 24/25



Ginny Timm with the 2016 Branch Pub of the Year Certificate

RACK OF ALE

Dover's First Micropub

7 Park Place, Ladywell, Dover. CT16 1DF
(Opposite Dover Police Station)

Trish welcomes you to The Rack of Ale.

You will always find a selection of Cask Conditioned Real Ales and Ciders mixed with a warm welcome in pleasant surroundings.

Ales are exclusive and will change on a regular basis, with local Kentish micro-breweries always featuring, together with a fine selection from further afield.

If you haven't experienced a Micropub before, pop in and see for yourself. We promise you will not be disappointed!

www.rackofale.co.uk

email:- rackofale@live.co.uk

June) when landlord Chris Barnes received awards for being chosen as Branch Cider Pub of the Year, and Kent Region Cider Pub of the Year. Presentations were made by Branch Chairman Martin Atkins and Regional Cider Co-ordinator Linda Thompson, on Saturday afternoon, between intermittent heavy shows of rain. The pub

will now go forward to the next round of the National Cider Pub of the Year contest. Our Branch has now won the Kent Cider Pub of the Year for two years running.

Pub of the Season This year's Branch Summer Pub of the Season has been chosen as the **Freed Man** after a vote among local CAMRA members. Opened in January on Dover Road, Walmer by former Deal Hoy landlord Ian Goodban, the pub as garnered a loyal following selling a selection of ales from small breweries in Kent and across the country. Speaking to the *Dover Express* in March Ian said that he had chosen the name to reflect his aspiration of offering pub uses a better choice at a better price than was often available in a tied house.

DOVER

Mash Tun, Bench Street: Due to close for a couple of weeks earlier in



the summer when Peter and Kathryn were away, a “drink the pub dry day” proved, by all accounts, most enjoyable and a great success, Range Ales Spring Loaded going down a “TREAT!!” according to one satisfied customer. Other popular beers of late have included Ramsgate Common Conspiracy, Teignworthy Black Dog Mild, Hopdemon Over The Top, and someone or other’s Stout, all of which attracted considerable praise.

Roman Quay, Church Street, despite the re-appearance of handpumps some time ago, real ale seems to have been abandoned again, although for those liking and alternative to draught keg we understand that bottled Old Speckled Hen is available. Similarly, no real ale at the nearby **Castle** in Russell Street, but “three drinkable bottled beers” according to one customer. Apparently accommodation is available at £15 per night. In the Market Square, though, Ripple Steam can be found at the **Port of Call** – Best Bitter, IPA and Gold all having been seen recently, with the latter apparently so good, that one drinker had to be “forcibly removed” or they might have stayed all night.

White Horse, St. James’ Street: Tony and Janis, after three and a half years running the pub, are due to leave any time now, and we wish them well for the future. We hear that one of their current bar staff will be replacing them.

The Lanes, Worthington Street: As always a vast selection of Kentish ale over recent months, giving most regular users of the pub an excellent appreciation of the variety and range of our county’s breweries. Kentish cider and wine, also, feature prominently, Daddas cider particularly impressing one customer – “Duddas Tun Sweet Cider: on really good form with nice balance of sweetness and good mouthfeel. Duddas Tun Spiced Cider: excellent with fresh head and full rich spicy

taste”.

Prince Albert, Biggin Street: Bombardier and Doom Bar are regular on the handpumps and pints of the former were much enjoyed one Monday in early June. In Priory Place “Hancock’s Golden Lion Ale”, can be regularly found at the **Golden Lion**, and opposite the station the **Priory Hotel** has been featuring G2 ales over recent months – Crux Premium in mid May and Otava in late June.

In Tower Hamlets we hear that real ale has returned to the **Carrier’s Arms**, but no further information at present, while reports from East Cliff tell us that the **First and Last** has reopened, but also, as yet no further details. In Clarendon Place, Master Brew can be found at the **Malvern Inn** at a price which someone described as not unlike what you might expect during a happy hour. Again we lack exact details.

Rack of Ale, Ladywell: Very varied selection from near and far. Titanic Plum Porter has attracted a large following since its first appearance last summer and seems to be on more often than not, and other Titanic beers have also featured – Chocolate and Vanilla Stout, Raspberry Wheat, Steerage, Atlantic Red and Captain Smith all available over recent months. Among the Kent selection Westerham beers have been prominent of late including Grasshopper, Finchcocks Original and a very pleasing seasonal brew, Halbertau Tradition. We have also heard of a Thornbridge Jaipur spin off, of 7 or 8% ABV and “superb”.

Along the road, at the time of writing, the **Park**, still up for sale, is now also closed – a surprise to no one, as its recent history seems to have been intermittent closure, and a succession of different landlords. However, its owners appear now to have given up trying to get any return out of it, and have fixed steel shutters over the front windows

and doors. Also closed during the summer was the **Eagle**, and still closed at time of writing, although we understand that the current landlord of the Crown & Sceptre is a likely candidate to take it on.

Very much open though was the **Thirsty Scarecrow**, where customers can choose from an extensive and very varied selection of ciders – e.g. "Turner's Sweet Cider: On superb form for this 7% sweet cider with perfect taste and really refreshing". Beer, however, is not forgotten and at least one real ale is normally available.

Red Lion, Charlton Green: Black Sheep Bitter remains a regular alongside usually Good Old Boy from West Berkshire Brewery or Timothy Taylor Landlord. The pub has joined Enterprise's SIBA scheme, allowing access to a wide range of micro brews – one such, Otava from G2, replacing Black Sheep for a while in mid July.

Louis Armstrong, Maison Dieu Road: Normally four real ales with Hopdemon Skrimshander as house bitter, and, with the occasional exception, other Kent breweries supplying the remainder, notably Gadds, Old Dairy, Westerham and Goachers. May saw the annual visit of the Offcumdums Morris Dancers, while local causes benefited from several very successful charity events. A music event and subsequent quiz night raised £800 for the Pilgrims Hospice, while a second quiz evening at the end of July produced £640 towards the Kelly Turner fund – likely to be substantially enhanced by a second music fundraiser in September.

Dublin Man O' War, Lower Road, River: Although the current tenants were due to leave around Easter and the pub closed with future uncertain, the premises was still trading in July, Adnams Broadside, as far as we are aware, remaining the regular real ale.

In Lorne Road work continues on the new **Breakwater Brewery** with an application now submitted for the inclusion of a bar. We look forward to seeing the enterprise in operation fairly soon.

DEAL

Although **D's Steakhouse & Dive Bar** may now be some kind of sausage emporium, and no more a seller of real ale, CAMRA can be very happy with developments in other parts of the of the High Street's northern end. While **Bloody Mary's** continues to offer a couple of cask ales – Fuller's London Pride, and Harveys Sussex Best Bitter on a recent visit – there are two new outlets. The Landmark Centre now has a bar entitled the **Spires Bar**, which on a visit earlier in the year was selling Wychwood Hobgoblin, and No.152 is now **Der Bar** offering "a good range of real and KeyKeg ales...many from Kent breweries, along with imported beers from Belgium and Germany. One cider is also served, typically from a Kent cider maker." A visit in late July found Kent Simcoe available.

In Alfred Square the **Saracen's Head** has been granted Asset of Community Value status. In mid July Master Brew was being sold in excellent condition. Opposite, a choice of three real ales can normally be found at the **Prince Albert** – Adnams Lighthouse, Courage Best, and Caledonian Edinburgh Castle 80/- and Deuchars on recent visits. At the **Ship**, over recent months, real ales have included Gadds' No.7, Dark Star American Pale Ale and Hophead, Caledonian Edinburgh Castle 80/-. As usual an extensive selection from all over the country at the **Just Reproach**. Of particular note was Maya from East London Brewing Company: "only 2.8% but lots of flavour and bittersweet lip aftertaste".

In Walmer, as we report above, the recently opened **Freed Man** on Dover Road has been chosen as Branch Pub

of the Season for Summer 2016, while just along the road the **Thompson Bell** has been granted Cask Marque accreditation, a recent visit finding Fullers London Pride on the handpump. However, the **Railway**, for some time exuding a neglected and unwanted feel, and currently boarded up, is now subject of an application for demolition. Gain one, lose one.

Rising Sun, Kingsdown: the pub was selling Timothy Taylor Landlord in late July – “the best pint of Landlord I’ve had for a long time,” said one drinker, while at the **King’s Head**, there is normally a choice of three ales with Greene King IPA as standard. Other beers seen recently include Gadd’s Seaside and No. 5, and Wychwood Goddess.

At Sholden we hear that the **Sportsman** is now selling a selection of real ciders from Kentish Pip and has received Kent Cider accreditation.

SANDWICH

New Wine Bar Following the failure of the planned Laurel and Hardy micropub at 6 King Street to get permission a year or two back, a licence was granted earlier in the year for a new wine bar just along the road at No. 60. Both proposals had received a number of objections, of which, we gather, concerns about traffic and parking were prime issues, and we hope that additional worries in the case of the Laurel and Hardy were not raised by the term micropub (sounding perhaps less sophisticated and cultured than wine bar), as has happened elsewhere. Whether the new enterprise will be selling cask ale we can only hope.

Folk & Ale Festival Meanwhile, traditional establishments, continue to flourish across the town, and the Branch were pleased to be able to provide a real ale trail to support this summer’s Sandwich Folk and Ale Festival.

Those unacquainted with the town were offered a tour of its ten real ale outlets, starting in the middle of the town at the Market Inn, and finishing just along the road at the Hop and Huffkin, using a conveniently circular route set out in a fold-out leaflet – no doubt also an essential accessory to finding the way back to the town centre, having imbibed ones way around the first nine to end up at the George and Dragon in Fisher Street. Now an established event we hear that the festival was its normal success.

Sandwich offers a fine variety of real ale with Kent breweries well represented. At the **Crispin** Mad Cat ales from Faversham feature strongly, the brewery providing the pub with its Crispin Ale, and also this summer Crispin Summer Ale. Adnams Broadside is a regular and Hopdaemon Skrimshander often appears: “on good form with pleasant well rounded flavour and refreshing taste. Ideal after a long hot walk through the orchards ...” commented one drinker after a visit in July.

Opposite, the **Admiral Owen** usually offers two cask ales, Kent beers much in evidence. Early July found Goody Ales Goodness Gracious Me, and Gadd’s She sells sea shells both in excellent condition and later in the month a barrel of Canterbury Ales Knight’s Ale was described as “Absolutely stunning!” In the other direction, overlooking the Quay, Sheps **Bell Hotel** has recently been a rare, but very welcome, outlet for draught Bishop’s Finger, in very impressive condition as well. During the Euro competition 4-4-2 ale was also available.

In the town centre, Shepherd Neame beers can also be found at the **Market Inn**, behind which, in Delf Street, the **Fleur de Lis** has been selling Harveys Sussex Best Bitter of late. A visit at the end of June also found Fuller’s London Pride. The former Greyhound,

THE LANES

MICRO PUB

15 WORTHINGTON ST, DOVER, CT17 9AQ

100th British Micro Pub

**Deal, Dover & Sandwich CAMRA
Spring Pub of the Season 2015**

Five Real Ales

Wines from three Kent vineyards
& 15 plus Kent Ciders

*Mon 12 noon - 6pm Tues-Sat 12 noon - 11pm
Sun 1pm - 11pm*

*No Gimmicks, No Schemes
Just Good Real Ale
At Real Good Prices*

(like a beer festival every day)

5 minutes from Dover Priory Station and
3 minutes from Pencester Road Bus Station

A WARM WELCOME ALWAYS

Debbie & Keith Lane 07504 258332

E-mail *Debbie.lane1@ntlworld.com*

now the **Hop & Huffkin**, in New Street usually has two or three Kent ales available, and at the corner of Delph Street and Harnet Street the **New Inn** offers Courage Best at a very competitive £2.50 a pint causing one customer to query the price with barman, wondering if he'd misheard. However, 'Cheapest pint in town!' confirmed a local.

Four or five real ales, ranging from Kent to Nationals is normal at the **Red Cow**, Moat Sole – recent choice has included Adnams Ghost Ship, Rams-gate She Sells Sea Shells and Gadds' No 3, Timothy Taylor Landlord, West-erham Grasshopper, Ringwood For-tyner and Sharp's Doom Bar.

Further out the **King's Arms Hotel** on the corner of Strand Street and Church Street St. Mary's is currently selling beers from Harveys and Sharps, while on the other side of the town in Fisher Street, a visit to the **George and Dragon** can expect to find a choice of three or four real ales, Wantsum being a regular local supplier.

In Aylesham the community's one remaining licensed premises, the **Aylesham Working Men's Club** in Burgess Road, also known variously as the Legion, Sportsman or Aylesham Sports Club is currently under threat from a proposed conversion to 21 flats. An application submitted earlier in the year was refused by Dover District Council in May, on various grounds including that its loss would be detrimental to the well-being of the community, and that it had not been demonstrated that it was either unviable, or that genuine and adequate attempts to market the premises as a public house had failed. However, the applicants have now appealed, and an appeal decision is now awaited.

Aylesham is a community of several thousand inhabitants, with plans for a

major expansion. It is surely incongruous for such a large population to be without a pub.

In Wingham proposals to convert the currently closed **Red Lion** into two dwellings were considered by the DDC Planning Committee in June with a recommendation from the staff to grant approval. Among other things it was felt that the community was adequately catered for by the remaining two pubs and other facilities within the village.

However, the local "Save the Red Lion" campaign group who arrived with banners and one of whom spoke to the meeting feel the pub has plenty to offer the village and are keen to purchase it. Committee members, by a substantial majority, decided to defer a decision until September to give the campaign group the opportunity to come forward with viable options for its retention.

In July the **Dog** was closed and undergoing refurbishment, while the **Anchor** hosted that month's Branch meeting. A somewhat reduced affair (holiday time and all that) but useful, and accompanied by Musket Fife and Drum, Gadds Festive and Doom Bar.

