

## COME ALONG TO EAST MALLING...

Just as Summer starts to realise its time is up, along comes another **EAST MALLING BEER AND CIDER FESTIVAL** to cheer us all up. **Saturday, 1st September** is the date to keep free, when CAMRA's Maidstone & Mid-Kent branch runs another day-long 'pop-up pub' at East Malling Research. Strongly focused on the ever increasing number of Kentish brewers and their ever more exciting beers, we will still have a wide representation from breweries across the UK. We are looking forward to an even better festival this year, with some 75 ales and 30 ciders and perries put on for your enjoyment.

The bar opens from 11am and stays open until 8pm, unless you drink us dry before then. We will have Kent's favourite jazz band, *Dr Jazz*, to entertain us, along with *Bitten by Monkeys*. Various food outlets on the perimeter of the field will keep us all refuelled. Two large marquees will keep us dry should the weather be unkind—it not often is, but in these islands, who knows?

Come by train and we'll meet you at the station—be it Aylesford or West Malling—with our free bus shuttle service that runs throughout the day. It's just £4 at the gate to come in (£2 if you're carrying your CAMRA card) with free entry for children.

See you there!

#### Inside this issue:

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### DRAUGHT COPY

Draught Copy is the newsletter of the Maidstone and Mid-Kent, Bexley, and Gravesend & Darent Valley branches of CAMRA, the Campaign for Real Ale. It is published quarterly, in February, May, August and November and has a circulation of 2700 copies. Opinions expressed are those of the author of the article, and need not represent those of CAMRA or its officials. All articles are by the editor unless otherwise attributed.

Our advertising rates:

 $\pm 69 / \pm 40 / \pm 24$  for a full / half / quarter page respectively.

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If you find a pub selling short measure, missing price lists, allowing smoking in the premises, or other illegal things in pubs, please have a quiet word with the landlord in the first instance. If you do not receive satisfaction, however, please ring the Council's Trading Standards on 08457 585497 for the K.C.C. area, or 0208 303 7777 for Bexley Borough. We should demand the very highest standards of service in our pubs.

The copy date for the next issue is 30 September 2012 for publication in November 2012.





## Fancy going to a Beer Festival? Try one of these:

## CAMRA

www.camra.org.uk/page.php?id=4

#### Great British Beer Festival August 7—11

Olympia, Hammersmith Road London W14 8UX 800+ different beers, ciders/perries and foreign beers *gbbf.org.uk/info/about* 

#### **30th Ipswich BEER FESTIVAL AUGUST 16–19** Orwell Quay, Ipswich, Suffolk Over 180 beers and 80+ ciders *www.ipswichcamra.com*

#### E. Malling Beer & Cider Festival September 1

East Malling Research, ME19 6BJ 75+ beers and 30+ ciders & perries www.mmkcamra.co.uk/Pages/BeerFestivals.aspx

#### Ascot Racecourse Beer Festival October 5–6

Ascot Racecourse, Ascot, Berkshire more than 200 beers, ciders and perries www.ascot.co.uk

BIRMINGHAM BEER FESTIVAL OCTOBER 25–27 100 Sherlock Street, Birmingham 220+ beers, 60+ciders www.birminghambeerfestival.org.uk

#### Non-CAMRA-Pubs and Clubs

August 24—27 Pied Bull High Street, Farningham, DA4 0DG 4th Centenary Beer & Music Festival www.thepiedbull.org.uk

August 25–26 Old Dartfordians Rugby Club Bourne Road, Bexley, Kent, DA5 1LW Beer Festival Contact Bexley branch for details

October 11–14 Crown 10 High St, Otford, TN14 5PQ Beer Festival www.crownpubotford.co.uk

October 26—28 Robin Hood Blue Bell Hill, ME5 9RJ Brew Fest 2012 www.therobinhood-pub.co.uk

October 26—28 Bull High Street, West Malling, ME19 6QH Trevor's October Fest 2012 10+ beers on stillage plus 5 on handpumps



## **MAIDSTONE AND MID KENT CAMRA PRESENTS**

## **CAMRA'S EAST MALLING BEER AND CIDER FESTIVAL**

East Malling Research ME19 6BJ

Saturday September 1st 2012 11 AM to 8 PM

## 75+ Real Ales And Ciders





Admission £2.00 for card-carrying CAMRA members: £4.00 for non-members

FREE Festival Shuttle bus service running every 30 minutes from 10.26 (Aylesford Station) or 10.35 (West Malling Station)



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Search for: East Malling Beer Festival 2012

## **KENT BREWERIES**

Abigale	07734 342278	www.abigalebrewing.co.uk
Black Cat Brewery	07948 387718	www.blackcat-brewery.com
<b>Canterbury</b> Ales	01227 732541	www.canterbury-ales.co.uk
Canterbury Brewers	01227 455899	
	www.thefound	rycanterbury.co.uk/canterbury-brewers
Goacher's	01622 682112	www.goachers.com
Goody Ales	07790 443810	www.goodyales.co.uk
HopDaemon	01795 892078	www.hopdaemon.com
Hop Fuzz	07850 441267	www.hopfuzz.co.uk
Kent Brewery	01634 780037	www.kentbrewery.com
Larkins	01892 870328	
Millis Brewing Co.	01322 866233	www.millisbrewing.com
<b>Moodleys Brewery</b>	01892 889877	www.moodleys.co.uk
Nelson Brewing Co.	01634 832828	www.nelsonbrewery.co.uk
Old Dairy Brewing Co.	01580 243185	www.olddairybrewery.com
Old Forge Brewery	01233 720444	www.thefarriersarms.com
Ramsgate Brewery	01843 868453	www.ramsgatebrewery.co.uk
<b>Ripple Steam Brewery</b>	07917 037611	www.ripplesteambrewery.co.uk
Rockin' Robin Brewery	07787 416110	
Royal Tunbridge Wells	01892 618140	
Brewing Company	www.royaltunbridgewellsbrewing.co.uk	
Shepherd Neame	01795 532206	www.shepherd-neame.co.uk
Swan, West Peckham	01622 812271	www.swan-on-the-green.co.uk
Tír Dhá Ghlas	01304 211666	www.cullinsyard.co.uk
Tonbridge Brewery	01732 366770	www.tonbridgebrewery.co.uk
Wantsum Brewery	0845 0405980	www.wantsumbrewery.co.uk
Westerham Brewery	01959 565837	www.westerhambrewery.co.uk
Whitstable Brewery	01622 851007	www.whitstablebrewery.info

### To view our current menus and upcoming events, please visit our website **www.kingandqueeneastmalling.co.uk** or follow us on twitter

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### **CAMPAIGN: BELOW COST ALCOHOL SALES**

It is a scandal that supermarkets are allowed to use predatory pricing to undermine beer sales in community pubs. CAMRA is campaigning for an end to this practice. Valued pubs are being driven out of business by supermarkets selling alcohol at below cost—often less than 50 pence a pint. Community pubs provide a safe and sociable environment for the consumption of alcohol and should be protected from unfair competition.

The Government recognises the problem of below cost alcohol sales but unfortunately their proposed solution will not work. The Government plans to ban the sale of alcohol at below the cost of Duty + VAT. This means supermarkets will continue to be able to sell beer for as little as 50p a pint. An investigation by the *Guardian* newspaper found this move would only affect 1 in 4,000 supermarket cut price alcohol promotions.

CAMRA supports a genuine ban on the sale of alcohol at below cost. This would take into account the cost of brewing and retailing beer, and result in supermarkets being unable to sell beer below an average cost price of around 80p a pint. CAMRA does not support proposals for a minimum price unrelated to the costs of producing and selling beer.

An 80p per pint floor price would have no effect on real ale or pubs. Pubs, unlike supermarkets, need to make a profit on the beer that they sell and so would be unaffected by any action against below cost alcohol sales.



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#### Brewery snippets...

