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



**CAMPAIGN  
FOR  
REAL ALE**

Issue 47  
Spring  
2011

# CHANNEL DRAUGHT



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# CAMRA IS 40



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# **CHANNEL DRAUGHT**

**ISSUE 47**  
**Spring 2011**



This spring we celebrate the fortieth anniversary of the foundation of CAMRA, one of the most successful consumer organisations ever created, whose membership now exceeds 120,000 and continues to grow very rapidly. Set up specifically to counter the growing domination of keg beer, and promote traditionally brewed and served cask ale, its original objective has been achieved admirably. Real ale is now widely available, often not the case when the campaign began, and with a range and variety then undreamed of.

However, the industry has changed radically. The six national combines that dominated British brewing in 1970 have been absorbed into even larger global businesses based around international lager brands, while many of the established local and regional breweries have disappeared. Meanwhile small micro breweries, specialising in craft brewing, have become a major feature and, it could be argued, are now the true flag carriers for real ale. Pubs too have changed, and not necessarily for the best. Their numbers greatly depleted, and continuing to fall, "the local" is no longer automatically synonymous with the vast majority. As more people drink at home, pubs seem all too often reserved for special occasions, and that other icon of the modern age, going for a meal.

More locally, Dover seems set to have its own brewery for the first time in many years, and while pubs in East Kent continue to close, the last year or so has seen an increasing number of the remainder providing real ale (see Local News). Elsewhere in this edition, we include among other things a visit to yet another of the new crop of Kent breweries, a recent trip to Hastings and Lewes, the story of how daddlums came to our Branch, and a brief account of exactly how CAMRA was started.

*Martin Atkins*

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# EVENTS DIARY

Fri 13 - Sun15 May	Cider Festival, <b>Berry</b> , Walmer*
Mon 16 May	Branch Meeting – <b>Crown</b> , Finglesham
Wed 25 May	Cheque Presentation, Dover War Memorial Project – <b>Royal Cinque Ports Yacht Club</b> (8pm)
Fri 27 - Sat 28 May	Beer Festival – <b>Crabble Mill</b> , Dover *
Fri 27 - Mon 30 May	Beer Festival – <b>Haywain</b> , Bramling*
Fri 27 - Mon 30 May	Beer Festival – <b>New Inn</b> , Canterbury*
Fri 27 - Mon 30 May	Beer Festival – <b>Crown Inn</b> , Finglesham*
Fri 3 - Sun 5 June	Beer Festival – <b>Cumberland</b> , Barham*
Fri 10 - Sun12 June	Beer Festival – <b>Rose</b> , Wickhambreaux*
Sat 11 June	Walk – <b>Wingham, Goodnestone, Chillenden, Nonington</b>
Fri 17-Sat 18 June	Beer Festival – <b>Kent &amp; Sussex Railway</b> , Tenterden
Mon 20 June	Branch Meeting – <b>Leather Bottle</b>
Sat 25 June	POTY Presentation – <b>Berry</b> , Walmer (3pm)
Sat 2 July	Evening Walk – <b>Coldred</b> (6.30), walk to <b>Temple Ewell</b>
Tues 5 July	Daddlums & Morris Dancing – <b>Louis Armstrong</b> , Dover.
Mon 18 July	Branch Meeting – <b>Rising Sun</b> , East Stourmouth
Thu 21 – Sat 23 July	Kent Beer Festival – <b>Nackington</b>
Mon 15 Aug	Branch meeting – <b>Cinque Port Arms</b> , Dover

**Branch Website**    [www.camra-dds.org.uk](http://www.camra-dds.org.uk)

Branch meetings are normally held every third Monday of each month and start at 7.30pm.

For full details about rural rambles & pub strolls, please email [john@ramblingrumbler.plus.com](mailto:john@ramblingrumbler.plus.com) or call 01304 214153.

Events marked \* are not organised by CAMRA



# STILL NOT LISTENING

This year's fortieth birthday of the foundation of CAMRA must qualify as something of a bitter-sweet anniversary. As we report elsewhere, March 16<sup>th</sup> saw celebrations at Castle Rock's Canalhouse pub in Nottingham. Just a week later in his 2011 budget on March 23<sup>rd</sup>, Chancellor of the Exchequer George Osborne, wasted little more than half a dozen words, announcing the continuation of his predecessor Alistair Darling's alcohol duty escalator, which this year saw a beer duty rise of 7.2% (inflation plus 2%) – approximately 10p on a pint in the pub, for which the average total tax take (duty plus VAT) is now for the first time over £1.

We all know that the success of CAMRA has been phenomenal. The country now has four times the number of breweries that there were in 1971, and the choice of ale has never been so great. Then, if you were lucky enough to find cask conditioned beer, it would normally be limited to a single bitter, with occasionally a real mild. Strong bitters were very much a rarity, as was the odd barrel of old ale or winter warmer around Christmas and New Year. Today, most pubs selling real ale, which in our locality is the majority, will offer a choice of at least two or three, of varying strengths and type, and while bitter remains dominant, stout, porter and mild are not uncommon, and of course there are new styles, such as the highly successful golden ale. Cost though, and the opportunity to drink it is a different matter.

In real terms, beer in the pub is about as expensive as it's ever been. In the off-trade, notably the supermarkets, it is at its cheapest. The majority of pubs cannot but help pass on duty and tax increases. Supermarkets, for whom beer sales are a comparatively small element, have no such compulsion – the Government's proposed banning of sale below the cost of VAT and duty, making next to no difference. They can still offer beer at a third or less than the pub price, and although this will not be cask conditioned real ale, it still impacts on total pub sales and makes pubs less viable. This year's budget will only drive more people away from pubs, lead to more pub closures, and exacerbate the problems deriving from uncontrolled drinking at home or on the streets.

CAMRA Chief Executive Mike Benner summed up the situation: "It is incredible to consider that Britain's beer drinkers are forced to endure the second highest rate of beer tax in Europe, particularly when the Prime Minister promised a 'pub friendly Government' with the pub at the heart of the Big Society. By penalising the vast majority of responsible pub goers, the Government is not getting to the root of the problem, which remains cheap alcohol sold in an irresponsible manner in the off trade."

Despite many fine words, in practice the previous Labour Government did very little to support the pub. Before announcing his retention of the duty escalator, George Osborne had received a Commons motion, signed by over a hundred MPs, urging him to halt it. He had also received lobbying over the duty level from CAMRA and the British Beer and Pub Association. Nothing has changed.

# BLAKES OF DOVER

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# The Local News

Contributors - Martin Atkins, The McIlroys, Roger Marples, John Pitcher, Tony Wells, Jim Green and Mike Sutcliffe etc.

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

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

[channel.draught@camra-dds.org.uk](mailto:channel.draught@camra-dds.org.uk)

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

## CONVERSION OF YEW TREE REFUSED

The application by the owner to convert the **Yew Tree**, Barfreestone into a single dwelling was refused in March by Dover District Council. It found that the owner's case did not satisfy either of the two requirements under which permission would be granted: that its loss would not harm the economic and social viability of the community, or that it was no longer viable and that genuine and adequate attempts to market it had failed.



The Yew Tree, Barfreestone

The applicant had argued that it had been closed before with no detriment, and that as Barfreestone was too small to support the pub on its own, it relied on custom from other communities which had their own pubs. He also maintained that it had been adequately marketed with no success. However,

the Council held that the level of objections (97 separate representations) indicated that the pub had an "important role and function within the local community", with many stating it to be a valuable asset. Several who had formerly been involved with the property, were quite satisfied that it could be run viably. As a matter of interest there were no representations in favour and just one that was non-committal.

With regard to marketing, the Council felt that there was no supporting evidence that the price being asked was realistic (many objectors maintaining it was too high), and no sign of any reduction, even after a year on the market. There were no valuation details and a lack of price comparisons with similar pubs. None the less it is understood that there had been expressions of interest.

## DOVER

**New Brewery** Dover town has every prospect of having its first brewery since the old Phoenix Brewery closed in the middle of the last century. It will also be the first in our Branch Area since Johnson's Ales of Martin in the 1980s and the short lived operation at Betteshanger in the late 1990s. The new micro brewery is planned for

**Cullen's Yard**, using adjoining premises acquired from the Dover Harbour Board, and is hoped to be up and running within the year. Currently we have no information concerning capacity or intended range of beer. However, the pub itself has, over recent months,

#### **Cullen's Yard, Dover**



been expanding its real ale selection beyond the regular Adnams Bitter and Broadside with a variety of interesting guests, including beers from the new Canterbury Brewery at Chatham. Meanwhile on the opposite side of Cambridge Rd. we understand that a handpump is now installed on the bar top at the revamped **Churchill's** (or whatever it's called these days – it's still the White Cliffs to many of us).

**Royal Cinque Ports Yacht Club**, Waterloo Crescent: this year's late winter beer festival took place on Friday 4<sup>th</sup> and Saturday 5<sup>th</sup> March, with a choice of fourteen real ales from small craft breweries – Hopdaemon, Goacher's, and Westerham from Kent, together with Crouch Vale from Essex and Thornbridge from Derbyshire. Attendance was greater than expected, and those who did not get there until mid Saturday afternoon found several beers

gone. However, Puddledock Porter and superbly named Thornbridge Lord Marples were both available, and in excellent condition. At the Western Docks the other **Cinque Ports** continues with real ale, following its reintroduction last year.

In Bench St. the **Funky Monkey** has dropped Greene King IPA and is instead selling an unspecified brew that it's calling Monkey Puzzle (or something similar). Nathan tells us that it should be joined by a guest in the summer. At the **Flotilla** one or two real ales are the norm. In early April a good pint of Hogs Back TEA was available.