At Stourmouth the **Dog & Duck**, Pluck's Gutter was recently selling Caledonian Kick-off, Master Brew and Doom Bar, and the **Rising Sun** also Caledonian Kick-off, as well as Hobgoblin, Bombardier and Cottage Thunderbolt

Meanwhile at Ash, plans by the Chequermates group for the **Chequer Inn** to be purchased for the village are moving ahead. A public meeting in June saw a business plan announced, with most of those present indicating they were prepared to buy shares in a scheme to acquire the pub. Other sources of funding, such as loans or grants, were discussed, and there were offers of help from those with technical and professional skills.

Subsequently, a chairman and treasurer

THE CROWN INN

— AT FINGLESHAM —



*A Warm Welcome from Tony and Helen to our
16th Century Public House and Restaurant*

- *Good Beer Guide 2016* recommended • Quality real ales specialising in local micros • Fridays 5 to 7pm Earlybird – all draught beers £2.50 a pint • Bat & Trap in summer • Traditional pub games • Real fire • Catering for weddings and functions • Garden with BBQ and children's play area • Wireless broadband • Caravan & Tent Site



The Street, Finglesham, Deal, CT14 0NA

01304 612555 • www.thecrownatfinglesham.co.uk • e-mail
info@thecrownfinglesham.co.uk

er were found, and in mid July, following a meeting with the Plunkett Foundation, the group was anticipating imminent registration as a Community Benefit Society, which would enable a bank account to be opened and the prospect in due course of issuing shares. It is hoped that an offer to buy the pub will be put in later in the year. A very successful fundraising event was held on Friday 12th August. Follow the campaign on their Facebook page: /savethechequerinn.

However, in Staple there seems no campaign to save the former Three Tuns. Now called the **Tuns at Staple House** and closed, it is currently subject to a change of use application. But more positive at the **Black Pig** where recent visits have found plenty of eaters and a wide and varied selection of ale including Harveys Sussex, Gadd's No. 5, Westerham Finchcocks, Jennings' Cumberland, Canterbury Ales Wife of Bath, Hogs Back TEA, Timothy Taylor Boltmakers and Exmoor Stallion.

Hare & Hounds, Northbourne: Visits in July found Dark Star Hop Head, Master Brew, Thwaites Once bitten and Hereford Marchers Cider. The recently refurbished kitchen appears to be heavily into Italian food. Happy hour Tuesday to Friday afternoons between 4 to 6 pm.

Bricklayers Arms, Shepherdswell: Another pub with the developer's hand hanging over it was finally sold at auction in May – the property being divided into two lots, and the purchase only recently completed at time of writing. Information from the Action Group tell us that the cottage is to be rented out (as during Shepherd Neame's ownership), but have heard nothing from the new owner of the pub despite enquiries. Apparently several rumours are circulating and there have been workmen inside, but whether it reopens as a

pub remains to be seen. Meanwhile the group are watching out for a change of use application, aware that events at the Chequer have set a precedent. At the **Bell** the Harris Hawk no longer guards the door (it now resides at the back) while inside in mid May Directors and Doom Bar were on the hand-pumps.

Old Lantern, Martin: At the time of writing undergoing major refurbishment, a visit in mid June found it "very shut, building site inside". We understand permission has been granted for a retail outlet to be incorporated within the premises, and that plans include the establishment of a micro brewery.

Duke of York, Guston: Of late we hear has been selling Wadworth 6X, which one visitor described as "good full bodied taste throughout".

In Capel, Doom Bar was on sale at the **Valiant Sailor** and the **Lighthouse** in mid May, while at the Royal **Oak** could be found Hardy and Hanson Bitter, Theakston Best Bitter and master Brew at £2.60 a pint.

FOLKESTONE

A visit in mid June found Bombardier and Courage Best at **Harveys** and Old Speckled Hen and Help for Heroes at the **Happy Frenchman**. In Cheriton Place at the **Firkin** a choice of four saw Purity Pure Gold, Arbor Hoploader, Oakham Citra and Wylam Jakehead, while at **Chambers** Adnams Lighthouse, Pig and Porter Rye Red Spider and Romney Cinque Porter were available.

At the top of the old High Street **Kipps** was selling Triple FFF Day is Done, Rudgate Atlantic Crossing, Portobello Market Porter and Titanic Iceberg and in the Bayle regulars Greene King IPA and Harveys Sussex were joined by Young's Special and Hobgoblin at the **Guildhall**. At the other end of the Bayle, in the **British Lion**, more Hob-

goblin, plus Fortyniner and Razorback from Ringwood, while around the corner at the **Pullman** in Church Street could be found Doom Bar, Purity Mad Goose, Red Top and Charles Wells Poppy.

In the Stade at the **Mariner**, now with five handpumps, Harveys Sussex, Landlord, Doom Bar, Bombardier and Adnams Ghost Ship were available and at the **Ship** Bombardier, Doom Bar and Young's Special. Around the corner and up the hill the **Lifeboat** was selling Ripple Steam and Dark Star Seville.

Ship, Sandgate: the newly installed Amazing Brewery has been up and running for several months now, but no beers were available on last visit one Saturday afternoon in mid summer – "all having been drunk last night". Opposite, plenty of drinkers in the slightly longer established **Inn Doors**.

In Hythe the **Duke's Head** appears to have at last succumbed to its long an-

ticipated fate: late June finding the curtains drawn, chain across parking area and general air of desolation, a lone magpie pecking at a chicken bone among the deserted pub benches. Elsewhere however, better news. In the High Street the **Potting Shed**, now approaching its second anniversary, was selling Goachers, Otter and Romney beers, the **White Hart**, Greene King IPA plus Pearl of Kent and East India Pale Ale from Whitstable, and the **Swan**, currently undergoing some refurbishment, Young's Bitter. At the **Red Lion** Hook Norton Hooky and Gadds No.5 were available, and at the **Three Mariners** Doom Bar, Tonbridge Traditional, Goacher's Best Dark and Silver Star, and the regular Young's Bitter.

CANTERBURY

Good reports from the **Thomas Tallis**, Just Reproach proprietor Mark Robson's new enterprise in Northgate – various visits having been impressed

FUNCTION ROOM



- * Birthdays * Christenings
- * Weddings * Parties



The Cricketers

Crabble Avenue, Dover CT17 0JB



*The Village Pub
With a Great Atmosphere*

01304 206396

with the selection and quality of ale, as well as the work undertaken to create the pub: "kitting out this mediaeval building no small achievement." Among the ales in late July were Range Ales Double Tap and G2 Vela, both in excellent condition.

In Havelock St. the **New Inn** is all set to hold its annual beer festival over the Late Summer Bank Holiday weekend. Starting on the evening of Thursday 25th August twenty teal ales will be available over the weekend – the event finishing on Bank Holiday Monday.

Meanwhile on the other side of the city in Wincheap a visit to the **King's Head** in late May, found Greene King IPA, Harvey's Sussex and Ripple Steam on the handpumps. Out in the country the **Chequers**, Stone Street was selling Goody's Good Evening Mild, St. Austell Proper Job, Westerham Viceroy IPA, Hophead and Red Top. And in Bossingham at the **Hop Pocket** Ripple, Wantsum and Gadds Dr Sunshine were available. More Ripple, straight

from the barrel, at the **Duck**, Pett Bottom along with Landlord.

In Ickham the choice at the **Duke William** was all Kentish on a recent visit – Sheps, Pig and Porter and Romney – and at Wickhambreaux two locals at the **Rose**, Whitstable Bay and Ripple Steam plus London Pride and Greene King IPA.

THANET

Sad news from Ramsgate where we hear that Graham "Smudger" Smith licensee of the **Artillery Arms** passed away on 31st July. At the time of writing we have no further information, except that his partner Lisa found him collapsed at around 8pm. Posting the news, Thanet CAMRA member Damien Clark added: "I had only seen him in the pub a few hours earlier and he seemed to be in rude health.....you never know what's round the corner." It is hoped that the pub will carry on as one of the best alehouses around.

Podge's BELGIAN BEER TOURS

Beer on the Tracks

25 - 30 August 2016

Beer on the Front Line: Ypres & The Somme

11 - 16 October 2016

Christmas in Bruges 2016

21 - 26 December 2016



Driving people to drink since 1394

www.podgebeer.co.uk

Ring 01245 354677 for details



THE BERRY

A traditional British pub serving
quality Real Ale, Real Cider & Craft

Beer in the glow of a Real Fire

Up to 11 Cask Ales Plus 6 Key Keg

Ales. Always 6 Ciders Available

Also serving hand made pasties
and scotch eggs from "Tayberry

Foods".

23 Canada Road, Walmer. CT14 7EQ

01304 302411

Follow us on Facebook and Twitter

Opening Hours

MON: 11:00-23:00

TUE: 14:00-23:00

WED: 11:00-23:00

THUR: 12:00-23:00

FRI: 11:00-23:30

SAT: 11:00-23:00

SUN: 11:30-23:00





'BREWERY OF THE YEAR'

2016 Good Pub Guide Awards



HARVEYS

The Sussex Brewers



WORLD'S
BEST
MILD ALE

*World Beer
Award 2015*

WORLD'S
BEST
BROWN ALE

*World Beer
Award 2015*



CHAMPION BOTTLE
CONDITIONED BEER

*CAMRA's Champion Beer of Britain
Competition, Olympia 2015*



BEER OF THE
FESTIVAL

*Pendle Beer
Festival 2015*

BEER OF
THE FESTIVAL

*Eastbourne Beer
Festival 2015*



BEER OF
THE
FESTIVAL

*South Downs Beer
& Cider Festival 2015*

SUSSEX
BEER
OF THE
FESTIVAL

*Worthing Beer
Festival 2015*



Award Winning Beers
Handmade in Lewes

Tel: 01273 840 509 • www.harveys.org.uk



DAVE GREEN

Longstanding CAMRA member,
Beer Festival organiser and Beery Boater

For the past 20 years my brother, Dave Green, was the public face of the White Cliffs Festival of Winter Ales. We used to say, in jest, that not only did we have the oldest and most historical venue for a beer festival in the country, but we had the oldest and most historical Festival Organiser. But, as most of you will be aware by now, not much more than two months after his last beer festival as organiser, Dave died. We are adamant that our Festival will not die with him, but he's going to be a hard act to follow.

Dave was born in 1934 in Dover and joined CAMRA at about the same time as I did, that is to say, in the mid-1970s, and quickly became active within the Deal, Dover, Sandwich & District Branch. CAMRA, brewing and pubs were all very different in those days. The industry was still dominated by half a dozen national breweries, who owned almost all the pubs, micro-breweries hardly existed, and micropubs not even thought of.



In the early 1980s, for a few years, the Branch used to enter a float in local carnivals. Various themes were adopted each year, rustic, nautical, etc., but the idea was the same, to show the public how much fun being in CAMRA could be. To that end the landlord of the Carrier's Arms at St. Margaret's used to supply us with a cask of racked real ale, which was set up on a bar erected on the float, and which the participants frequented frequently: in those more liberal days including those who hauled the float by Land Rover, either my vehicle or Dave's.

The float was made from an old trailer found and kept at a farm in St. Margaret's, and Dave's undoubted talents as a handyman were used to set it up and to keep it going for several years. However, I doubt if coming down the road from Capel to Dover after a carnival in Folkestone at 70mph with the crew on the back hanging on like grim death, and similar exploits contributed much to its longevity!

Another activity in those long-off days was the Belgian Beer Festival of dubious legality. Dave, with other like-minded types such as Roger Marples, Mike Sartin and Robin Basford (all now departed), would spend a day touring various Trappist breweries collecting bottle-conditioned real ale, to which were added some obtained by myself whilst driving on the Continent. These would then be enjoyed in the upstairs bar of the Royal Cinque Ports Yacht Club of which Dave, Roger, Mike, Robin and I were by then all members.

The Beery Boaters arrived in 1981 when Dave, his son Mike, myself and another five CAMRA members decided on a Branch Holiday on the Oxford Canal. It was supposed to have been a one-off event, but we enjoyed it so much that the Beery Boaters have been roaming the canals of England and Wales every year since. I was at the tiller of a narrow boat on the Shropshire Union Canal when the news of Dave's death on April 25th was phoned through to us. (See Last Knockings and the Beery Boaters)

The White Cliffs Festival of Winter Ales came about as a result of the demise of the Canterbury Winter Ale Festival which used to be held at a former army barracks on the Sturry Road which was demolished to make way for houses. On the way to a Branch Meeting at the White Lion in Dover, Dave suggested to me that we should have a winter beer festival in Dover instead. We put it to the Branch and, much to our surprise, we were taken seriously!

The rest, as they say, is history. The first festival took place in February 1993 and has been an annual event ever since, expanding from a single day with about 30 beers to two days and 70 plus beers. Dave helped run the bar for the first three years, then took over as Festival Organiser when Steve Bell stood down due to work commitments.

Dave's passing was front-page news in the Dover Express and his funeral at Barham Crematorium and subsequent wake at the Yacht Club were attended by numerous friends including CAMRA members, Beery Boaters and members of the Royal Cinque Ports Yacht Club and the Merchant Navy Association. I am honoured to have had such a man as he as a friend and brother.

Jim Green



The Golden Hind

***85, Beach Street,
Deal, Kent, CT14 7JB***

We pay top prices for antiquarian and good quality
and rare second hand books, in particular
**LOCAL BOOKS; ANTIQUARIAN; MARITIME;
EARLY BIBLES, LEATHER-BOUND BOOKS etc.**

*This famous old bookshop, situated opposite the Royal Hotel, has
been a source of interesting books for over 30 years*

Phone 01304 375086

E-mail: info@mcconnellfinebooks.com.