**Abigale**—The core range of beers, *Samphire Bitter, Ridgeway Pale Ale, Nailbourne Best Bitter* and *Hoyman Porter*, is now available in bottle conditioned form as well as in cask. James is very pleased with the way the bottle-conditioned ales have been received with a number of upmarket restaurants and free trade off licences stocking the ales. The brewery has sponsored the Romney, Hythe, and Dymchurch light railway's bar car, which has been repainted in brewery colours and bears the brewery logo. Bottle-conditioned *Samphire* badged as *Southern Maid* is available in the bar car, and at the railway's cafe at New Romney. *Bramling Bitter* (using Bramling hops) has been brewed again this year and is available in cask. A special beer, *Gloriously Gold* at around 4%, will be availableto commemorate the 2012 Olympic Games.

**Black Cat**—Marcus has now gone part-time in his airline pilot job with Monarch from the end of May, so he can concentrate more on brewing and increase production. Hence he's now using both fermentation tanks and hopes to brew *Hopsmack* year-round, whereas it was previously a summer seasonal.

He's going to concentrate on the two beers (*Hopsmack* and *Original*) with no immediate plans to increase the range but he is going to brew a oneoff batch of a green hopped beer this autumn. This is for the Kent Green Hop Beer Fortnight which will be launched at Canterbury Food and Drink Festival (28th – 30th September) as organised by Eddy Gadd of The Ramsgate Brewery. About 20 or so of the Kent brewers will also be taking part in this with the intention of getting the hops into the brew as soon as possible after picking (within 12 hours) and producing Kent's answer to Beaujolais Nouveau. This is hoped to become an annual event involving all the Kent brewers.

Bottled beers are selling better than expected and he's recently bought a new 4-head bottle filling machine.

**Canterbury Ales**—A new beer has been unveiled, *The Pardoners Ale*, a pale ale at 3.8%, bittered with East Kent Goldings towards the back end of the boil and late hopped with a generous helping of Cascade. What started out as an alternative to *The Wife of Bath* due to a temporary shortage of Amarillo (Martin's signature hop), may now become a regular beer, so popular has it been. The first batch sold out straight away and he is already conditioning a second batch in spite of having recently secured a year's supply of Amarillo. *The Millers* (4.2% Red brewed with Crystal Rye, Pacific Gem and Willamette), *Reeves* (4.1%

Chestnut traditional bitter) and the *Knight's Ales* (4.6% dark ale with Northdown and Fuggles) continue to be popular throughout East and West Kent.

**Goachers**—*1066 Old Ale* was judged Silver in the Barley Wine & Strong Old Ale Category in the 2011/12 London and South East area competition for CBOB. The website has been updated with a new look.

**Hop Fuzz**—Had 2 beers on at the **Six Bells**, Woodchurch beer festival

**Kent Brewery**—is now supplying in excess of 250 casks a month, all to the Free trade, with Crouch Vale distributing throughout Essex and East Anglia and Flying Firkin elsewhere. Having recently increased capacity, the brewery has decided to join the SIBA Direct Delivery Scheme, and is now able to supply to Enterprise and Punch Taverns and other tied properties within 30 miles of the brewery. It took its first orders on May 17th. *Enigma Black IPA* (5.5%) has been a great success [*Not surprising! - Ed.*]. This was originally created as a seasonal, but due to demand, is now permanent. *Spring Wheat* was a popular, hoppy, real ale version of a German Wheat Beer and the brewery has plans for increasing its seasonals to monthlies as soon as possible

**Nelson**—*Task Force Ale* was out for the 30th Anniversary, but was the same strength as the previous brew 5 years earlier. *Jammin' Jack*, 4.3%, was available again throughout June following repeat requests for orders. *Mutineers Revenge*, 5.0%, was the Pirate Ale issued for June, which was last brewed 18 months ago! A new offering from the Trafalgar Battleships range is *Colossus*, 4.3%, a deep Golden Ale, brewed with a mixture of Kentish hops. The Pirate Ale for July is *Black Jack*, 5.4%, a traditional ale brewed with Fuggles and Goldings hops producing an extremely dark ale. With the Olympics nearing, Nelson's offering is *Conqueror*, 4.0%, a light-coloured celebration ale.

**Old Dairy**—*Czech Mate* is being rested. Waiting for new casks before brewing more specials, and meanwhile restricting production to *Red*, *Copper, Silver, Blue* and *Gold Tops*.

**Old Forge** (Farriers Arms)—Currently available: *Farriers 1606* (3.7%), *Jubilee Celebration* (4.1%) & *Chestnut Cob* (4.4%). Next to be brewed by the 5-barrel plant should be *Summer Gold* (4.1%).

Ramsgate-Recent seasonals include *She Sells Sea Shells*, 4.7%, an exceptional, light, hoppy ale; *Festiv'Ale*, 3.8%; *Dr Sunshine's Special* 

*Friendly*, 4.2%, a soft & refreshing English wheat ale. *Summer's Day*, 4.3%, is a deeply flavourful amber ale brewed with 'Munich' malt for a full body, a little aromatic malt and a combination of spicy Kent and fruity west coast hops.

**Ripple Steam**—Their latest product is a *Milk Stout* 3.5% ABV, in the style of Mackeson, but slightly stronger and "real". The grist has a mixture of Maris Otter, Munich, Crystal and Chocolate Malt. Copper hops are Celia with no late hops used. The boil was finished with the addition of Lactose sugars.

**Rockin' Robin**—David from the **Flower Pot** reports that the brewery was officially opened by the Mayor of Maidstone on June 5<sup>th</sup>.

**Royal Tunbridge Wells**—Currently brewing *Royal, Dipper, Golden Ticket* and *Helles. Helles* is a new 5% that is rapidly gaining a good following. Morrisons are now stocking *Royal* and *Dipper*. **The Bedford** is going from strength to strength, so much so, that there are plans to increase the hand pumps to 10. There are plans to open another pub. Strong presence in local pubs and spreading into London, with a lot of interest being expressed from beer festivals and cricket clubs.

**Shepherd Neame**—*Whitstable Bay* is the current seasonal. From the pilot plant, *Old Smokey* 4.6% has returned. This is an old favourite and is a beer Stewart Main loves making (and tasting). It's a smokey and peaty ale and has always sold well when it has been previously brewed. The basis is Pale, Amber, Brown and Peated Malts with East Kent Goldings.

**Swan**—had a special ale for the Queen's anniversary. Summer ales to be probably *Ginger* and maybe the *Golden Summer*, but Paul, the brewer, is looking to get hold of some Citra hops to make an American-style pale ale with a bitter but fruity flavour. The brewpub had a beer festival over the Queens celebration weekend of 2/3 June.

**Tír Dhá Ghlas**—*Jimmy's Riddle*, a 5% brown bitter with a good hop / malt balance, is the first in the standard range of beers. The next experimental beer will be a 3.5% light hoppy bitter. Bottle-conditioned beers are also planned.

**Tonbridge**—Now have 5 beers – *Blonde Ambition, Ebony Moon, Rustic, Coppernob* and *Golden Braun* and trying to keep all 5 regularly available with the last 3 available at all times. *Auburn Myth* dropped for now to accommodate the new *Golden Braun*, which has seen some very good

feedback on taste, despite being only 3.2%. (Decided on dropping *Auburn Myth*, as with 2 beers at 3.8%, *Coppernob* was much more popular). Continuing to expand presence in Tonbridge pubs. Currently selling to capacity (brewing/delivering capacity) at around 90 firkins per month. Still looking at options for expanding but want the right premises in the right area at the right price.

**Wantsum**—*Red Raddle,* 5%, a Ruby Red premium bitter has now been brewed for the first time and went out to pubs in June; a second brew is now underway. *One Hop,* 4.5%, has also been brewed, using cluster hops, and distributed to pubs; a second brew with Willamette hops will be brewed shortly. Both will also be available in bottle conditioned form. *Ravening Wolf* is now being exported to Italy using plastic containers. *More's Head* will be supplied to the Great British Beer Festival in August.

Whitstable—Still very busy brewing their core brands. The Stile Bridge in Marden is now selling their Kentish *Lager* on keg draught on a permanent basis after trying it at the **Plough** in Stalisfield Green. In the Champion Beer of Britain (CBOB) London and South East area competition *Oyster Stout* was judged Silver in the Stout Category.

