

The Deal Dover Sandwich & District Branch Magazine

CHANNEL DRAUGHT



Issue 81

Free

Autumn 2019

TWENTY YEARS OF CHANNEL DRAUGHT

Inside:

The First Channel Draught

♦ **How things were in November 1999**

Pulling Power

♦ **In praise of the Beer Engine**



**CAMPAIGN
FOR
REAL ALE**

CHANNEL DRAUGHT

Issue 81
Autumn 2019

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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

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**Please drink
sensibly!**

Cover Photo

**Twenty years of Channel
Draught**

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BRANCH DIARY

Events shown in blue are not organised by CAMRA
Branch Meetings start at 7.30pm

Mon 18 Nov	Branch Meeting, George & Dragon , Sandwich.
Sat 30 Nov	Ramsgate Pub Crawl (CAMRA Canterbury) Start 1.40pm Royal Victoria Pavilion, Harbour Parade
Sat 7 Dec	Branch Meeting & Christmas Social, Red Cow , Sandwich, 12 noon
Sat 7 Dec	Guest Beer Showcase , Ramsgate Brewery, 7, Pysons Road Industrial Estate, Broadstairs 12.00pm
Sat 4 Jan	AFRM coach trip from Ashford Station.
Mon 20 Jan	Branch Meeting, Berry , Walmer
Mon 3 Feb	Festival Set-up, Dover Town Hall , 0900
Fri 7 - Sat 8 Feb	WHITE CLIFFS FESTIVAL OF WINTER ALES , Dover Town Hall Friday 13.00 - 23.00 Saturday 10.30 - 18.00 (or until the beer runs out)
Sun 9 Feb	Festival Take-down, Dover Town Hall , 0900
Fri 14 - Sat 15 Feb	Winter Beer, Cider & Gin Festival, Berry , Walmer
Mon 17 Feb	Branch Meeting & Festival Wash-up, Louis Armstrong , Dover

Welcome to the 20th anniversary edition of *Channel Draught*, a couple of decades that have seen as many changes in beer, brewing and pubs, as have taken place over much of the last century. Inside we reproduce some of that first edition of autumn 1999, which somewhat tellingly does not seem that long ago.

At that time we were in a period when the major British brewers were being absorbed into international brewing; the newly established pubcos were starting to flex their muscles, amalgamating with each other into tied estates that rivalled those of the old national beerage, and seemingly targeting any freehouse that came onto the market; while the regular trickle of closures that had for long accompanied community locals showed every likelihood of becoming a torrent. Micropubs did not exist and although microbrewing had been around since the 1970s it was a shadow of the force that it has become today – Kent alone now supporting about fifty.

And things continue to change. Nationally, the takeover of Fullers and Greene King by far eastern interests can only raise concerns, and while the determination and enterprise of the villagers of Ash to acquire and reopen the Chequer deserves all credit, there still remain a number of closed village pubs in our Branch awaiting whatever fate has in store for them.

On a more positive note, the choice of real ale, just from local sources alone, is probably as good now as it ever has been, while the loss of pubs has been somewhat ameliorated by new openings, although, perhaps disappointingly, they tend to be limited to, and concentrated in, town centres.

In this edition, as well as all the usual items and extracts from the very first *Channel Draught*, we include a look at Westerham Brewery and a long established brewpub, investigate the history and operation of the handpump, report on another community hop growing project, and offer a candid analysis of the activities of the Anti-Alcohol movement.

Martin Atkins



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DEAL, DOVER & SANDWICH BRANCH AWARDS

- SPRING PUB OF THE SEASON 2015
- AUTUMN PUB OF THE SEASON 2016
- PUB OF THE YEAR 2017
- PUB OF THE YEAR 2018

REGIONAL AWARDS

- EAST KENT PUB OF THE YEAR 2017
- RUNNER-UP KENT PUB OF THE YEAR 2017
- EAST KENT PUB OF THE YEAR 2018
- KENT PUB OF THE YEAR 2018

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LOOK FORWARD

TO WELCOMING YOU TO

THE LANES

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KENT PUB OF THE YEAR 2018





LOCAL NEWS

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

channel.draught@camra-dds.org.uk

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

DOVER

Mash Tun, Bench Street: We start our local news with a sad farewell to Peter and Kathryn Garstin, who have finally decided to call it a day and hang up their bar towels. The couple have had a long



involvement with the Branch and the provision of quality real ale to East Kent since taking on the Yew Tree at Barfreestone as licensees in 2002. Two years later saw them win Branch Pub of the Year before leaving the pub shortly after the following New Year. However, they were not away from the trade for long and in June 2005 became owners of Blakes in Castle Street, where in 2006 they were to win a second award as Branch Pub of the Year.

After relinquishing the proprietorship of Blakes in the spring of 2012, their occupancy of the Mash Tun, as well as its name, came about in late summer 2014, when they acquired the former Pier Three premises and set about creating the micropub we know so well. Last day was Sunday 13th October when a crowded pub did its best to dispose of all remaining beer. Peter says they plan a book, detailing their experiences in the pub trade, and to be called *Eighteen Years Behind Bars*, and we

offer both him and Kathryn our best wishes and a happy retirement.

New owner will be Danny, former bar manager at the Breakwater, who at the time of writing is busy making alterations in anticipation of reopening fairly shortly. We understand that the micropub format will be replaced by a more traditionally styled bar, with a bar counter. There is also to be a new name, the **Hoptomist**.

Next door, the **Duchess** remains without real ale, but in the Market Square the reopened **Elephant and Hind** (reinstated under its original name) sports two handpumps. Venue for our October Branch Meeting we enjoyed Breakwater Dover Pale to accompany our deliberations. Also seen recently from Breakwater has been Blue Ensign.

Of other pubs in the vicinity, to the best of our knowledge, the **Roman Quay** and **Castle** remain without real ale while at the time of writing Shepherd Neame's **Lord Nelson** is undergoing alterations to create the planned café style bar and restaurant. At **Blakes** house bitter remains Millis Blakes Bitter, joined on recent visits by Adnams Freewheel and Frogbit and Golden Ale from Pitchfork. At the **White Horse** regular ales are Timothy Taylor Landlord, Harvey's Sussex Best Bitter and St Austell Tribute.

And as usual, plenty of variety at the **Eight Bells**. Locals such as Whitstable, Shepherd Neame, Wantsum and Old Dairy vying with beers from around the country, including of late Weltons, Peerless, Vale, Lacon, White Horse, Nottingham and Bowman. Unfortunately, elsewhere in the town centre, neither the **Golden Lion** nor **Prince Albert** are currently selling real ale.

But of course real ale drinkers need not despair, for in Worthington Street **The Lanes** offers an unrivalled selection from across the county – recent choices offering beers from among others Brumaison, Tonbridge, Pig & Porter, Northdown,

Romney Marsh, Old Dairy, Kent, Musket and Canterbury Ales. As a contrast more distant brews can be available, beers from Longman and Downlands from Sussex making regular appearances, and recently Somerset's Pitchfork.

Off Folkestone Road the **Priory Hotel** continues to offer one or two real ales. Of late several from Breakwater have been available – including Blue Ensign, Samphire Gold, Dover Pale Ale and Castle on the Hill. Also seen the somewhat oddly named I'm a Talking Parrot from Parkway Brewing.

In Tower Hamlets pubs now number just one, the **Dewdrop**, which to the best of our knowledge has no real ale. The other remaining licenced premises, the **Carriers Arms**, closed now for some time, is up for sale, and, we understand, unlikely ever to serve beer again with its probable fate conversion to flats.

Nor will real ale be currently found at the **Eagle**, although the **Thirsty Scarecrow**, on the other side of the Tower Hamlets junction always has at least one KeyKeg choice available alongside the pub's extensive selection of ciders. A recent example, Westerham Nitro Stout: described by one drinker as delicious. And in Bridge Street we still await the reopening of the revamped **Admiral Harvey**, which despite a licence application and an 'opening soon' notice in the window some months back, and the recent appearance of workmen up ladders, still, at the time of writing, remains stubbornly closed.

In Charlton Green, we said farewell in September, to Nicky at the **Red Lion** after a five year stint running the pub – we wish her well for the future. Replacing her are Callum and Mollie. On recent visits Timothy Taylor Landlord has been on the handpumps.

Along the road, a choice of four Kent brews are the norm at the **Louis Armstrong**. Gadds, Breakwater, Old Dairy, Hopdaemon, Westerham, Goachers and Romney Marsh feature regularly. As always live music features Friday, Saturday and Sunday evenings, the latter devoted to Jazz, as it has been for over fifty years.

Breakwater Brewery, Lorne Rd: As we announced above Danny is taking on the licence of the Mash Tun and by the time you read this may well have relinquished his duties in the Taproom. Meanwhile the brewery's output continues its popularity among local pubs, as well as in its own bar where particular praise was heaped upon an as yet unnamed brew, and also, in October on Hand-

picked Green.

One regular outlet for Breakwater beers has been the **Three Cups** on Crabble Hill, which was selling Samphire Gold in September. On a later visit Wadworth Horizon was available. Down the road at the **Bull**, the ever changing choice has found Otter Funk 'N Soul and Adnams Freewheel on recent visits.

At Kearsney a sign has appeared outside the **Railway Bell** announcing that it has been sold, but no information at the time of writing, to whom or for what purpose. In River the **Royal Oak** is mainly devoted to Adnams – Broadside, Ghostship and Lighthouse being a regular combination – although also frequently offering alongside, an additional, often local, ale such as Gadds Seaside a month or two back.

In Temple Ewell, at the **Fox**, regular selection of late has been Breakwater Castle on the Hill, Exmoor Fox and Marston's 61 Deep. However, Breakwater Hand Picked Green featured strongly during the Autumn and appeared well liked, while early October saw an appearance by Salcombe Lifesaver.

DEAL

Berry, Canada Rd: With a regular offering of up to eleven real ales, it is, as the advert says, a beer festival every day. And should you tire of ale, there is an accompaniment of a broad selection of ciders craft beers, gins and whiskies. Mid-October saw a cider, green hop and gin festival, while after Christmas there will be a winter ale, cider and gin festival in February (see advert). Ales are drawn from across Kent and around the country with locally Time and Tide having a particular presence. Among a variety of positive comments one drinker remarked how good it was to see the reappearance of Harvey's Old for its winter stint, and of Cloudwater Invention and Other Tools: "This is why you drink in the Berry to taste superb beers like this."

On the Strand local ales are very much to the fore at the **Lighthouse**, recent visits finding Whitstable East India Pale Ale, Kent Breakfast and Kent Elysium. Meanwhile the **Stag** is undergoing refurbishment and expected to reopen in December.