WINNER
Britain's Best
Entertainment
Pub 2014
PUBLICANS MORNING
ADVERTISER

www.theanchoratwingham.com



FUNCTION ROOM
AVAILABLE FOR PARTIES
OF UP TO 90 PEOPLE

THE ANCHOR INN

REAL ALES REAL FOOD REAL COFFEE REAL FIRES REAL MUSIC REAL PEOPLE REAL PUB

High Street, Wingham CT3 1BJ. Tel: 01227 720392



REGULAR LIVE MUSIC AT THE ANCHOR *PLUS...*

FUN QUIZ Alternative Thursdays 8pm (Wednesdays from October)

OPEN MIC NIGHT Third & Last Friday of the Month 8pm

ANCHOR TWANCHORS JAMMING First Tuesday of the Month 7.30pm

UKULELE GROUP Every Tuesday 7.30pm

BAT & TRAP • PETANQUE • BAR BILLIARDS • DARTS
LARGE FAMILY FRIENDLY GARDEN

GREAT FOOD AT THE ANCHOR

LUNCH 12 – 3pm, **DINNER** 6 – 9pm, **SUNDAY LUNCH** 12 – 4pm. 2 courses £12.50/Kids £8.50

STEAK NIGHT (Rump or Sirloin with all the trimmings) every Thursday 6 – 9pm £11.95

SENIOR CITIZEN LUNCH Mondays & Tuesdays – 2 courses £7.95



The National News

By Martin Atkins

Pub Closures Down Pub closures, which for some time now have approached about 30 a week, have in the last six months dropped to a net rate of 21 a week. Still a substantial loss but an indication of perhaps light at the end of the tunnel. Perhaps one major change has been public resistance. As we have seen from our own Branch (see Local News), proposals to close a pub are no longer regarded as a fait accompli, and are very likely to initiate a campaign to save it. As additional support CAMRA urges Branches and communities to continue designating vulnerable pubs as Assets of Community Value.

Back Door Public Health The London Borough of Camden's proposed new licensing policy has raised concerns that it is being used as a means of achieving "a...public health objective by the back door". When considering new and existing licenses the borough is proposing to take into account health concerns. Already subject to a late night levy, the suggested guidance, would require applicants for licences "to consider the health impacts of their proposed activities in relation to the licensing objectives". That would include restricting cheap shots, happy hours and bogof offers; aligning price with ABV; increasing seating to reduce intensive drinking; reducing music volume; and offering late night food. And ambulance call-outs and alcohol related hospital admissions could be relevant factors.

Understandable criticism has come from existing licensees, and the British Beer and Pub Association, with claims that public health should no more be a

publican's responsibility than any other retailer's, and that licensing regulations are designed to combat issues that might arise from a specific premises and not to promote general health objectives. Also, there was concern that the use of ambulance and hospital admission data might deter the call out of emergency services

Cut VAT The founder of pubco Oakham Inns has called for VAT on pub food to be either removed or substantially reduced. Speaking to the *Publican's Morning Advertiser* a few months ago, Peter Borg-Neal questioned why pubs should pay 20% tax on food when supermarkets pay nothing. The trade, he says, should campaign for that, rather than a wider VAT cut ("pie in the sky"), or further cuts in duty. Earlier in the year he was part of a coalition that criticised the then current campaign to take a further 1p off beer duty as flawed. "We want a VAT cut that benefits us. The 1p cut to beer duty hurt us because it stopped us putting prices up". (See Last Knockings)

Live Key Keg Scottish brewer BrewDog known for its independently minded and often controversial approach to brewing has launched a "live" key-keg version of its Dead Pony Club ale. Often at odds with CAMRA's philosophy it maintains that the new brew will conform to the Campaign's guidelines, being allowed to ferment and condition in the keg. The brewery say they have developed and patented a new process, which, as well as offering the general convenience of keg, will allow them to produce beer which shares the qualities of cask ale but without its attendant problems –

* * * ***Blakes*** * * *

of Dover

52, Castle Street, Dover, Kent, CT16 1PJ

01304 202 194

www.blakesofdoover.com



- ◆ Traditional, warm and inviting rustic cellar bar
- ◆ Selection of local & guest Real Ales/Ciders
- ◆ Fine wines
- ◆ Food served daily 12-10pm

Live Music every Sunday @ 3pm!



Find us on
Facebook

limited shelf life, inconsistent quality and poor cellarman ship.

Whether or not their claims will be justified remains to be seen, but it does raise the question, why go to such lengths to avoid problems that most pubs do not seem to have. Any landlord who is serious about real ale appears quite capable of keeping a good pint. Unfortunately also, the announcement was accompanied by one commentator equating the traditional ale of Britain with craft beer, a comparison which might well raise a wry smile with real ale drinkers who know a good beer when they taste it, and do not need their judgement confirmed by a very recent, and quite possibly very transient, "in" word.

St Austell Buys Bath Cornish brewer St Austell is expanding its presence in the west country by adding Bristol based Bath Ales and its eleven

pubs to its business. Already operating 167 pubs in Cornwall and the south west it supports the brewery's strategy of strengthening its presence in the Bristol/Bath area. St. Austell chief executive, James Staughton said: "As part of the acquisition we are committing to a long term significant investment in the Bath Ale brands, pub estate, people and brewing facilities.

Cross Guns Record Well known to the Beery Boaters, the Cross Guns at Avoncliff, outside Bradford on Avon, along with Wiltshire's Box Steam Brewery, is claiming a new Guinness World Record for buying the largest round of beer – 412 glasses raised in honour of Her Majesty the Queen. The event took place on Saturday June 11th to contribute to the celebrations for the Queen's 90th birthday, and included 283 pints of the brewery's Tunnel Vision ale.

John and Son Mike welcome you to our newest venture at
THE VALIANT SAILOR,

New Dover Road in Folkestone CT187JJ

01303 621737



We will be keeping at least 2 ales on and 3 in summer months

Full food offer and a friendly welcome

All CAMRA members will receive a discount of 50p per pint.



A YORKSHIRE TALE

EXPLORING EAST YORKSHIRE

Having previously stayed at a converted railway station in Cumbria, my partner Ange and I searching online found this time a cottage with a railway! Wressle Brickyard Cottage is a converted stable block on what was a farm in East Yorkshire, and proprietor, Colin has built his own railway in his backyard.

Saturday Making us welcome with fresh home baked bread and a choice of wines and a quick tour of the railway, Colin and his wife Elizabeth left us to settle in. The cottage proved an ideal base to explore East Yorkshire, being close to York, Hull and Bridlington, all of which we visited during the following week.

Our first evening saw us in Howden, the nearest town about two miles away. We went into the first pub we found, the Wellington Hotel, which also carried signage for Old Mill Brewery. The bar was more hotel bar/restaurant than pub and very family orientated, and the beer may have been "Old Mill" but I didn't record it. The food (our reason for stopping) was average pub grub. We then found the Tailors Chalk a micro pub which offered three ales on hand pump, Doom Bar, Sharps Atlantic then North Riding Citra.



For a relatively small town there were several other pubs which for some reason we never got to visit. When we did go back later in the week we returned to the micro!

Sunday A day by the sea in Bridlington, where we soon discovered that the old part of the town was used in the recent *Dad's Army* film, evidence of the Walmington-on-sea make over still apparent, including the Black Lion pub which became the Royal Oak in the film. Claiming to serve "Walmington Ales" it proved in fact, to be Tetleys, although a reasonable pint! The pub interior is exactly as it appears in the film. Further up the old High Street, a closed property appeared also to be an old pub judging by the preserved unmodernised interior.

We went on to the modern fun packed, funfair frontage for fish'n'chips, then headed home via a quick look at Flamborough Head lighthouse, passing a convoy of Morris Minors on the way. Back at the farm, Colin met us and asked where we'd been. On hearing Bridlington he replied "Oh hard luck!"

Monday Taking advantage of the fine weather we walked around the local village, Wressle, which though smart and expensive looking doesn't have its own pub. We went on to North Howden where next to the railway station the Barnes Wallace pub offered a choice of at least four local ales and excellent food in very, very large portions!

Barnes Wallace is well represented in photos and news cutting around the pub,

and in the town centre plaques are set into the pavement marking out the length of the airship R100 which he designed and built at Howden.

Tuesday Train day, it was raining steadily! Colin called round after breakfast and I said "Do you want to postpone it until the weather clears?" "No", he replied, "trains run in all weathers".

He built the railway (actually about 200 yds of wobbly track with a spur into his engine shed) over about eight years. It includes a platform and station building, with future plans for a small signal box. On it he runs a small diesel shunter and a Model T Ford based railcar, a replica of one which ran on the Kent and East Sussex Railway at Tenterden in the 1930's. Built from scratch without plans, using only contemporary photographs, it came second in a Ford competition, only missing out on the top prize by being too big to display in Ford's showrooms!



When I asked "How far does the line go?" Colin replied "as far as your imagination takes you... or just behind that tree!" Despite the weather and after a short lesson, Ange and I drove the diesel two or three times to the end of the line and back.

Later that day we went to Beverley. The rain was relentless, and after a visit to Beverley Cathedral, we found an outdoor supplies shop and bought a couple of cheap ponchos. The Chequers is Yorkshire's

first micropub. Built in a former bakers, the bar is the counter from a chemist dispensary, and as seems to be the norm in Yorkshire micros, the beer is "dispensed" from hand pumps – here including Half Moon Beggars Litany, Castle Hazelnut Mild, North Riding Citra, Shiny Wrench Stout and Bad Seed Summer Ale.

Before returning to Wressle we stopped at the White Horse aka "Nellies", possibly unique in being totally gas lit. Being Sam Smiths the only beer was their own Old Brewery Bitter. Definitely a "must see" if you are in the area.

Wednesday Dawning bright and sunny, we headed for York via the Yorkshire Air Museum at Elvington. Intending to stop for an hour or so, we hadn't realised how much there was to see – everything from replicas of the earliest flying machines via WWI and WWII planes to the Cold War and H-bombs, a Handley Page Victor sitting menacingly at the end of the runway. Having seen everything, and after a pause for tea and cake, we continued to York three hours later.



Avoiding the tourist hotspots of the Railway Museum and Betty's Tea Rooms, we had a quick look around the Minster and a stroll up the Shambles where we found "Ye Old Shambles Tavern" claiming to serve 60 real ales, two on hand pump and the other 58 in bottles! It was more of a bottle shop with a small bar but we were directed through to the back Slaughterhouse Bar where we could enjoy our drinks in the comfortable surroundings of a tearoom! We moved on and found the Last Drop Inn, one of York Brewery's outlets. A couple of large bars serving three of their own beers and three guests – I settled for a pint of Centurions Ghost.

Returning home we stopped at a service station billed as the Last Stop Before Mars. On the roof were several full size Daleks, and the shop entrance was guarded by a Transformer style robot (ask your kids!). On our way to York we had noted the St Vincent Arms, a Fullers pub, in Sutton in Derwent. It had been recommended to us by Colin, so we gave it a try. In a small crowded bar we were allowed to order food so long as we finished by 8:30, it then being just after 7:15. With the bar filling all the time we ate our meal and made our escape, our void being quickly swamped. The London Pride wasn't the best I've had and Colin later said "Eeh! We only go out at lunchtimes. It's alright then!"

Thursday After consulting our maps and guides we found a medieval village site marked and a nearby stately home, so planned a day of culture. It was also Colin's "Railway Day" where a group of his mates turn up and help build and maintain the railway. Today's project was to install a new gate into the station area. He asked what our plans were and said "There's now't to see at the village, it's just fields!" Undeterred we set off, stopping en route at Huggate and the Wold Inn, another of Colin's recommendations, and noted for its huge pies. Although only 12 o'clock and not long since breakfast, the thought of pie proved irresistible and it was as described, washed down with a half (I think something like Wold Top).

We carried on to the village, Wharrah Percy, and sure enough, after a lengthy walk from the car park, it was just a bumpy field! Although helpful signs and plaques informed us of how it used to be and a ruined church stood in the middle of it all. The stately home, Sledmere House, proved disappointing, with an expensive gift/tat shop and farm shop attached, and high admission fee. So we moved on to Goodmanham and the Goodmanham Arms.

I'd seen this one in the GBG, tempted by the sentence "Old Peculiar served from the wood". I'd completely forgotten this when I ordered my pint, being distracted by the seven pumps. Ange then said "Have you seen the room behind you?" I hadn't but it contained two motorcycles, a BSA and a Moto GU221 and a Lambretta scooter. Adorning the walls were cabinets and shelves of old model cars and trains, and old signs and photos of motor racing. I was in heaven!

Friday Our final day. We headed to Hull and this is where we made the mistake of not researching the place. We walked onto the Humber Bridge and visited the



interesting Maritime Museum in the town centre. For lunch we chose a pub so non-descript I can neither remember the name nor what I was drinking. It's not GBG and served only two beers, both of which were pale citrusy offerings. A glance later in the GBG showed several pubs offering up to ten different ales and ciders – doh!

We returned to our accommodation to start packing for departure the next day. In the evening we headed back to the Barnes Wallis but it was full, so we carried on to Barmby on the Marsh, a strange village overlooking the Drax Power Station. The Kings Head at the end of a no through road looked like a “local for local people”, so we went back to the neighbouring hamlet, Assleby, where we found Wheelers Tavern. A good choice of ales, complimented by excellent food and service, proved, we thought, a fine end to the holiday.

Saturday As we were readying to leave, Colin, joined us and asked where we'd been the previous evening. When I told him he said “you should've gone to Barmby, it's much better!” he then said it's a shame you're leaving today, you could have come down the pub with me and my mates”. Next time, Colin, next time!

Footnote Since writing this article, we have heard the sad news that Colin passed away after a short and sudden illness earlier this year. We contacted his wife Elizabeth, with our condolences and she told us we would be welcome back anytime and that Colin's mates are continuing to complete the railway in his memory.