Apple Press

#### **Cider snippets...**

**Big Tree Cider** report that since winning the prestigious Taste of Kent, Best Cider and Perry Award back in March, they have been busier than ever. Big orders have come in from numerous CAMRA festivals over the spring, and they've also had a number of pubs stock their cider over the past few months. They are now looking to place their cider in more pubs across Kent, London and beyond as the summer begins, and for the first time this year have pump clips and beer mats. A new website is also close to completion.

**Rough Old Wife** will have available, from the end of June, a perry known as *Perky Old Wife*. As with their ciders, it has been fermented and aged in Scottish oak whisky barrels.

### **Kent Cider Makers**

Badgers Hill Farm	01227 730573	
Biddenden Cider	01580 291726	www.biddendenvineyards.com
Big Tree Cider	01474 705221	www.bigtreecider.co.uk
Broomfield Orchard	01227 362279	
Castle Cider Co	01732 455977	
Core Fruit Products	01227 730589	
Double Vision Cider	01622 746633	
Dudda's Tun Cider	01795 886266	www.duddastuncider.com
East Stour Cider Co	07880923398	danbaldwin@tiscali.co.uk
Green Oak Farm	01304 821630	info@greenoakfarm.co.uk
Johnson's Farmhouse Cider	01795 665203	
Kent Cider Company	07738 573818	kentcider.co.uk
Kentish Pip Cider	01227 830525	www.kentishpip.co.uk
Kings Wood Cider		danbaldwin@tiscali.co.uk
Magic Bus Cider	07887 747569	
Merry Moon	07707 309041	
North Downs Cider	07747343892	
Pawley Farm Cider	01795 532043	pawleyfarmcider@tiscali.co.uk
Rough Old Wife Cider	01227 700757	www.rougholdwife.com

For a useful map of Kent cider makers, mostly clustered around Canterbury and East Kent, please take a look at the website of CAMRA branch DDS (Deal, Dover, Sandwich & District) www.camra-dds.org.uk/pubscidermakers.htm





Recent issues of *Draught Copy* online can be found at *www.mmkcamra.co.uk/Pages/DraughtCopy.aspx*  Drinking beer for charity sounds like a good idea, and that is what we asked people to do at the MENCAP Fayre that was held in Mote Park, Maidstone on the afternoon of June 16<sup>th</sup>. The Maidstone and mid-Kent (MMK) branch of CAMRA have supported MENCAP for many years now by organising and running a beer 'tent' at their annual summer fair to raise some extra money for the charity. This has involved contacting various breweries and asking them to help by providing beer for this worthy cause. Unfortunately, several of the breweries that have previously donated have now, understandably, had to cut back on their charitable support and were not able to help us this year. Thus we had to pay for more beer than in previous years, but we were very fortunate that some breweries were still willing to donate beer, and that one of our local pubs and an MMK branch member were willing to go the extra mile to support the event.

After spending some time writing letters, sending e-mails and making telephone calls over a period of several weeks in May and June, I was pleased to be able to present the following beers:

Larkins Traditional (3.4%)	- donated by Larkin's brewery, Chiddingstone
Sussex Best Bitter (4%)	- donated by Harvey's brewery, Lewes
Kent Zingiber (4.1%)	- donated by The Flower Pot, Maidstone
Kent Enigma (5.5%)	- donated anonymously
Goachers Mild (3.4%)	- sponsored by Goacher's brewery, Maidstone
Gold Star (5.1%)	- sponsored by Goacher's brewery, Maidstone
Finchcock's (3.5%)	- sponsored by Westerham brewery, Westerham

This was a tempting line-up of beers to persuade the visitors that they could enjoy a glass of real ale at an attractive price and support a charity at the same time! Several of my fellow MMK branch members were willing to help with the collection of beer, setup of the bar and serving on the day. The weather wasn't as nice as we had hoped, but at least it didn't rain, and so we were able to sell virtually all of the beer and raise over £1000 for MENCAP.

All in all, a satisfying result, and we may even have converted a few more people to the pleasure of drinking real ale produced in local breweries!

# PODGE'S BELGIAN BEER TOURS

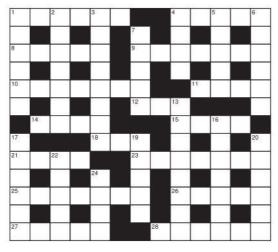
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### The Draught Copy Crossword No. 8

compiled by MICK NORMAN Solution in next issue



The 15 23 21 3 will be held on Saturday 1 September, where you may become 28 if you consume a 16. An important 4 down for your 25!

#### Across

24

ACI 033	
1	2 in wager, suffering a loss (6)
4	Desperate character on church trip (5)
8	Coffers may be blown (5)
9	Ronnie O'Sullivan's type of compost? (7)
10	One following an aristocrat, meeting Her Majesty beforehand (7)
11	Intend to get tight! (4)
12	Josh's child (3)
14	Relive radio show with 'White Cliffs of Dover' songstress (4)
15,23	A single malt, distributed in Kent village (4,7)
18	The French Dennis, perhaps (3)
21	Play Her Majesty? Our pleasure! (4)
23	See 15
25	Heads of Department insist on 'sign for' journals (7)
26	Flier in disarray - shotgun needed (5)
27	Lead animal (5)
28	Descriptive of a good egg? On the contrary! (6)
Down	
1	Statue by Miliband is broken (6)

1	Statue by Miliband is broken (6)		
2	May recommend you for the job of whistle-blower (7)		
3	Last five relocated for celebration (8)		
4	Fruit, maybe hot (4)		
5	The sound of a rhino is excruciating (5)		
6	Actor Hackman, for example, receives health and safety advice from Pink Floyd! (6)		
7	Parking within island confines may result in fire (5)		
13	Led Pedro astray - not recommended! (8)	Consulations to Day Muisht	
16	Wicked to imbibe large quantity - one over the eight, perhaps (7)	Congratulations to Ray Wright	
17	Stays within Lincoln's identity (6)	from Loughton, Essex, who won	
19	Destroy potato substitute (5)		
20	A deadly sin, yes? (6)	the prize in the Summer issue.	
22	Crafty Dave Edmunds first to dodge (5)		

Support clown - no nonsense (4)

Solution to Crossword No. 7 in issue No. 167



For a chance to win a crisp £10 drinking voucher please send your completed grid to our compiler:

> Mick Norman Nursery Cottage Norwood Lane Meopham DA13 0YE

no later than September 15th.

A photocopy is acceptable, as is a scanned copy emailed to: mlr\_norman@yahoo.com

## Maidstone & Mid-Kent

Contact: John Mills 01732 840603 or email jandj@larkfield98.freeserve.co.uk

**Oak on the Green, Bearsted** – Has now re-opened having been re-decorated following a kitchen fire in March.

**Cock Horse, Detling** – On a bus trip in May, aside from the regular *Greene King IPA*, our chairman was pleased to find *Goddards Fuggle-Dee-Dum* and *Greene King Libertine* as guests.

**Horseshoes, East Farleigh** – *Adnams Bitter* will be regular and only one guest during the summer. One ale will be sold at £2 on Tuesdays.

**Bell & Jorrocks, Frittenden** – Sean had several beers ready the evening before the beer festival was due to start. We particularly liked the *Dark Star Six Hop Ale* and *Titanic Plum Porter* but the *Kent Cobnut* was also notable. Many more ales were also available and several members applied themselves to the task of drinking them over the weekend.

**Black Pig, Hawkhurst** – On the hill up to the Moor, this pub is noted for the food but the beers here are *Dark Star Hophead, Harveys Best, Larkins Traditional* and one from *Old Dairy* or *Westerham* as a guest. Cider drinkers can have Biddenden Bushells. So there is something for everyone here. Website: theblackpigathawkhurst.co.uk

**Eight Bells, Hawkhurst** – *Rother Valley Level Best* will be replaced by *Sharps Doom Bar*, however the *Harveys Sussex Best* will remain, together with one guest.