In Dover Road the **Freed Man**, offers a selection from near and far: choices of late contrasting Time & Tide Deal IPA and Pale Ale, and Pig & Porter Stone Free and Blackbird with Parkway Urban Myth, Crocodile Tears and I'm a Talking Parrot. Along the road we note that the **Thompson's Bell**, has been selling Draught Bass of late – a



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And in Queen Street, the **Queen Street Tap**, is also keeping faith with local beer. September saw a regular offering from Canterbury Ales – Friars, Ltd. Edition, New World Gold, and Pardoner's Ale. However, popular nationals are not ignored, with choice also including Hobgoblin, Wainwright and Youngs. At nearby **Sir Norman Wisdom**, selection seems mainly national, recent visits finding Wantsum as the sole Kentish representative. Other beers have included Cairngorm Trade Winds, Evan Evan Celt Citra, Greene King Abbot Reserve, Rooster's London Thunder and Urban South Holy Roller IPA.

Taphouse Beer Café, South Street: At least one real ale normally available – recently Iron Pier Porter, Time & Tide Kiss Me Quick and the Key-Keg Hammerton Crunch. Nearby it is all Sheps at the **King's Head** – Spitfire, Master Brew and Whitstable Bay on recent visits, while across the road, the **Port Arms** was selling Sharp's Cornish Coaster in mid-October. At **Dunkerley's** Tribute remains as standard.

Further along Beach Street recent visits to the **Clarendon** have found London Pride and Wainwright, and at the **Bohemian** a regularly changing selection – earlier in the Autumn Musket Trigger and Musket Matchlock, Bath Ales Gem, Young's Special, Hopdaemon Skrimshander, Long Man American Pale Ale, Land Lord, Proper Job, Doom Bar and Harveys Sussex. And in mid-September Late Red was available at the **Royal Hotel**.

Just Reproach, King Street: As always an ever varying range of ale at Deal's original micropub. Recently choice has included Kent Comet, Beatnikz Republic Smash Simcoe, Gorgeous Gunpowder, Arbor Mosaic and Zero Zero and Ramsgate Festiv'Ale.

In the High Street there was Gadds She Sells Sea-shells at the **Landmark Bar** in early September, and Wallop Gold from Test Brewing alongside Craftsman Cider at **The Bar**. Later in the month there were excellent reports of Tiny Rebel Dutty.

Ship Inn, Middle Street: Gadds ales remain very prominent – No.5, No 7, Cloud Surfer and Festiv'Ale have all featured of late, alongside two other regulars Dark Star Hophead and Timothy Taylor Landlord. In mid-September choice at the **Prince Albert** in Alfred Square included Sirius from Nelson, while a visit to the **Saracen's Head**, found an excellent pint of Master Brew.

Early September found Master Brew, Spitfire and

Storm Force at the **Deal Hoy** in Duke Street, and Wainwright, Landlord and Harveys Sussex at the **Alma** in West Street.

Farrier, Manor Road: Always busy these days, with usually three or four real ales available, the pub proved an excellent venue for our September Branch Meeting. Beer choice over recent visits has included Marston's 61 Deep, Landlord, Deuchars IPA, St Austell Proper Job and Tribute, Time & Tide Green Hop Pale and London Pride. And for card carrying CAMRA members real ales are currently discounted to £2.50 a pint, or £2.80 for Landlord.

Sportsman, Sholden: To the best of our knowledge the pub remains closed with future unknown and uncertain.

In late September reports from the **King's Head**, Kingsdown found Gadds She Sells Sea Shells in top form, while on visits over recent months to the **Rising Sun** Timothy Taylor Landlord and Fuller's London Pride were available.

SANDWICH & RURAL

In Sandwich, the **Admiral Owen** in the High Street remains closed with future uncertain. Meanwhile, on the opposite side of Strand Street the **Crispin Inn** overs a varying selection of real ales including its very own Crispin Ale from Mad Cat. Among others on the handpumps recently have been Adnams Broadside, St Austell Proper Job and Mad Cat Tuk Tuk. At the **George and Dragon** recent visits found Otter Bitter and Harvey's Forward's Choice.

In Delph Street Rooster Scrambler and Harveys Sussex have been seen at the **Fleur de Lis**, with opposite at the **Market Inn** Sheps selection has included Whitstable Bay Pale Ale. The newly established **Smugglers Beer and Music Café** offers a varying and changing choice, while recently the **New Inn** had Gadds Seaside and Wainwright available.

At the **Red Cow**, choice over recent months has included Wychwood Hoppelganger, No 3, and Cloud Surfer from Gadds, and Hogs Back Surrey Nirvana.

In the villages and rural areas, half a dozen pubs remain closed with future at best uncertain. The **Charity** in Woodnesborough, boarded up and forlorn, was briefly put up for auction in June before being withdrawn – an application already submitted about a year ago for conversion to flats. In Staple the **Three Tuns** also remains closed, and

with change of use to residential granted, but to the best of our knowledge no development at the present time. In Nonington, the **Royal Oak** closed again earlier in 2019 and also to the best of knowledge remains so.

In Shepherdswell, the **Bricklayers Arms**, is closed and boarded up, and now has consent (together with the adjoining cottage), for conversion to two dwellings, plus the erection of a pair of semi-detached houses at the rear. At Waldershare work is currently underway at the **Green Oak Cider Works**, severely damaged by fire in spring 2018. There is talk that it is to reopen as a dining & wedding venue. And in Tilmanstone the **Plough & Harrow**, under refurbishment since mid-2017 with plans to reinstate as pub with additional retail use and holiday let pods, and seemingly nearing completion, has yet to reopen – everything recently having gone very quiet.

However, as many will be aware, the **Chequer** in Ash has most certainly reopened, and from the latest report, has been well received by the local community and visitors from further afield. Now community owned, beer choice over recent months has included Harvey's Sussex, Gadd's No. 5 and Seaside, London Pride and Whitstable Cockle Warmer.

In Wingham, the choice at the **Anchor** over September and October included Harvey's Sussex, Hopdaemon Golden Braid, Land Lord, Butcombe and Gadd's Festive. And at the **Dog and Duck**, Pluck's Gutter a recent report on the pub's Master Brew drew the comment a "Spot on pint of Master Brew".

At Eastry, at the **Five Bells**, a variety of changing beers feature alongside Greene King IPA. Of late choice has included Musket Flintlock, Marston's Pedigree and Fuller's London Pride. And at the **Crown Inn**, Finglesham drinkers will find Dark Star Hophead on a regular basis along with a variety featuring a good proportion of Kent beers, with Canterbury Ales being a popular choice, Wife of Bath and Green Hop both being seen on recent visits. Also available in early September was Angels & Demons I Spy Dragonfly. From more distant suppliers a barrel of Marston's 61 Deep appears to have gone down well prompting someone to remark that they would have been happy to have drunk it all night.

Hare & Hounds, Northbourne: A varying selection, recently featuring among others, Shepherd Neame Whitstable Bay Pale Ale, Dark Star Hophead, London Pride and Marston's EPA. And at Worth a visit earlier in the Autumn found Gadd's



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Seasider and Fuller's London Pride at the **St Crispin Inn**.

More Hop Head also of late at the **Plough Inn**, Ripple. Other beers have included Greene King Abbot and 1824. In Guston the **Chance Inn** is one pub still regularly offering Draught Bass among its changing selection. Old Speckled Hen and London Pride were available on a recent visit.

In St Margaret's, at the **Smugglers** in mid-October there was London Glory and Smuggler's Gold, while earlier in the Autumn the choice from Shepherd Neame at the **Coastguard** was Master Brew, Summer Storm and Sheps IPA.

Fitzwalter Arms, Goodnestone: Visits in September found Master Brew, Summer Storm and Whitstable Bay, while at the other neighbouring Sheps pub, the **Griffin's Head**, Chillenden the selection recently has been Master Brew, Late Red, and Whitstable Bay.

Wrong Turn, Barfreestone: In late September/early October visits found Gadsds No. 5, Oakham JHB and Five Points Pale. Earlier, beer selection had included Breakwater Samphire Gold, and Gadsds Seasider. At the **Bell**, Shepherdswell London Pride, Directors and Hophead were on sale in early September, while at the **Tipsy Gardener**, beers have displayed a distinctly local feel with Angels and Demons Bombay Social and I Spy Dragonfly, and



Tony Wells presents the Pub of the Summer Season certificate to the Tipsy Gardener, Shepherdswell

Wantsum Imperium available on recent visits. On Saturday September 14th a considerable turn out celebrated the pub receiving the award for Summer Pub of the Year.

Carpenters Arms, Coldred: Of late most reports indicate a concentration on Kent beers. Hopdaemon Session, Kent Cobnut & Green Dwarf, Romney Marsh Best Bitter, Gadsds' No. 7, Goacher's Silver Star, Canterbury Ales Uber Hop and Old Dairy Green Hop Ale having all been seen

over recent months. And local beers also feature at the nearby **Lydden Bell** – Wantsum Montgomery being available on a recent visit – alongside choices from more distant sources.

Marquis of Granby, Alkham: Gales Seafarers Ale, Timothy Taylor Landlord and Harvey's Sussex have all been found here of late, while at the **Jackdaw**, Denton beers have included Long Man Sleeping Giant, Hopdaemon Golden Braid, St Austell Tribute and Ringwood Razorback.

In Woolage Green the **Two Sawyers** was selling Hopdaemon Incubus and Hancock HB on latest visit, and at the **Duke of Cumberland** in Barham early October saw Harveys Sussex, Greene King IPA, Black Sheep and Timothy Taylor Knowle Spring on the handpumps. In Elham, Master Brew, Whitstable Bay and Storm Force could be found at the **Rose & Crown** in early autumn, and London Pride, Harveys Sussex and Hopdaemon Golden Braid at the **King's Arms**.

Gatekeeper, Etchinghill: Choice on a recent visit was Timothy Taylor Boltmaker plus three locals – Tonbridge Rustic, Pig and Porter Bitter and Canterbury Ales Limited Edition. And in Capel there was Nelson Friggin' in the Riggan' and Moreland Original at the **Royal Oak**.

CANTERBURY

New Inn, Havelock Street: Information in late October informed us that the pub's seven handpumps were at the time dispensing a selection of Cromarty Kowabunga, Betty Stogs, Tribute, Citra, Soul Train, Ghost Ship and Black Sheep. However, with the forthcoming rugby final twenty plus ales of various strengths and styles were being laid down to celebrate victory, or, in the event drown sorrows. Amongst the assembled barrelage could be found various old favourites – Oakham JHB and Bishops Farewell, Thornbridge Jaipur, Surrey Hills Shere Drop, Goachers Gold Start, and, perhaps as a reflection of the sport and an incident some decades ago, Twickenham Naked Ladies.