Chris Baxter

DRINKING IN DEAL

BEER, PUBS AND TEMPERANCE
IN AN EAST KENT TOWN
1830–1914

ANDREW SARGENT

Drinking in Deal tells the story of pubs and beerhouses in Victorian and Edwardian Deal, the people who ran them and drank in them and the “drink question”. It explores beer, pub life and temperance in an east Kent seaside town.



Order from

www.dealbookseast.co.uk

Hardback £25 • Paperback £20
288 pages • 85 illus and maps

email BooksEast@btinternet.com
Roper's Books, High Street, Deal



KENT SMALL BREWERY NEWS

Attwell's, St. Nicholas at Wade Plans in the spring were to reregister the brewery as a limited community interest company with the idea of creating a community asset to help charities and other local businesses, with the emphasis on teaching and offering opportunities to those that need them most. Some of the same recipes from before will be used, but also new ideas will be incorporated as suggested by all those involved.

Brew Buddies, Swanley The brewery have been extremely busy over recent months. New beers are continuing to be developed – IPA04, a massively American hopped bottled IPA, and more recently APA01 Chinook Cascade Summit APA. Beers have been featured in quite a few beer festivals and have been well received. The brewery held its own very successful festival in mid-March, with many local CAMRA members in attendance, and provided five beers at the local Bexley Beer Festival in early May – Best Bitter, Cascade Sybilla Pale Ale, Goldings Golden Ale, George's Buddy IPA, and Endeavor. One of the brewers is in the process of opening a micropub, 'The Hopper's Hut' in Sidcup. It will not be selling Brew Buddies beers exclusively, but will be following the micropub principle of rotating different breweries.

Canterbury Brewers, Canterbury Brewer Tom has left, but otherwise the same regular beers are available plus some other brews. The brewery are still experimenting with ciders, some of which, however, are 'fizzy'.

Caveman, Swanscombe Reports in the spring were of brewing to full capacity, racking from a fermenting vessel in the morning and brewing into it that evening. However, demand is such, that they are looking into funding for a larger brew kit, which would also necessitate moving to a new premises, where they will have a public bar. A crowd funding campaign is planned for later this year. The idea has been proposed that part of the new bar should offer a 'beers from the wood' collection, where they would obtain a set of oak casks and ask other brewers to fill them, providing beers from the wood that would not be available anywhere else. Caveman are bottling a few of their beers, all bottle conditioned and hand bottled at the brewery, but often cannot meet demand as most of the brew time has to be devoted to cask beers.

Farriers Arms, Mersham The annual beer festival on May Bank Holiday weekend featured 5 of their own beers - being Farriers 1606, Summer Gold, Spunky Old Dribbler, Brewers Gold & Sweet FA. 1606 & Summer Gold currently on sale in the Farriers Arms itself. A mini beer festival was set to be held on weekend of 23/24 July.

Goody Ales, Herne Nothing much to report. Seasonal beers being brewed as usual and monthly 'Firkins at Full Moon' events are proving very popular. More information on the web site, and also details as to where the beers can be obtained

Hop Fuzz, West Hythe The brewery tap/on-licence, named Unit One, was planned for opening on Saturday 30th April.

Isla Vale Alesmiths, Margate Earlier in the year the brewery's brew length was increased to one barrel, doubling their output, and plans were in the pipeline for

two to three new pale summer ales. Also planned is a special strength Christmas version of Short 'n' Stout (normally 5.5% ABV). A one off special, Donkey Dangers amber ale (4% - 4.2% ABV), using a new variety of hops, and commissioned from Carl and Nancy Hilliard at the London Tavern to mark the anniversary of the 'Donkey Dangers' chapter of local bikers, was available at the end of June. With their pub portfolio expanding, and they are keen to approach pubs south and west of Thanet to further increase their customer base, extra storage space is needed and consideration is being given to moving into larger premises.

Kent, Birling Branch Their single hop pale ales always do well, but this year's Simcoe has broken all records. In late June it is selling quicker than they could brew it, and as they only had limited supply of the hop, it was not expected to last long. Saison (4.9% ABV) was brewed for the Spring and they have introduced Sacred Grounds, a Caffe Mocha Stout (5.1% ABV) as a semi-permanent dark beer. At the same time, they have withdrawn Beyond the Pale and Enigma in order to control their rapidly expanding selection and keep below fifteen beers at any one time. They may be reintroduced but that relies on public response.

Maidstone, Maidstone In late June the Eight and the First Light were being brewed regularly, with both currently available and being offered for sale through free houses and micropubs.

Musket, Maidstone A significant change at the brewery earlier in the year. Tony and Linda have bought out partners Mark and Beccy, to turn the brewery into a truly family business. The brewery's dedication to excellent beer and service has not changed. In May, their new beer Matchlock Mild, was being keenly marketed in support of CAMRA's Mild for May campaign.

NauticAles, Ramsgate A cuckoo brewery using the Four Candles equipment. Their successful first brew, Maiden Voyage, was followed by Golden Rivet which was also well received. Micky Rush who created the recipes is now looking to produce on a larger scale and is reviewing options for using a larger brewery. Two new ales are being planned, one in the short term to commemorate Brexit and the other for Trafalgar Day. They are also considering brewing a Green Hop.

Ramsgate, Broadstairs Seasonal brews are She Sells Sea Shells (4.7% ABV) – clean refreshing zesty hop flavour which was on sale at GBBF; Festiv'Ale (3.8% ABV) – tropical fruit hop notes, pale ale malts complementing a measured bitterness; and Summer's Day (4.3% ABV) – amber ale using aromatic Munich malt for a full body combined with spicy Kent and fruity West Coast hops. A refreshing summer ale. Special commission brews include Dependence Day, an American style Pale Ale 4% for 4th July, brewed on request by agents for Al Murray's (aka the Pub Landlord); and Crampton Bicentenary to celebrate Broadstairs born engineer Thomas Crampton's bicentenary on 6th August, with planned initial showcase at the Revitalisation meeting on July 30th. For Green Hop Week the brewery will be hosting a Brewery Open Day on 8th October and brewing their annual Green Hop Ale.

Range Ales, Lympe A new beer was available during the Spring months – Spring Loaded (4.4% ABV)

Rockin' Robin, Boughton Monchelsea A new one-off summer pale ale, Hodgson's Choice (4% ABV), was brewed for Euro 2016, using a different yeast from normal and American hops. Mildly Rockin' was brewed for May and early June,

with Rock-a-Hula and IPA available from June until Autumn. Stoutly has sold well and is being brewed again, and Portly will be brewed for the SIBA South East Beer Festival in the Summer. Bexley and Medway branches visited the brewery on 11th June and brewed a bespoke 18 barrel brew for the Thomas Waghorn, the new Chatham Wetherspoons. They were joined by a few MMK members. In August, Robin plans to open a Micropub in the front left corner of the brewing premises, initially open just for limit periods on Fridays Saturdays. It will feature three or four hand pumps, and will include the occasional guest beer sourced from exchanges with other similar breweries around the country. Price is likely to be £3 a pint.

Romney Marsh, New Romney Spring 2016 saw the brewery enter its second year of operation, and a new 12 barrel conical fermenter acquired to allow an increase in production later in the year. A third brew of Cinque Porter was undertaken due to demand, but will not now be brewed again until November. The bottled version is still available and might also be suspended until November. There are currently a total of five bottled beers, with Marsh Gold making a comeback as their seasonal, summer bottled beer. A new cask 'session' ale, Marsh Mellow (3.6% ABV), is being developed. It is very pale and combines East Kent Goldings with a secret blend of four American hops! They are not sure yet if it will become a core beer, and will see how it is received first.

Swan, West Peckham In early June the selection at the pub was Trumpeter, Chinook Gold, Fuggles Pale and Bewick. There are plans to try a Fuggles brew using Safeale US 0.5 yeast and having both on tap at the same time to compare. The bittering of Trumpeter has been increased.

Tír Dhá Ghlas, Dover Current regular line up are Jimmy's Riddle Bitter (4.7% ABV), Pig's Ear Bitter (3.7% ABV), Jolly Roger Mild (3.7% ABV), and any one or two of these may be found at the Cullin's Yard Bar. Occasional other brews and other outlets, such as the Roger Marples Beer Festivals at the nearby Royal Cinque Ports Yacht Club and the Old Pharosian Beer Festivals at Dover Grammar School for which a special beer was produced. Bottle-conditioned versions may be purchased at Cullins Yard to take away.

Wantsum, Hersden James Sandy has moved to a new job in Oxford, and Mark Grimsdale is now Managing Director with Simon Sandy as brewer and Tom McElroy recently appointed second brewer. Most brewing activity is now for cask to meet a significant increase in sales, a fourth fermenter was due to be delivered in early July, which will increase brewing capacity to four brews a week. Five single hop cask beers were brewed for the European Championship representing England (Endeavour hop), Germany (Huell Melon), France (Strisselspalt), the Czech Republic (Premiant) and Poland (Lubelski). Yellow Hop (4.3% ABV) was seasonal beer in mid-summer. St. George's Ale (ABV 5%) was brewed for St. George's Day and will now be brewed on a regular annual basis, while Montgomery (ABV 4.0%), an amber beer with spicy citrus aromas, is going to be brewed on a regular basis. The strong double hopped American IPA Thunderbolt ABV 6.8% is again available this summer. Trade continues to expand with outlets as far away as Plymouth, East Anglia and Oxfordshire. Locally 1381 (ABV 3.8%) is now permanent at The Yew Tree in Westbere and Black Prince Mild (ABV 3.9%) at The Wrong Turn at Barfrestone. There will be another Green Hop Brewery Open day this year on Saturday 8th October and Wantsum will again hire a bus to link with other breweries participating in the event.



CHANNEL VIEW

Revitalisation Should anyone doubt that CAMRA is still a campaign of substance and influence, then the events of 2016 must clearly settle the issue. No sooner, it seems, that CAMRA commences on a review of its very soul – the nature of its role and future direction – than the country votes to leave the EU, the Government falls, and her Majesty's opposition collapses into a state of unparalleled disarray. However, leaving aside the eventual outcome of the Referendum, and there is long way to go yet and no doubt some unpredicted and surprising consequences, of more pressing interest to real ale drinkers is CAMRA's Revitalisation Project.

Beer, brewing and pubs have all seen major transformations since the Campaign's foundation in 1971, although somewhat ironically, and to echo Sherlock Holmes speaking of Dr Watson, one of the few fixed points in this changing world, has been the very beer that played an instrumental role in CAMRA's creation – Guinness. For it was of course that during a holiday in Ireland in March that year, and a surfeit of the black stuff, that its four founders conceived of a campaign to oppose the downward path that British brewing appeared then set on.

Initially, the campaign was not specifically for real ale, concern being as much about quality as style, perhaps more so, with the original R in CAMRA standing for Revitalisation. However, it was a convenient and revealing truth that real ale and quality were often synonymous, and by the time of the second annual meeting, Revitalisation, lacking sharpness and punch, had been replaced by Real. Largely relegated to just a memory from those early days, the term has now

been resurrected to describe the current review and analysis of the Campaign's purpose and direction....and deservedly so.

That CAMRA's original objectives have been achieved are indisputable. Not only has real ale widely returned to our pubs, but nobody, forty years ago, could have envisaged its range and variety, or the explosion in brewery numbers. But success has left CAMRA with a problem: its original objective having been achieved is the organisation still required, and if we feel it is, exactly what direction should its campaigning take? Of course activity has already shifted substantially. Anyone at all acquainted with CAMRA will be aware of how much of the Campaign is devoted to pub preservation, while our original criteria is now being challenged by the innovations in brewing itself.

Pub closures are hardly a new phenomenon. As society and life styles have changed the numbers have continually declined from their pre WW1 peak, but until recently, generally at a "manageable level". Forty years ago the prospects for the average pub seemed fairly safe, it might reasonably expect to be there in twenty or thirty years' time. Today there is no guarantee of the future of any pub.

Meanwhile, Key Keg and craft beer have added a whole new dimension. Once upon a time it was so easy. There was real ale, and there was non-real ale. Real ale was unfiltered, unpasteurised and dispensed without any extraneous gas coming into contact with the beer, while non-real ale included keg, top pressure and various other "deviations" all of which to some extent

did allow extraneous gas contact with the beer. And although not all non-real beer was not necessarily poor, and there were, and still are, some dreadful examples of real ale, we believed the divide to be generally accurate, and in terms of taste and quality the weight of evidence was clearly on our side. However, it is now accepted that Key Keg, so long as it conforms to CAMRA specifications can be regarded as real ale, while the principle underlying craft ale has always promoted quality irrespective of method of dispense.

At the start of the Revitalisation Project the views of the membership on CAMRA's future were canvassed, and the results of those that responded show a clear and perhaps worrying differing of opinion. Half felt that the Campaign's direction should be very much a continuation of its traditional role representing the drinkers of real ale, with two thirds also including cider and perry drinkers. However, 41% were in favour of extending it to all beer drinkers, with almost a quarter of all responders supporting a role that represented all pub users. It appears it is not just the Referendum that has split the country.

Whatever the eventual outcome, and whether or not CAMRA extends its remit to embrace all beer drinkers, all pub users or even all drinkers of alcohol, it is very important that the unique nature of cask conditioned real ale remains at the heart of the Campaign. Although, the initial impetus may have been about quality, traditional real ale has a nature and character it is impossible to replicate. We must ensure that it is not abandoned or side-lined in favour of what might be considered more convenient or currently fashionable.

Alcohol and Cancer Continuing the argument about drink guidelines (see Page 4), "Proof: drinking alcohol causes cancer" announced the "I" newspa-

per one morning in July. No surprise there then, anyone who has ever taken the slightest interest in the subject is aware that drinking alcohol not without its health problems, one of which is as a cause of cancer. However, what matters is the level of risk.

