



LOST PUBS

PART ONE – THE GREEN MAN

The first pub that I use as a local was the Green Man at the corner of Erith Street and George Street which sold beer from Fremilins of Faversham. If you look down George Street from Erith Street the pub occupied the corner on the right between the “new” flats which of course were not there at the time. At that time there were terraces of Victorian houses similar to those which still stand opposite.

The licensee was a cheerful little ex-miner by the name of Enos Waller, but it was his wife Cath who kept order in the place and quite a job it must have been!

It was from Enos that I acquired the liking for an occasional pinch of snuff. Joe Betts, a taciturn boatman who hired out rowing boats from the sea front, was a regular as was his wife, a large and formidable lady! A favourite trick was to wait until Mrs Betts had gone to the ladies whereupon someone would switch off the light whilst his accomplice poked a mop through the outside window. The offenders made themselves scarce as Mrs Betts emerged seizing the mop and flailing it around at anyone within reach.

The saloon bar members from a club to raise money for charity by means of fining each other for trivial “offences” and holding raffles and mystery auctions. At one of these the good lady bid for a large parcel which, on unwrapping, proved to be a tin of cat food. The habitants of the bar were forcibly treated to samples of Kit-e-Kat for several weeks.

On another occasion, just before Christmas, there was a raffle for a pig which, in the event, proved to be guinea pig! The lucky winner also got a hutch to put it in.

The pub closed on 11th September 1967. The site is now a car park.

Jim Green

Channel Hopper

Adjacent to the Eurotunnel site in Calais is one of the biggest shopping malls in Western Europe. The *Cite Europe* contains a food and drink area called *the Cite Gourmande*. In here you will find several french bars, an “Irish” pub and an “English Pub”.

Flannagans, the Irish Pub only sells keg/nitro-keg, much as you would expect. The *John Bull*, used to sell a reasonable pint of cask Tetley’s but even that is now “Smooth”.

The gem in the Cite Europe is *Le Moulin A Biere*, translated as The Brewery. The *Moulin* contains a micro brewery that produces solely for the bar. The beers here are:

- La Blonde Brewed with lager hops and light in colour with a malty taste
- La Blanche Similar to the Blonde but cloudy with a semi-citric taste
- La Brune Similar to a mild in colour and flavour
- L’Ambree Golden in colour, very hoppy and malty.

Beware that the ABV is not displayed and varies slightly between batches. The last time I visited I was told that the ABV was around 6%

The main part of the Cite Europe is closed on a Sunday, the *Cite Gourmande* however is open 7 days a week. There is a wide range of places to eat here.

By public transport, the Cite Europe is on Bus Route 7 every 30 mins daytime from Calais railway station. Coaches run shopping trips daily from the Dover area to the Cite Europe.

Paul Turvey

SANDWICH SAUNTER

With a lunchtime to spare, I thought that it might be worth me leaving the Planet Thanet for a few hours. As I didn't wish to go far I opted for a town which is just over 10 minutes away from Ramsgate by train.

The town is Sandwich, home to a Barbican that used to be the tollhouse, a 16th century Guildhall and Viagra (This wonder drug for the few who don't know was invented at the Pfizer plant on the outskirts of town). I took the train from Ramsgate, but you can use the bus. The bus service has recently been improved with a frequent service from around Thanet and through Sandwich to Deal and Dover.

On leaving the station I headed down the approach road and turned right into New Street, just ahead of me is the Sandwich Arms. The place was closed, although a handpumped beer is available when open. I turned left by the pub to follow Rope Walk, this brings you out on to Moat Sole where I turned right away from the railway line towards the roundabout and the Red Cow. (If you come by bus alight at the Guildhall and head for the Cattle market, the Red Cow is on your right).

This pub with its large Red Cow on its fascia served Fuller's London Pride, Greene King IPA & Abbot, Tetley Bitter and Flowers IPA. Having not had a Tetley for a while a ½ was sampled before I made a move. I then made my way to the Guildhall (back there for those who came by bus!). Opposite is found the excellent small Market Inn. In this nice old Shepherd Neame pub, one of only two Sandwich pubs to get a full entry in CAMRA's 1999 Good Beer Guide (GBG), a pint of Goldings Summer Ale was sampled, though I could have had Master Brew Bitter or Spitfire. There are lots of old Sandwich pictures adorning the wall while jugs hang from the ceiling. To make me feel at home 'TLR' was being played on the radio.