At the **Phoenix** in early October a visit found Northdown Papworth, Gadsds Seasider, and Green Hop ales from McCanns and Canterbury Ales. And at the **King's Head**, Wincheap the choice was Green King IPA, Hardy and Hansons, Adnams and Hop Head.

At Stelling Minnis the **Rose and Crown** was selling Youngs Bitter, Goachers Dark and Canterbury Ales Green Hop, while at nearby Bossingham there was Hophead at the **Hop Pocket**. In Pet Bottom Red Top was available at the **Duck**, and in King-

ston, the Black Robin had Gadds No 5, Purity Mad Goose and Doom Bar available.

Haywain, Bramling: Mid-September saw a choice of Hop Head, London Pride, Bombardier and Northdown Merry Margate, while at the **Duke William**, Ickham, Old Dairy Blue Top and Cattle Shed, and Tonbridge Blonde Ambition were on the handpumps. A visit to the **Rose**, Wickhambreaux found Directors, Master Brew and Rebellion IPA.

FOLKESTONE

Home Taproom: Early November saw celebrations by real ale drinkers at the Angels & Demons brewery tap in Tontine Street with the inauguration of the newly installed handpumps. The pub is just the latest addition to real ale outlets in Folkestone, which despite a number of sad closures over recent years, now offers drinkers a fine choice of cask ale. Nearest to the Home Taproom are the **Ship** and **Mariner** in the Stade, where visits in mid-October, found London Pride, Bombardier, Greene King IPA and Doom Bar at the Ship and Harveys Sussex, Doom Bar, Landlord, Adnams Ghost Ship and Whitstable Pearl of Kent at the Mariner. Meanwhile, around the corner and up the hill, the **Lifeboat** was offering Hop Fuzz Goldsmith and London Pride.

At the top of the High Street, McCanns Green Hop, Adnams Mosaic and Hop Head were available at **Kipps**, while in the Baile there was London Glory, Abbot and Greene King IPA at the **Guildhall** and Eagle IPA, Fortyniner and Mansfield Cask at the **British Lion**.

Earlier in the month, in Cheriton Place, **The Chambers** was selling McCanns Hockley Soul and Janet Street along with Lighthouse and Ghostship from Adnams, and the **Firkin**, Thornbridge Tropical Swan – Nectarine, together with locals Lemon Scream and Green Giant from Kent. And more local brews at the **Bouverie** in Bouverie Road West with Reeves and Millers from Canterbury Ales along with Old Dairy Blue Top. In **Harveys** the choice was London Pride and Courage Best.

In Sandgate, at the **Ship**, we hear that the pub's in house Amazing Brewery is back in operation again though none of its own beers available on a visit in early October – the choice on that occasion being Hop Fuzz Bullion, Greene King Abbot and IPA, Hop Head and Summer Lightning.

As we report on page 27, in Hythe a major event over the last year has been the establishment, of Hythe Hops following in the tracks of Deal and other towns. We wish the project well and all



success for the future.

Elsewhere in Hythe the **Carousel** was selling Greene King's Bonkers Conkers earlier in the autumn, and the **White Hart** Greene King IPA and Old Speckled Hen. In the **Potting Shed** three ales is the normal choice, offering a selection from local micros combined with ales from more distant sources. At the **Red Lion** Gadds No 5 and Youngs Bitter were available, while more Youngs Bitter at the **Three Mariners** along with Box Steam Galaxy and Romney Best Bitter.

Also in the Folkestone area we hear of a new micro pub, **Hidden Treasure** in Dymchurch, while a recent report from the Branch makes reference to beers being seen from **Hicks Brewery**, about rather little is known.

DEAL HOP FARM

The community hop growing project in and around Deal had a record breaking third harvest in September. Some 296 kilos of hops were picked with about 80 kilos going into three runs of the Time & Tide 'Green Hop Pale Ale' (4.8%). All were hand-picked over four harvest days, involving some 411 people spread over 197 sites. The amount varied greatly between the sites from 22grams to nearly 9kilos from a one Rhizome.

As well as the green hop, Time & Tide have produced a Porter (4.7%) and another run of the Pale Ale (4.1%) with another cask beer due out by Xmas. Over the three years of the project 7 different beers and over 35k pints have been produced

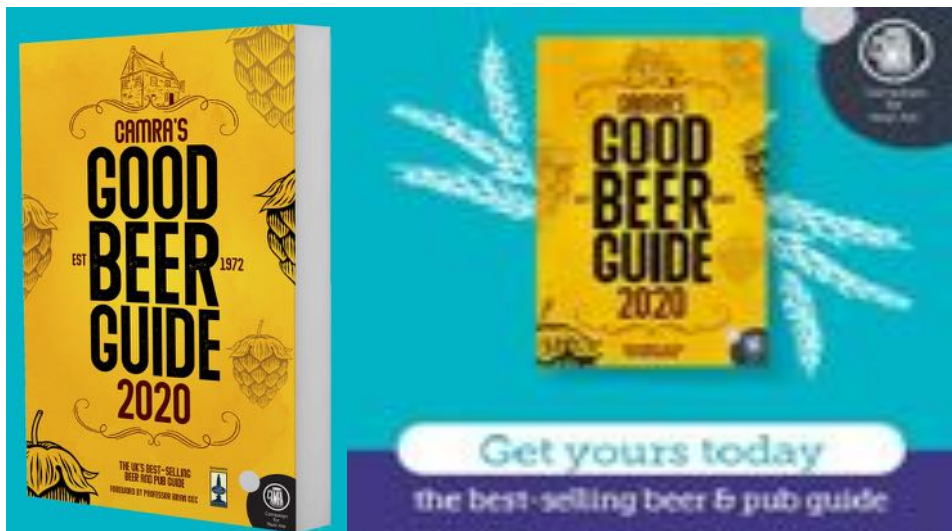


by Ripple Steam and Time & Tide.

The Idea has also spread around the Kent Coast (see page 27). The Hythe Hops Group produced two green hop beers with Hot Fuzz & Range breweries – profits going to the Bumble Bee Conservation Trust. People can join the project from end of Jan 2020 for the 4th Season.

Details: info@dealhopfarm.org.uk or on FB page – Facebook Group: DealHopFarm. Twitter: @DealHopFarm. Contact 01304 372673.

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





The National News

By Martin Atkins

Greene King Takeover Following the takeover of Fullers earlier in the year by Japanese brewer Asahi, the ownership of Greene King has now also ended up in the orient – a bid of £2.7 billion, plus agreement to take on a further £2 billion of debt, by CK Asset Holdings (CKA) of Hong Kong, having been unanimously accepted by the brewer. And brewer it might not be for much longer.

Market analysts view the price for the company, which owns 2,700 pubs, restaurants and hotels, together with the brewery, as considerable (Greene King shares rose 50% when the deal was announced) and it is considered that CKA sees substantial value in the property portfolio. The company, which already owns and operates a few hundred UK pubs, might well look to recouping some of the purchase price through the sale of pubs or the St Edmunds site itself, with beers either contracted out or discontinued.

CAMRA has expressed fears about the takeover and the future of the brewery, its pubs and 38,000 employees. National chairman Nik Antona said: “The news that Britain’s largest pub and brewing company has been sold to an international asset company is very concerning for our beer scene. We are always wary of one company controlling a large share of the market, which is seldom beneficial for consumers.” He called for Greene King to continue operations as normal, and to retain the current pub portfolio to safeguard thousands of locals and jobs across the country.

Further concerns came from SIBA who feared the takeover would reduce the sale of its members’ beers in Greene King pubs. (see Channel View)

Brewers Selling Pubs Both Heineken and Marston’s have announced the disposals of pubs. Heineken’s Star Pubs & Bars have agreed to sell 150 community pubs to Admiral Taverns, which will take the pubco’s estate to 950. Predominantly wet led, Admiral have pubs right across the country and plans to become a leading operator of community pubs. CAMRA gave the sale a cautious welcome, commenting that it was good to see pubs being sold to a company with experience in running tenanted pubs, rather, as is often the case, being offloaded to property or retail businesses with little concern for their future. Additionally the existing tenants will retain the protection of the Pubs Code.

Marston’s is also selling 150 pubs, but initially as single sites through Christie and Co. CAMRA said, that while bringing uncertainty, it could be an opportunity for existing licensees to purchase their own pubs free of tie. “Above all, it is essential these pubs are given a genuine chance to continue as going concerns under new ownership.”

Long Live the Local Backed by Britain’s Beer Alliance (a group comprising pubs, brewers and industry bodies), the Long Live the Local campaign has now passed over 190,000 signatures on its petition to cut beer tax, and is backed by more than 80,000 who have written to their MPs on the issue. Beer tax has increased by 60% over the past seventeen years and British drinkers pay 40% of all beer tax across the EU but drink only 12% of the beer. According to the campaign the UK is set to lose 10% of its pubs over the next five years.

Among supporting MPs is St Albans Anne Main who feels the Government must do more to help businesses unfairly impacted by the tax system. “I am calling on the chancellor to cut beer tax in this year’s Budget to support pubs,” she said. “Pubs are vital to our local community in St Albans and I will continue to champion them in parliament.” More details at www.longlivethe.local.pub.

SIBA v Wetherspoons James Calder, SIBA chief executive, has written to Wetherspoon’s boss Tim Martin expressing concerns about the chain selling beer at £1.39 a pint. Many brewers have very low margins, he says, and beer sold that cheap must be made cheaply. By comparison his members produce a community based product, brewed by artisanal people with real skills, using finest quality ingredients, and with profits returning to the local community. “While ensuring value to the consumer, I would strongly urge you to commit to pay brewers a fair price for the beer they make.”

However, Tim Martin replied that £1.39 a pint only applied to handful of pubs with low average volumes. The ‘normal’ price which applies in 625 pubs is £1.69 while SIBA beers are priced at around £2.15. He did not expect SIBA volumes to be affected and would not be seeking any reduction in price on their beers – “indeed we have not asked Greene King, the supplier of Ruddles for a reduction either”.