Scientific research has thrown up any number of risks attached to what may be regarded as everyday life and normal human activity. Some, like smoking and exposure to asbestos, demonstrate enormous risk, and warrant the concern they attract, some just require note and awareness, and some, like the perceived problems with saturated fats or eggs, seem apparently liable to change as one piece of research succeeds another.

In the case of alcohol the research quoted by the "I" identifies seven types of cancer that can be linked to drinking – liver, bowel, colon, mouth and throat, larynx, oesophagus and breast – and that these were responsible for 6% of all cancer deaths worldwide in 2012. The highest risks are from heavy drinking but there is no safe level, said a review of the research. But of course, as so often with such pronouncements, analysis of the risk at different levels of consumption is totally absent.

Whether or not such statistics exist, no information is supplied which would identify the prospects of either the one or two bottles of a spirits a day alcoholic, or the, few pints in the pub Saturday night, weekend drinker. All of which suggests that while the new research will no doubt fuel the armoury of anti-alcohol campaigners, for most drinkers, the logical assumption that most of the above 6% is accounted for by serious alcoholics, will lead it to be as disregarded as the Government's own "plucked out of the air" guidelines.



THE 2016 GOOD BEER GUIDE TRAIL

Visiting all 17 of the GBG pubs in Branch area

Following the success of the 2015 GBG Trail in which we visited all of that year's Good Beer Guide pubs in the Deal Dover Sandwich Branch area, John Pitcher organised a series of Saturday trips to repeat the exercise for all 17 of this year's selection

Saturday 16th January **The Mash**

Tun, Bench Street, Dover was the starting point for the first of this year's mini tours, where 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 was 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.



Looking out of the Mash Tun, Dover

At about 1pm it was time to proceed to the next on the itinerary, the **Eight Bells**, Cannon Street, Dover's Wetherspoons offering the usual wide selection of ale from near and far. 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.

Next on the agenda was the **Rack of Ale**, Ladywell, now, with over two years of existence under its belt, an established part of Dover's real ale environment. We arrived mid-afternoon to find another busy pub, the lucky ones grabbing what seating was available, the rest having to stand or lean against the pub's high tables. Choice of ale was Titanic Plumb Porter, Old Dairy Red Top, Tripple FFF Pressed Rat and Warthog and Ripple Steam Farmhouse.

An hour or so soon passed before we headed in the late afternoon to our final destination, the **Louis Armstrong**, about five minutes' walk away. Here we were re-joined by Branch Secretary Jim Green and his trusty mobility vehicle, who had left us earlier to attend a meeting of one of the naval associations. We sat in the bay window and drank from a selection of Skrimshander, Gadds No. 5, Old Dairy Gold Top and Nethergate Suffolk County, the last of the day's January sun casting its light across our beers and deep into the pub. In due course people started to drift away, to catch trains and buses, while some succumbed to sleep, and one even to do some computer work at the end of the bar.

Saturday 13th February saw the second of this year's outings, which found us taking the 11.59 service to Kingsdown, from South Street, Deal. The day was overcast and rain was in the air but fortunately largely held off. Still there was plenty of damp and mud around on the unmade road leading from the Glen Rd. bus stop down to The Street – half a dozen middle aged men making their way through suburban housing on a Saturday lunchtime, what could be their purpose? The **King's Head** of course, a long time provider of good real ale, which that day comprised Greene King IPA, a very pale XT1, and Wantsum Bouchier Single Hop, also quite pale but, for those of us not overly fond of pale beers, we found full over flavour and very palatable.

Not due back in Deal for a couple of hours, the opportunity was taken to have



something to eat – the pub's substantial baps proving particularly popular. Towards 2pm and after a pint or two, we walked down to Kingsdown Road and caught the return bus, a journey through the lesser known environs of Walmer, before depositing us back in South Street, and no distance from our next destination, the **Just Reproach** in King Street.

One of the new breed of real ale orientated micropubs four beers were available – the long established and well



THE MAGNET INN, DEAL

A WARM WELCOME FROM US ALL

SHEPHERD NEAME REAL ALES AND LAGERS, VISITING ALES AND ALSO
FOSTERS, STRONGBOW AND GUINNESS

OPEN SEVEN DAYS A WEEK FROM 12PM

WE CAN CATER FOR ANY EVENT INCLUDING FOOD AND LIVE MUSIC

TEXAS HOLD 'EM POKER EVERY FRIDAY NIGHT AT 8PM

POOL, DARTS AND BAR BILLIARDS

SKY AND BT SPORTS

BAR SNACK MENU AVAILABLE AT LUNCHTIMES

KEEP IN TOUCH WITH WHATS HAPPENING ON OUR FACEBOOK
PAGE...THE MAGNET

267 LONDON ROAD. TEL 01304 360842



known Comfortably Numb from Tripple FFF, together with the more recent brews Ticketybrew Botanical, Summer Wine Valencia and local Romney Marsh Cinque Porter. The pub, as the popular vernacular might put it, was heaving, and seating was at a premium.

Lastly, late in the afternoon, we moved to our final pub, the **Ship** in Middle Street. Again well patronised (people not using pubs these days?), we found seats in the back bar, and chose ale from a selection of Seaside, No 5 and No 7 from Gadds and Hophead and American Pale Ale from Dark Star. A couple of hours soon passed before we returned through darkened streets to catch our various buses home.

Sat 19th March The third leg of the Trail started in the **Five Bells** Easry at 12 noon, with a choice of Greene King IPA and Doom Bar. Food scheduled for later on, this was a fairly brief visit, and half an hour later we crossed the road to catch the 14 bus outside the old Easry Hospital, which dropped us at Betteshanger five minutes later. From there just a ten minute stroll across a field to the **Crown**, Finglesham – not too muddy fortunately thanks to the cold east wind. This was the lunch stop, which didn't disappoint and our food was washed down by Canterbury Miller's Ale, Dark Star Hop Head and something called Provenance Bruges - particularly enjoyable.

Then back to Betteshanger to continue our journey on the 14 service to Walmer, and the short distance to the **Berry**, Canada Road. Among the beers too numerous to mention, I chose Hop Head and as a contrast Goachers Best Dark, both in superb condition and most satisfying. Then around 5pm it was time for the **Lighthouse**

THE HAYWAIN



Traditional Country Pub

Top Quality Real Ale

Award Winning Home Cooked Food

Roast on Sunday - Booking Advised

LARGE CAR PARK & BUS STOP OPPOSITE BEER GARDEN

BRAMLING CANTERBURY CT3 1NB

Tel: 01227 720676

Email: thehaywain@hotmail.co.uk

to open, and we retraced our steps to the concluding pub on today's trail. I had a pint of Ripple Steam Best, but at this stage of proceedings I don't recollect what else was on offer. We then dispersed, some to find other watering holes in Deal, whilst others took the bus or train back to Dover.



Sat 16th April and the fourth part of our tour, was a somewhat truncated affair. The **Blue Pigeons** at Worth, the intended starting point being closed for a wedding, our original plan of starting in Worth and walking the mile or so across the fields to Sandwich, had to be abandoned. Instead the day kicked off at midday in the **Crispin**, next to the Barbican and the old toll bridge: those of us travelling from Dover by bus having alighted at the junction of Moat Sole and Delf Street, and walked across, through ancient lanes and alleyways – a journey

whose steps we would have to retrace an hour or so later. Anyhow, beer choice included Crispin Ale, Spring Otter, Broadside and Mad Cat Special Relationship, and a pleasant hour ensued in the small bar alongside Strand Street.

The **Red Cow** in Moat Sole was our next stop – the itinerary allowing sufficient time to eat as well as enjoying a pint or two. Beers were a mixture of two national brews – Doom Bar and Landlord – and two locals – Ripple Gold and Gadds Common Conspiracy, the latter, with all due respect to the other three, being jumped upon by those of us who recognise a beer of exceptional quality and taste.

The Blue Pigeons having been excluded from the day's itinerary, it was felt that a replacement was needed, and the **George and Dragon** in Fisher Street seemed an obvious choice. More lanes and more alleyways took us to the pub's rear entrance, a narrow passage set between two houses in the High Street. We settled in, around a table near the pub door, and choose beer from a selection of Butcombe Gold, Otter Amber, Trumans Runner and Wantsum Fortitude.

Three pubs and a selection of twelve draught cask ales. Rather different from the early days of CAMRA when the choice would probably have been between Frem-lins mild and bitter (Red Cow and George and Dragon) and Charringtons mild and bitter (Crispin), and where the mild would have been keg and the Frem-lins bitter top pressure.

And that was that. Another enjoyable hour or so was passed, before, mid-afternoon, we departed on our separate ways, either to return home, or to continue the day elsewhere.

Saturday 14th May The final three pubs, and a more elaborate affair, using a hired minibus, and coupled with a presentation. Accordingly fourteen of us met at Dover Priory Station at 1pm to head towards first stop, the **Plough** Ripple. Behind the bar,



were old friends Opel and Richard Crocker, and a choice of six real ales – Ripple Steam Original, G2 Otavia, Fullers ESB, Courage Best, Abbot and Old Golden Hen. And for the hungry there was an interesting and appetising menu.

Around 2.30, back on the bus and heading for the **Wrong Turn**, Barfreestone, and the presentation – Branch Pub of the Year to owner and licensee Ginny Timm. (See Local News). The pub was crowded, and Ginny provided an excellent buffet, with music from Old Country Crows. Beers were Gadds Dr Sunshine's, Musket Fire and Drum, and Wantsum Black Prince from Kent, along with North Yorkshire Best Bitter.

A very pleasant hour or so rapidly passed and it was back on the bus for our final destination of the day (and the whole tour), and also last year's Pub of the Year, the **Carpenters Arms** at Coldred. Colin had opened early to accommodate us and we enjoyed more Dr Sunshine's, plus Dark Star Purple Wheat. Once again time sped away and all too soon we were outside, boarding the bus and on our way back to Dover, several of us taking the opportunity to be dropped off on the way.

Martin Atkins & John Pitcher

APOLOGY

In our spring edition we incorrectly attributed the Ode to the Just Reproach to Roger Corbett. We now understand that it was written by David Martin, and we apologise for the error.

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



The Plough Inn

Church Lane, Ripple
CT14 8JH

T: 01304 360209

www.theploughripple.co.uk

info@theploughripple.co.uk

We open daily from 11.59am.

We welcome friendly dogs, well behaved children and their owners.

*At heart we're a friendly local pub,
boasting fantastic cask ales and the best in British food.*

**** Classic Cars show last Sunday of each month ****



/theploughripple



@ploughripple

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



DORIS JEMISON

A tribute to the landlady of the Red Lion, Snargate

The end of April saw the unexpected and sad death at the age of 87 of Doris Jemison, landlady of the Red Lion, Snargate on Romney Marsh. Many readers will know the pub, which was Ashford, Folkestone and Romney Marsh Branch Pub of the Year for 2015, and there have been many tributes and reminiscences – among them those of *Good Beer Guide* Editor **Roger Protz**, who last year presented Doris with an award for the Red Lion's thirty continuous years in the publication.



Writing in CAMRA'S newspaper *What's Brewing*, following her death, Roger said: "Doris Jemison departed this life in the best possible way: sitting in the corner seat in the pub she'd run for the past 50 years.....and with perfect timing waited until the end of the Sunday lunchtime session." The Red Lion has "been in the hands of the Jemison family for more than 100 years and Doris could recall the time when a pint of bitter cost 10 pre-decimal pennies – less than 5p."

"If you struggled to find the pub," said Roger, "you didn't ask locals for the Red Lion but Doris's. It's an institution, attracting beer and pub lovers from all parts. It dates from the early 16th century and, unsurprisingly, is on CAMRA's inventory of pubs of historic importance." There is a homely main bar with beams supporting a sagging ceiling, and walls decorated with World War II memorabilia, a small lounge beyond and a third room to the side with old pub games.

At one time a haunt of smugglers, and no doubt a supplier of illicit French brandy and other contraband, in recent years its reputation has come from the quality of its beer – Doris being a staunch supporter of small, independent breweries. "Kate Jemison and her family will continue to run the Red Lion, but Doris's contribution will never be forgotten. To paraphrase Shakespeare, 'Blessing of your heart, you served good ale'."

In January 2011 the Romney Marsh community newspaper, *The Looker*, printed an appreciation of the pub and its long established landlady by **Mark Newson**, a shortened version of which we are pleased to replicate below.

When you walk into the Red Lion it is like stepping back in time – the walls



are full of wartime photos, land army girls, old posters and advertising from a bygone age. If you're hoping for food, accompanied by background music, then don't go there. There is no food (except crisps and peanuts) definitely no music of any kind, no draught lager, no machines or pool tables and no champagne or fancy wine, this is strictly a real ale pub. All beers are served by gravity – that is to say straight from the barrel.



Doris carefully selects breweries from all over the UK which you will never find anywhere else. She has her very own beer called DSB (Doris Special Bitter) and you can get this regularly, along with Goachers beers from Maidstone. Forget about all the famous breweries you know of, and you'll be surprised to see 'Far West' from Cornwall. Doris is 81 and is virtually deaf. However her beautiful daughter Kate is on hand to help out and 'Talks' to her mother via sign language. The pub has been on TV, radio and newspapers and has been in CAMRA's beer guide book for the last 26 years. Before this you could only get fizzy beer such as Double Diamond, Whitbread Trophy and Watney's Red Barrel (horrid insipid stuff).

The Red Lion was built in 1540 as a coaching Inn where sheep drovers used to stay whilst transporting their stock from one village to the next. The first known tenant of the pub can be named as John Bourne from 1847.