**George & Dragon, Headcorn** – A visit here coincided with their festival with beers from *Hopdaemon, Kent, Old Dairy, Wantsum* and *Whitstable*.

**Windmill, Hollingborne** – Re-opened on June 1st and run by local chef Richard Phillips.

**Hook & Hatchet, Hucking** – Simon & Debbie Neall are now putting this isolated pub on the North Downs back on the map. Simon previously worked here as a chef ten years ago and has now returned as the tenant. Music will be featured and there is a good food menu. Current beers are *Shepherd Neame Master Brew* and *Spitfire* but this will be extended as trade returns.

**Chequers, Laddingford** – Charles and Tracey held the customary beer festival at the end of April, unfortunately in rather chilly weather this year. For many the locally-brewed *Rockin' Robin Mildly Rockin'*, an

excellent Mild ale, was thought to be the best yet from Robin. The *Hawkshead Lakeland Gold* also went down very well as did numerous others.

**Ten Bells, Leeds** – Closed and to be sold by *Greene King* for housing.

**Red Lion, Lenham** – Always a warm welcome here which we normally appreciate by consuming quantities of *Taylor Landlord, Harveys Best, Fullers London Pride* and *Sheps Master Brew.* No takers for the *Sharps Doom Bar* which was the guest ale.

Bridges, Maidstone – Formerly the River Bar this is now a restaurant.

**Flower Pot, Maidstone** – David's May festival saw 51 9-gallon casks consumed over the four days despite the cold weather. Many Mild ales were drunk, including the renowned *Sarah Hughes Dark Ruby, Rudgate Ruby* and *Moorhouse Black Cat. Fyne Ales Jarl, RCH PG Steam* and *Hopdaemon Skrimshander IPA* were notable amongst the bitters. I also found *Truleigh Gold* from *South Downs*, which is currently using the facilities at *Kent Brewery* till their own is built in Fulking, Sussex. David reports that this was his largest and most successful festival ever!

**Hare & Hounds**, Maidstone – Kaz Kaur has left and it is now being run by Zoe and Wayne, but apparently this may not be permanent.

**Pilot, Maidstone** – A renowned live music pub with Sunday afternoon sessions well supported. David keeps splendid ales from *Harveys* usually *Best, Armada, XX Mild* and *Olympia* but also the seasonal ales appear whenever they are available.

**Stile Bridge, Marden** – Marc held the Bridge Stock festival over the Jubilee weekend which proved rather cool and wet this year and reduced the attendance. However, the beers did not disappoint as both *Bath Barnsey* 4.5%, which used to be called *Bath Barnstormer* and *Dark Star Critical Mass*, at 7.2% not to be taken lightly, were well appreciated by members. The *Green Jack Albion Mild* and *Rudgate Ruby* also deserve a commendation.

**Kings Arms, Offham** – Now have Cask Marque accreditation, and with the varying choice of guest ales, is becoming very popular. A new lawn has been laid and a fence erected around the garden. My last visit found the regulars *Sheps Master Brew* and *Fullers London Pride* accompanied by *Adnams Diamond Ale, Taylor Landlord* and *Tonbridge Rustic* which was dispensed on gravity from the cask.

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**Bell, Smarden** – The previous tenant has left and the new licensee according to Sheps website is Mr J Hill.

Bell, Staplehurst – Closed and lease is for sale; future uncertain as yet.

**Pride of Kent, Staplehurst** – Closed and boarded up in May. Village rumours are that downstairs will be a coffee shop and upstairs to be flats.

**Teston Club, Teston** – The small beer festival held here was well supported, happily coinciding, on the Sunday of a very warm weekend, with the church-organised garden safari. My first sample of the new *Tonbridge Golden Braun* 3.2% proved very flavourful for a fairly weak beer, which the brewer Paul Bournazian has found to be very popular, and was also much appreciated by other attendees. Thanks to Bob Harris and his fellow workers for their efforts in putting this on.

**Black Horse, Thurnham** – Situated on the Pilgrims Way, this pub has much to offer. There is plenty of space within, on several different levels, and an extensive range of meals is available. A large number of Bed & Breakfast rooms are available. There are four beers on the bar, *Sharps Doom Bar, Black Sheep Best, Westerham Grasshopper* and best of all, *Old Dairy Gold Top*, which was guesting on our visit.

**Plough, Trottiscliffe** – Well-kept *Harveys Best, Adnams Bitter* and *Broadside* are the fare here. Popular with walkers and provides good value meals.

**Lobster Pot, West Malling** – Nick Maytum has now taken this on and intends to return this to more of a pub than a cocktail bar. The previous *eau-de-nil* colour scheme has been replaced by off-white with dusky rose highlights. Food should be available again and the beers on the pumps will be changing occasionally. *Black Sheep Best Bitter, Wychwood Brakspears Bitter* and *Sharps Doom Bar* were on the bar at the end of May. The *Brakspears* was particularly good. Apparently many of *Marstons* beers, including *Pedigree* and *Hobgoblin*, now use the FastCask system that allows casks to settle very quickly. If FastCask is used on the *Brakspears* then it did not seem to diminish the flavour.

**George, Yalding** – We found a Jubilee beer on here that was far better than most of the others seen, *Theakstons Royal Salute* (5%), with the regular *Adnams Bitter*.

Several *Shepherd Neame* pubs seem to have tenancies available where the licensees have felt it impossible to sustain the rents charged and have decided to move on. Open Days are being held to find possible tenants to fill these vacancies.

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## **Gravesend & Darent Valley**

## Local News

Contact: *Bob Belton* on 01322-224683 (H) / 020-7235-5213 (W) or *Ian Wright* on 01322 550275 / 07779 319196 or email *gdvcamra@yahoo.co.uk www.gdvcamra.org.uk* 

I'm writing these notes during the very wet days after the rather wet Jubilee Holiday, following a moderately wet May and the wettest April on record. Never mind, this is England, and we have a hosepipe ban because of the drought! All this rain must be bringing the wrong type of wet wet wet! However the right type of wet comes from real ale and the wonderful flavours from real beers, ciders and perries that whet our taste buds. The year 2012 is hardly a drought year for beer as brewers have the opportunity to augment their regular and seasonal output with special ales commemorating the Diamond Jubilee, Euro 2012 and the Olympics.

Many beer festivals took place amongst the other local and national celebrations during the long Jubilee weekend. We called in briefly at the **Crown & Thistle** in Gravesend on the Sunday lunchtime where all the pumps were offering special Jubilee beers in rotation and I sampled *Castle Rock Diamond Reign* and *Leeds Jubilee IPA*. The four-day beer festival at the **George and Dragon** in Swanscombe was much more adventurous with up to 15 ales on handpump and 25 casks on stillage in a small room to the side. I managed to sample 21 beers, on three different days, and would especially recommend the *Kernel Chinook Extra Pale* from a new South East London brewery which specialises in craft bottled beers, also available at the pub. I'm told that this was first time *Kernel* beers have been available on draught, apart from CAMRA beer festivals and the **Dartford Working Men's Club**. Also the *Five Towns Diamond Dogs* was superb at an impressive 7% ABV.

Speaking of beer festivals I attended the **Rising Sun** at Twitton on 5<sup>th</sup> May, enjoying the hog roast and beers from *Evan Evans, Oakleaf, RCH, Skinners* and one of my favourite milds, *Elgoods Black Dog*. The **Jolly Drayman** in Gravesend, branch Pub of the Year 2012, was packed to the rafters on Friday 11<sup>th</sup> May with many happy customers enjoying the good live music (no dreadful Elvis impersonator this time) and the twenty real ales and three ciders. I particularly enjoyed *Dog Father* from *Marston Moor* and *Traditional Scottish Ales (TSA) Red Bush*.

Forthcoming beer festivals are the regular events taking place at the **Rising Sun** at Twitton in mid-August, the **Wilmington Cricket Club** cricket week festival over the August Bank Holiday and the **Crown** at

Otford, the second weekend in October. These three events are well established and well worthwhile attending (see page 3 for further details). No date fixed yet but I'm sure there'll be a 25/30 ales festival in September or October at the **Dartford Working Men's Club**, branch Club of the Year 2012. However with 15 handpumps and ever changing beers from new and interesting breweries **DWMC** is a permanent beer festival.