UNCRYPTIC CROSSWORD

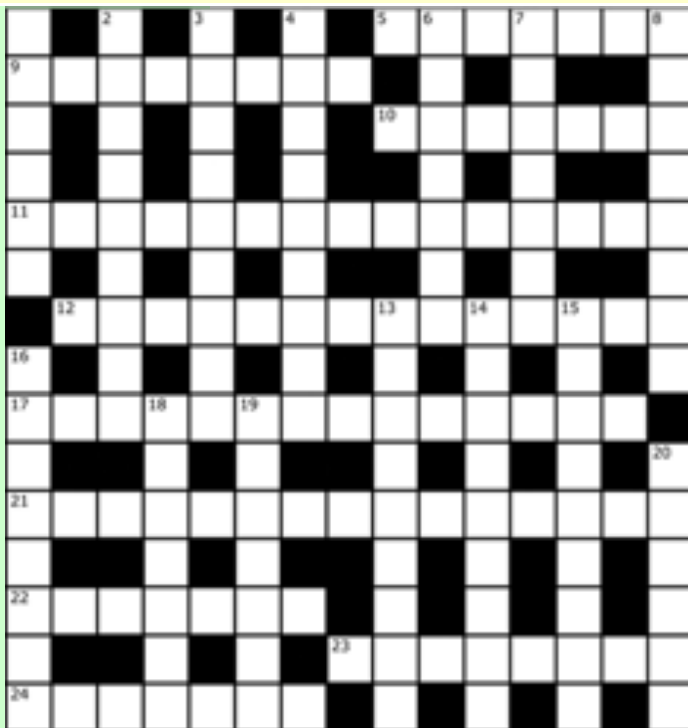
By TRISHA WELLS

Across

- 5 Give instruction (7)
- 9 Having plenty of room (8)
- 10 Organic compound which regulates growth, reproduction, etc. (7)
- 11 Tool used by Sherlock Holmes (10,5)
- 12 There are four of these on a Monopoly board (7,7)
17. Scientific study of animals and plants (7,7)
- 21 Cheese, bread, pickles and salad (10,5)
- 22 One holding beliefs contrary to religious doctrine (7)
- 23 Exertion of force by means of a crow bar, for example (8)
- 24 Capital of the Friuli-Venezia Giulia region of Northern Italy (7)

Down

1. Take as read (6)
2. Film star, originally Archibald Alexander Leach (4,5)
3. Manufacturer of spirits (9)
4. It was kicked by Jonny Wilkinson (5,4)
6. Prolonged period without rain (7)
7. King Arthur's legendary castle (7)
8. Service in the late afternoon (8)



13. Three-cornered sail on a racing yacht (9)
14. Plain dwelling grazers (9)
15. Prime Minister of Pakistan and ex-captain of the national cricket team (5,4)
16. Quick photo (8)
18. Small guitar played by George Formby (7)
19. One who doesn't believe (7)
20. Pursued (6)

**Crossword Answers
on Page 45**

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or Breakwater Taproom



THE FIRST CHANNEL DRAUGHT

Things have come a long way since November 1999

Twenty years ago the Deal, Dover, Sandwich and District Branch of CAMRA launched **Channel Draught**. The first edition was a single A3 sheet folded in half and then triple folded in standard brochure/leaflet format and had a print run of just a few hundred. Our first editor was Wayne Butler, but from recollection he moved away and ceased involvement before the second edition in January 2000, and the role was taken on by Paul Turvey who initially was just responsible for formatting and production. The late Dave Routh provided the news, and I became responsible for distribution and advertising.

With contributions from other real ale drinkers our second edition doubled in size and from our third edition we adopted the A5 format that it has used ever since. Below we reproduce some of the first edition. It was black and white (the colours shown here were not reproduced in the eventual copy), and makes interesting and somewhat illuminating reading, but not without an element of sadness.

Martin Atkins

Channel Draught

Issue 1 November 1999



Whither Real Ale in White Cliffs Country?

Channel Draught is Published and © 1999 by the Deal Dover Sandwich & District Branch of the Campaign for Real Ale. The Branch supports the campaign to retain Real Ale in pubs in White Cliffs Country.

Please drink sensibly!



A warm welcome to the first ever edition of *Channel Draught*, the periodic news letter of the Deal, Dover, Sandwich and District branch of CAMRA.

Our aim is to keep you informed of both local and major national issues, where to find the best beer locally (see our Desert Island Ales or Channel Hopper sections) and how to arrange a quality pub crawl.

We hope you find it informative and entertaining and if you have any comments, suggestions or views let us know (see the contacts section).

Don't forget our big event of our year in February – The 7th White Cliffs Winter Ales Festival. Plus we have many social events throughout the year and it would be good to see you at one of our monthly branch meetings. The diary includes the date of all events and meetings.

Happy drinking – *Cheers!*

Wayne Butler (Editor)



Local News

The Kent Pub Guide 1999 gives a full list of all pubs selling Real Ale and around 75 % do so but since it was produced earlier this year there have been a fair number of changes.

Of all those listed the local CAMRA Branch selected the *Alma* at Deal as its **Pub of the Year** and a presentation was made a few weeks back. It is a genuine Free House which sells a constantly changing selection of ales from small breweries located around the country.

Meanwhile in Dover, at least three pubs have gone back to Real Ale recently and are selling the stuff at reasonable prices (unlike some I could mention.....)

The *Cherry Tree* has Benskins Bitter which comes from Burton-on-Trent, but the *Sportsman* opposite is currently closed. Over in Tower Hamlets the *Dew Drop* now sports a pair of handpumps. Just around the corner the *Battle of Britain* has reopened after a year-long closure. Here the house beer is 'EKB' – the initials stand for 'East Kent Brewery' but the beer actually comes from Ipswich.

The brewer of EKB is **Tolly Cobbold** which was rescued from closure several years ago and got some valuable publicity when it appeared on the "Troubleshooter" TV programme presented by former ICI tycoon Sir John Harvey Jones – he whose ties are second only to Countdown's Richard Whiteley. If you ever see "Tollyshooter" beer then give it a try.

By a curious twist of fate it is not the first time that Tolly has produced a "local" beer. Older drinkers might remember Charrington Crown which was made by guess who ?

The past few years have seen numerous pubs change hands and amongst the latest are the *Fox* (Temple Ewell) and the *White Horse* – both are owned by **Whitbread** and leased to tenants. Some blame the "Duty Freees" for closures but the fact is that social and working patterns have changed drastically over as many years as anyone cares to remember and it is all too easy just to drop into the armchair and grab the TV remote control.

Over the years the price of beer has risen at a higher rate than most other consumer goods and although part of this is due to our high-duty regime the main culprits are the brewers and pub-owning chains who are actually proud of the fact that they have forced up prices. They speak of "premium products", i.e. those which can soak up millions in advertising budgets all of which has to be paid for by.....guess who ?

Larger pubs tend to be managed giving direct control to the brewery. In the case of tenanted pubs, their solution to maintaining profits is easy ! Either sell off/close down or stick up the rent and hope the tenant gives up. Thankfully many tenants are tenacious and continue to run good houses despite all the odds. Most of our pubs get their beer from just one or two suppliers but there is a lot to be said for concentrating on quality rather than quantity – better one first-class brew than six mediocre ones !

Dave Routh



A Crawl Around Dover

¹ For a leisurely stroll around town a good place to kick-off is outside the old Town Hall. The *Prince Albert* (Whitbread) offers up to six brews, mainly medium strength, including favourites like **Flow-ers** and **Pedigree**. It also offers the only "real" cider in town – **Stonehouse** appears pricey but is deceptively strong ! If you are keen on an early start then turn up at 10 am.

The *Golden Lion* is being smartened up but the beer is already consistently good, especially **Pedigree** which is favourite here. Next, dodge the York Street traffic and try the *Mogul* (above Nu-Age) which is a genuine family-owned Free House.

Normally one Real Ale at a time – this changes every few days and can come from almost anywhere in the country and usually from small local breweries.

Then down to the *Flotilla & Firkin*. As per **National News** the future range of beers remains to be seen and the legendary **Dogbolter** will be sadly missed but quality should be as good as ever. The *Lord Nelson* (Shepherd Neame) has recently been given a "sporting" theme and now has the distinctive **Spitfire** as well

as **Master Brew**.

The **Eight Bells** (Wetherspoons) remains controversial with its aggressive marketing and cut prices. Two guest Ales feature and, along with the regular range, they tend to be served cooler than elsewhere. From there cross (booze-free?) Pencester Gardens and along the river bank to the **Park Inn** (Ladywell). This is very much up-market by local standards with the accent on food, but there six beers on handpumps, albeit at premium prices.

Finally head towards Charlton Green for the **Louis Armstrong Draught Bass** is the house bitter here but weekends see a guest ale (or two) which neatly coincides with music nights – see list of gigs in the window. Note that the pub closes on Sunday afternoons then reopens later for the Jazz Evening. Otherwise all of our recommendations are open all day every day.

The Channel Hopper

If you enjoy hopping across the Channel, there is no reason why you can't enjoy a great beer in good surroundings over there. To this avail, it is imperative that anyone visiting Boulogne should make their way up to the Old Town and visit **The Vole Hole**, which is opposite the Basilique (Domed Church) at 52 Rue de Lille.

This must be one of the smallest bars in Europe – you would be lucky to fit more than 20 people inside. It is English-run, by Roger Young, but frequented by many French locals as it has a great atmosphere. The beer on offer (other than 1664) is L'Angelus from the Brasserie D'Annouvellin. This is a classic regional beer, very rarely found on draught and very moreish. It has a fresh citrus taste and is often compared to Champagne as it tastes and looks considerably weaker than it really is (7% ABV!).

So next time you dash across on the SeaCat to Boulogne, you know where to go!

Wayne Butler

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WESTERHAM BREWERY

One of Kent's flourishing micro breweries

Westerham Brewery has been operating for about fifteen years and is now a well established and well respected member of the new Kent beerage. The **2020 Good Beer Guide** description is as follows:-

The Brewery was established in 2004 at the National Trust's Grange Farm, and is housed in a former dairy. More than 500 outlets are supplied in Kent, Surrey, Sussex and London. In 2017 more than £1.6m was invested in a new building, which houses the brewery, taproom, shop and the tasting room for the Squerries Estate Winery.

Among a variety of popular and locally widely distributed brews may we draw readers particular attention to the 1965 Special Bitter Ale (4.8% ABV) – a reproduction, as near as possible, and using original yeast, of the final commemorative brew produced at the old Westerham brewery before Allied Breweries closed it in 1965 – and, for those who like dark beers, the brewery's bottled Double Stout (5.1% ABV). Both fine examples of their style and class, and which can be found not infrequently at the Louis Armstrong in Dover.

Martin Atkins

On May 14th this year, Peter Garstin of the Mash Tun organised a visit to the Westerham Brewery, which understandably did not go unnoticed by our Branch, and several members attended. It was an outstanding success and enjoyed by all, not least because the beer was excellent and free, and food was provided, also free, so that the only cost was that of the mini-bus, which Peter drove. The only problem on the whole trip was a bit of congestion on the M20.

Once at the brewery, which is just on our side of Westerham, we found it very modern with an attractive taproom and a bar boasting at least five of their real ales on handpump. We were issued with glasses and tokens, which we were told were enough for five pints apiece, but must have been more as we all had enough to return some at the end of the session.