The Sportsman

Freehouse & Restaurant

23 The Street

Sholden

Kent Ct14 0AL

Tel: 01304 374973



Family Restaurant

Luxury En-Suite Rooms

Local Produce Home Cooked Food

Regularly changing Real Ales

Open:

Mon - Closed Tues - Sat All day from 12 noon

Sun - 12 Noon - 5

Mark Holland & Jamie Coleman

www.thesportsmansholden.com



Most people think that Doris was born on the Marsh, but not so. She was one of nine children born in Dagenham. During the war she was sent to live in Brenzett as a land army girl, and worked for her future husband Alf Jemison who owned a 40 acre farm there. Whilst Doris drove the tractor for cutting corn Alf sat at the back of the machine and would shoot the scattering rabbits, which would make a tasty meal for supper. Doris also worked at the dairy in Appledore and Lord Lum-burnham's estate picking asparagus.

After four years of courtship Alf and Doris married in 1951. Alf was a greengrocer by profession and would later become a bus driver. In 1960 they bought The Red Lion from Alf's father (who had run the pub since 1911). At this time the pub was owned by Courage and they had ruthlessly demolished the four old cottages and stables in 1954 which stood next to the pub. One of the cottages was empty at one time and Alf used to keep his pigeons in there! After the building was pulled down, the birds took roost in the church, a few yards away. The brewery was intending to flatten the pub too, but thank god they never did!

When Alf and Doris took ownership of The Red Lion there was no electricity just oil lamps and candles. There was no outside lighting not even in the toilets. The only form of heating was a coal fire in the living room and two separate fires for both bars in the pub. Doris didn't install electricity until 1964!

When Alf died in 1986 Doris decided to start selling real ale. When they brought the pub in 1960, Courage sanctioned that they keep selling their beers for the next 20 years. Alf and Doris reluctantly did so, but for only 17yrs. They then switched to Shepherd Neame. "I was never really happy about that" said Doris "You could get Shep's anywhere. I wanted something different and from that day onwards I've never looked back"



This year Doris will be holding a special event to mark 100 years of the family run pub, but don't expect to see it advertised. She has such a following, she doesn't have to do so. Quote from the lady herself: "We had a lot of characters here in the old days. One of them always came in with a pair of scissors and a comb; he'd often cut customers hair, just for a pint of beer. He'd even cut your toenails; sadly those times are long gone.

Most of the older locals have experienced war and had known tragedies one way or another. They were more tolerant than today's customers, they weren't so rude. They showed more consideration for each other. They were more sociable. It's not quite the same today, people have more money, they drive further afield, but their children have come here, telling me of their parent's memories of the pub, and that's nice."



The Five Bells Eastry



@fivebellseastry



The Cross, Lower Street, Eastry, Kent CT13 0HX

01304 611188

thefivebellseastry@yahoo.co.uk

www.thefivebellseastry.com

TRADITIONAL OLD ENGLISH PUB



Warm Friendly Welcome

Bed and Breakfast

Food Served 12noon-8.30pm daily

Real Ales - Greene King IPA and
Guest Ale

Regular Entertainment

Function Room Available

BT Sports

Opening Sun-Thurs - 11am - 11pm
Hours Fri & Sat - 11am - 1am

**Friday 2nd September – Karaoke with Herbie & The Hotshots
- 8pm**

Friday 10th September – Steak Night 6pm - 9pm

**Friday 16th September – Clairvoyant Evening with
Daphne Webb 7pm for 7.30 pm start**

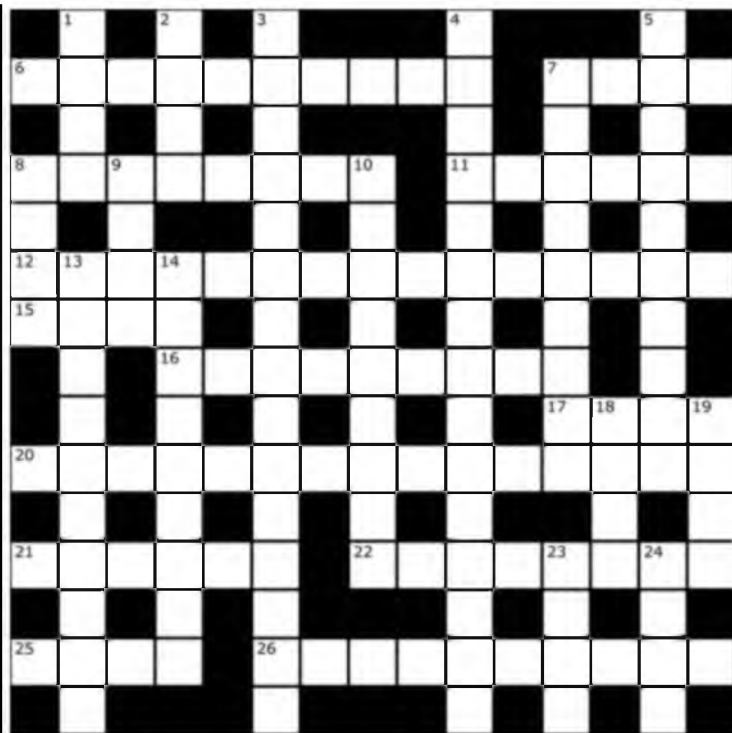
**Sunday 25th September – Blues & Twos (up tempo blues)
2pm to 4pm**

Saturday 8th October - Quizco - 8pm

Friday 21st October – Dave's Quiz (£2 per person) - 8pm

UNCRYPTIC CROSSWORD

BY TRISHA WELLS



Across

6. At the bottom (10)
7. Berk! (anag.) (4)
8. Having difficulty interpreting the written word (8)
11. Island, formerly Formosa (6)
12. Moses' laws (3,12)
15. Edible starch obtained from a palm (4)
16. Removed the vehicle disabling device (9)
17. "... with the wind" (4)
20. Climber cultivated for its red autumn foliage (8,7)
21. First name of the author of "The Mysterious Affair at Styles" (6)
22. A soldier specially trained for carrying out raids (8)
25. The first word in lots of children's stories (4)
26. Flags incorporating the Union Jack, flown on British ships (3,7)

Answers on Page 61

Down

1. Impose a tax or fine (4)
2. Vegetarian Indian dish, made from pulses (4)
3. Second nearest star to Earth (7,8)
4. The US equivalent of the Foreign Office (5,10)
5. The Sternum (10)
7. Sharp part of a blade (5-4)
8. Small round marks (4)
9. Air (4)
10. Early kind of bus used for excursions (9)
13. Eavesdropping (10)
14. Zucchini (9)
18. Unwrap (4)
19. Therefore (4)
23. Keen as mustard (4)
24. Ridge of sand formed by the wind (4)



TRADITIONAL COUNTRY PUB

Join us for good quality, home cooked, locally sourced food.
Good casked conditioned ales & fine wines in a relaxed
friendly atmosphere.

HOLT STREET | NONINGTON | KENT | CT15 4HT
T: 01304 841012 | E: ENQUIRIES@THEROYALOAKNONINGTON.CO.UK
WWW.THEROYALOAKNONINGTON.CO.UK

NOW AVAILABLE FOR PRIVATE HIRE
BESPOKE DINING PACKAGES AVAILABLE.
THE ROYAL OAK HAS A NEW OUTDOOR BAR,
DINING AREA, CHILDREN'S ADVENTURE
PLAYGROUND, GARDEN GAMES AND MORE.

01304 841012
WWW.THEROYALOAKNONINGTON.CO.UK



MORE ABOUT PUB SIGNS

Last year Paul Skelton wrote us a piece about the history of pub signs including explanation of the derivations of some of the more interesting and unusual from Kent. Here, with assistance from the Publican's Morning Advertiser, we continue with some more general information.

As Paul explained in the previous article pub signs date from a time when most people were illiterate and a symbol or sign was a simple way of distinguishing one business from another. They were used extensively across a wide range of services and activities, and while some like the striped barber's pole or pawn broker's golden balls were specific to a particular trade or enterprise many just provided an individual name.

Among the earliest examples of the former are the vine leaves that the Romans would hang over the doors of premises selling wine, substituted in this country by evergreen bushes and foliage that might well have been the derivation of pub names such as the Bush, Yew Tree or Holly bush. Businesses that sold ale as well might also add a pole or ale stake, the implement used to stir ale during the brewing process.

However, it was obviously useful to be able to differentiate between several different pubs, or for that matter different butchers, bakers, candlestick makers, etc. and signs began to display any image that could be easily drawn or created and easily recognised. Obvious examples were animals, astronomical symbols and prominent elements of everyday life, such as ships, bells or castles, and, in particular, in a dominantly agricultural society, subjects drawn from farming and the countryside. Over the centuries, as literacy improved, such signs were largely replaced with the name of the trade, proprietor's name, or both – except in the case of public houses where they were retained and enhanced and expanded to become, as well as the sign by which the business was recognised, also its name.



From an early date current events were drawn upon. For example the Crusades, which provided names such as Saracen's Head, the Lamb and Flag, and that of one of Britain's oldest pubs, Ye Olde Trip to Jerusalem in Nottingham, which claims to date from 1189. And signs were often representations of other activities that took place on the premises. Another very old pub, Ye Olde Fighting Cocks, is self-explanatory, while those displaying bears or bulls may well have offered bear and bull baiting.

Other regular sources were the monarchy – Crown, King's Head, Queen's Head, Prince of Wales, etc. – and the aristocracy/landed gentry who gave us an assort-

ment of hereditary titles and coats of arms. Also, Paul's earlier article pointed out how the White Hart became popular, following a law of Richard II, that the many Royal Oaks are often attributed to Charles II taking refuge in an oak tree after the battle of Worcester, and that the equally widespread number of Red Lions, derive from James I and the Scottish lion.



In more recent centuries royal connections became more personal, hence all the Victorias, Prince Alberts and Georges, although the latter also derives from England's patron saint, and is often coupled with his traditional adversary, the dragon. Royal pastimes and activities also appear and Henry VIII interests are said to have inspired, in some instances at least, the Greyhound, Dog & Duck, Bird in Hand and Fox & Hound.



Joining the monarchy and upper echelons of society were any number of national heroes and military leaders, achievement or fame understandably attracting interest, in fiction as in real life. Those who know *Treasure Island* might recall that the story starts at the *Admiral Benbow Inn* on the Cornish cliffs, named after the subject of a popular 18th century ballad and his renowned engagement and death against the French.

The Lord Nelson and Duke of Wellington appear all over the place, but less well known figures also feature. Sir Henry Havelock, who appears in various guises – General Havelock, Havelock, Havelock Arms, etc. – owes his prominence to involvement with the Indian Mutiny in 1857, while the Marquis of Granby refers back to the 18th century holder of the title, John Manners. Colonel

of the Royal Regiment of Horse Guards and eventually in 1766 commander-in-chief of the British Army, he was a benevolent man, and in a time before pensions set up many old soldiers from his regiment as tavern keepers when they left the army. He was noted for his courage, and after his death in 1770 the following lines were published:-

“What conquest now will Britain boast
Or where display her banners
Alas in Granby she has lost
True courage and good Manners.”

The industrial revolution, development of the British Empire and general broadening of everyday life saw the choice of subjects for pub names expand accordingly. Transport innovations alone, with the construction of the canal network and later the railways, introduced a whole new dimension – Navigation, Barge, Railway, Station Hotel – while professions and trades also became popular – e.g. the Bricklay-



ers Arms, Blacksmiths Arms, Carpenters Arms, etc., with pubs not unusually acting as unofficial employment exchanges.

This was a brave new world, drawing itinerant workers from all parts of the country. It could often be disruptive and violent, especially with the benefit of alcohol, and there were various attempts to curtail excesses. In Camden Town, railway construction had attracted a mixture of English, Welsh, Irish and Scottish workers, and keeping them apart to try and stop them fighting each other, was, it is maintained, the reason for the erection of the Windsor Castle, Caernarvon Castle, Dublin Castle and the, allegedly, deliberately misspelt Edinboro Castle.

True or not the last two still exist today.

Pub signs continue to evolve and adapt. Few new names now resort to the old tried and tested standards, and old signs are often changed to reflect the contemporary era. Regular subjects include anyone who might acquired 'celebrity' status, and writers, actors, musicians and scientists might find themselves alongside the Royal Oak, Plough and Harrow or Lord Nelson – e.g. locally the Louis Armstrong in Dover or the Sir Norman Wisdom in Deal.

In Clerkenwell the Three Kings, which dates from 1791, now displays pictures of Elvis, Henry VIII and King Kong, and in Brighton, at one time (and maybe still) the sign at the Queen's Head off Marine Parade was adorned by a picture of Freddie Mercury. In Bristol, the Victoria in St Werburghs has changed its original Queen Victoria sign to, firstly in 2002, one showing Posh Spice, Victoria Beckham, and then secondly to Vicky Pollard of Little Britain fame. It has now reverted back to the original.



Yet another dimension has been added by the new micropub movement. Here, almost any subject is apparently deemed appropriate, although there is an emphasis on matters relating to beer and brewing. So as well as a variety of more traditional names, and such as the Yard of Ale, Mash Tun and Firkin, we have pubs named after their owners, their owners pets, quotations, a novel, a TV programme, and even a train service from London.

Pub signs are an enormous and fascinating subject, and here, and in Paul Skelton's earlier article we have only scratched the surface. We will return to it in future issues.

Martin Atkins

THE CHEQUERS INN

Free House Pub and Restaurant

Stone Street, Petham CT4 5PW

Tel: 01227 700734

CAMRA Pub of the Year 2011

Canterbury, Herne Bay & Whitstable

A Real Ale Country Pub with Food

Always at least 3 Real Ales available + Ciders

Including Dark Star Hophead & Oakham's Citra

Traditional English Carvery available every Sunday Lunch &

Wednesday Evenings

Steak Special on Saturday Evenings



The Chambers

**Cheriton Place
Folkestone Kent**

01303 ~ 223333

SUPPORTING KENTISH ALE & CIDER

The Chambers always has fabulous menus on offer with steak night every Tue's.