**Blakes**, Castle St: Still using Adnams as a main supplier. Bitter, Broadside and Lighthouse have all featured in recent months. However the pub also maintains its commitment to micro brews, especially from local producers, including Hengist and 1381 from Wantsum and Abigale Samphire. From more distant parts have come Meantime London Pale Ale, Hereford Original Bitter, Spinning Dog Herefordshire Owd Bull, and from 1648 of Sussex, Ruby Mild, Armistice Ale and Signature Ale. Around the corner in Russell St. there is still no sign of the promised real ale at the **Castle**, reopened last year after several years out of action. However, the pub is now the proud possessor of a pole for pole dancing purposes, about which we have no further information. A few weeks before Easter the pub received a visit from actor Hugh Grant, fulfilling a promise made to Castle owner Paul McMullan that he would call in to thank him for the lift to Royal St. George's in January, when his car broke down in Eastry.

**White Horse**, St James St: Having been closed for a month at the start of the year the pub reopened at the begin-

ning of February. As predicted in our winter edition Jeanette Harper has now acquired the tenancy of the pub in her own right, which from this side of the bar is very much business as usual, although regular customers will note a fine array of new seating including some excellent bar stools. At the time of writing real ales remain Landlord and Loddon Ferryman's Gold as standard, plus a couple of guests: an excellent barrel of Tring Jack O'Legs was seriously overindulged one night at the end of March.

**Prince Albert**, Biggin St: The pub now normally offers a choice of three local real ales – particularly prominent having been brews from Gadds, Wantsum and Ashford's new Brewery, Abigale. However, the expansion of real ale has been at the expense of cider, the third real ale occupying the former cider pump, which was not selling well in the

winter, although the pub's thinking of reinstalling it for the summer using a smaller container behind the bar.

**Red Lion**, Charlton Green: In March the pub was trialling Courage Directors as an alternative to Bombardier. It's been selling quite well says landlady Jan but regular Bombardier drinkers have been finding it a bit strong. The pub's other real ale remains Harvey's Sussex Best Bitter. At the **Louis Armstrong** real ale drinkers have enjoyed a fine selection of Kentish brews alongside the regular Hopdaemon Skrimshander. Of particular note have been Old Dairy Blue Top, Westerham Double Stout and Dark Conspiracy and Common Conspiracy from Gadds.

In Tower Hamlets the closed **Edward VII**, has confirmed the report in our winter edition and applied for change of use to a community store, while in Lon-



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don Rd., in March, the closed and boarded up **Old Endeavour** acquired scaffolding outside and signs of work being carried out inside. At about the same time steel shutters appeared over the doors and windows of the nearby **Kingfisher**, followed shortly afterwards by a for sale sign. And, as we go to print we hear that the **Golden Lion**, Priory Place is closed – the story going around being that Rab and Teresa were on the receiving end of an excessively large rent hike. Better news however from the **Bull** where a handpump has recently been installed, and in early April was selling very nice Bombardier.

**Crabble Corn Mill**, River: This year's Spring Beer Festival will take place as usual over the Spring Bank Holiday Weekend. Initial plans are for fifty odd different real ales, all from Kent, plus a number of ciders, many of which will also be from Kent. Friday 27th May will be ticket only at £4 in advance, while Saturday 28th May will be £2.50, pay on the gate. CAMRA members get a 50p discount. There will be a festival bus service from Dover Priory

**Fox**, Temple Ewell: Normal selection of popular regulars and unusual guests. Particular praise was reserved for Harviestoun Haggis Hunter's Ale and Dark Horse Burns, which drew the comments: "I wish I'd have had more of them, they were the best I've tasted all year." It was also good to see some interesting ales from Adnams, including Spiced Winter Ale, Mild and Extra. Over the May Bank Holiday weekend the pub hosted a fund raising beer festival for the Dover Rotary Club, the first of what it is hoped will become an annual event.

## DEAL

At the time of going to print, we hear that premises are being sought in the

town for use as a micro pub, but have no further information. Apparently the interested party is the same person who was formerly looking at a site in Sandwich, which subsequently fell through.

**Berry**, Canada Rd: Once again voted Pub of the Year (fourth year in a row), Chris has now added a seventh hand pump. Harvey's Sussex Bitter remains a regular and as usual last winter was joined by Harvey's Old Ale, although not without a lot of bother, it proving much more difficult to get than usual. In January Franklin's Bitter from the new Canterbury Brewery was available. A beer of particular note was West Berkshire Switching Bill, which one of our correspondents informed us may have converted his wife (a confirmed lager drinker) to real ale. At the end of February the pub held its annual late winter beer festival, which those who attended declared a great success.

Elsewhere in Walmer things have been less good. In the Strand only one pub, the **Stag**, currently remains open. As reported in our Winter edition the **Lord Clyde** is rumoured to be lined up for use as a French restaurant, while the **Lord Nelson** is being offered for sale freehold at £495,000. In Cambridge Rd. the **Granville Arms** has finally closed its doors, its landlady Sandra Crossland, having decided that with her 67<sup>th</sup> birthday approaching, it was time to retire. She will continue to live at the pub with the bar in due course very likely converted into a flat.

**Prince Albert**, Alfred Square: Nelson beers very prominent earlier in the year, with Midshipman Mild, Jack Knife and Black Jack all having been available. Other locals have included Wantsum 1381, and from Whitstable, Pearl of Kent and a particularly good barrel of

Native. At the **Ship** Gadds beers much in evidence with Seaside and No. 7, as well as Deuchars IPA, Hophead and the now regular London Pride.

**Mill Inn**, Mill Hill: Following his reintroduction of real ale last year sales appear to be expanding for landlord John Townsend. Initially, only guaranteeing to have one real ale available, early March found two handpumps installed, selling Jennings Cumberland and St Austell Tribute. Always a choice of two ales now, says John. And we hear that his near neighbour, the **Yew Tree**, is also now offering a real ale. Meanwhile, in Manor Rd. and Queen St. the **Admiral Keppel**, and the **Eagle Tavern** are both maintaining real ale after several years absence; visits a few months ago finding respectively Young's Special and Bombardier, and Doom Bar.

**Three Horseshoes**, Mongeham: Closed for a period during the winter, the pub was open again under new management by early March. No information on real ale policy. Definite policy, however at the **Leather Bottle**, where Dan has been taking Old Dairy beers including Red Top, Copper Top and Blue Top.

**Rising Sun**, Kingsdown: Excellent few pints of Directors enjoyed one quiz night in February – while perhaps not for the micro purist, as usual good real ale in good condition. Meanwhile its near neighbour on the sea shore the **Zetland Arms** has been selling Harvey's Sussex Best Bitter in place of Greene King IPA – its other real ales remain Master Brew and Spitfire from Shepherd Neame and Old Speckled Hen.

## SANDWICH & RURAL

**Crispin Inn**, Sandwich: Refurbishment earlier in the year saw the handpumps

increased from two to four. The pub is now hosting folk music nights every Wednesday, and will be taking part in the first Sandwich Folk 'n' Ale Weekend from 22<sup>nd</sup> to 24<sup>th</sup> July. A visit in early March found the atmosphere and décor of a traditional British pub rather than the continental bistro style of the last few years, and three real ales available, including Gadds Seaside. At the time of writing (mid April) more refurbishment was underway. Less choice, however at the **Admiral Owen** on the other side of Strand St., where a single handpump offered London Pride, or opposite, at the **Bell Hotel** which was selling one of the brews from the recently established, and at the time seemingly ubiquitous, TEA brewery.

**Fleur de Lis**, Delf Street: Regular real ales remain the much appreciated Black Sheep Bitter along with Greene King IPA. Recent guest ales have included Gadd's No 3, Cotleigh Somerset Commando 'Hoofing', and Stone's Nice Try, which failed to impress – "let down by the beer itself rather than how it was kept," someone commented, "everyone who had this went for the Black Sheep next – to unanimous approval." In New St. the closed **Greyhound**, having undergone substantial building work following permission for conversion to restaurant and two flats, still sports a 'for sale/to let' sign and an absence of any commercial activity – last seen in 2007 when it was still operating as a pub. At the **Kings Arms**, Strand St. Harvey's Sussex was on sale in early March.

**Crown**, Finglesham: a beer festival is set for the Spring Bank Holiday (Fri 27-Mon 30 May) including, on Sunday, a hog roast courtesy of the pub's own pigs, plus live music. In Ash the **Chequers** held an extended festival running from Good Friday to the May Day

bank holiday, with a total of eighteen real ales over the period and a minimum of eight available at any one time. A large variety of events included live music, bat and trap, an Easter egg scramble and a craft fayre. Over the preceding weekend Eastry had seen the annual festival at the **Five Bells**. At Ringwould, and the other **Five Bells** there is still no sign of the revamped pub re-opening, although new signage appeared outside earlier in the year.

**Bell**, Lydden: Closed for several months, the pub was due to re-open in mid May, having been acquired freehold from its former pubco owners. Real ale is definitely on the agenda and new landlord/owner Jason Chamberlain says the emphasis will be on local brews. Meanwhile, Elaine appears to have eventually left the **Hope**, the pub closed at the time of writing with steel shutters over the windows and doors in late April.

At Capel the **Lighthouse** remains closed and at West Hougham redevelopment is well under way on the site of



the former **Chequers**. The village is now without a pub, but as the proposal to replace it drew little local objection, we cannot be surprised. As we go to print we hear that the **Bull**, Eastry is also closed and shuttered.

## FOLKESTONE

Around the Harbour the **Princess Royal** remains boarded up, and in Tontine St. despite work apparently having finished, the **Brewery Tap**, complete with former sign and tiled frontage, remains unoccupied and future use uncertain. In the Stade in early March the **Mariner** was selling Doom Bar and Pedigree, and the **Ship** the usual Abbot and London Pride. More Doom Bar at the **Lifeboat** which was accompanied by another Sharp's brew Cornish Coaster plus also Henry IPA.