It rather reminded me of the Queen Mother's 100th Birthday reception, which I attended in the year 2000 – members of staff constantly circulating with plates of food, although not hors d'oeuvres as on that occasion – but substantial nourishing quantities of sausages, barbequed chicken and the like. As I said, a most enjoyable evening, and thank you, Peter, for arranging it.

Jim Green



Westerham Brewery Taproom



Five ales on offer



The brewing plant



SANDWICH CONNECT

A new name and timetable changes for the Sandwich Bus Taxi

In our Summer edition we reported on the KCC's year-long pilot bus route, the Sandwich Bus Taxi, and printed its initial timetable. Subsequently there have been substantial timetable alterations, including a change of name to Sandwich Connect. For reasons of space we cannot print the whole revised timetable, but the salient points, to the best of our knowledge at the time of writing, are as follows:-

At the Deal end the route has been extended to a stop adjoining St Nicholas Close, Upper Deal.

An additional late afternoon service has been added, so across the day there are now five services Staple to Deal, and five services Deal to Staple.

The morning services start at 0940 and 1110 in Staple, and 1015 and 1145 at St Nicholas Close, with consequent adjustments to times at many of the stops along the routes.

In the afternoon with the expansion to three services, there are now major alterations – at Staple buses now start at 1310, 1440 and 1610, and at St Nicholas Close at 1345, 1515 and 1715

Very good to see the route extended, if only marginally, into Deal, but it should benefit some, while the late afternoon service is very welcome. Maybe our comments in our last edition were noted.

It might also be reasonable to assume that there could yet be further alterations to the routes and times. See the website below for more information

<https://www.kent.gov.uk/roads-and-travel/travelling-around-kent/big-conversation/sandwich-connect-service>

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Open for food Mon-Sat 12-2pm & 7-9pm

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For information on forthcoming events and live music visit:

www.theanchoratwingham.com

PULLING POWER

In praise of the Beer Engine

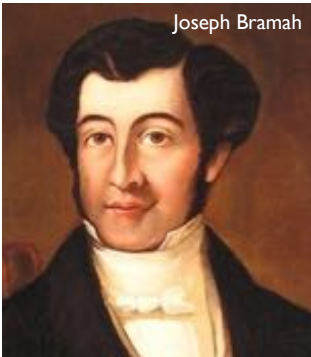


If there's one item (apart from real ale) that's always been closely associated with CAMRA, it's the Handpump, or Beer Engine to give it its proper title. The handpump on the bar of a pub is regarded as something uniquely and traditionally British. Whilst pouring beer by gravity straight from the cask may be regarded as the definitive way of serving real ale, it is pint served from a handpump that most of us encounter in our day to day drinking. However, sadly, we don't give the handpump a second thought. Who invented it, how does it work and in an age of rapid obsolescence, why has it lasted so long?

Whisper it very quietly, but the concept of the beer engine we know and love in British pubs, was first invented by a Dutchman. John Lofting was a Dutch engineer who moved from Amsterdam to London around 1688. The *London Gazette* of 17 March 1691 stated "the patentee hath projected a very useful engine for starting of beers and other liquors which will deliver from 20 to 30 barrels an hour which are completely fixed with brass joints and screws at reasonable rates.". However, it appears that this new-fangled device was slow to take off. Gravity drawn beer was still the order of the day.



John Lofting



Joseph Bramah

Things didn't progress very far until 1797 and the arrival of Joseph Bramah. He was born in Barnsley in Yorkshire in 1748 and, like John Lofting, moved to London. He became a Locksmith, Hydraulic Engineer and a prolific inventor of a number of completely novel inventions.

During the winter he noticed existing toilets were prone to freezing so in 1778, he patented a flushing toilet. He then took up the subject of door locks where he designed, patented and implemented his own lock, which became famous as the safest, based on all attempts to break or pick it. Even to this day you can still buy Bramah locks. He was busy man and patented a hydraulic press, a rotary engine, a fire engine with a water pump, a machine for the printing and automatic numbering of banknotes, a fountain pen and machinery for making gun stocks. However, it's his development of the beer engine concept that we fondly remember him for. He patented one version of a beer engine in 1785 and then gave us an enhanced version in 1793.

The modern beer engine has changed little since the early 1800s; it consists of a simple piston attached to a long, sturdy handle. It allows the casks to be kept in a cooler cellar below the bar and the beer to be pulled or drawn up to the bar. Check valves ensure that beer flows only in one direction, up from cask to glass. Traditionally, all beer engine parts were made of brass, but a law passed around 1990 mandated that all parts in contact with beer had to be made of plastic or stainless steel. Beer engines are designed to dispense a half or a quarter (Imperial) pint per pull. The beer is poured through a curved spout, a swan neck, which is often additionally provided with a tip with small holes, known as a sparkler, and which causes beer to foam up. It should be added that a sparkler is not always met with enthusiasm. With it, the beer is more aerated but loses part of the natural carbon dioxide that goes into the foam. Beer is therefore softer and has sweeter flavour due to the loss of normal carbon dioxide (CO₂) acidity. Opponents of the sparkler claim that it has an impact on aroma and flavour and that it reduces the intensity, especially of the hops, in some beers. Cask-conditioned beers are usually served at about 11°C to 14°C (approximately 52°F to 57°F).

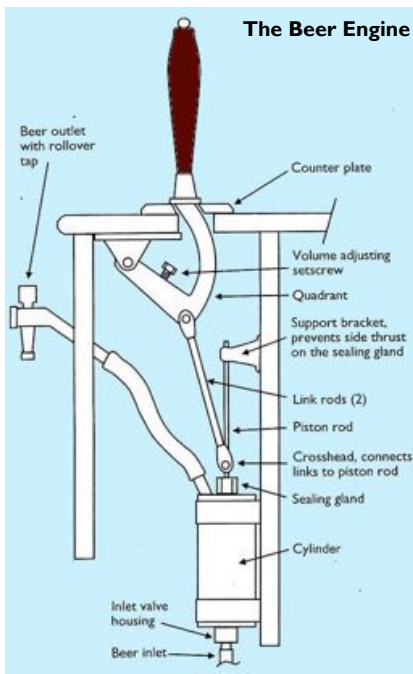
F). If a cask-conditioned ale were served through a CO2 keg dispensing system, the gas pressure and colder temperature would increase carbonation of the beer, which would then lose its ideal balance of flavours. Conversely, dispensing fully carbonated beers with a beer engine would result in relentless foam.

Operating a beer engine in a busy real ale pub is hard physical work, requiring patience, skill, and muscle. The experienced bar person will quickly realise they need to switch back and forth between using their left and right arms to pull the pints. If not, they risk the condition known as barmaid/barman's bicep, where one arm grows noticeably more developed than the other.

Why is this ancient engineering still with us? There have been attempts to develop more modern ways of dispensing real ale, most notably the electric pumps commonplace in the pubs of the Midlands in the 60s and early 70s. However, quite frankly, nothing has really been devised that pulls a pint up from the pub cellar better than a beer engine.

So when you next order a hand pumped pint in a pub, raise your glass to John Lofting and Joseph Bramah, and when the publican says 'who?', you can explain it all to them!

Steve Bell



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CHANNEL VIEW

In the late 1990s and early years of the new millennium we watched with dismay, but with a certain resignation, as one after the other, the major British brewers fell into the ownership of international brewing. And with AB-InBev, Carlsberg, Heineken and Molson-Coors having acquired most of it, what remained of indigenous British real ale production was now in the hands of the small and medium sized local and regional brewers, with Greene King and Marston's the dominant forces.....plus of course the rapidly expanding micro industry. Now global brewing has returned for a second bite.

We should not be surprised. The burgeoning brewing activity in our country's capital over recent years did not go unnoticed by the international industry, who have quietly moved in to own, or partly own, London's five largest brewers. Foreign brewers now control Camden Town, London Fields, Fourpure and Meantime and have interests in Brixton Brewing and Beavertown. Just five years ago these, and every other London brewery, except the old Watney's Stag Brewery, were independent.

However, much as we might regret such developments, they were as of nothing compared to the shock earlier this year when it was announced that Asahi had also purchased Fullers brewery and beer brands – the pubs and hotels to remain separate and independent. Statements issued around the time of the sale spoke of the Griffin Brewery's future being secure, but many will not be surprised if there is no brewing in Chiswick in ten years time.

Asahi, though, is at least primarily, if not entirely a brewer. Such is not the case with 2019's second shock brewery purchaser, Hong Kong's CK Asset Holdings (CKA) which is splashing out £2.7 billion to buy all of Greene King – its brewery and its tied estate of some 2,700 pubs, hotels and restaurants. As its name suggests CKA is a general investment company, and its interests include retail, telecoms and power firms. Neil Wilson, analyst at Markets.com anticipated pub closures: "It's a whopping [price] that implies CKA sees significant value in the property portfolio," he said.

In the October 2019 edition of CAMRA's newspaper *What's Brewing* Roger Protz expressed his own fears for the brewer's future, while admitting that Greene King has its critics. He identified this as

stemming from the company's size and distance between its brand leader IPA and a true India Pale Ale.

However, he says that of late things have improved. "Two stronger IPAs are good-tasting beers while some excellent ales produced in a pilot plant at Bury St Edmunds have become regular brews. He recalled drinking Greene King XX Mild back in May at the Rose and Crown a few yards from the brewery, and wondered if the new owners would continue with a brew which accounted for such a small proportion of the brewery's output.

He also had fears for the brewer's renowned Strong Suffolk Ale, a blend of 12% Old 5X, stored for a year or more in large oak tuns before being blended with 5% Best Pale Ale to create 6% Strong Suffolk. "But", he says, "will the new owners consider that oak casks cluttering part of the brewery could be sold to garden centres for a tidy profit."

And will we see many pubs sold or converted into housing, mini-markets or betting shops? An outcome, he foresaw, which, with the consequent drop in demand for beer, could very easily see the brewery closed, a few leading brands contracted out, and the rest scrapped.

As we state above, most British brewing is already in the hands of large global brewers, and now what remains independent appears to be attracting their further attention, plus worryingly, that of interests outside of brewing. Roger Protz calls for urgent discussions between CAMRA, SIBA, THE IFBB and other interested parties to seek a way that the trend can be stopped, and what role government can play.

Unlike Germany or France, Britain has traditionally been reluctant to interfere in takeovers unless there is fear of monopoly, or some strategic consideration, and it is unlikely that either case could be applied to British beer or brewing. However, there is also the matter of taste and quality, and community considerations. CAMRA started, to fight what the big brewers were doing to our beer, and we have all seen successful pubs close just to release their asset value.