For more information please look up our website:-

www.pubfolkestone.co.uk

OR

For weekly updates on all our events including live music every Thurs', Dj's every Fri', our famous monthly quiz & many other events, why not pop onto or FACEBOOK page - 'The Chambers'



A WINTER WEEK ON WEETWOOD

THE BEERY BOATERS' SPRING 2016 TRIP

A rather sad trip this year, overshadowed by the news while we were away, of the unexpected death of my brother Dave, one of the eight original Beery Boaters from 1981 (Please see Last Knockings and an appreciation of Dave's life on page 19). However, that was yet in the future when, on St. George's Day, we arrived at Anglo-Welsh, Bunbury on the Shropshire Union Canal, to pick up three boats, the identical 69ft Sherwood and Delemere occupied by the Lone Rangers (i.e., the male-only crews), and the 70ft Windemere for Shep's lads and lasses. The objective was to go to the canal end at Ellesmere Port via Chester, a rare bit of canal that a Beery Boaters' trip hadn't covered before, and then south to the Anchor at High Offley, this latter subsequently changed to going part way up the Llangollen Canal instead.

For Martin Atkins, John Underdown and myself, the holiday started at the Traveler's Rest, Alpraham, just up the lane and along the A51 from Bunbury. On CAMRA's National Inventory of unspoilt pub interiors, we had stopped there in 2008. A proper pub, toilets banished to the back garden, and no fruit machines, canned musak, etc. House beer was Tetley's Bitter, alongside Cheshire brewed Eastgate from Weetwood, whose very tasty beers we came across a lot on the trip. While there we met the lady from the boatyard who had telephoned me a few days previously about trip arrangements, and we also learnt of pub closures near the canal, notably the Beeston Castle, on our itinerary for later that day.

A couple of pints later, and we went the half-mile or so down the lane to the boatyard, at the foot of the two Bunbury Staircase Locks. On the boats various alterations to traditional features soon became apparent. The familiar gas-fired heating and hot water system had been replaced by an Ebesbacher affair running off diesel fuel, which on Sherwood, we needed to run most of the time, and whose noise, disturbed those sleeping at the back end. We had to resort to rum to aid our slumber! It also reflected in the final settlement charges as Anglo-Welsh now include a surcharge on excess fuel used. The toilets had also been modified, requiring ostensibly more use of water, and which seemed a likely cause of our problems later on.

Eventually we set off at around 3pm, backwards with a fitter at the tiller, the boats yet to be turned round. Winding achieved, with some difficulty just past the first bridge, and with the Commodore's craft in the lead, the flotilla set off in the direction of



Chester, and the four locks to the evening's stop at the Shady Oak, replacement for the now closed Beeston Castle. North of Bunbury all the locks are wide, and can take two narrowboats side by side, although due to subsidence boaters are advised to use Beeston Iron Lock singly. The rain spared us for that afternoon but there was a stiff cold wind, which lasted all week.

We arrived at the Shady Oak, at the foot of a hill surmounted by the impressive ruins of Beeston Castle, at a quarter to six, to find it amply vindicated its description in my Real Ale Lists to the Canals as a 'welcoming pub'. The meals were good and there was a range of Real Ales, including more Weetwood. A 'St. George's Day' quiz was advertised, with a disco afterwards. We weren't sure about the disco, but we entered three teams for the quiz, a mighty cheer arising at the question – "In which county are the White Cliffs of Dover?" Anyway, the Sherwood Foresters (Martin A, Chris and Hon. Commodore) won, with the other teams from our boats coming second and third. The disco proved fairly unobtrusive, and we enjoyed the rest of the evening. Rum followed on our return to Sherwood with the wine (our winnings) put by for future use.

Sunday 24th April. Off at around 8 o'clock with ten miles to go to Chester; the first eight lock free, during which we were serenaded by the campanologists calling the villagers to morning service from a stumpy spired church at Waverton, and seriously slowed by a mile of moored boats. It might have rained a little during the night, but the morning was fine although still with the strong biting wind. From Christleton, on the city outskirts, five slow filling locks took us down to near the city centre, at one point passing an early-season school cricket match. I wondered how many balls were lost in the canal, despite the high fence.

Sherwood and Delemere, tied up shortly before 1pm by Bridge 123B, City Road Bridge. Canal bridges in Chester number from 123 to 123L, suggesting there was only one bridge across the canal here when it was opened in about 1779. Just before our moorings was the Old Harkers Arms, a large canal-side pub in a converted warehouse with nine or ten real ales available plus ciders and perries: except for one year, a continuous GBG entry since 2005.



Windemere yet to arrive, Martin A and I called there first and stayed for several pints, while the rest of the two crews dispersed to explore the city and its pubs, notably the Pied Bull and its micro-brewery. In due course Windemere turned up, and some of its crew joined us for a while before going elsewhere, and before we departed to look for the GBG listed Mill Hotel, supposedly canalside and nearby. During our search we passed (or rather paused at) the Union Vaults, a street-corner locals' pub with Everard's beer and cider, and an intriguing game akin to bar billiards. (See Last Knockings).

The Mill Hotel, when we found it, appeared rather up-market, so while Martin explored the locality for take-aways and other pubs that might appeal to Beery Boaters, I returned to the Old Harkers. Later, in the evening, I was set to return to Sherwood for an early night when just about everyone else came back to the Harkers,

Peter Broberg (Cherub) with them, so I stayed on there until closing time.

Monday. The racket of early morning in a city centre, along with a nearby building site, disturbed our slumbers, but with the three Northgate Staircase Locks shortly ahead, and presumably padlocked overnight, we didn't start until 8am. At Bridge 123E the canal curves round into a very steep rock cutting with the city walls and King Charles' Tower high on one side, and the locks at the end taking the canal down 33 feet to Tower Wharf.

The top lock filled slowly, during which we suffered a heavy shower, and progress further delayed by the lock keeper arriving and requiring more adjustments to the water levels. We cleared the bottom after an hour or so and into the sharp right hand turn to Tower Wharf Basin, with the short link at the end off down to join the River Dee via two locks. However, we carried straight on towards Ellesmere Port, Sherwood in the lead....which was fortunate.

Some four miles on, Dave steering and the rest of Sherwood at breakfast, the engine gave a sudden splutter and stopped, the boat drifting into a bed of tall reeds. Trying to start the engine had no effect, and it was apparent to the Ship's Electrician (Hon Commodore – unelected), having peered into the bird's nest of wires behind the control panel, that a fitter needed to be summoned. Problem was, none of us could get a signal on our mobile phones. But Cherub, on Delemere, which tied up behind us, could on his. After a while a white van appeared and stopped briefly on the road bridge behind us, and shortly after a figure in overalls and carrying a toolbag was trudging along the towpath towards us. The fitter poked around for a bit, then discovered a blown fuse somewhere in the engine bay. Probably deterioration through old age and vibration he surmised, and replaced it. The engine started, the fitter wandered back to his van and Sherwood continued towards Ellesmere Port.



The scenery begins to get industrial at Stoak. Motorways and major roads abound with views ahead of chemical works and the Stanlow oil refinery. Thoughts now turned to a lunchtime stop, but opportunities in Ellesmere were limited. We passed Delemere tied up by Bridge 142, having winded and returned, and we decided to follow suit, returning to drop Cherub off to rejoin his boat. Both crews decided to forgo their lunchtime ale and head back towards Chester. We weren't sure where Windemere was, but we later learned that the crew had tied up at Stoak and visited the Bunbury Arms.

Past Caughall Bridge, and the road down from Chester Zoo, we had just come through a heavy shower when the engine stopped again, near where our morning breakdown had occurred. Luckily, this time we could get a signal, and the fitter was called again, just before he went home. Having, first looked for us in the wrong place, he quickly found the real problem, a wire had chafed through against the engine. Another new fuse and a length of insulating tape cured the problem, but he did give me a couple of spare fuses just in case! However, they were not needed and are still in my toolbox.

We moored for the night at Tower Wharf, where we could also replenish our fresh water tanks. The water tank in Sherwood seemed to be almost empty, strange for such a small crew, and I was beginning to detect a slight list to starboard, which increased as the trip continued, but more of that later. Delemere was already on the water point, and Windemere came along behind us. After topping up our water we moored just beyond the water point, a boat ahead of us obligingly moving a few yards along so we could find space behind it.

On the other side of Tower Wharf Basin, just below the locks, is the very convenient Telford's Warehouse, another conversion of a canalside facility and GBG since 2004. Half a dozen Real Ales, including Weetwood, plus cider and a CAMRA discount on a Monday. With the added incentive of the downpour which lasted most of the evening, it seemed the place to stay, although some did go to find other pubs, including a yet-to-open micro-pub. The rain conveniently stopped just after last orders were called and we went back to our boats and our bunks.

Tuesday, and once again, it was pointless starting off much before 8am with the Northgate Staircase in front of us. But this time no problems and shortly afterwards we dropped Chris off by Bridge 123B for the nearby station and a train back down south. Now we were lacking a ship's cook, but John, who had performed that duty for many years, manfully stepped into the breach.

Lunchtime was planned for the Shady Oak again; indeed, there was nowhere else convenient, and once we had climbed the five locks to Christleton, Beeston Castle could be seen ahead. It was around midday that Martin A was phoned by Martin P on Delemere. He had received the message from Debbie of The Lanes in Dover, that my brother Dave had Crossed the Bar. I was on the tiller at the time and, strangely, I sensed what the message was before I was told.

At the Shady Oak, although the pub moorings were vacant, the wind kept blowing Sherwood across to where we had tied up on Saturday. Eventually I let the wind have its way. Delemere tied up alongside Sherwood, but Windemere did manage to moor outside the pub. Another session on the Weetwood beer ensued – needless to say, somewhat subdued after the news we had just received.

The afternoon saw us back to Bunbury, up the two staircase locks, and on to the Olde Barbridge Inn, some three miles further on. As we passed the junction with the Middlewich Branch, the former Jolly Tar, as we had been told, was in an advanced state of demolition. Not exactly a favourite of mine, but sad to see any pub go. The Barbridge Inn, on the other hand, is a pub I like and have often used – first on our Four Counties Ring trip in 1985 when it was a Boddington's house, and later in my lorry driving days, when, if I was in the area, I frequently parked for the night nearby. The quite extensive pub moorings are often full, but on this occasion room for all three boats. Surprise, the 'varying range of Real Ales' included Weetwood.



The rain that accompanied us as we arrived, developed into a violent thunderstorm with vivid flashes of lightning, followed by a long period of hail, covering everything outside with a blanket of white. By the time that we left the pub the hail had melted but the sky had cleared, the temperature had plummeted and the tops of the boats were now white with frost. Before going we booked our moorings for the Friday night as there was now no other canalside pub between Barbridge and Bunbury.

Wednesday morning and the temperature must have risen slightly overnight, even though it didn't feel like it, as the frost on the boats' roofs had gone. The clouds had reappeared and they deposited April showers upon us for the rest of the week; cold, regular April showers! The fleet set off for a mile down the Shropshire Union before turning right at Hurleston Junction onto the Llangollen Canal, and the four Hurleston Locks which take the canal up alongside the Hurleston Reservoir, which it supplies. The canal was built to allow a water flow of about 2 knots from the Horseshoe Falls just past Llangollen

The Llangollen Canal locks are all narrow, so we now had to proceed one boat at a time, and were well spaced out as we made our way six miles and five locks to Wrenbury for lunch. On the way, Sherwood encountered two Grumpy Old Men in a small privately-owned boat coming from the opposite direction with a narrow bridge between us. As we were nearer we pressed on and they had to wait, whereupon they informed us that "boats going with the current have the right of way!" In no guide book about the Llangollen Canal have I ever read that this is the case. Obviously some private boat owners think that *they* should always have right of way over hire boats!

Wrenbury Church Bridge is the first of several lift bridges on the Llangollen Canal, and like most, is manually operated with a windlass from the opposite side to the towpath, no doubt to ensure it is lowered again before the operator reboards the boat. However, if several boats want to pass under the bridge close together, the person from the first boat who winds it up is stuck there until all the others have gone through: hence the adage, 'he who is first shall be last'. A position Martin A found himself in, except the



last boat, going our way, offered to go ahead and work the next one, Wrenbury Bridge just round the corner. This is on quite a busy road and is mechanised with traffic lights and road barriers. We were duly let through and moored just around the bend a few yards further on. By the time that all this rigmarole had been completed, Delamere and Windemere had caught up and tied up in front of us.

Right by the lift bridge is the Dusty Miller, a Robinson's pub, formerly a water mill powered by the adjacent infant River Weaver, then a warehouse and finally a pub, featuring in CAMRA's 'Classic Country Pubs' book of 1987. However we chose to go a few yards further on to the Cotton Arms, which I had last visited in 1987. Then Greenall's, and now free, it carries a varying range of about seven real ales. A popular pub with good food as well as beer, including once again Weetwood, and a

much appreciated blazing log fire!

Five more miles in the afternoon to the Willey Moor Lock Tavern, canalside at Tushingham. Currently GBG with a range of six real ales including the (by now) ubiquitous Weetwood and several rooms to enjoy them. I think that we ran the Willey Moor out of Weetwood. Some of our group took the footpath up the hill to the Blue Bell, a lovely pub which I had last visited in 2000, only to find it currently closed; temporarily, I sincerely hope.

Thursday, still cold, still windy, overcast and with the feel of rain in the air. We would need to turn round today, but the next winding hole, just two-and-a-half miles further on, required going up and back down six Grindley Brook Locks, including a staircase of three. However, all went well, including taking on water, until clearing the locks for the second time Sherwood grounded on an unauthorised something in the canal. Subsequent wash suggested that some debris was on the prop, but when Martin looked down the weed hatch it was clear. The boat had, however, developed an even more noticeable list to starboard, which we soon discovered was caused by the rear toilet holding tank having now completely filled, making it unusable.