**Chambers**, Cheriton Place: Easter weekend saw the pub's 10<sup>th</sup> anniversary beer festival with 25 ales and ciders from across the country. Ale selection other times remains largely local – the likes of Skrimshander, Whitstable Kentish Reserve and Gadds Dogbolter. At the **Frenchman** a single real ale is the norm, Brakspear Bitter in early March.

In Church St., the **Pullman**, since its reopening, has established itself as carrying an interesting and varying range real ales: in mid April Hobgoblin, Gadds No 5, Tribute and from Hephworth of Sussex its very own namesake, Pullman. Meanwhile more variety along the road in the Bayle in the **British Lion** and **Guildhall** who provide a regularly changing selection of guests



alongside their standard beers – January and February finding among others Wickwar Rite Flanker, Inveralmond Ossian, York Yorkshire Terrier, Hobsons Town Crier, Beartown Bear Ass and Brew Dog Trashy Blonde at the former, while a couple of months later Ringwood Boondogle, Harveys Sussex, Bath Spa, York Viking and Black Sheep could be found at the former.

In Sandgate in mid March the **Ship** was selling a selection from Greene King, plus Incubus, Summer Lightning and Westerham Freedom – unfortunately no sign of the Harveys Old that was once a winter regular here. At the **Earl of Clarendon** it was Whitstable Native, Tiger, St. Austell Proper Job and Green King IPA. In Hythe the **Carousel** was offering Master Brew, Young's Bitter, Charles Wells Eagle and a beer called Trade Winds, the **White Hart** Old Dairy Copper Top alongside Greene King IPA, and the **Red Lion** Doom Bar and Harveys Sussex.

**Cat and Custard Pot**, Paddlesworth: Still maintaining two real ales but good to see the pub expanding its range away from simple reliance on Sheps which for so many years was the sole option. Recent visits have found No 5 and Dark Conspiracy from Gadds on the handpumps.

## CANTERBURY

**Old Coach & Horses**, Harbledown: The pub has been running a rotating guest ales policy, which at the start of March saw Hopdaemon Incubus and Golden Braid on the handpumps – both, we understand, going down particularly well with local real ale drinkers. With local walks nearby the food range has been expanded to include a ramblers' menu, which includes specials such as homemade pies and light

lunches, and as summer approaches there is the prospect of events such as a mini beer festival and a food and beer evening. Meanwhile last Christmas was busy, with the pub's newest arrival, baby Harry, already being taught to use the pumps!

Elsewhere in mid March the **Phoenix** was selling two beers from Old Dairy, as well as Whitstable East India Pale Ale, and St Austell Proper Job, and the **Kings Head**, Wincheap Old Dairy Copper Top, Greene King IPA and Harveys Sussex. More local representation at the **Old Brewery** with Nelson Winkle Picker, Gadds No 5 and Biddenden Cider, alongside Brakspear Oxford Gold. At the **New Inn** the selection was Greene King IPA, Harveys Sussex, Doom Bar, Landlord and Thwaites Wainwright. The pub's annual beer festival will once again be taking place over the Spring Bank Holiday weekend from Fri May 27<sup>th</sup>– Mon 30<sup>th</sup> (assuming there's any beer left by then). Twenty real ales and two ciders are planned, and some at least should be available from Thursday. Events are scheduled throughout the weekend and include live music, morris dancing and barbecues. And a couple of weeks later the **Rose**, Wickhambreaux will be hosting their annual early summer festival. Some eighteen ales (about ten on at any one time) will be available over from Friday 10<sup>th</sup> June to Sunday 12<sup>th</sup> June.

At Bridge more evidence of Sheps guest beer policy at the **Plough and Harrow** which was selling ale from the Timothy Taylor range. At Bekesbourne the **Unicorn** had Westerham Double stout and Grasshopper on the handpumps in late March, and at Easter the pub hosted a successful beer festival.



# Kent Small Brewery News

By Roger Marples

## **Abigail Brewery, Ashford 01233 661310 [james@abigale.plus.com](mailto:james@abigale.plus.com)**

When I spoke to James Wraith, on 5<sup>th</sup>. April, he had just put his latest beer in cask. This is Ridgeway Pale Ale at 3.8%ABV. He uses Bramling Cross and Williamette hops and he says he is very pleased with the blend. The first sight of this beer should have been at The Planet Thanet Beer Festival at Easter. The number of outlets for Abigale beers have increased to thirty and include:- Locomotive, Ashford; Prince Albert, Dover; Elephant, Faversham; Lifeboat, Margate; Conqueror, Ramsgate; Crown, Finglesham; Phoenix and Unicorn, both Canterbury.

## **Canterbury Ales Chartham 079 4465 7978 [canterbrew@gmail.com](mailto:canterbrew@gmail.com)**

Please see the article in this edition on page 44

## **P&DJ Goacher, Tovil, Maidstone 01622 682112**

Again, Goacher's have just experienced their best ever winter quarter's results. Unfortunately for new, intending customers, Goacher's are brewing to full capacity and cannot supply to new accounts at present.

## **Hopdaemon Brewery, Newnham 01795 892078 [info@hopdaemon.com](mailto:info@hopdaemon.com)**

Tonie is still working flat out at his brewery. He intends to increase the availability of Greendaemon during the summer period. This beer has certainly been winning awards, not least at our very own Festival of Winter Ales. Please see page 25 for news on this event and page 27 for the story of Tonie's prestigious SIBA award.

## **Nelson Brewery, Chatham 01843 832828 [sales@nelsonbrewingcompany.co.uk](mailto:sales@nelsonbrewingcompany.co.uk)**

The Limited edition Royal Wedding ale called Splice the Mainbrace had nearly sold out two weeks prior to the wedding. This was brewed with Munich Malt, special German ale yeast and the finest English Hop Flowers that could be sourced," to produce a beautiful marriage of ingredients with a long lasting finish". Despite the bad economic mood, sales are up 10% year on year, and as usual Nelson are continuing their sponsorship of the Crabble Corn Mill Beer Festival in May.

## **Old Dairy Brewery, Rolvenden 01580 243185 [fineale@olddairybrewery.com](mailto:fineale@olddairybrewery.com)**

The planned new fermenting vessel, is now installed and is in use, and increases capacity from 20 to 35 barrels per week. A new beer is Spring Top (4% ABV). This is hopped with traditional Fuggles and Goldings and is largely Pale Malt with a touch of brown malt, and was available from mid April. Copper Top (4.1%), introduced as a seasonal beer last autumn, has proved so popular that it now joins the regular range. It has replaced Harvey's Sussex Best Bitter in a couple of Public Houses, as the regular beer. The full range is now - Red Top 3.8%, Gold Top 4.3%, Blue Top 4.8%, Sun Top 3.6%, Copper Top 4.1% and Silver Top 4.5%. The last named is a very smooth stout which will be brewed throughout the summer if sales justify this. I certainly hope this is the case and will do my best to maintain production. Branch outlets (some occasional only) for Old Dairy beers are the Berry, Walmer; Leather Bottle, Mongeham; Blake's and Louis Armstrong, Dover;



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**ALL MEALS £3.00**

### **49th ANNIVERSARY FESTIVAL**

**Friday 2<sup>nd</sup> to Sunday 4<sup>th</sup> September 2011**

Red Cow, Sandwich; and Albert, Deal.

**Ramsgate Brewery- Broadstairs 01843 580037** [info@ramsgatebrewery.co.uk](mailto:info@ramsgatebrewery.co.uk)  
Thoroughly Modern Mild will be available in May. Late April saw the appearance of Low & Behold in collaboration with Wantsum (see below), and also Divine Conspiracy, a golden Belgian ale with honey from the Abbey in Ramsgate.

**Wantsum Brewery, Hersden 0845 0405980** [wantsumbrewery@googlemail.com](mailto:wantsumbrewery@googlemail.com)  
Taking advantage of the 50% reduced duty on beer below 2.8%, and to commemorate the 40th year of CAMRA, Eddie at Ramsgate Brewery and James of Wantsum brewed a 2.8% beer 'Low and Behold'. Specifically for the Thanet Beer Festival, it was available in pubs for a limited time afterwards. "Most people appear to be sceptical that a beer of such low strength can be tasty," says James Sandy, "but we believe it can and it's our challenge to try to prove it. It's all about getting the right ingredients and using techniques to increase the flavour."

**Westerham Brewery, Edenbridge 01732 864427**  
[sales@westerhambrewery.co.uk](mailto:sales@westerhambrewery.co.uk)

Robert Wicks states that they are acutely aware of the huge pressure on their customers from tax increases, and has been actively campaigning against the Chancellor's Beer Duty Escalator. He was closely involved with the Society of Independent Brewers (SIBA) campaigning film "Proud of British Beer", which was sent to every MP as a DVD. Having reviewed their costs Westerham Brewery are NOT increasing their base prices at all this year – the only increases being to cover the Chancellor's duty increase. This is the fifth year in a row that they have raised their prices by less than inflation. Double Stout (5.5%) was brewed again early in the year, owing to its popularity, and locally was to be found on sale at The Louis Armstrong where it is always a firm favourite.

**Whitstable Brewery, Grafty Green 01622 851007**  
[whitstablebrewery@btconnect.com](mailto:whitstablebrewery@btconnect.com)

The brewery is, at present very busy and brewing more than ever before. They have also won "The Best Kent Brewery Award" (of which all at the Brewery are very proud), awarded by Produced in Kent. The award ceremony was at Leeds Castle couple of weeks ago. A new beer for April was Wedding Bliss (4.3%) deep golden in colour, and nice and hoppy. There are now seven permanent ales available all year round:- Renaissance Ruby Mild (3.8%), Native (3.7%), East India Pale Ale (4.1%), Pearl of Kent (4.5%), Kentish Reserve (5.0%), Oyster Stout (4.5%) and Winkle Picker( 4.5%).