I left the pub via the rear entrance next to the Grandfather clock and headed directly across the road to the Fleur de Lis. This up market pub and hotel has changed a lot since my last visit, for the worst I would say. To the right of the bar area is a restaurant which from memory used to be olde and dark, but which is now bright and 'pine'. There seems more of an emphasis on food than beer but ½ pint of Wadworths 6X was sampled, though the use of a swan neck and sparkler, which gave the beer a creamy head spoiled any flavour the beer many have had. As this is a Whitbread pub, Flowers Original and Boddingtons Bitter were also available.

Leaving here I crossed into No Name Street and crossed New Street by the Zebra Crossing. To my disappointment the Greyhound next to Thresher's was closed due to a change of Management (but is now re-open and well worth a visit - ed.). The place was being painted at the time of my visit and there was evidence the place would sell real ale when it reopened as there was a sign proclaiming real ales would be available. Retracing my steps back passed the Fleur de Lis, and to end of Delf Street. Here on the corner is found the Thorley-owned New Inn. This pub has had at last had its exterior painted and it looks so much better for it. Inside it is decorated in typical Thorley style, with old pictures of the town depicted on the walls though a it is nice to see that a large Truman mirror, to show the pub's former origins has been left on one

wall. From a selection of Webster's Yorkshire, Shep's Master Brew and Spitfire, a ½ of the latter was sampled before I made my exit.

Turning right into Harnet Street, I walked along here until I passed Ye Olde Fish & Chip, where I picked up a bag of chips to eat on my way to the next pub. With my hot chips I walked to the end of Harnet street, turned left into Strand Street and just passed St. Mary's Church is the King's Head Hotel. In this pub, which is 'a try also (a pub worth trying)' entry in the GBG, Boddingtons, Flowers IPA (which on the pumpclip still proclaimed it was brewed in Cheltenham), Greene King IPA and Bass were on handpump. I opted for half of Bass. This Pubmaster pub has an emphasis on good food, which included, as noted on a black board, 'Fresh fish from Broadstairs'.

Leaving the King's behind I walked back along Strand Street and continued until I reached the Barbican, by the former toll bridge. Here you have a choice of three bars to visit. I choose to visit the Admiral Owen first. This, the second Sandwich GBG pub, which the GBG describes as 'recently refurbished' and having 'wooden benches and few frills'. This is a very apt description for the place. The beer range though now it is a Green King pub was very disappointing with their IPA, Triumph and Abbot being the only beers available. A ½ of the Triumph was tried. While drinking this I noted that they had the ability to serve beers via gravity, the spaces where a cask should be was empty.

I left here and crossed the road to the Crispin, as only Bass was available, I opted not to visit, though I did muse at the Joke of the Day, which went "What's Black & White and eats like a Horse. A Zebra! I therefore went across the busy Bell Lane to Magnum's Bar of the Bell Hotel. This busy hotel bar had on Marston's Pedigree and Courage Directors, though advertised Old Speckled Hen was not. Also on their Real Ale Blackboard menu was 'John Smith's Smooth', when I point out that this wasn't a real ale, the barman seemed not interested and only said "I didn't write it". Drowning my swift ½ of the Pedigree I left.

On leaving I took the turn into Upper Strand Street and then right into Fisher Street. Along here on the right is found the George & Dragon, a back street inn, which has completely been refurbished, the extension though looks totally out of place and again this is food orientated pub. This said they did have four real ales available; Hook Norton Best, Shep's Master Brew, Spitfire and Goldings, (though the three beers from Sheps at a free house many may think is much too many). A pint of the Best was enjoyed before I left to catch my train.

The Sandwich Arms was still closed when I passed (its only open Friday and Saturday lunchtimes). Sandwich must be quite remarkable for such a small place, as all the 11 pubs in town serve real ales, and are quite close together (not mean on your poor legs & feet). And with an average of 3.2 real ales per pub a visit is recommended.

*Steve Saunders
Thanet Branch*

Saturday 5th Feb

10am to 11pm

**(earlier if the beer
runs out)**

- ❄ Approximately 65 firkins, over 50 different ales.**
- ❄ Free entrance to CAMRA members (with membership card)**
- ❄ Entrance to non members only £1.50.**
- ❄ Souvenir Festival glasses.**
- ❄ Live Music: Friday eve "Men in White Coats"
Saturday eve "Bill Barnacle Jazz Band"**

**Don't forget the next festival is
2nd and 3rd February 2001**

E&OE