We returned for a short stop at the Willey Moor where the Weetwood was still absent. Hon. Commodore (Unelected) having been on the tiller much of the morning, must have started to develop hypothermia, and even when in the warmth of the pub couldn't stop shivering. The crew of Delamere followed the Sherwood Foresters into the pub, but it later appeared that the Windemeres had stopped at Grindley Brook to visit the Horse & Jockey.

Back to the Cotton Arms for the evening, rain accompanying us off and on, to ap-

The Fox

High Street Temple Ewell, Tel 01304 823598



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

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

Sunday Carvery 2 courses £8.95 Please book



DEAL, DOVER & SANDWICH CAMRA BRANCH
PUB OF THE YEAR 2005 PUB OF THE SUMMER SEASON 2015

Listed in the 2011 CAMRA Good Beer Guide

Small parties catered for.

Play area. Children welcome

preciate the beer, food and, particularly, the log fire. The rain, briefly, had eased when we walked back to the boats after closing time.

Friday morning. Paul needing to be in Nantwich to catch a train home, Delamere set off first, with Windemere going next. Sherwood decided against a pump-out at the boatyard in Wrenbury as it showed no signs of opening and we reckoned that we could survive with just using the forward toilet for the remainder of the trip. Consistent showers, some of them now mixed with flakes of snow, accompanied us back down to Hurleston Junction, and showing little sign of abating. It took little to persuade us to turn left on the Shropshire Union and tie up again outside the Olde Barbridge Inn, rather than turn right to follow the others to Nantwich. Of course, the sun now made a brief appearance.



As we moored what sounded like the whistle of a Gresley A4 Pacific locomotive sounded from behind. It was the whistle of a Gresley A4 Pacific locomotive, the one presented to preserved steam narrowboat 'President', which now came chugging under Bridge 100, wreathed in vapour, towing her butty 'Kildare', to tie up opposite us for an hour, providing lots of photo opportunities. Talking of Bridge 100, in 1985, when the Barbridge was a Boddington's pub, I bought a

'Barbridge Inn Bridge 100' tie. On this occasion I wore it again. None of the bar staff even knew that such an artefact existed, let alone had ever seen one before. We stayed at the pub the rest of the day, the others arriving in due course, and although busy, being the Friday of May Day Bank Holiday weekend, the customers thinned out later on, and there was room for us all in the alcove which we had occupied on the Tuesday evening.

Saturday, last morning, and away at seven to be back to the boatyard by nine. Still cold, but the rain had cleared. The Jolly Tar was now just a heap of rubble when we passed it. We tied up briefly above Bunbury Staircase Locks before going down to, and beyond, the boatyard, to wind and join the queue to have our fuel usage gauged. To my surprise, whereas Delamere was charged an excess of just £6, Sherwood used £36 worth extra. I subsequently queried this, suggesting that it might have been due to the Ebesbacher heater being faulty. Anglo-Welsh agreed, and credited us with £30 off our next trip. I didn't know then, that Windemere had paid a lot more as well, otherwise I might have been able to negotiate them credit as well!

Boats tied up, emptied and the crews away. The very next week, summer arrived! (and went again—Ed)

Jim Green

Dan welcomes you to
THE LEATHER BOTTLE
FREEHOUSE

Great Mongeham, Deal
Fine Ales & Lagers & large Beer Garden.

**REAL ALES POURED STRAIGHT
FROM THE CASK**

**OPEN FROM 5pm MON, 6.30pm TUES, 5pm WED to FRI, 4pm SAT,
12.30 pm SAT***

***Open Saturday lunchtimes for certain sport fixtures.**
Please check board or ask inside for details.

SKY SPORTS, BT & FREE WIFI

**Hell
Raising**



**Kentish
Ales**

**Multi - award Winning Brewers
of
Cask Ales and Bottled Beers**

Hopdaemon Brewery Co. Ltd.
Unit 1, Parsonage Farm
Seed Road, Newnham
Kent, ME9 0NA
Tel: (01795) 892078

Hopdaemon
www.hopdaemon.com

Hopdaemon
www.hopdaemon.com

The Elephant

Faversham's Free House



**Swale CAMRA Pub of the Year 2007 to 2010
and East Kent CAMRA Pub of the Year 2010**

**Normally five beers, mainly from local microbreweries
and a real traditional cider**

Large courtyard garden and a function room

Open: Tuesday to Friday: 3pm to 11pm,

Saturday: 12 noon to 11pm, Sunday: 12.00 noon to 7pm

**During the Hop Festival we will be serving around
25 different beers throughout the weekend**

31 The Mall, Faversham, Kent ME13 8JN. Tel: 01795 590157



LAST KNOCKINGS

Beery Boating Jim Green's appreciation of his brother Dave, who died in April, (see Page 19) made reference to the inception of Beery Boating which took place on the Grand Union Canal in Northamptonshire, when, in Jim's words: "On the Friday before the last week in April 1981, eight stalwart members of Deal, Dover, Sandwich & District CAMRA Branch assembled at the Crossroads Hotel, Weedon, for a pint or two of Litchfield beer. They were yours truly Jim Green (Hon Commodore), Dave Green (Skipper), Mike Green (his son and volunteer for cook), Ray Crane, Dave Routh, Roger Melbourne (Dodger), John Willcocks (landlord of the Carriers Arms at St Margaret's) and Phil Simpson."

The rest, as they say is history: several decades encompassing most of the country's canals as well as the whole gamut of boating experience including fallings in, desertion, confrontation with other boaters, lock-ins, lock-outs, strandings, breakdowns, a near drowning, and all varieties of weather from snow, ice and flood to drought. As Dave himself said, not so much a holiday, more a survival course.

Of the original eight, six went on at least the first ten April trips, and when Beery Boaters ties were produced in 1991, six had the figure '10' embroidered on them, one to be presented to each of those hardy pioneers. Now, with the passing of Dave Green, to join Dave Routh and Phil Simpson that figure has halved, leaving Mike Green, Ray Crane and Hon. Commodore (Unelected) Jim Green. Incidentally, both of the Daves died while a Beery Boaters' Canal Trip was in progress.

The Traveller's Rest Pubs have changed a lot during the Beery Boaters existence, and not always to the liking of real ale traditionalists. However, the Traveller's Rest at Alpraham, where three of us stopped on our way to the boatyard in April, would surely find favour with the sternest critic. Walk through the front door and you step back fifty or more years. Spread over several small rooms, the normal accompaniments of modern life are notably absent – no music, no fruit machines, no TV – just simple benches, seats and tables. A place for a quiet chat or hand or two of crib, or, on a summer's evening, a game of bowls on the green at the back of the car park. That Saturday lunchtime, after our long drive, we sat by the bar window, drinking our beer and looking out to the fields on the far side of the road, while a man with a dog came in for his lunchtime pint.



With Friends Like This You will not have heard of Oakham Inns and its founder Peter Borg-Neal unless, that is, you have already read about his call for a

cut in VAT on pub food in National News. Oakham Inns does not do East Kent (except possibly the pockets of affluence around Canterbury), or anywhere else where drinkers think about the price of their pint, and food is not obligatory. Mr Borg-Neal's natural environment are the inner regions of the home counties within easy commuting distance of the wealth of the square mile, and his concept of the pub is restaurant with bar. Hence his call for the VAT cut on food. What real ale drinkers might find hard to swallow, is not just his apparent antipathy to any further cut in the tax on beer, but his claim that earlier cuts were actually harmful as it prevented Oakham Inns raising prices. Is that how it works then: "Sorry about the price rise sir, but it's all those evil government taxes."

Cheshire Bagatelle Pub games come in many guises, and one of the more unusual can be found at the Union Vaults, is a street-corner local in the centre of Chester. Akin to bar billiards, it is played from one end but with the other end of the table rounded, and depressions for the balls rather than pockets. The landlord later told us that it was called Cheshire bagatelle and is unique to the area, with a local league: and that as it is played nowhere else the league winner is also World Champion.



Lager, Lager, Everywhere It would seem safe to assume that the outpouring of nationalistic sentiment that accompanied the Referendum and our struggles in this year's Euro competition might reasonably be extended to include British ale. Not so, the flag of St. George draped fans, lugging home crates of foreign sounding brews to watch England's "progress", and possibly even the results of the vote, suggested that thoughts of our traditional drink have remained steadfastly remote from the popular mind. In fact, in the media, in literature, or on TV and in films the ordinary Briton now goes out for a pint or two of lager, not pints of beer. One might have also expected, that for a country which had just voted to leave the European Union, there would be among the choice, a fair number at least, bearing names reflecting the homeland. Again not so. British pub bars, and the drinks aisles of our supermarkets, display an acquaintance with Europe that would surely gladden the heart of the most hard-line Brussels Eurocrat. And of course ironically, those few that do carry British names are almost universally of foreign origin: Fosters (Australia), Harp (Irish), Carling (Canadian).

Craft Crazy Whatever criticism might be levelled at the media, they certainly recognise a "buzz" when they see it (or is it hear it?). Whichever, the current buzz in brewing is craft ale. Any reference to the industry is not complete without mention of the new phenomenon – it's in London, it's pricy and it's hip, the latter both in terms of fashion and "joined at", its Siamese twin other half being the equally flavour of the month key keg. No more boring handpumps selling warm "flat" beer, just a row of taps selling fizzy cold brews with funny flavours – seems we've been here before.

Old Wort

A Campaign

of Two Halves

Fair deal
on beer
tax now!

Save
Britain's
Pubs!



Join CAMRA Today

Complete the Direct Debit form below and you will receive 15 months membership for the price of 12 and a fantastic discount on your membership subscription.

Alternatively you can send a cheque payable to CAMRA Ltd with your completed form, visit www.camra.org.uk/joinus or call 01727 867201. All forms should be addressed to Membership Department, CAMRA, 230 Hatfield Road, St Albans, AL1 4LW.

Your Details

Title _____ Surname _____
Forename(s) _____
Date of Birth (dd/mm/yyyy) _____
Address _____
Postcode _____
Email address _____
Tel No(s) _____

	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 _____

Agreement will be processed within 71 days

Partner's Details (If Joint Membership)

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

Channel Draught 68

**Campaigning for Pub Goers
& Beer Drinkers**

**Enjoying Real Ale
& Pubs**

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



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

Please fill in the whole form once only 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 Manager Bank or Building Society

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

Name(s) of Account Holder

Branch Sort Code

Bank or Building Society Account Number

Signature

Form and Building Society account will only be processed if the account is in the name of the account holder.



This Guarantee must be detached and retained by the payer

The Direct Debit Guarantee

- 1. If I (payers) is offered by all banks and building societies (excluding credit unions) a Direct Debit Guarantee.
- 2. If there are any changes to the amount, date or frequency of your Direct Debit The Campaign for Real Ale Ltd will notify you 10 working days in advance of your account being debited or in otherwise agreed. If you request The Campaign for Real Ale Ltd to collect a payment, confirmation of the amount and date will be given to you at the time of the request.
- 3. If I (payers) am not satisfied with the service provided by The Campaign for Real Ale Ltd or your bank or building society you are entitled to a full and immediate refund of the amount paid from your bank or building society.
- 4. You can cancel a Direct Debit at any time by simply contacting your bank or building society. Written confirmation may be required. Please also notify us.



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 Castle Taxis 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

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

ADVERTISERS INDEX

Name	Page	Name	Page
Adams Printers	63	Hopdaemon Brewery	56
Anchor Inn, Wingham	21	Lanes, Dover	11
Blakes, Dover	23	Leather Bottle Gt Mongeham	56
Berry, Walmer	17	Louis Armstrong, Dover	5
Chambers, Folkestone	48	Magnet Inn, Deal	35
Chequers, Perham	48	Mash Tun, Dover	Back Page
Cricketers, Dover	15	Plough, Ripple	38
Crown Inn, Finglesham	13	Podge's Real Ale Tours	16
Drinking in Deal	28	Rack of Ale, Dover	7
Elephant, Faversham	57	Royal Oak, Nonnington	44
Five Bells, Eastry	42	Sportsman, Sholden	40
Fox, Temple Ewell	54	Three Mariners, Hythe	5
Golden Hind	20	Valiant Sailor, Folkestone	24
Harvey's Brewery	18		
Haywain, Bramling	36		

And Finally.....This beer tastes like ps.**

The next time a friend says, "This beer tastes like p**s," you might think twice about where it came from. Scientists at a Belgian university have created a machine that turns urine into drinkable water and fertilizer.

"We call it from sewer to brewer," said Sebastiaan Derese, a researcher from the University of Ghent. "We're able to recover fertiliser and drinking water from urine using just a simple process and solar energy." The team, which has been working on the project for two and a half years, recently used the machine at a music festival where they collected 1,000 litres of urine. The urine goes into a boiler which is heated by solar-power. As water evaporates it passes through a membrane, which separates the H2O from nutrients like phosphorous and nitrogen. Those nutrients are used to enrich fertilizers for plants. The clean water is then diverted to a separate tank. This water will be used to brew beer. Since the system uses solar power, the researchers hope it can provide clean drinking water for people in developing countries where many rural communities are susceptible to drought.

This isn't the first time brave souls have tried to turn urine into beer. A 2015 music festival in Denmark used festival goers' urine to fertilize barley to make beer. San Francisco-based Half Moon Bay Brewing makes an IPA using grey water -- or water recycled from toilets, showers and sinks. It looks like this is going to add a whole new dimension to the craft beer revolution.

Working with business and the community

The Commercial Printers based in the heart of Dover



ESTD 1888

Adams printers

**Delivering high quality print at
affordable prices since 1888**

thebestofdoover

BNI

BPIF
member

CHANNEL
CHAMBER
member

Telephone 01304 211202

Email info@adamsprinters.co.uk

A.R. Adams & Sons (Printers) Ltd

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

Find us on Facebook