In the previous issue I promised to mention the pubs that Bob Marsh visited east of Dartford. Bob started at the **Lads of the Village**, Elizabeth Street, slap-bang next to Stone Crossing railway station. This pub, which used to sell a variety of beers in the past, now offers standard *Courage Best* as the only real ale. It's open all day and sells food at lunchtime and some evenings, has a large grassed beer garden with a covered and heated paved area, plus an aviary to keep the kids amused.

After a ten minute walk up a steepish hill one finds two pubs to slake ones thirst at the top of the hill in Horns Cross, next to each other on the main London Road, which are served by the 455,480,490 and 492 bus routes. On the opposite side of the crossroads is the **Bull**, which is a large "Flaming Grill Pub Co" roadhouse set back from the main road by a large car park. Bob was pleasantly surprised to see two handpumps, both with *Black Sheep Best Bitter*, and in very good condition! Black Sheep is the regular beer and a guest beer is sometimes available. The pub is open from noon to 11pm all week and meals are served from an extensive menu throughout opening hours. There is a large paved and grassed beer garden but no covered area.

Next door, towards Dartford, fronting onto the main road is the comparatively tiny **Welcome All**, consisting of two smallish separate bars entirely different in style from its near neighbour. Only one real ale pump is available, offering good quality *Fullers Gale's Seafarers Ale* at the time. The beer regularly changes and Bob counted 74 pump clip labels displayed on the beams. The garden is far bigger than the pub itself, which is open all day, except Thursday lunchtime, and the opening hours are displayed on a side wall to the right of the pub. On a follow-up visit, the *Bateman's Hop Bine Bitter* was also in good condition. The branch has arranged to visit both pubs in Horns Cross on Wednesday 15<sup>th</sup> August.

We would suggest taking a bus back to Dartford as the only remaining pub in Stone, the **Welsh Tavern**, has discontinued selling real ale. Sadly, the other two pubs in Stone closed shortly before the new millennium. The **Tradesman's Arms** became a curry house and the former *Good Beer Guide* regular, the **Bricklayers Arms**, is now a takeaway pizza parlour.

Now, a brief update on the pubs on the 414 bus route mentioned last time. *McMullen's IPA* and *Bateman's Hop Bine Bitter* have been spotted recently at the **Papermakers Arms** in Hawley, although only *Courage Best* and *Sheps Spitfire* were on offer at our branch social. The **Four Lymes** is now being run by Tony, the licence holder, and home-cooked meals are served on weekday lunchtimes with deals for pensioners Tuesday to Thursday. The regular beers are still *Fuller's London Pride* and *Millis Dartford Wobbler*. En route, close to each other in Wilmington are the **Orange Tree**, selling *Shepherd Neame Master Brew* and *Bishops Finger* and the **Cressy Arms** with *Courage Best* and *Sharps Doom Bar Bitter*. Both these pubs have late licensing hours.

The **Ship** at Sutton at Hone, mentioned as "not open on weekday lunchtimes" is now "not open at all", being closed and boarded with an unknown future. Other pubs reported closed recently number the **CoCo Lounge** in Gravesend High Street; the **Rising Sun**, Seymour Road, Northfleet; the **Rose Inn**, Perry Street, Northfleet and the **Stork at Rest**, Stacey Road, Singlewell, Gravesend. We would appreciate confirmation and information relating to all these pubs. On the bright side the **Pier Hotel** in West Street, Gravesend has re-opened again now selling acceptable *Young's Bitter* and the **Prince Albert** in Wrotham Road Gravesend has re-opened, not currently selling real ale.

The saddest permanent pub loss of all, although not entirely unexpected, is fate of the **Black Lion** in Red Street, Southfleet. This historic, partly 17<sup>th</sup> century, Grade II listed thatched building was devastated by fire during an arson attack in January 2009. Despite objections from CAMRA and various plans to rebuild the pub, which would have cost around £900,000, we hear that Dartford Council's development control board has approved plans to demolish the building. Unsurprisingly, the site will be developed for housing, in this case 4 four-bedroom detached houses with garages. It is likely to cost nearly twice as much to build the houses but they will be valued at over three times the value of a rebuilt pub, so the pub would not be a sustainable business. Same old story which no doubt we'll hear again.

Returning to the Gravesend and Northfleet areas, Les Broad has notified me about various pubs on his Draught Copy delivery routes. Pubs in Gravesend not previously mentioned in this narrative include the **Ascot Arms** in Central Avenue, which still serves four real ales in good condition and the *Theakston's Lightfoot* was especially good; the **Millers Arms** in Shrubbery Road normally serves two real beers, with *Spitfire*  being the regular; the **Darnley Arms** in Trafalgar Road, a welcoming side street local sells a good drop of *Young's Bitter*; the **Ship & Lobster**, Mark Lane, Denton had *Millis Gravesend Guzzler* and *Kentish Red* in good condition; the **Rum Puncheon**, in West Street, sells eight real ales in good condition as befits the branch Pub of the Year 2012 runner-up, and the **Somerset Arms**, near the railway station, is now regularly offering beers from the excellent *Kent Brewery*, being *Spring Wheat* and *Session Pale Ale* at the time.

In Northfleet the **Rose** in Rose Street, near the railway station, offered a warm welcome and good quality *Millis Kentish Red*; the **Coach & Horses**, on The Hill, has one pump rotating beers, being *Sharps Doom Bar* during the visit; the back street local **Campbell Arms**, Campbell Road, is always a good port of call selling four ever changing beers from interesting breweries; the **Six Bells**, in Old Perry Street, offers *Courage Best* and standard guest beers and finally the **Earl Grey**, in Vale Road, regularly sells *Master Brew*, *Spitfire* and a seasonal beer, always in very good condition, and this lively local is considered by the branch as the best *Shepherd Neame* tied house in the area.

Speaking of *Shepherd Neame* tied houses, ten years ago there were twenty located in the Gravesend & Darent Valley branch area. Subsequently one has been demolished, one is standing vacant, one is now a nightclub, three are currently free of tie and the remaining fourteen still belong to *Shepherd Neame*, all selling real ale. Your mission, should you choose to accept it, is to name them all and possibly drink in the survivors. No prizes offered, as this puzzle is not a crossword, and I would never say a cross word about *Shepherd Neame*, since 1698 the oldest (or do I mean oddest) brewery in England.

To help in the quest, four of the pubs are highlighted somewhere in the text and our branch website *www.gdvcamra.org.uk* has a rough map showing the places within the branch boundary. Please take the opportunity to visit the website as Mick Allen, our new webmaster, has redesigned and improved the website to include extra features and links and we shall endeavour to keep the information up to date. Please help us with your news and views, complimentary of course!



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Alun Jenkins Maidstone and Mid Kent Branch was saddened to learn of the death of Alun Jenkins, a CAMRA pioneer and branch member for many years who, in latter days, frequented the Lobster Pot and the Bull in West Malling, usually with his good friend Philip Young, who died last year.

A well-attended service and subsequent reception at the

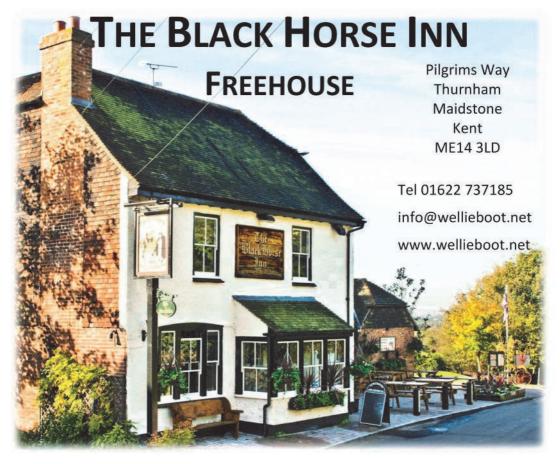
Bull allowed Alun's family and many friends to share their memories of a knowledgeable and personable man, be they related to politics, cricket (as a member of the MCC), steam locomotives and railways, jazz, good food and wine or Real Ale.