"We have to stop this erosion of our brewing heritage", says Roger Protz, "and there's no time to waste".



The Five Bells Eastry



@fivebellseastry



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 membership is just £10 for the year.*

Friday 29th November - Andy's Fun Quiz Night 8pm
(£2 pp, cash prizes, free nibbles)

Friday 6th December - Clairvoyant evening 6.30pm for 7pm start

Saturday 14th December - Mr P's Karaoke 8pm

Boxing Day 26th December
Twinning Association Quiz 11am
Andy's Fun Quiz 8pm

New Years Eve 31st December
Disco with Mr P 8pm til Late!

Book now for Christmas Lunch and Christmas Parties





HOP GROWING IN HYTHE

Community Hop Growing spreads with the start of the Hythe Hops group

As we reported in our summer edition the concept of community hop growing, which in Deal is now in its third year, has migrated along the coast and firmly established itself in Hythe. It followed, we are told, a chance meeting in June 2018 between a supporter of “Deal with IT” (Deal’s Community Group), and a member of HECC (Hythe Environmental Community Group); and in the summer 2019 edition of **Marsh Mash**, the magazine of Ashford, Folkestone and Romney Marsh Branch of CAMRA, Chris Turnbull from Hythe Hops provided an update on the current state of the project.

Enthusiasm abounding “a small but energetic group started to plan” but, as Chris admits, their eagerness was matched by their ignorance, and they understandably turned to Deal Hop Farm for guidance. In particular to Steven Wakeford, who provided them with advice, and shared with them the experience of the Deal operation over its first couple of years.

A name, “Hythe Hops”, complete with logo was agreed, and in November 2018 a meeting was arranged for any of the local community who wished to attend and find out more about the project. Despite concern about the level of interest, over thirty people turned up to listen to, and ask questions of, Steven Wakeford and Jim Dempster of Range Ales.



The next few months were occupied with more planning – sorting out finance, organisation and areas of responsibility, and, with help from Deal and the internet, a Growing Guide to outline to prospective members what would be involved, where they could site hops, and how many they could grow. The whole under the direction of regular meetings at the Red Lion.

An eventual “kick-off” meeting was arranged for February. Described as both a business and social event, more than forty people attended and signed up to buying plants, and left the organisers with the feeling that “a journey was really about to begin”.

Over the next couple of months dwarfing Prima Donna hop rhizomes were distributed to participants, not just in Hythe and Saltwood, very much the heart of the scheme, but extending as far afield as Acrise, Burmarsh, Folkestone, Lympne, Newington and Ashford. Pots, gardens and allotments were all brought into use with hop numbers varying from small gardens with just a single rhizome, to an allotment with ten plants. At the end of April 130 hop plants had been established, which, as Chris put it, required a celebratory evening in the Red Lion.

The initial planting had resulted in only a few failures, and replacements dealt with these. By mid-summer growing was well under way. A hop rhizome’s initial yield can be very variable, and traditionally growers would often not bother harvesting in the first year. However, with a certain level of impatience, Hythe Hops decided they would take what they could get, and planned their first harvest for September.

At the time of writing, we understand that the harvest produced 30 kg of green hops, which for brewing purposes were split 50/50 between Hop Fuzz and Range Ales – the latter’s brew to be called Hythe Green. It was due out in late October, with first tasting set for a growers’ meeting “somewhere in Hythe”.

Martin Atkins



THE ANTI-ALCOHOL MOVEMENT

The temperance lobby then & now

The following is based on an article by **Steve Bury** that appeared in 2017 in **Pints of View**, the magazine of Hertfordshire CAMRA, and which reported on a presentation given by Paul Chase of CPL Training at that year's Members' Weekend.

History & Development The origins of an anti-alcohol, or temperance, movement began in Ireland in the 1830s, from where it spread to Scotland and then to England, and was initially religiously driven – “clerical temperance” – which believed that making alcohol available to the masses was tantamount to placing temptation in the path of sinners. By the start of the First World War the movement had gained substantial influence and leverage, assisting the Government in introducing strict regulation of licensing hours and achieving a reduction in beer strength by large increases in excise duty. Although the temperance movement would have seen brewing barley made into food, and the introduction of prohibition – a step too far for the Government, which feared the effect on morale of removing a major element of working men and women's diet.

Modern times has seen a shift of emphasis from sin to health, which Paul Chase identifies as the ideology healthism in which public health becomes an instrument of social control and lifestyle regulation. He sees a well thought-out strategy to effect policy change around alcohol, in which alcohol production and sale is not proscribed, but follows the path already being trodden by tobacco, in which cultural rejection sees it becoming a “sunset industry” that will eventually decline and wither.

Organisation & Strategy The anti-alcohol lobby is well organised and extensive, and operates through a number of groups: they include the Institute for Alcohol Studies (IAS), Alcohol Concern (AC), temperance legacy funded Alcohol Research (ARUK), and Alcohol Focus Scotland funded by the Scottish Government. All are members of the UK umbrella group, the Alcohol Health Alliance (AHA), and the international Global Alcohol Policy Alliance (GAPA) which advises the World Health Organisation.

Paul Chase sees the AHA and GAPA operating a strategy of “whole population” approach in which they seek to reduce alcohol consumption across the country through:-

Availability, by reducing the numbers of outlets selling alcohol – “the availability of alcohol makes people drink it”

Affordability, by making alcohol more expensive through duty rises and minimum pricing

Advertising of alcohol products, by banning alcohol sports sponsorship and all advertising

He says that the lobby regard alcohol, tobacco and sugar as addictive industries that drive global ill health, and that the larger companies deliberately engineer addiction. As a counter measure, minimum pricing and control of ingredients is required if voluntary reduction cannot be achieved, while the population need to be kept alarmed by continual (and quite possibly imaginary) scare tactics if the necessary legislation is to be enacted.

“The anti-alcohol lobby try to generate a moral panic by creating myths and factoids based on junk science whilst constantly moving the goalposts.”

Myths and Statistics (figures relate to mid 2017)

Alcohol is cheaper than ever before Despite cheap supermarket prices alcohol, measured against the RPI, has increased in real terms by 25% since 1980.

Minimum unit pricing of 50p would significantly reduce alcohol misuse Untried at the time of the original article, but subsequent introduction in Scotland suggests there might be some reduction. However, a University of Sheffield model predicted that a binge drinker would either consume a third of a pint less over a week or spend an additional £1.14 to maintain the previous consumption level

There are 1.2 million alcohol related hospital admissions per year Nobody knows for certain. The 1.2m derives from a WHO modelling technique now abandoned by the Dept. of Health, whose own estimate is around 333,000 but includes seriously alcohol dependent people who are admitted regularly.

Removing these drops the figure to 75,000.

The UK level of liver disease is particularly bad Of the 27 EU nations 16 have worse rates than the UK and in 2014/5 there was a small reduction.

Underage, teenage and binge drinking are all getting worse For the dozen or so years following the millennium statistics show all declining with decreases ranging from 7% to 34%.

Alcohol consumption is rising In fact it is falling at the fastest rate for 60 years. UK consumption in 2013 was 9.4 litres per adult, 10% lower than 2000, while the EU average was 10.4 litres.

There has been a huge increase in alcohol related crime Alcohol related crime is not always easy to define, and has no generally agreed description. Basically, depends on whether or not the victim thinks the perpetrator was under the influence of alcohol, but there is some argument about including thefts in licensed premises (e.g. mobile phones, handbags, etc.), as the criminals quite possibly have specifically gone to the premises for the purpose of theft, and drinking was ancillary to the crime not its cause. Nevertheless, statistics show a fall since 1997 of 47%.

The Drinker Needs to be Heard In conclusion Steve sums up: "CAMRA, although specifically promoting real ale is this country's voice of the ordinary drinker and will oppose any misinformation promoted by the anti-alcohol lobby or the drinks industry. CAMRA will also produce counter statistics to challenge the scare stories. Whether CAMRA members or not, all drinkers must oppose the 'nanny state' and fight for more personal choice. As I hope we all recognise moderate consumption of alcohol is part of a healthy lifestyle."

For reasons of space the above is much abridged, but we hope we have done Steve Bury justice. As he says we must be always on our guard against those who would take from us that which we hold dear, and which is a long established and traditional part of our lifestyle. Unfortunately, despite the obvious failure of prohibition in the USA between the wars, and the fact that countries with a strict line on alcohol often veer towards the totalitarian, the anti-alcohol lobby continue their campaign towards what, for many in their ranks, would only end successfully with total abolition. At all costs they must be resisted.

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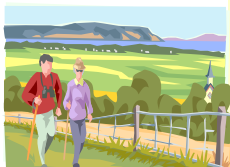


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A LATE SUMMER STROLL

An end of season wander to sample the pubs of Finglesham, Northbourne, Ripple & Deal

To end this year's series of pub visits, pub walks organiser and Branch Social Secretary John Pitcher, arranged a walk across the fields from the Crown Finglesham to the Farrier in Upper Deal – a journey which in future might not be possible if the current proposed mega housing development takes place.

Accordingly, Friday September 6th found a small group from the Branch assembled at the Crown shortly after midday, to drink from a selection comprising Hop Head, Canterbury Ales Wife of Bath, and I Spy Dragonfly from Angels and Demons Brewery. Those in need of sustenance, took the opportunity to have a bite to eat, and we were joined on bicycle by Nigel North from Ashford, Folkestone and Romney Marsh Branch.

We stayed for an hour or so, before John led us across fields in the direction of Northbourne and the Hare and Hounds – Nigel following his own route by road. Although overcast, it was dry, both atmospherically and underfoot, but with more than a hint that we might meet with rain sometime before the afternoon was over. Meanwhile, we traversed fields and followed footpaths welcomingly free of the clinging mud that so often is an accompaniment to our journeys.



The Crown at Finglesham



The Hare & Hounds, Northbourne

where, just before starting our climb, we met a gentleman walking from Sutton. He told us he was on his way to Northbourne church where he might spend some time in quiet reflection. He also said that he had known Dover for many years but had only recently realised the extent of the Napoleonic fortifications.

Rain still holding off, we reached the top of the hill from where we looked over towards Ripple Village with the Plough clearly visible on the far side. We also had a fine view of Thanet, although the weath-

Our route, on the way passing the Betteshanger Social Club, we contemplated stopping off for a pint of Youngs Bitter, but the building was closed that lunchtime, so we continued across more fields to Northbourne, entering the village through the churchyard. We feared at first that the pub might also be closed, but it proved otherwise, in fact being open all afternoon, and offered a choice of London Pride, Marston's EPA and more Hop Head. Nigel, ahead of us, was already there, and we joined him outside on benches beside the pub.