## REMEMBER

**CHANNEL DRAUGHT IS AVAILABLE BY POST  
or ON-LINE**

See [www.camra-dds.org.uk](http://www.camra-dds.org.uk) or send £3.00 to cover postage and packing for the four seasonal copies to Mr R Meares, 17, Barley Close, Martin Mill, Dover, CT15 5LD. Please enclose your name and address and make cheques payable to **DDS CAMRA**



# The National News

By Martin Atkins

## Restrictive Covenants Latest

**After** lobbying by local CAMRA branches, three local authorities – Darlington, Newcastle Upon Tyne and Ryedale – have successfully applied under the Sustainable Communities Act for the Government to investigate the operation of restrictive covenants, which allow pubs to be sold with a restriction on their future use as pubs. Meanwhile from April 6<sup>th</sup> the provisions of the 1998 Competition Act were extended to covenants and clauses in property contracts. Although they will not be outlawed, restrictive covenants will only be allowed in certain specific circumstances. However, CAMRA warns that their demise is not yet a done deal. It dismisses as a cynical restriction of competition, the argument that a forced change of use at one pub helps others nearby survive, and fears that despite Enterprise and Punch promising in 2009 to abandon restrictive covenants, without a ban their extensive use will return. Between 2004 and 2009, 572 pubs were permanently lost through being sold with covenants.

## Price Limit Too Low

CAMRA believes the government's ban on the sale of alcohol at below the cost of excise duty and VAT (47p a pint) will have no impact on what supermarkets charge. Chief Executive Mike Benner said the ban will have a "negligible impact as supermarkets sell only a tiny proportion of beer at below these levels. CAMRA believes a floor price of around 40p a unit would be required to

prevent supermarkets selling alcohol at a loss" and that "21 pence a unit is a betrayal of its promise to ban the sale of alcohol at below cost and means supermarkets will continue to be able to sell alcohol as a loss leader." The Association of Licensed multiple Retailers' said the ban would make no difference to pocket-money prices on the high street, nor the irresponsible retailing practices of Britain's supermarkets.

## Changes to Licensing Bill

CAMRA has welcomed government concessions to its licensing reforms. "The government has made a number of changes to its original, ill thought through proposals, included in the Police Reform and Social Responsibility Bill and they should be good news for well-run, community pubs and beer festival organisers," said CAMRA head of policy and public affairs Jonathan Mail. The late-night levy will go ahead, but will only be applicable after midnight, rather than 11pm as CAMRA feared, and licensing authorities will be able to apply exemptions. The proposal to limit the right of appeal against bad licensing decisions and the plan to increase fees have both been dropped. However, CAMRA is worried licensing authorities and health bodies will be able to object to licensing applications – meaning the former could be called upon to rule on their own objections.

## Community Punch

Following a leasing agreement with Punch, the Cherry Tree in Cherry



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CT14 7EQ**

**Tel. 01304 362411**

**Email. [Berry\\_walmer@hotmail.co.uk](mailto:Berry_walmer@hotmail.co.uk)**

Willingham, Lincolnshire will be taken on by a local community. Punch Partnerships' MD Roger Whiteside said: "Punch is committed to helping support community pubs and this is a great example of how a standard pub leasing arrangement can provide a flexible and affordable solution for a community group to run a successful pub business." The arrangement follows close on the heels of Thornbridge Brewery's deal with Enterprise that saw it leasing Sheffield's Highcliffe Hotel.

### **Disunity Punch**

However, on the other side of the coin, was Punch's not unexpected restructuring, announced in March. This will de-merge the company into two separate listed operations, Spirit, and Punch, to run respectively its managed houses and leased pubs – the managed side of the business, with higher food sales, having outperformed the leased side for some time. As a result, Spirit, freed from its "troublesome" partner, will operate up to 950 managed pubs whose brands include Flaming Grill and Chef and Brewer, while Punch, in what will be of greatest interest to real ale drinkers, will, by 2016, almost halve the remaining estate to 3,000 "high quality pubs." Punch currently owns 6550 pubs and plans to sell off up to 2,650.

### **No Change to Drink Drive Limit**

Despite last year's recommendation by Sir Peter North, the Government has decided to leave the drink drive limit unchanged. Before leaving office the former Labour Government had commissioned Sir Peter to investigate the issue, and he duly reported after the election and change of Government. Apparently his own feelings were to decrease the allowable

limit to match that found in Norway and Sweden, 20 mg per 100 ml of blood, but he felt that this would be unacceptable to the public, and instead plumped for the 50 mg allowance generally in use over much of Europe. The Coalition, however, decided not to adopt Sir Peter's proposals and instead rely on greater enforcement and education.

### **Molson Coors Take Over Sharp**

The £20 million takeover of Cornish brewer Sharp's by Molson Coors should surprise no one. Its owners since October 2003, Nick Baker and Joe Keohane, are experts at developing brands and selling them on, and since its acquisition, have established the brewery as the largest real ale brewer in Wales and the South West, and it's flagship beer, Doom Bar, as a national brand. Last year it had a turnover of £16.1 million and produced 70,000 barrels of beer, primarily Doom Bar. Molson Coors have given assurances that the brewery in Rock, and the staff were safe, its chief executive Mark Hunter stating: "We respect and want to preserve the unique culture of Sharp's Brewery and the special appeal of their brands to beer drinkers." However, CAMRA director Bob Stukins, while welcoming Molson Coors commitment to ale, feared for the survival of the Rock brewery and the company's other brands. "We have heard it all before from other brewers that breweries will not close and beers will not be brewed elsewhere and I am sceptical."



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# RAMBLINGS & RUMBLINGS

**Sat 1 Jan:** Oh dunnit just drag on and on! Thinking New Year's Day evening would be the start of more tranquil pubs again, I made my way to Deal but how wrong could I be!! (I had to go by train since Stagecoach's idea of celebrating the Festivities results in a total bus shutdown on Christmas Day, Boxing Day and New Year's Day!), **Royal Hotel** (*Master Brew and Spitfire*) Fairly civilized ambience if noisier than normal. Not having eaten, relieved to find reasonable value bar food on offer, even on a confounded bank holiday when you never know if you're coming or going. **Bohemian** (*Wolf bitter, Youngs Special, Oakham's Mompesson Gold*) Loud when I arrived, then even louder as more revellers packed in. Wolf bitter good. Intended sampling other beers but couldn't hear my own taste buds. **Ship** (*Deuchars IPA, Gadd's Seaside, Dark Star Hophead, London Pride*) Not bad atmosphere but even here, 'festivities' celebrated with piped 'music' louder than normal 'cos I suppose we all need cheering up, innit.'

**Tues 4 Jan – GBG Meeting: Dover mini-crawl: Golden Lion** (*Everards Cracker, Ruddles Best*). **Prince Albert** (*Wantsum Turbulent Priest*). **Cinque Ports** (*Doom Bar*) One's first ever visit! Quiet but congenial. **Castle** No real ale, 'though might come soon.' First visit since recent reopening.

**Sun 9 Jan: Dog & Duck, Plucks Gutter** (*Young's Bitter, Master Brew*) Always a sense of achievement in getting here at all, especially on a winter Sunday. Beautiful day, brilliant blue sky. Quite a few in for lunch including large party postponed from snows of pre- Xmas. Cheery atmosphere in the middle of nowhere, but beer choice wouldn't set the marshes on fire!

**Sat 15 Jan – Deal Stroll:** Good turnout, though nearly all from Dover! **Hole in the Roof** (*Youngs Bitter, Directors*) Everyone fooled by handpumps hidden behind chrome – inducement to young trendies to drink real ale? Not cheap. **Telegraph** (*Spitfire, Master Brew*), **Bowling Green** (*Bass, Abbot, Courage Best*), Civilised lunch stop. **Magnet** (*Amber Ale, Late Red, Master Brew*), **Admiral Keppel** (*Youngs Special, Bombardier*). All except Bowling Green very quiet, so good to know we livened them up a bit! **Mill Inn** (*St Austell Tribute*) A few more punters here at start of evening. Excellent pint to end proceedings!

**Sat 29 Jan: St Crispin, Worth** (*Black Sheep, Deuchars IPA, Doom Bar*) Full with diners Sat lunchtime, though little evidence of beer swilling, only two locals drinking at bar. Cheery young barmaids. CAMRA purists might disapprove but compare with Duke of York, intermittent real ale or the Yew Tree, good real ale but currently closed.

**Sun 30 Jan: Shipwrights, Hollowshore, Faversham.** (*Nelson's Shipwrecked, Whitstable IPA*) Opened a bit early before 12.00 for group of walkers. Doesn't take many to make this pub look crowded but it's built up a good reputation and the fact that it's miles from nowhere is no doubt an added attraction, even in January!

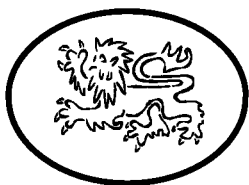
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**Sun 13 Feb: Sportsman, Sholden** (*Adnams Broadside, Greene King IPA*) Pub just about coped with large group of ramblers for drinks on Sunday lunchtime. "Why don't you walk in the week?" I've asked walk leaders sometimes, "when pubs are empty and they'd really welcome you. Nearly everyone's retired, after all", "Ah, well, comes the reply. We always have walked on Sundays, so I suppose we always will"

**Sun 20 Feb: Leather Bottle** (*Old dairy Blue Top, Deuchars IPA*) Quiet and welcoming 15 ramblers all consuming their own sandwiches. A sensible arrangement in a pub which doesn't do food – other landlords and walks leaders, please take note!

**Thurs 24 Feb: Phoenix, Canterbury** (*Nelson Midshipman, Burtonbridge Bridge Bitter, Skrim, Bombardier*) Barman impressed when I produced my CAMRA card to claim 10% discount to bring my pint well below that nasty £3 psychological barrier! "Where did you hear about that then?" "From Channel Draught", I replied. Pub now open all day.