Alun was able to combine a number of his interests, such as supporting CAMRA beer tents at Kent cricket matches, or pub quizzes, both as a participant and question-setter. He regularly set questions for fund-raising quizzes at local pubs, in particular supporting Retinitis Pigmentosa Fighting Blindness, having suffered from the condition since early adulthood.

A nasty fall and other health concerns had limited Alun's mobility in recent months, but he continued to enjoy well-kept pints and good conversation when able to visit his chosen locals.

Our thoughts are with Alun's partner Joy, son Christopher, daughter Hilary and grandchildren Teddie and Seren. Jeff Tucker and Colin Mann





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## Bexley

## Local News

Contact: *Rob Archer* at *camr@rcher.org.uk* or *Martyn Nicholls* on 01322 527857 (H) www.camrabexleybranch.org.uk

With the Olympic Games almost upon us and a chance to show the world the attraction of British food and drink, it is disheartening to read that spectators will be charged almost  $\pounds 6$  for a pint of beer. Locog will charge  $\pounds 4.20$  for a 330ml bottle of lager from the Dutch beer sponsor of the Games. Ale and cider will be stocked but strict Olympic rules mean they will be unbranded or, in the case of bars at Lords cricket ground where the archery is taking place, brand names will be covered up.

We held no meeting in April due to our highly successful Beer Festival (see report elsewhere); we did, however, celebrate St Georges Day in style at the **Robin Hood & Little John** where *Shepherd Neame Dragonfire* was available at £2.50 a pint. Morris men and women and their children (?Morris Minors) were doing strange things with sticks, bells and handkerchiefs (the waving of the latter was designed to keep the clouds away but failed dismally). We were also treated to a Mummers play about St George and the Dragon (the dragon dies – sorry) and plates of mini Yorkshire puddings with roast beef.

At our May meeting the **Robin Hood & Little John** received its Pub of the Year award from branch chairman Martyn Nicholls, who made an impassioned speech extolling the virtues of this wonderful pub which has been run by the Johnson family (Ray, Caterina and son Tony) since May 1980. To coincide with Make May Mild, two milds were on offer, *Harveys* 



XX Mild and Harveys Knots of May both 3% and £2.25 a pint. Another excellent spread of food, courtesy of Caterina, wound up an enjoyable evening.



A week later and another presentation, this time Club of the Year to **Old Dartfordians Rugby Club** in Bourne Road, Bexley, which boasts four real ales. On offer that night were *Theakstons Bitter* and *Old Peculier, Wadworth* 6X and *Dark Star Hophead*, all in excellent condition. They will be holding a small beer festival over the August Bank Holiday

weekend, complete with hog roast. 01322 524176 for more details.

June saw us in the **Railway Tavern** in Bexley. Pubs Officer Ian Wright presented the PotY runner up award to Peter the landlord who celebrates three years at the pub in July. On the bar were *Franklins Sussex Best, Courage Best, Pot Belly Dark Tusker* and *Best*.

Sadly, Mr Raymond Hurley's attempt to open a micro pub in Bexleyheath has failed. His planning application was originally turned down last August and now the appeal has been rejected as well. The main reason given was 'the proposal would be likely to significantly harm the living conditions of the occupants of nearby residential properties', the flats above the parade of shops.

In Welling the **Duchess of Edinburgh** has closed, had its interior stripped out and had metal grilles applied to all doors and windows. The **Red Lion** in Footscray has become an Indian restaurant.



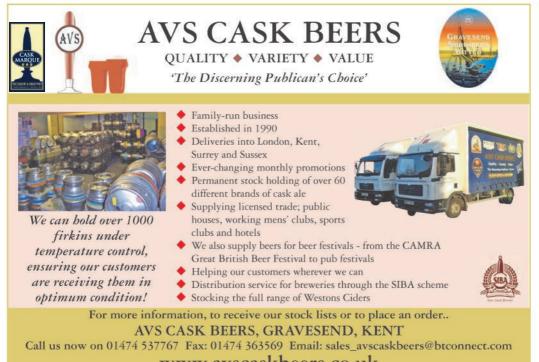
Well done to two of our members, Pat & John Waters who received the *Civic Recognition Voluntary Service by Adult Award* for more than 20 years of running the 7<sup>th</sup> Welling cubs and scouts and for their dedication to the St Johns Ambulance service. Well done, too, to the **Furze Wren**, which had lots of wonderful milds on during May (sometimes three at a time).

Our socials this quarter have taken us out and about. In April we wandered across the branch boundary to the **Flying Boat** (Wetherspoons) in Dartford, the **Court House** (*Youngs*) and the famous **Dartford** 

Working Mens Club. Both the Flying Boat and the club had numerous beers available, and the evening was well attended and enjoyed by all.

In May we held two socials, the first being a rarity, a Saturday all day social where we caught the train or bus, depending on who had a free bus pass, to Gravesend and visited the Ship & Lobster (Gadds No7, Doombar and Millis Gravesend Guzzler), Canal Tavern (Doombar - changed upon request), Jolly Drayman (Black Sheep All Creatures, Wadworth Bishops Tipple, Triple fff Hallelujah, St Austell Tribute), we attempted to enter TJ's but were denied service, as one of our group was wearing tracksuit bottoms, which is apparently contrary to their dress code! Crown & Thistle (Rudgate Ruby Mild, Williams April Theses, Youngs Bitter, Orkney Northern Light), Three Daws (Bateman XXXB and Salem Porter, Millis Gravesend Guzzler and Thieves & Fakirs), the newly re-opened Pier Hotel (Youngs Bitter) and finally the Rum Puncheon (Adnams Ghostship, Mighty Oak Captain Bob, Isle of Purbeck Wrecked, Skinners Betty Stogs, Franklin EXP, Westerham Freedom, Wantsum Fortitude and Millers Mirth).

Finally we would remind everyone to drink responsibly - BUY A ROUND.



www.avscaskbeers.co.uk

#### Seventh Bexley Beer Festival

Once again held at Sidcup Rugby Club, the week after Easter, we are pleased to report that it was a great success. Starting with 67 firkins of beer and 12 ciders and perries, the end result was we had about 3 firkins of beer left.

Some of the beer was *Outstanding* and *Peerless* while others were *Plain* (to name but 3 that sat side by side). Beer of the Festival, as voted for by customers, was *Old Dairy Wild Hop*, with *Longdog's Golden Poacher* second and *Westerham's Jubilation*, *Coastal Kernow Russian Stout* and *Stewart's Coconut Porter* all joint third. A total of 51 different beers were voted for. The first cask to run dry was again the *Old Dairy*, with *Hopback's Pioneer* second. Most popular cider was *Magic Bus Dreamee Bus* (peach), and *Double Vision Impeared Vision* the perry.

We would like to thank the following people: Jason Batty at the GBGlisted **New Cross Turnpike** in Welling for arranging the Wetherspoon sponsorship; Robert Wicks, MD of *Westerham Brewery* for sponsoring the glasses and supplying six of their excellent beers; Chris and Mel of *Magic Bus* for their lovely cider; Adele and Nina at Flying Firkin and Linda at AVS for supplying the majority of the beer; *Kent Brewery*, *Longdog*, *Old Dairy* and *Royal Tunbridge Wells* for personally delivering beer to us; *Big Tree*, *Double Vision* and *Tricky* for the cider/perry.

A huge thank you to all the staff who gave up their free time to ensure that the festival ran smoothly, with special thanks to Andy Wheeler and Pat Ward for driving duties; Vic Beale, our Bar Director; Graham Austin for Staffing; and most of all to Alan Boakes our Organiser for another festival.

And we are all sorry that Pete Ravenscroft missed it due to being on an oil rig in the North Sea. Thanks also to Paul Simons for the loan of his Dutch Shuffle Board and Keith Mayer for the loan of his homemade Shut the Box game.