Our next destination was the Plough at Ripple, a route which took us down into Little Mongeham, across a derelict farmyard, and over the adjoining hill,



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er looked as if it might be well less than fine, and that it was receiving the rain that we were being spared.

Another 20 mins and we were in the Plough, Nigel of course already there. Beers were Hop Head once again, Greene King Abbot and house ale Plough 1824. We stopped for about three quarters of an hour before moving on for the last stage, into Deal and the Farriers – and saying goodbye to Nigel who had to get back to Folkestone.

So, along Church Road and past the Church, before once more into fields and footpaths, to come out into St Richards Road opposite Rectory Road. Fifteen more minutes and we were in the Farrier and choosing from a selection of Landlord, plus, on special offer for CAMRA members at £2.50 a pint, Caledonian Deuchars, Marston's 61 Deep and St Austell Proper Job.

The pub was crowded, reflecting our Branch's award of last year, congratulating Dayle and Donna on the major transformation that they had made to the pub since taking it over in the spring of 2016. We managed to find seats at the far end of the bar beside the TV screen, and settled in to enjoy our final pints before going for the bus back to Dover.

The Farrier, Deal



Martin Atkins

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A BREWPUB SURVIVOR

The All Nations, Madeley, Shropshire, appeared in the very first Good Beer Guide in 1974 and is still going strong

Home brew pubs, although today not exactly two a penny, are not the rarity that they were forty or fifty years ago, when, as real ale aficionados will know, the All Nations at Madeley, Shropshire, a stone's throw from the Severn gorge at Ironbridge, was one of just four home brew pubs remaining in England at the time of CAMRA's inception in the early 1970s. The description in the 1974 GBG reads: "Mrs Lewis's home brew (H). House with basic facilities, but highly recommended: excellent ale".

The other three brew pubs were its Shropshire neighbour the Three Tuns at Bishop's Castle; the Olde Swan (Ma Pardoe's), Nethererton in the West Midlands; and the Blue Anchor, Helston in Cornwall – all still very much in existence and all still brewing.

The name that resonates through the years at the All Nations is that of Eliza Lewis, who carried out the brewing and with her husband Bill, ran the pub for over forty years. In 1973 in the *Beer Drinker's Companion* Frank Baillie wrote: "Mrs Eliza Lewis does all the brewing and has done so for the last 38 years. Once a week, Mrs Lewis rises in the small hours and commences operations at 3am. The vats hold about 260 gallons and Mrs Lewis used to move the liquor by hand from one vat to the next by means of a hand ladle."

Bill Lewis died in 1975, and there were concerns for the future and that home brewing might cease, however Eliza's determination to carry on, coupled with her son Keith's decision to give up his job in Southampton and return to Madeley in preparation for taking over the business, saw brewing continue. At the time the pub was famous for its home brewed light mild.



The All Nations brewpub, Madeley, Shropshire



Eliza Lewis prepares a brew

Writing in the Autumn 2018 edition of *Shropshire Tales*, the magazine of Telford and East Shropshire, and Shrewsbury and West Shropshire CAMRA branches, Colin Petitt says that brewing is now undertaken in more modern surroundings but still "out back" of the pub. A variety of brews are produced including All Nations Bitter (3.8% ABV), Traction Bitter (4.6% ABV) described by landlord Jim Birtwistle as a strong winter Black Country style beer, and, for the summer, Eliza Lewis light Ale (4.2% ABV).

"With four hand pumps available", says Colin, "Jim maintains his customers' interest, providing guest beers from other local brewers. Hobsons Old Prickly (4.2% ABV) is a regular offering with its double benefit in that Hobsons pay the British Hedgehog Preservation Society £50 for every brew. The Snuffly Hedge Grog is a pale ale full of hop flavour and brewed with Columbus

and Lubelski hops to give this beer a complex flavour of floral and citrus notes. Locally sourced Maris Otter maling barley is used to brew this beer."

Colin continued: "Other brewers chosen by Jim on the basis that 'they are nice people to deal with' are Ludlow brewing, the Gorgeous beer company of Ironbridge, Slater's Ales of Stafford and the Three Tuns from Bishop's Castle. Jim has also had his head turned by offers of good beers from the South West, but he told me not to mention that."

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ACROSS THE BORDER

The Beery Boaters Spring trip on the Llangollen Canal into Wales

We always jest about 'Beery Boater's Weather', although it's more often fine than not, when we actually commence our journeys on the canals. However, this time the forecast was not good, and the nearer we got to Bunbury, the more accurate it seemed to be. Still, it wasn't raining *too* hard when we arrived and started to transfer our baggage from cars to boats, a trio from Anglo Welsh and all near enough 70ft long, and all were equipped with Eberspacher heaters and macerator toilets, neither very popular with the Beery Boaters; the former could be heavy on our diesel fuel if used excessively, whilst the latter was a bit of a drain on the fresh water tank.

I had booked Derwent – myself (Hon. Commodore, Unelected), Martin Atkins, Dave & John Underdown, Bob Miller, Paul (Topsy) Turvey, Alan Hodges and first-timer Len Hood – and Delemere – for Hants & Surrey Borders Branch Peter Broberg (Cherub), Mike Ventham (Wedger) and Paul Rhoads, plus newcomers Mark Geeson and Dave 'Bod' Hatton, both experienced canal boaters, and from Deal, Malcolm Birt and another newcomer, Rob Cavell, a former workmate of mine and who, at 80, replaced me as the usual 'granddad' of the trip. Meanwhile Shep had Windemere for his 'lads and lassies'.

The weather, however, worsened, and by the time we were ready to set off, it was tipping it down, and there was quite a wind as well to make for interesting helmsmanship. Delemere went off ahead with Windemere up the two Bunbury staircase locks and Derwent followed them after I had got toggged up in some sort of waterproofs, finding that I had left those that I had intended to bring at home. Fortunately we only had three miles and no more locks to the 'Olde' Barbridge Inn at Bridge 100.

Delemere and Windemere both moored near Barbridge Junction while we tied up a few hundred yards further on, opposite the pub, as the pub moorings were full. Among those moored outside the pub was 'Annie Wright', whose owner Dick Bates had brought her up from Weltonfield Marina to join us on our expedition. So we walked to the pub and back again in the rain, but between those two soggy strolls enjoyed a meal and some nice local Weetwood beer – as we had on visits in 2016 and 2017. The deluge lasted most of the night, but the weather cleared just before first light.

Sunday 28th April. I *had* hoped for a 7am (or thereabouts) start so that we could get to the Willy Moor Lock Inn for lunchtime ale, but rumours had filtered through before we left Dover about problems at Hurlston Locks and these had been confirmed at Bunbury. Repairs on a deteriorating side wall in the bottom lock had been postponed during the winter, and although the lock was usable, Canal & River Trust staff wanted to be there to supervise things, and they wouldn't arrive until nine. So we eventually set off a bit after eight for the mile to the locks and waited in a queue of boats for the CRT to appear. The passage through these first four locks on the Llangollen Canal didn't take any longer than usual, but we were now a couple of hours behind schedule. So instead of Willy Moor we stopped at Wrenbury and visited the Cotton Arms instead.

Trouble is, the Cotton Arms is such a pleasant pub, instead of leaving at three, we didn't get away until four-fifteen, so the projected evening stop at Whitchurch was replaced by Grindley Brook, where we moored below the locks and enjoyed ourselves at the Horse & Jockey instead, a pub which I had never visited before then, but which merited its excellent reputation, with several entries in the Good Beer Guide to its credit.



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The Cotton Arms,
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Derwent was away first on Monday morning, probably at about seven. There's a flight of six locks at Grindley Brook, the first three are normal locks, then comes a staircase of three. There were no boats coming down, so we made good time and took on water at one of the several taps above the locks. The weather was now fine and sunny. Apart from two locks at New Marton, some twenty miles ahead, we were now on a level to Llangollen with just lift bridges and the two knot current from the Horseshoe Falls beyond Llangollen to impair our progress.

A few miles further on we crossed Whixall Moss, a flat, somewhat desolate, raised area of peat bog, still being worked commercially, and apparently rich in flora and insect fauna,

including, according to the canal guide book, mosquitoes. Just after Whixall Moss the canal briefly enters Wales, but for less than a mile before returning to Shropshire. Then comes an attractive couple of miles flanked by tree-flanked meres, ending in the very short Ellesmere Tunnel just before coming into Ellesmere itself.

The provisional itinerary had suggested our lunchtime stop here, and had we managed to get to Whitchurch the previous evening there would have been no problem but it was now after two, and there was concern about reaching Chirk, for our night's stop, before dark. So Derwent pressed on, the more optimistic thinking we might get to the Narrowboat at Welsh Frankton for a quick pint before it closed at three, but after four miles of twisty canal with the flow against us, it was not until three twenty that we were negotiating the awkward bridge just before it. Never mind, this was on the itinerary for the return leg.

The Mad Jack Mytton Inn was another mile further on, currently closed and up for sale, and then another mile to the first of the New Marton locks. Surprisingly, there were four boats waiting below the lock, with a gaggle of their crews at the lock, apparently doing very little to get them up. Were there problems with the lock, we wondered. No, there were problems with the crews! They were all Swedish, had never been on an English canal before and this was their first lock. Presumably they assumed that there would be a lock keeper as on most continental waterways. So, Beery Boaters to the rescue and to show them how to operate a British lock; more importantly to get them on their way so that we could continue to a pub! Meanwhile, a few boats came up behind us, including the one behind with a Japanese crew. Quite a League of Nations, but not including any of our other boats.

Eventually, we were away up the bottom lock, and half a mile later caught up the Swedes again at the top lock, now having got the measure of the system, working their boats through themselves. A couple of miles more and we tied up just past Gledrid Bridge and a few minutes from the Poacher. The previous, and only time, that I had been in the Poacher when it was the New Inn, was way back in 1987 on the lunchtime before Dave Underdown fell off Oak a few miles further on.

It was still a Marston's house, but that was just about the only thing that was the same. Then, it was a very small local's pub. Now, as befits its location on the busy A5 to Holyhead, it has been somewhat enlarged to roadhouse style and is rather like the Rock Rose in Dover. The old pub must be hidden in it somewhere, but exactly where it's difficult to determine. During its transformation the name changed from the New Inn to the Poacher's Pocket and then truncated to simply the Poacher. On our current visit, the beers were Pedigree and, I think, Hobgoblin.

In due course, the crews of the other boats arrived. They had all stopped for a pint or two in Ellesmere, which accounts for their non-arrival during the delay at New Marton Locks. Windemere and Annie Wright had gone a few hundred yards ahead of us and were moored on the embankment above the Bridge Inn at Chirk Bank ('The Last Pub in England'), while Delemere was tied up somewhere behind, the crew having

walked to a pub in a village away from the canal before joining us. After a meal, just about everyone walked down the A5 to the Bridge Inn, leaving Hon. Commodore (Unelected) to keep a few pints of decent Pedigree company.