**Tues 1 Mar: Sportsman, Dover** (*No real ale*) My arrival raised attendance to three on admittedly quiet night everywhere, but only a small bar so three looked a larger number than might have done elsewhere. But nice traditional bar. I'd like to say it would be heaving if only they sold real ale. It might possibly take off after a year or so, but probably only after they'd thrown about ¾ away! (*The pub has sold real ale intermittently over the years – depending seemingly on the inclinations of the landlord – Ed.*)

**Sat 19 Mar: Pullman, Folkestone** (*Gravesend Shrimper, Betty Stoggs, Dark star American Pale, Rudgate Ruby*) Not sure whether Folkestone town centre needs another 'pub as we know it', but it's got one anyway. Traditional feel, good ambience, though late Sat afternoon perhaps not the best time to judge. Deceptively large inside.

**Sun 20 Mar: Plough, Ripple** (*Wychwood Paddy's Stone, Broadside, Master Brew*) First beer good value @ £2-50. Shame about demise of ESB, perhaps a victim of recession with people cutting down on premium beers at matching prices. I was introduced to strange Dutch table game trying to throw wooden 'cheeses' into gaps. Like all these things looks simple until you try it!

**Mon 21 Mar: Bell, Shepherdswell – Branch Meeting** (*Doombar, St Austell Tribute, London Pride*) Landlord surprised when phoned to arrange meeting. "You don't usually meet here"

**Tues 22 Mar: Magnet** (*Hog's back TEA, Master Brew, Early Bird*) **King's Head, Deal** (*London Pride, Master Brew*) Interesting conversation developed as to how Eskimos, who seem to have thrived for years, eat a healthy diet. How do they obtain their 'five fruit and veg' a day? (*Probably why they usually died in their forties - Ed*)

**Fri 25 Mar: Sportsman, Sholden** (*Broadside, Greene King IPA*) Only one other customer at bar informing landlady of his fondness for real ale. "I belong to CAMRA, but don't get on with the local branch" But on further investigation that turned out not to be DDS, so we can all breathe again.

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# THE WHITE CLIFFS FESTIVAL OF WINTER ALES 2011

Once again the first weekend in February saw Dover Town Hall hosting the Winter Ale Festival of the Deal, Dover, Sandwich and District Branch of CAMRA. Opening at 1pm Friday the event was one of the busiest ever, attracting over 1300 drinkers to sample the 70 plus firkins of real ale and cider, that had been delivered and set up in the Stone Hall earlier that week. As usual, looked after, tapped and spiled by Festival Organiser David Green, it was all in perfect condition when our first eager customers arrived.



The Bar in the Stone Hall

Pints were rapidly downed, and by late afternoon we had a 'Beer of the Festival' declared (the first barrel emptied), which went to previous winner Green Daemon from the Hopdaemon Brewery of Tonie Prinz at Newnham: it won by a short head from another former winner, Thornbridge's Jaipur IPA. In the evening, musical entertainment was again provided by folk outfit Fair Isle in the Connaught Hall, while in the Stone Hall, those of more sporting inclinations could watch the start of the rugby union home international on TV.

Saturday, as normal, was generally quieter, although we were surprised by the large initial rush – a problem this year, as due to a number of branch members' alternative commitments, we found ourselves at times very short staffed. We were down to just four when the doors were opened at 10.30. Lunchtime saw a piano recital, and early afternoon the welcome attendance of Dover and Deal's new MP Charlie Elphicke. Later numbers started to dwindle, and when we finally closed at 6pm most people had drifted off, leaving just about one firkinworth of real ale remaining.



In the Connaught Hall

Another successful festival from which we will again be giving a donation to the Dover War Memorial Project. As always we would like to thank our sponsors and supporters, including Dover District Council, Dover Town Council, Thanet Leisure, Adams Printers and Hopdaemon Brewery; those who gave their time to help; and of course all those who turned up and drank the beer. Thank you all very much and hope we can do it all again next year.

*Martin Atkins*

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# TOP AWARD FOR HOPDAEMON

As well as winning Beer of the Festival at this year's White Cliffs Festival of Winter Ales, Hopdaemon's Green Daemon also won silver in the country in the National Beer Competition held by the Society of Independent Brewers (SIBA). Announced in Stratford-upon-Avon, in early March, the 5% Golden Helles Bier received the award in the Specialty Beers Category following regional and national judging sessions – one of only 52 beers to win a medal out of an initial entry of over 1,400.



**Tonie (right) receives his award from Tim Croxson, SIBA**

Brewery owner Tonie Prins said, "We work hard to make our beers the best they can be and it's fantastic to receive this public recognition. I'm grateful to everyone at the brewery, to the pubs and shops who sell our beers and to our many loyal drinkers locally, for helping us to win this Award. We promise to go on producing our great beers for as long as there's demand for them."

Julian Grocock, chief executive of SIBA, said, "The quality of craft beers produced by SIBA brewers improves every year, so our Awards go to brewers who are truly 'the best of the best'. Hopdaemon's skill, passion and dedication to creating great craft beer, make it a deserving winner."



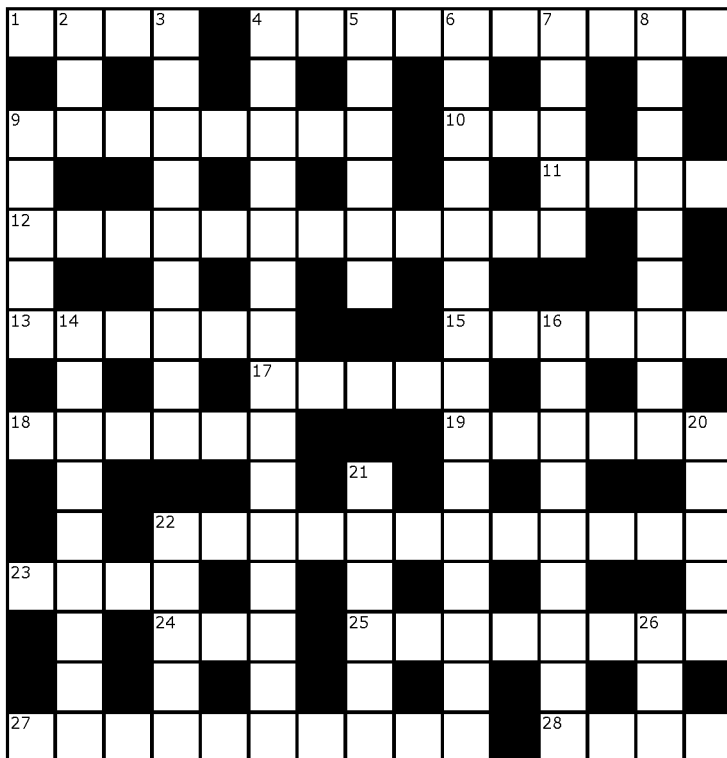
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Tel: (01795) 892078**



# CROSSWORD

BY TRISHA WELLS



## Across

1. Soon to be unknown (4)
4. Jumping season? (10)
9. Flush to give regular medication to beetle (4-4)
10. Back end of hotel has small phone (3)
11. I heard shoe maker repeat (4)
12. Follow great literary assumptions! (12)
13. Canned bull makes poisonous substances (6)
15. Model follows monk to see Lou's friend Bud (6)
17. Nut seen in heat haze lasting all summer (5)
18. Bill's fee for buttonhole (6)
19. Ed rung round to find verb acting as a noun (6)
22. see 9d
23. Capri, say, is less well hidden (4)
24. Invalid boxer (3)
25. Cherish valuable work of art (8)
27. & 7d Pilgrims' stories are organised to buy clan's retreat (10,5)
28. Slam about over charity donations (4)

## Down

2. Short line-up for nothing (3)
3. 10: in we come in a confused state (3,6)
4. Rector's shirt & tie entangle little dog (8,7)
5. Control in the sticks (6)
6. State Alabama has art shop in building in Trafalgar Square (8,7)
7. see 27a
8. Ten go after staff headgear in New York (9)
9. & 22a Refurbished inn to offer lodger a big blaze (5,4,2,6)
14. Fictional monster hearts broken by band (9)
16. Gain beers mixed with body of water (6,3)
20. Infernal author! (5)
21. Point out shortly that Newton has left for part of France (6)
22. Go hungry over Spanish banquet (5)
26. Odd spirit (3)

**Answers on Page 61**

# The Three Mariners, Hythe

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*No Food*

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*No Fruit Machines*

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# RUNNING ALES

## How today's beer styles evolved in the 19th century

Running ales are not, as some might imagine, a range of super laxative beers, but are in fact the name originally applied to the style of beer that came to dominate ale production in the 20<sup>th</sup> century, and which in its cask conditioned form, was the traditional real ale that CAMRA was formed to support and promote. Its origins date from the late 19<sup>th</sup> century, and it was to develop into the standard milds and bitters that were the staple of the draught beer in the pubs with which many of us grew up.

Historically brewing had been a lengthy procedure involving the laying down of beer in huge vats for months or even years. Technical innovation during the 18<sup>th</sup> and 19<sup>th</sup> centuries saw timescales shorten radically, but towards the end of the latter, the process was still substantially longer than current procedures, and also longer than suited brewery shareholders of the time. Despite, or perhaps because of, brewing's success, late Victorian Britain had seen a mad scramble by brewers to secure outlets for their beer. This entailed vastly enlarging their tied estates, and securing supply to free houses by means of attractive loans and discounts, and came at considerable cost. The tying up of capital in casks and vats of ale was therefore an increasingly unviable option, and brewers took every advantage of the most recent technology, to shorten storage time and speed the process between fermentation and the pub cellar.