So despite the cellarman forgetting his mallets, wasting a gallon of cider and breaking a bottle of mild over Adrian's coat, it was an enjoyable festival; said cellarman would also like to thank Kim from the Greenwich & Bexley Hospice shop in Northumberland Heath for releasing him, and wishing her and Trevor all the best for their impending wedding on the 7 September, whilst saying a big "sorry" to fellow volunteer, the lovely Tammy.



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Interested in beer? Of course you are, or you wouldn't be reading this august magazine. A number of your colleagues in the Isle of Wight branch of CAMRA are members of the Brewery History Society and we thought it would be a good idea to tell you a little about this organisation.

The BHS was formed in 1972 and focuses mainly on British brewery history (including related subjects, such as malting), although foreign news is also reported. We currently have well over 500 members including 70 corporate members, and around 15 institutions, major museums and libraries. The Corporate members are mainly brewers and maltsters, of course, but also include such organisations as the Institute & Guild of Brewing and English Heritage, whilst the Individuals comprise a broad church of industry professionals, historians (both amateur and professional), collectors and those with a general interest in beer and brewing.

Publications include a quarterly journal; typically a perfect bound volume full of erudite articles, complemented by a quarterly Newsletter full of industry news, readers' queries (and hopefully answers) and general, informal snippets of information. We also publish books from time to time, generally county directories and, of course, *A Century of British Brewers*—*Plus*, the first essential for all beer aficionados, containing details of over 10,000 British brewers known to have existed since 1890.

We hold a number of meetings at breweries throughout the year, have a major archive, an oral history archive and arrange occasional conferences.

One area that many people, even non-members, have enjoyed contributing to is our collection of defunct brewery information and photographs. This is a large part of the web site, organised by place, that records all known examples of now defunct brewery names still to be seen – in the Isle of Wight section alone we have about a dozen entries, including such evocative names as Mew, Burts. Sweetman, Lake,

Courbold and, from across the water, Raggett and Brickwood. I am sure there are more examples to be found and we are always keen to hear of any that we have missed.

Do please have a look at the web site to get a feel for our activities. As mentioned above, brewery visits form an important part of our calendar and this year alone we have had visits to several West Midlands breweries, to Guinness in Dublin, a trip to Nottingham to include the stunning former Prince of Wales brewery, a town walk and another brewery visit; and a series of walks exploring the brewing and malting sites in parts



of London, Newark and the Vale of Aylesbury. On a sadder note we also try to visit any brewery threatened with closure.

All in all a society of like minded people, information and fun. Why not join us? You would be very welcome.

Contact address: Jeff Sechiari Manor Side East, Mill Lane, Byfleet, Surrey KT14 7RS *Membership@BreweryHistory.com* or see *www.BreweryHistory.com* 

Maidstone & mid-Kent branch has a weird shape! Long from North to South, the East-West axis is quite tight. I received an email from Rob Jones in Platt (which is no distance from West Malling, my home town) extolling the virtues of his local, which is out of our branch area. Who cares? Rob writes: *My local, the Blue Anchor in Grange Road, Platt is a tied Greene King Pub, the main cooking bitter is IPA. Recently the landlord has been trying a few guest beers, from the Greene King list obviously, some of which have been very well received by us locals. Golden Sheep, 3.9%, from the Black Sheep Brewery was particularly popular, selling out very quickly. He has also had recently York Brewery's Guzzler, 3.6%, and Westgate's Ale Fresco, 4.3%. At one stage he had 4 different real ales at the same time. Tonight as well as IPA there was IPA Gold and Ale Fresco. He will be getting Timothy Taylor's Golden Best soon. Sounds a great place to visit, Rob!* 



Zoe & Lee Wopling and the staff invite you to

## The North Pole

Pub & Restaurant 434 Red Hill, Wateringbury ME18 5BJ Tel. 01622 812721

Pub Open daily 12 till 11 and Sundays 12–10.30 Meals available 12–3 and 6–9 Sunday carvery 12–6 Booking advisable

Traditional English food with a twist Functions catered for Exterior seating in garden with children's play area

Specializing in fresh fish Pre-ordered Lobster meals on Thursday nights

Selection of four Real Ales with two from local breweries Continental lagers including Stella Black

## A CIDER FOR EVERYONE!

By Rob Payne (Dudda's Tun Cider)

Here at Pine Trees Farm, the home of Dudda's Tun Cider, we believe in making cider for everyone to enjoy. We started out by producing only traditional dry cider, but this soon changed once we listened to what our potential customers had to say. The terms 'traditional' and 'real' are often thought to be sufficient enough to sell a product, and this is partly true, but if you want to get customers coming back for more, you need to make a worthy product. For me, quality comes first and everything else second.

In my experience, people want to embrace real cider, but are often put off by traditional ciders that are uncompromisingly dry, which only the hardy cider drinker will like. I myself very much enjoy traditional dry cider, but you can't make people like Marmite. That's why in our second year of production, we developed a medium and a sweet cider.

I understand cider makers who produce traditional dry cider as their passion, and that you should make what you enjoy and believe in. After all, you've got to believe in your product if you are going to sell it. But there's also the case for making what people want. We will always make a traditional, dry farm cider, but have also developed medium, sweet, spiced and lightly sparkling ciders. Our cider is made from only apples grown on our farm; everything you taste in our cider comes from the flavour of the blend of apples we use, not a cocktail of chemicals and additives, and this I believe is more what people are looking for.

I came into cider making fairly naïve, but I feel I have turned this potential shortcoming into a strength. I didn't have any preconceived ideas about the kind of cider that I was going to produce, I came in with a fresh look, and I appreciate all types of cider, as many people do. My aim is to get those people who say "I don't like cider", to say "....actually that's really good," which is usually more often than not, and with our production doubling year on year for the past three years we must be doing something right.

The first challenge when we put our cider to market was to find our own brand identity, and when starting from fresh this is quite difficult. Over the last 2½ years I believe Dudda's Tun Cider has cemented its brand as a responsible, traditionally styled farm-made cider, which prides itself on the quality of its award winning farm-made ciders. Each and every cider

is unique, and can be appreciated for its individual merits and the attention to detail in its production. This is demonstrated by the growing number of pubs stocking Dudda's Tun Cider, and not just one variety of it, but three or four.

No one can deny that the likes of Magners and Co. have raised the profile of cider, and now cider drinkers are looking for the real thing. In Kent, we have numerous cider makers, with all of us doing something different. In my opinion, this is exactly what we should be doing, but most of all, making the best of our Kentish apples, soil and climate, after all, this is what makes any region's cider, or wine unique. We shouldn't be trying to imitate or replicate ciders from other parts of the country.

Our next venture, probably seen as a cardinal sin by most purists, is a flavoured cider. We are looking to flavour with cherry, as we have about ten acres of cherry orchards on our farm. Again this seems to be what people are looking for, and if we can provide a more naturally flavoured cider than the larger commercial producers, this can only be a good thing.

Cider drinkers, like all consumers are searching more and more for real, local and responsibly made produce, and with our cider this is what you get. My goal as a cider maker is to produce cider that people enjoy, even if this means producing several varieties. We all have different taste buds, and I want to please them all. I don't want a cult following, I want everyone to enjoy it.

Excellent news that **AVS Wines and Beers Ltd** have been awarded the Cask Marque Distribution Charter. This recognises the continued efforts made by all the AVS team to provide the very best service for its customers and ensure that every product that leaves its depot is in the very best condition and remains so at point of delivery.

Congratulations to AVS from all at Draught Copy.



Britain's Biggest Pub opens its doors for a five day festival on Tuesday 7th August at London Olympia. There will be over 800 different real ales, ciders and foreign beers for the expected 50,000 crowd to try.

This fun event is not all about the beer though. There are a variety of different foods from around the world and music to enjoy. This event really is a beer drinker's paradise!

*Tickets available from 0844 412 4650 at £8 (£6 if you're a CAMRA member) or visit* gbbf.org.uk

# BUILD A Beer Keg Radio FOR YOUR GAMES ROOM



It's an age-old question...what do you do with all those empty beer kegs you have lying around, cluttering up your front parlour?