We started on the most scenic part of the canal on Tuesday morning with the superb Chirk Aqueduct taking us into Wales, accompanied by the equally spectacular, and higher, railway viaduct alongside. Immediately after the aqueduct comes the 459yd Chirk Tunnel, like the following, shorter, Whitehouses Tunnel, not quite a 'narrow' tunnel, but not wide enough for narrowboats to pass. Then the highlight of the trip, and one of the 'Wonders of the Waterways', Telford's Pontcysyllte Aqueduct, over 1000ft long. It has a towpath on one side, but on the other the steerer looks down over the unprotected side of the 7ft wide cast iron trough to the River Dee, 120ft below.



In convoy at Chirk Aqueduct

As originally planned, the Llangollen Canal was to go straight on after the aqueduct to Chester, but the completion of the link from Hurleston to Chester put paid to that scheme, and the canal proper ends at Trevor Basin just beyond the aqueduct. A navigable feeder goes off left by way of a tight junction to end at Horseshoe Falls, just past Llangollen, although, as the maximum turning length at the far end is only 10ft, Llangollen Marina is in effect the furthest a normal narrowboat can go.

As advised at Bunbury, Derwent and Windemere stopped for a pump out at the basin's Anglo Welsh hire base (Delemere deciding to leave theirs for the return trip), where the attendant fitter noticed that we were also very low on water, which we thought was odd as we'd filled up at Grindley Brook the previous morning. He blamed the macerator toilet system, "Wasteful on water". Neither was he enthusiastic about Ebesbacher heaters. As a boat owner himself, he reckoned that the best toilet system was the old faithful crap and flap, and the best form of heating was solid fuel. At ten-twenty Derwent and Windemere retrieved their crews from the souvenir shop and set off on the final four-and-a-half miles down the Vale of Llangollen.

The feeder is shallow, narrow and twisty, in two places only wide enough for a single narrowboat for several hundred yards with just a couple of passing places. It also affords optical illusions making the steerer think that the canal is going downhill. Half-way along to the right we passed the Sun Trevor Inn, which is as far as our boats could get in 1987 because of insufficient depth due to temporary repairs, and a bit further on, the ruins of Castell Dinas Bran perched 1100ft above and built for Eliseg, Prince of Powys, to defend

Wales from the English. To the left is the valley of the Dee.

Just after the final narrow stretch, we arrived at, and above to our left, Llangollen. We found a vacant mooring place beside the canal, with Delemere already moored a few boats further on. There was a nearby convenient flight of steps down to the town and mooring charge was the same as in 2008, £8 per night. Windemere tied up a bit further back while Annie Wright had gone on to the marina.

Most of the crews headed for Llangollen railway station to catch a train on the preserved stretch of the line to Carrog,



The Beery Boaters in the Ponsonby Arms.
Llangollen

and the excellent Lees pub, the Grouse. I think that the only ones who didn't were Martin, who needed to do some shopping, and Hon. Commodore, who thought that his wheelchair might make things a trifle awkward. We went to the 2019 GBG Corn Mill, a pub on the River Dee opposite the station, where we found some excellent beer, including Facer's DHB (Dave's Hoppy Beer). Later, Martin went to stock up on the supplies, and I sat on the pub veranda and watched a GWR Class 4500 tank engine across the river rapids performing mysterious shunting operations.

Later, we moved on to the Ponsonby Arms, below the canal embankment. Also 2019 GBG listed, it boasted ten Real Ales. Some of the other Beery Boaters, having returned from Carrog, were already in residence and the rest of Derwent and Delemere soon arrived. Our visit coincided with the second day at the pub for one of the bar staff, but she coped very well and we enjoyed an excellent evening of good beer and food for our hungry and thirsty crews. We also, for an hour or so had the benefit of the Llangollen Ladies Voice Choir, who practised there on Tuesday evenings. Meanwhile, we found later, that Windemere's crew had had an equally good evening at the Robinson's pub opposite the station.

We returned to our boats well after midnight in light rain, which had stopped by the time we got up next morning and motored down to the Marina to turn. All boats duly assembled by about seven-thirty we set off back to Trevor. I don't know what order we were in, but by the time that we had crossed back over Pontcysyllte Aqueduct Derwent took pole position, and led the way heading towards the Narrowboat Inn. With the current now in our favour we made good time, reaching the pub at one-twenty and tied up at the limited pub moorings.



The Narrow Boat Inn at Maestermyn

Our other boats had to tie up on the opposite towpath side when they arrived shortly afterwards.

With a goodly crowd of customers to supply with drink and food, the landlord of the Narrowboat waived his usual 3 o'clock closing and we didn't get away until 4.30. Ominous black clouds were piling up behind as we approached Ellesmere for our evening stop and it wasn't long before the heavens opened. Derwent sheltered under a bridge for the deck crew to don waterproofs (which did not prevent Martin, on the tiller, from ending up resembling the proverbial drowned rat) before proceeding and eventually mooring with Windemere opposite the Canal & River Trust (CRT) yard at six-twenty-five. Annie Wright and Delemere went further and tied up just after the town arm.

It was still raining as we went into Ellesmere, where we spent the evening in the Vaults Cellar Bar (new to us, and I think fairly new to the town) which served a decent drop of Wye Valley Bitter. When we left at half eleven we went back to the boats under a clear, cold, star-spangled sky.

A cold Thursday morning, clear with high cloud. We watered up and set off at a quarter past seven, leaving the other boats still moored, and saying goodbye to Annie Wright as Dick wanted to take the opportunity of going down to the current limit of navigation on the Montgomery Canal. After passing the meres the sun appeared until the rain started again after the Prees Arm and remained with us almost until Grindley Brook. By midday we were at the top of the locks and decided to press on to the Willey Moor Lock Tavern, arriving at one-thirty, for eats and a couple of pints. In due course Cherub and Wedger appeared, having walked from Grindley Brook where the other boats had moored.

The pub closed at three, and we waited for Delamere and Windemere before proceeding to Wrenbury in convoy where we tied up at five-fifteen and headed back to the Cotton Arms where a good evening was enjoyed by all.

Friday, last full day. No need for an early start. We just have to make sure that we're through Hurleston

Locks before the CRT men go off duty at four. Somewhat overcast with occasional patches of blue sky. Short of milk, so we stopped briefly at Burland to see if the stores shown in my 1988 Nicholson's were still there, but they were long gone! Meanwhile, Len 'enjoyed' his first attempt at steering.

Hurleston Locks by twelve-twenty-five and another April shower, and out at the bottom onto the Shropshire Union Main Line by ten to one. Derwent turned left for the Barbridge Inn, arriving at one-fifteen, and this time able to moor outside the pub. Martin and I stopped there for our lunchtime beer while the rest of the crew caught a bus to Nantwich for theirs, where Delemere and Windemere had gone before continuing to Barbridge late afternoon. So our first and last sessions of the trip were at the Barbridge Inn.

A minor disaster on the last morning. Derwent had run out of water, despite filling up on Thursday, so no tea! Never mind, I thought, there's a water point at the junction with the Middlewich Branch. Only there wasn't; it had been removed. According to a passing boater, the next one was at Bunbury, but I was certain that I had seen one before that at Calverley, and so it proved, not only new water points but a new sanitary station and a large comfortable, stationary, *heated* toilet, which was made ample use of. Then to Bunbury, down the staircase locks, to hand our boats back to Anglo Welsh.



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LAST KNOCKINGS

Old Wort

Peterloo The recent commemorations of 1819's Peterloo massacre produced a couple of interesting facts. The magistrates who instructed the Yeomanry to clear the meeting might well have wondered exactly what they were dealing with, when they observed the widespread waving of the French Flag and the French Cap of Liberty – symbols of the French Revolution a few decades earlier, and the subsequent orgy of terror, quarter century of war, and emergence of a European despot. There was also the repeated assertion that many of the Yeomanry were drunk, which, if judged by the current criteria of fourteen units of alcohol (about 7 pints) per person per week, they probably were, along with a considerable part of the general population. Water being highly suspect, beer was the regular drink, and brewed often to greater strengths than today. Adhering to the current proscribed limit and supplementing their fluid intake with water, might have got the approval of our health guardians, but it might also have got them cholera.

Beasley's of Plumstead In the late 1960s, Beasley pubs were everywhere in Woolwich and Plumstead, or at least the name was, engraved on many a frosted glass window of the Courage estate, which had acquired the brewery and its pubs some time in the preceding decade. All beer by that time was Courage, but Beasley's was still independent in 1956 in Andrew Campbell's *The Book of Beer*. We would appreciate opinions on its ales from anyone who might remember them, although some one I occasionally drank with, thought Courage to be a definite improvement. And of course, as originally established, and as indicated by its emblem, it was originally Kentish, before London sprawled all over the area.

The Barge, Honey Street Elsewhere in his book Andrew Campbell takes a look at canalside pubs and picks out three for special mention: the Swan at Fradley, the Paddington Packet Boat Inn at Uxbridge, and the Barge at Honey Street, Vale of Pewsey, visited by the Beery Boaters in 1998, and highlighted in *Channel Draught* last year, when it was closed and under threat – subsequently we hear bought into community ownership. However, interestingly, there were problems back in 1956. *The Book of Beer*, with reference to the Barge, states "whose fate is at stake at the time of writing".

Five Go Canaling Back in the summer Channel Five hosted several weeks of narrow boating by a group of five celebrities (three men, two women) from theatre, media and politics. The programmes covered most of the happenings and mis-happenings common to canals, and which the Beery Boaters know and love – although I saw no one fall in, or anything nasty picked up on the prop. Neither did I see, despite many references to canal history and old black and white film of the latter days of working boats, any real ale being drunk. Plenty of food and drink consumed, as seems to be de rigueur these days in this kind of series, but while wine, spirits and lager were cheerfully quaffed, no one turned to the drink that saw the canals constructed, and sustained them for a couple of centuries.

Brussels Sprouts With Christmas on its way, we turn our attention to that traditional accompaniment of turkey, which last year appeared to have lost much of their pungent flavour. Then we hear that plant breeders and geneticists have been busy developing sweeter varieties. Did they ask those who were quite happy with the traditional astringent version? – of course not, their concern was that substantial constituency who appear only to ever eat sprouts under sufferance at Christmas, because it's what you have with turkey. For them, and unfortunately also for the rest of us, a sterile, anodyne product we remember all too well from Red Barrel, Tankard, and all the rest.



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Channel Draught

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