Along with financial pressures came social changes. A growing middle class, were demanding less potent and less bitter beers (IPA was notorious for its allegedly "narcotic" effects), as well as lighter ales, of both pale and mild styles. By the end of the 19<sup>th</sup> century brewers had largely abandoned their traditional output of vatted porters and stouts, stock ales and IPAs, matured for months, in favour of what were known as running ales. The *Brewers Almanack* of 1895 stated: "It is.... essentially within the last ten years that these lighter ales.....have come especially to the front. The public in this period has come to insist more and more strongly upon extreme freshness of palate with a degree of brilliancy and sparkle that their fathers never dreamt of." And in 1905 in *The Brewing Industry* Julian Baker wrote of middle class demand for a "palatable and easily consumable beverage", good examples being the "so called 'family ale', and the cheap kinds of bottled beers and porters."

Improved yeast strains, better hop utilisation, and advancements in malting and extraction of malt sugars all contributed to the creation of running ales. Perhaps most notably, the use of stewed crystal malt gave the style "body" without the need for lengthy maturation. Beer could now be brewed, conditioned and ready to serve in the pub in a comparatively short period of time. It was from these beers that 20<sup>th</sup> century draught ales were developed: mild, low hopped and originally pale in colour, to become over the years generally darker and notably weaker; and the more heavily hopped (although far less so than true IPA), copper coloured, and newly termed, bitter – a name first widely used in this period, to distinguish it from both mild, and the bottled variety of the new style, pale.



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# CHANNEL VIEW

## FORTY YEARS ON

To many, the commercial life of the 20<sup>th</sup> century is synonymous with over mighty corporations, slogging it out over market share with not necessarily much concern for the end product. Brewing was no exception, and by the early 1970s the British industry was largely in the hands of six large national companies, whose love affair with branding and economies of scale was squeezing, if not quite the lifeblood, then at least the taste and character out of the poor old British pint. That this seemingly inevitable deterioration was halted, reversed and transmuted into the kind of choice we had not seen for a hundred years, was in no small measure thanks to four young men taking a week's holiday in Ireland in March 1971.

Writing in *The Publican*, CAMRA founding member Michael Hardman, described their fruitless quest for decent beer in Chester on the evening before their trip, and of finding only "gassy liquid from flashy bar top dispensers." In Ireland, where they were offered nothing but Guinness, things got worse. Over the following days they light heartedly discussed doing something to counteract the declining quality of British beer, suggesting the creation of some kind of campaign, and even inventing a suitable acronym, CAMRA, without at the time any idea of what the R was to stand for. One evening, finding themselves in Europe's most westerly pub, the Irish speaking Krugar Kavanagh's on the coast of Kerry, they held an impromptu initial meeting of their fledgling organisation, and elected the four of themselves as chairman, secretary, treasurer and

events organiser – the occupant of the last post allegedly still to organise his first event some forty years later. Still uncertain about what the R should represent they settled on Revitalisation, but without any confidence in its suitability.

These things might have ended, just a temporary diversion to while away a few hours on holiday in a pub – a little piece of Irish whimsy. As Hardman freely admits, on their return to England little was done to pursue the deliberations of that evening at Krugar Kavanagh's – "we went about establishing and promoting our new campaign with all the energy of a snoring Rip Van Winkle." However, nine months later he was back in Chester with another of the original four, Graham Lees, when the latter suggested that they should seriously start trying to turn CAMRA into a proper consumer body. The idea appealed and they started talking to publicans about the different qualities of beer. They were shown around pub cellars, and very rapidly established that what they did not like were the new gassy keg beers, and what they did like was traditional cask conditioned ale. A fault line had been identified; from now on they had a specific purpose, the saving and promotion of cask beer.

A first annual meeting was arranged for the anniversary of their Irish holiday at the Rose Inn, Nuneaton, the local of another of the four, Bill Mellor. There, some twenty or so similarly minded individuals approved a constitution and elected a national executive. However, a certain lack of enthusiasm from the



latter saw the necessity of calling an extraordinary general meeting a few months later in another Nuneaton pub. By now news of the campaign had started to spread and it attracted a number of experts and authorities on beer and pubs, such as Frank Ballie, author of the *Beer Drinker's Companion* and Chris Hutt who was about to publish *Death of the English Pub*. It soon became very apparent that CAMRA was pushing at an open door, that there were people all over the country who had equal misgivings about what was happening to beer, and were awaiting just such an organisation to focus their feelings.

By the time of the second annual meeting a certain momentum had been generated. This time it was held in London and was attended by fifty or sixty people. It was there, that critically, the less than satisfactory Revitalisation was replaced by Real, to give the campaign the title it has used ever since; and it was also there that a major link with the media was established. Among those elected to the national executive was a certain Jeremy Beadle, the future presenter of such TV programmes as *Game For A Laugh*. He gave CAMRA its first coverage on TV or Radio when he hosted an hour long programme about the campaign on BBC Radio London.

The rest, as they say is history. The campaign now numbers 120,000 and seems to be growing ever more rapidly. However, forty years is not an inconsiderable period of time and much has changed. The threatening ogres of the early days, the big six national brewers, may have been seen off, and the place of real ale may now be secure, but the activities of the giant pubcos and some of the larger regional brewers, are not necessarily commensurate with the

interests of either publicans or beer drinkers. Additionally, despite the success of micro brewing, we are facing an unparalleled loss of pubs. As CAMRA chief executive Mike Benner put it recently "even cask beer will die if there are no pubs to serve it in." There is probably little that can be done about changing patterns of behaviour, but it is a different matter with excessive increases in duty and tax, cut price competition from supermarkets, and the vagaries of the property market, that place a higher value on uses other than that of a pub.

None the less, despite these patches of gloom, CAMRA has much to be pleased with and proud about. It may all seem a long way from a 1970s holiday, but the underlying principles remain the same. It's not just about real ale, but about individuality and choice, about people who like to go there own way, and the thwarting of the plans and stratagems of large commercial operators. Nobody asked if we wanted keg beer, but the large brewers decided it was convenient and profitable to make us drink it. It's no surprise that CAMRA was the creation of four independently minded young men on a trip around Ireland. What are the chances that it might have grown out of a package holiday to the Costa whatever? – pretty slim one would think.

To celebrate CAMRA's fortieth birthday its four founding members Bill Mellor, Michael Hardman, Graham Lees and Jim Makin joined other early members and the campaign's current leadership, in a get together at the Canalhouse pub in Nottingham on March 16<sup>th</sup>. By all accounts a most excellent time was enjoyed, and Michael Hardman is planning a repeat event in three years time.



## PUBS LOST & LONG AGO

### THE WHITE HORSE, QUEEN ST., DEAL

Our winter edition included a brief history of the Thompson Brewery in Walmer, one of whose now disappeared pubs was the White Horse which stood on the opposite corner of Queen St. and West St. to the Hole In The Roof. Its actual site is now highway as it was demolished in 1968 to improve what was considered a dangerous junction; a problem which many might reasonably think could have been solved with traffic lights, as exist now, while retaining the pub.

Last year the *Mercury* published memories of the pub's final years and last landlady Mrs Davis (Mrs D to most of her customers) who took over the pub in 1944. It is remembered as a homely place much stained by cigarette smoke, where Mrs Davis with a reputation for generosity, would often ask when measuring spirits: "Is that enough?", and be quite happy to add more for the same price if requested. Of its various regulars, Nobby, who earned a port or two by collecting glasses, was notably liable to break into song after sufficient of the former, while it was not without its quota of 'celebrity' – actor Roger Moore, who had a holiday home in Middle St. around 1960, being a frequent customer.

According to the 2010 publication *The Old Pubs of Deal and Walmer* records date from 1847, when John Castle ran an unnamed beerhouse on the site. By the early 1850s, as the White Horse and with a full license, its proximity to the newly constructed railway station was being made best use of by proprietor Richard Orrick, who offered the travelling public the choice of a variety of carriages and conveyances. The following fifty or sixty years show a succession of landlords, suggesting that short pub tenancies are not just a modern trend. Few at the White Horse stayed ten years, and most appreciably less, a particular exception, however being William Wilkins Redman, licensee from 1871 to at least 1895. The pub generally appears to have been quiet and respectable, although in 1879 the above William Redman was fined £1 for serving out of hours. A Magistrate's report in 1911 described a clean house, well furnished with a respectable tenant, whose customers were travellers, cyclists, travelling trade, tradesmen and married couples.



The White Horse finally closed in 1967 after thirty or so years of argument about highway improvements, Mrs Davis transferring to the Sportsman at Sholden despite police objections about her age (69), and the White Horse's reputation for under age drinking. Its latter years are perhaps best summed up by Douglas Tubbs in his 1966 book *Kent Pubs*: "... a warm, friendly, working class atmosphere in an old fashioned pub where the beer is good and people talk of racing at lunchtime."

*Martin Atkins*

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# CAMRA 40th BIRTHDAY WALK THROUGH DOVER

Saturday 12<sup>th</sup> March saw the Deal, Dover, Sandwich and District branch of CAMRA celebrate the Campaign's forty years with a walk from Charlton Green in Dover to Kearsney. The weather was fair and there was a good turnout. Compared to the Deal walk in January the pubs were a little busier, although that might well have been accounted for by the later time of year and more clement conditions.

Except for those who had met to breakfast at the **Eight Bells** the walk kicked off from the **Red Lion** where Harveys Best and Directors were available. Beer is not cheap here but is readily compensated for by the pleasing environment. With London Road so uninspiring these days, closed pubs and no real ale (although we note that at the time of writing a handpump has been installed at the Bull), it was along the River Dour path to our next stop the **Three Cups** on Crabble Hill, London Rd. In this welcome oasis we were able to enjoy some decent food and good pints of Brains SA and Courage Best.