With the aid of modern transisters, valves, copper wiring and a basic knowledge of electrical circuitry it's now possible to build yourself a state-of-theart radiogram that would grace any gentleman's games room.

Now you can enjoy your favourite tipple to the sounds of your favourite music, whether that be Classical, Jazz, Jive or the the avant-garde tunes of Max Bygraves.

But, hey! Staying at home is not to everyone's tastes, so why not come and join fellow connoisseurs of real ale and cider at .....

# The FLOWER POT 8th Beer Festival 6-8 September from Midday 96 Sandling Road, Maidstone over 25 real ales and 4 real ciders (ROOVY!)

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Live Music & Home-cooked food

CAMRA Kent pub of the year 2010 and 2011

CAMRA Maidstone & Mid Kent pub of the year 2009, 2010 and 2011

tel. 01622 757705 email. flowerpotpub@hotmail.co.uk web. www.flowerpotpub.com

### CAMPAIGN: SAVE YOUR PINT - HAVE YOU SIGNED?

At 11:42pm on July 4th, the Save Your Pint campaign took another step towards the goal of abolishing the unfair and unjust tax escalator that threatens our pub and brewing industry.

In a sign that our campaign is now being recognised by both the Government and Parliament an adjournment debate was held on the beer duty escalator.

The debate was called for by Gavin Williamson MP who has become the newest member of the Save The Pub All Party Group, a group of MPs and Lords who are dedicated to protecting the pub. He compared the debate to an after-hours lock-in but 'without so much pleasure or enjoyment' due to the situation the escalator has created.

The debate was attended by over a dozen MPs from all over the UK who gave examples of how important brewing is in their constituencies and how important it is as an employer. Neil Carmichael, MP for Stroud, spoke of the 1600 people employed in his constituency and the need to support the four breweries providing that employment.

Julie Hilling, Labour MP for Bolton West, highlighted the health problems created by the escalator. By making beer prohibitively expensive at the pub the tax is contributing to a culture where young people will drink spirits with high alcohol content simply because it is cheaper, rather than beer with far lower alcohol content.

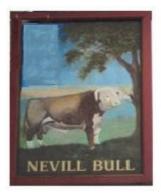
This adjournment debate is unlikely to bring any changes in Government policy as the response to the debate showed. Chloe Smith MP stated on behalf of the Treasury that while they acknowledged the problems the industry currently faces, they will still continue with the planned rises in 2014-15.

As a campaigning organisation we must count this debate as a victory, every time a debate such as this is held the government must reconsider its position. With the ever increasing number of signatures on our epetition, it is no longer a matter of *if* but *when* the beer duty escalator will be abolished.

You can hasten the end of the escalator by signing our epetition. We have over 63,000 signatures and, if you've already signed, send it to friends who have not and together we can force the government to listen to our message. *http://epetitions.direct.gov.uk/petitions/29664* 



# The Nevill Bull



The Nevill Bull is a traditional country pub, serving great food, and a variety of real ales, fantastic wines and champagnes!

# Open Monday to Saturday 11 to 3.00 pm and 6 to 11 pm Sunday lunch served from 12 to 3.30pm

The Nevill Bull, 1 Ryarsh Road Birling, West Malling, Kent ME19 5JW

Tel 01732 843193

### Fair deal on beer tax non-1 CAMPAIGN Save FOR Britain's REALALE Pubs! **Join CAMRA Today** Complete the Direct Debit form below and you will receive 15 months membership for the price

of 12 and a fantastic discount on your membership subscription.

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

Your Details	Direct Debit Non DD		
Title Surname	Single Membership £23 £25		
Forename(s)	(UK & EU)		
Date of Birth (dd/mm/yyyy)	Joint Membership £28 £30		
Address	(Partner at the same address)		
Postcode	For Young Member and concessionary rates please visit www.camra.org.uk or call 01727 867201. I wish to join the Campaign for Real Ale, and agree to abide by the Memorandum and Articles of Association		
Tel No(s)			
Partner's Details (if Joint Membership)	Signed Date		
Title Surname	Applications will be processed within 21 days		
Forename(s)			
Date of Birth (dd/mm/vvvv)	MMK—Draught Copy		

#### **Campaigning for Pub Goers** & Beer Drinkers

#### **Enjoying Real Ale** & Pubs

of Two Halve

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

Instruction to your Bank or Building Society to pay by Direct Debit Please fill in the whole form using a bill point per and send to: Texaming the Real Ale Ltd: 230 Hatfield Read, St. Albans, Herss ALI 4LW Name and full postal address of your Bank or Building Society Service User Number		This Guarantee should be detached and retained by the payre. The Direct Debit
Postcode Name(s) of Account Holder	P 2 6 1 2 9      FOR CAMRA OFFICIAL USE ONLY      Membership Number  Nime  Patrode	Charactere     Or the Gurrantee is offered by all banks and building to cleants that eaceps naturecomes to pay by Direct Data.     Or the scene is the scene
Branch Sort Code Bank or Building Society Account Number Reference	Instructions to your Bank or Building Society Please pay Campage For Rail Ale United Direct Debts from the account detailed on this instruction subject to the subject and with Campage For Reil Ale Limited and, if so will be passed electronically to my Bank/Building Society. Signature(s) Date	

Banks and Building Societies may not accept Direct Debit Instructions for some types of a

# **CAMRA BRANCH MEETINGS**

CAMRA branches arrange socials and trips throughout the year. Nonmembers are welcome to come along to our meetings. If you would like more information, or would like a lift (if possible), please ring the local branch contact—see **Local News** sections.

Meetings are at 8.30pm unless otherwise noted.

**BEX =** Bexley, **GDV =** Gravesend and Darent Valley, and **MMK =** Maidstone & Mid–Kent (*OBM* = Open Business Meeting)

### August

- 2 MMK Lord Raglan, then Stile Bridge
- 8 BEX Royal Standard, Upper Belvedere
- 9 MMK 7.30 Bat & Trap, Bearsted, then Oak on the Green and Old Plantation
- 15 GDV Bull, Horns Cross, then Welcome All
- 16 MMK Nevill Bull, Birling, then Duke of Wellington, Ryarsh
- 18 GDV 1pm Rising Sun Beer Festival, Twitton, near Otford
- 22 BEX 8pm Sidcup Rugby Club (CotY R/U) & Charcoal Burner
- 23 MMK Hop Pole, Nettlestead, then Chequers, Laddingford
- 24 GDV Wilmington Cricket Club Beer Festival
- 25 BEX 11am Old Dartfordians Rugby Club Beer Festival
- 30 MMK Rising Sun, East Malling, then King & Queen

September

- 1 MMK East Malling Beer & Cider Festival
- 5 **GDV** Jolly Drayman, Gravesend (*OBM*)
- 6 MMK Swan, Maidstone, then Flower Pot
- 12 **BEX** Yacht, Bexleyheath (*OBM*)
- 13 MMK Cock, Boughton Monchelsea, then Chequers, Loose
- 19 BEX 8pm Earl Haig, Bexleyheath for quiz
- 20 GDV Dartford Central Walkabout. Details to follow
- 20 MMK Bell & Jorrocks, Frittenden (OBM)
- 22 BEX 12.30pm North London Social start at Southampton Arms
- 27 MMK Vine, Goudhurst, then Peacock, Iden Green
- 29 MMK Bus Trip to Lynsted, Faversham, Badlesmere, Sittingbourne

#### October

- 4 MMK Beer Festival wash-up meeting, Red Lion, Lenham
- 6 **BEX** Beer Festival Workers Social details to be advised
- 10 **BEX** Volunteer, Bexleyheath
- 11 MMK King's Arms, Offham, then Swan, West Peckham
- 18 MMK White Rabbit, Maidstone, then Dog & Gun
- 20 BEX 12.30pm Meet Gravesend Station for Ship & Lobster, & onwards
- 24 BEX 8pm Dartfordians R.C., Black Horse & Railway Tavern, Bexley
- 25 MMK Park Gate, Hollingbourne, then Pepper Box, Ulcombe