From there it was along the footpath alongside Buckland Church, under the railway bridge and into the **Cricketers** opposite Crabble Athletic Ground. Dover was playing away, and all was very quiet. Single real ale was Old Speckled Hen in good condition, mine host being somewhat taken aback by sudden demand at single handpump, but we didn't drink it dry. He had tried doing two beers on pump, but didn't sell

enough so now served only one, apart from when Dover playing at home when two beers were justified: 'Even the away-fans drink it.' Then a brief stop at **Crabble Mill**, where the handpump on the bar in the café serves real ale occasionally, depending if they have large functions coming up. However, we were out of luck, but a cup of tea went down well!



It was now late afternoon, and continuing along Lower Rd. we headed for Shepherd Neame's **Royal Oak**, fearing that it might by now be closed. But it wasn't and provided a very un-Shepslike selection on the bar top – Master Brew competing with Timothy Taylor's Golden Best and Thwaites Lancaster Bomber – at a price though. At the **Dublin Man O' War** we found the Sharp's Special had just finished, and only Greene King IPA was left. Apparently a new barrel of something else was tapped, but sorry, not quite ready.



We finished off at the **Railway Bell** with more Greene King IPA and Sharp's, this time Doom Bar. It was then our separate ways, another successful and enjoyable branch walk completed. For those who returned to the Priory Station for trains to Deal and Folkestone, there was the opportunity of a pint at the **Priory Hotel**, my first visit here for a long while. Hardy & Hanson's bitter was the choice and, in line with other recent reports from there, in good condition.

*John Pitcher*

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# A HISTORY LESSON

## A HISTORY LESSON

1. When Harold went to Hastings  
Duke William to curtail,  
He fought so free-born Englishmen  
Might drink their English ale.
2. When Robin and Maid Marion  
Made merry in the dale,  
They robbed the rich so that the poor  
Could thrive on English ale.
3. When Drake was told on Plymouth Hoe  
The Spaniards had set sail,  
He said "The Dons will have to wait  
Till I've drunk my English ale".
4. And Cromwell's men who went to war  
That freedom might not fail,  
Stopped the Stuart tyrant  
On good old English ale.
5. Napoleon at Waterloo  
Muttered "Quel travail!  
How can I beat these Englishmen  
Brought up on English ale?"
6. The men who went to Flanders  
To Mons and Passchendale,  
Gave their all that we might live  
And drink our English ale.
7. Down through all the ages  
(So history tells the tale)  
The Englishman is at his best  
When drinking English ale.
8. So next time that you order  
A lager, thin and pale,  
Or other such strange foreign drink  
Instead of English ale,
9. Remember your brave ancestors.  
Let liberty prevail.  
And raise a glass in gratitude  
Of good old English ale!

**Arthur Fox**

Note:- It has been convincingly argued that that the decline of the English as a nation began when tea and coffee replaced beer on the breakfast table.

## BARRY SMITH

**R**egretfully we have to report the death of Barry Smith, who passed away on February 16th. As many readers will no doubt recall, Barry was responsible for an illuminating and informative publication from 1978 entitled "By The Way." This comprised a complete survey and history of Dover's pubs and inns, their brewers and landlords etc., which has proved invaluable to those researching and investigating these subjects.



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## MORE ABOUT DADDLUMS

The following is a slightly shortened version of an article by **Jim Green** in the series **Jim's Jottings** from a mid 1980s edition of *The Boozeletter*, an East Kent CAMRA newsletter of the period.

This story starts with some redundant Bat & Trap equipment at the Bell, Lydden. My nephew, Mike, and I decided to drop in one Sunday evening to see if I could purchase it on behalf of our Branch and Ashford, Shepway and Romney Marsh Branch, so that we could continue our annual Bat & Trap tournament at the Railway, Appledore. The 1985 match had been very good with an afternoon extension, but the bat got broken, the ball got lost in the dyke and the trap had seen better days.

Anyway, a deal was concluded, but whilst negotiating the agreement, I recalled that a previous landlord of the Bell, now mine host at the White Horse Inn, Dover, had mentioned to me one lunchtime, over a pint of Fremlins (excellent as usual), that there used to be some Daddlums equipment half hidden in a cupboard there. I enquired if this was still around and a quick visit to the cupboard produced a plastic bag which was presented to us. Inside was a complete set of Daddlums skittles (nine), in very good condition, and three cheeses, two rather the worse for wear.

I doubt if many readers have ever heard of Daddlums, so a description is necessary. It is a variety of table skittles, like the Northamptonshire Hood Skittles which some local CAMRA members have encountered on visits to the Rugby Branch. In these versions of the game the skittles, about 6 inches high, are stood on a leather covered table and the fairly weighty cheeses hurled at them from about 9 feet. Daddlums, however, as described in *Pub Games of England* by Timothy Finn, Daddlums skittles are only 3½ inches high, but the 2¾ inch diameter cheese is thrown almost twice as far as Hood Skittles cheeses; the length of the pitch is 6 yards from the throwing mark to the back of the table. Mike reckons that this is why the game almost died out – in many pubs you would have to throw from the other side of the street through an open window.

In Kent the Vigo Inn, Meopham, has the last Daddlums table in use. A Norfolk Skittles table, similar in many ways according to Timothy Finn, is in use at the Horse-shoes Inn, Alby, near Erpingham, Norfolk. Incidentally, our own skittles are nearer Norfolk size, about 4 inches high, whilst the cheeses are 3 inches across, but it was "always a village game made by the local carpenter to rule-of-thumb measurements and differing quite significantly from



A Daddlums match in progress



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inn to inn.” However, *Pub Games of England* does not give dimensions for the table, so a visit to the Vigo became a welcome necessity.

The Vigo lies on the Wrotham to Gravesend road, a couple of miles from Wrotham. I parked my Cargo Taxi outside one evening for an hour or so and I enjoyed a couple of really excellent pints of Goachers beer while I examined the Daddlums table. The first impression is of how long and narrow the table is. It is only 2 feet wide but 50 inches from the front of the table to the rear of the playing surface. Behind this is a well to catch the skittles, and the whole table must be almost 6 feet long and stands 2 to 3 feet from the floor. The skittles stand in diamond formation as in Devil among the Tailors, with the nearest pin 42 inches from the front of the table. 9 inches in front of this skittle is a line marked across the table. Upon enquiry, I found this has two functions: it is a good aiming point – a cheese bouncing off the table around this area is liable to have the most devastating effect.; and knocked down skittles which come forward of this line are not counted. There is a raised back wall which is padded, and side walls which are not to any degree. Mr. Finn says that, unlike Hood Skittles, you cannot score after bouncing your cheese off the sides or rear wall. However, I gather that the Vigo may have a local rule allowing them to do this. The skittles at the Vigo resemble Devil among the Tailors skittles, being wider in the centre than at the top or bottom; whereas ours are club-shaped, very much wider at the top.

Anyway, we intend to construct a table for our Daddlums skittles; something which we can dismantle to take round different pubs for social evenings, and hopefully do our part to ensue the survival of this unique Kentish skittles game.

**Post Script Spring 2011** A Daddlums table was made, in fact two were, by Jim's brother Dave. One is still in the possession of the Branch and as regular readers of *Channel Draught* will know appears on occasion at various local pubs. The second table was last seen in the Yew Tree, Barfrestone some ten or so years ago.

The Vigo has been closed and up for sale for most of the last few years, but, we understand, was open again this last winter, and selling ale – although whether the daddlums table still in situ we don't know.

Currently we are aware of only one other table in use in Kent, in the Gravesend area, which we understand hosts regular fortnightly matches. There has been certain speculation that this may indeed be the missing second table from our own Branch.

The landlord to whom reference is made in the second paragraph is of course Charlie Willett, who ran the White Horse from 1979 to 1981, and who might still be seen from time to time around the town.



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## Getting to Know THE CANTERBURY BREWERY

One of the latest crop of new breweries in East Kent started brewing in October 2010 and made its first delivery, to The Unicorn in St. Dunstan's, Canterbury, in December. To continue a tradition of Kentish Breweries, along with Ramsgate Brewery and Whitstable Brewery, the name of the brewery does not reflect the location in which it is situated. Canterbury Ales are located in Chartham, on that favourite place for Microbreweries, a unit on an industrial estate. In this case it is Stour Valley Business Park.

Martin Guy who owns brews, delivers and does everything else that is required to run a brewery, is the proprietor. He is a man with a passion for good cask conditioned beer and is especially fond of hops: he and I both. Martin is a native of New Barnet, once in Hertfordshire but now in London, and whilst living there, in the early 80s, decided that as the beers were so poor in his home area, he would brew his own. He lived in a large house with a number of fellow "bikers", so had a ready and receptive outlet for his home brewed beers.



Martin Guy (right)  
with Roger Marples

Another of his interests is historical enactments and whilst participating in one of these at the 17th century Kentwell Hall in Suffolk he became involved in recreating a brewery of the period at the house. The owner considered that brewing would have been central to life at the hall and wanted a brewer to brew in the style of the time. Martin volunteered his services. This involved open coppers over wood fires and beers flavoured with traditional herbs such as alecost or costmary as it is sometimes known. As a result of this experience Martin felt that he would very much like to start his own brewery, and when he was made redundant, one and a half years ago from his post in finance, and was given a redundancy payment, this he did. As his girlfriend has family connections in East Kent, he decided that this would be where he would base himself.

The brew length is eight barrels, but there is room for expansion. Martin puts a small amount of his beers into bottle which are always bottle conditioned, and there are plans to increase the amount of bottled beers in the future. Three cask ales have been produced: Wife of Bath, Miller's Ale and Reeve's Ale. The Miller's ale is not being brewed at the moment. The most popular, and also my favourite, is Wife of Bath which is a 3.9% bitter, and is brewed using Amarillo and Admiral hops with Crystal and Wheat malts. All of the malt is traditional



floor malt from Warminster. Nottingham packet yeast is used at the moment, but Martin hopes to eventually develop his own yeast strain.

There will be a special beer for The Royal Wedding and this will be named Prince's Ale. This is a departure from the normal policy of using names from Chaucer's Canterbury Tales. The beer will be a single hop variety, using Citra hop, a new variety from the USA which was developed by Sierra Nevada Brewery. Rye malt will also be used and ABV will be 4%.

At the back of the brewery there is a small strip of waste ground and then a fence that divides the brewery from the Ashford to Canterbury railway line. On this fence grows wild hops. Martin has estimated that there is enough for 12 - 16 barrels of beer, and he plans to use them later on in the year, to brew a green hop beer. Other plans for the future are, as previously mentioned, to develop a yeast strain, and to build a small laboratory which would include a tiny brewery of home brew size, on which experimental brews could be developed. Martin is keen to try different varieties of hops, especially from the USA and New Zealand. He will most certainly try the Nelson Sauvignon from New Zealand, which is one of my favourites.

Three public houses in which you would stand a good chance of finding the products of this brewery are the Bell and Crown, and Unicorn in Canterbury, and the Crown, Finglesham. However, should you examine the empty beer casks outside any public house and notice a bright pink and black plastic cask you can be certain that a Canterbury Ale has recently been on sale.

*Roger Marples*

# **The Sportsman**

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# TO HASTINGS AND BACK

Trisha & Tony Wells try a weekend in Hastings by bus

The idea for the weekend came about from a throw-away comment I made in the pub one night: "How about a few days away by Stagecoach bus?". So Trisha duly went away and did some investigation and last autumn we decided to spend a few nights in Hastings – a place that neither of us had ever visited. The secret to our trip was Stagecoach's Family Explorer ticket, which meant that both of us could travel to Hastings, getting on and off where we liked, for just £10.00. We started from the bus stop outside Walmer railway station, and enjoyed a quick bacon sandwich and cup of tea at Rose's Café, while waiting for the regular southern coast bus service – it was, after all, a little early for beer.

We decided on the Three Mariners in Hythe for our first stop, just a few minutes walk from the Red Lion bus stop, on the main route through Hythe. A Pub of the Year 2010 runner-up, it is friendly and cosy, with two bars and a large covered patio area. A good selection of real ales were on offer from Ramsgate, Young's, Tonbridge and RCH, plus Biddenden cider. A great pint of RCH PG Steam Bitter was followed by a good pint of Young's Ram Rod – not a beer you see a lot of. A friendly discussion with the barmaid helped make this visit one to remember. Back on the bus our next stop was a rainy New Romney where we headed to Shepherd Neame's Ship Hotel. Master Brew, Spitfire and Whitstable Bay were on offer – we tried the last two which proved somewhat ordinary, and perhaps the most disappointing beers of the weekend. A pleasant environment however, and excellent value food from the specials board.

Our next stretch on the bus included the local school kids, who turned the upper deck into something of a battle ground, and we were relieved to arrive at Icklesham and the Queen's Head. This was a real "gold mine", with a vaulted ceiling, and hops, farming implements and pictures adorning its several rooms.....and it was running a beer festival. What a result! From the nine ales and two ciders, which were served in lined glasses, I selected Harvey's South Down Harvest, a really nice late summer ale with lots of crisp flavours, and which turned out to be my beer of the holiday. We also tried King's WGV and Dark Star's Oktoberfest, and spent a long time discussing how we could get back to this pub during their festival, although we never made it as events caused us to change our plans.

Eventually, after three pubs and six buses we arrived at our destination – the Royal Victoria Hotel on the seafront at St. Leonard's, about a mile south of Hastings's town centre. It has a certain faded elegance but



the staff were friendly and the rooms large and comfortable. A great base for our holiday. For a night cap we headed to the Horse and Groom, a true two room back-street boozer: no frills, and atmosphere? You could scrape it off the walls! In the days of smoking you would probably have been unable to see the bar for the smoke haze. A mixture of beers were on offer and I settled on a pint of Ringwood Fortyniner to finish the day off.

Next day we proceeded on a pub crawl of the town – the Good Beer Guide indicating that there were five pubs in the town which would receive our attention. A walk along the promenade brought us to the Old Town and the FILO (First in Last Out), which at one time was the first pub you came to when you arrived and the last when you left. This is a quirky old pub, with individual booths, a central open fire, and, to our delight, its own brewery. Once again the beers were served out of lined glasses, and I tried FILO's Ginger Tom, a beer with just a hint of ginger. The menu, consisting of dishes such as roast pork and gravy sandwich and welsh rarebit, looked very interesting and we planned to return for lunch.



A short walk through back streets and alleys took us to the Stag Inn, a Shep's pub, looking down on a street of wooden-framed buildings. It had two rooms, one of

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which contained a single round table large enough to seat 16 people. We sat in the comfortable front room and sampled Bishop's Finger, which I followed with Hook Norton's Copper Ale – Shep's pubs being occasional outlets for beers from other breweries. Back to the FILO for a lunch of corn beef hash and kedgeree washed down with a nice pint of FILO's Crofter's Ale, followed by Dark Star's Smoked Porter.



On then to the Dolphin, a pleasant, boisterous pub with a good selection of beers from Harvey's, Dark Star and Wychwood. I had a good pint of Hobgoblin on the front patio, looking out on the unique fishermen's huts and watching life go by. As we left the Dolphin the heavens opened and for the second time in two days we became drowned rats, Tiffany, our miniature poodle, doing a fine impression of a real drowned rat. However, the White Rock Hotel, on Hastings seafront, beckoned so we battled through the pouring rain. It has a modern terrace-style bar, but with a good range of beers from 1648, Dark Star and Harvey's, and friendly bar staff. I again sampled Dark Star Smoked Porter, which I voted my best beer of the day, and followed this with Harvey's Old Ale, a superb rounded, rich, dark beer, just right for finishing the day off. We had a light dinner from their excellent value menu before heading to bed.

This is where our plans took a sharp turn to the right. While browsing through the local CAMRA magazine, Sussex Drinker, I saw that there was a cider crawl around Lewes. Anyone who knows me would know that I have not been a great fan of cider, so I took this as an opportunity to sample a few ciders and hopefully get more educated about them. So our good intentions of returning to the Queen's Head at Icklesham were shelved – for the moment.

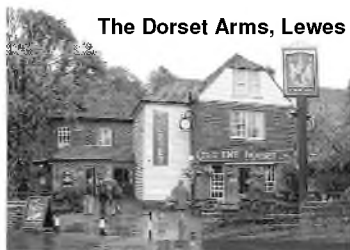
We met up with members of the local CAMRA branch at Lewes station. A longish walk took us out to the edge of Lewes and the Snowdrop Inn, a very colourful, bustling place with a large central bar and large second floor room, reached by a narrow spiral staircase. The cider on offer was Battle Cider which was very dry but quite nice once you got used to it. Then back to the town centre and the Gardener's Arms, a narrow high street boozer with a great selection of real ales and ciders, including Haymaker and Black Dragon from Gwynt Y Ddraig. The Black Dragon was particularly good, being medium dry with a smooth flavour. One of the group takes an interest in blending ciders so we sampled one of 50/50 Haymaker and Black Dragon, and I have to admit the resulting drink was particularly tasty. While at the Gardener's Arms we were introduced to an English Heritage publication called "Played at the Pub", an interesting in-depth look at old pub games. It included Bat & Trap and Daddlums, and featured pictures of Daddlums being played at the Louis Armstrong in Dover.



Our next port of call was one of only two Harvey's-owned pubs in the town centre –



the Dorset Arms, a traditional weatherboarded building with a modern open-plan interior. Real ciders were Weston's Old Rosie and Organic, plus a number of keg and bottled ciders. Tiffany wasn't allowed in the pub so we sat outside drinking our ciders in the smoker's area, where I was introduced to crisp packet origami – the art of folding crisp packets into very small triangles. A harmless but interesting "hobby". Next it was on to the Volunteer, a modern open, one-roomed pub with large tables dotted around, which I imagine could be very noisy at weekends. We sat and drank Weston's Old Rosie, while listening to the duo playing in the corner.



It was then we had a bit of a climb up to the Elephant and Castle. This is a large sports pub, with large TVs dotted around the two rooms, and which were showing the Chelsea-Arsenal football game and the Ryder Cup. So we sat outside on rather damp benches in the smokers courtyard supping on the best range of ciders we found that day: Vention Cyders Skippy's Scrumpy, GYD's Black Dragon, Weston's Old Rosie and Cornish Orchard's Medium Cider. Finally to the Brewers Arms, a basic down-to-earth pub serving beers from Harvey's and Triple FFF. Ciders were Biddenden's Dry, dangerously drinkable for

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its strength, and Mr Whitehead's Cirrus Minor, which turned out to be my favourite cider of the day. Good, simple food was on offer so we had our dinner before catching the train home. We finished our day in good old CAMRA fashion with talking of how branches select pubs for the GBG and Pub of the Year. Back in St Leonard's it was a night cap in the Horse & Groom once again (very good Harviestoun's Haggis Hunter) before retiring.

Having completed my first cider crawl, I was a cider virgin no more!! I'd like to thank Jackie Johnson and the other members of the local CAMRA branch for making Trisha, Tiffany, and myself so welcome, and for showing us around the pubs of Lewes.

The next day was our journey home. Our first stop was the Ship In, Dymchurch, but as they didn't allow dogs we talked with our feet and walked to the Ocean Inn, which welcomes dogs, allowing them in the bar and restaurant. Beers on offer were reasonable pints of Courage's Directors and Best Bitter, and as there was a seafood and wet fish stall, my lunch starter was a pot of fresh cockles – my favourite seafood. Back then to Dover and a couple of excellent pints in Blakes – Dark Star Hylder Blonde and Ramgate's Dogbolter – and finally back to Finglesham, the bus taking us via the Five Bells, Eastry and Young's Special, before finishing the day and holiday off in our local, The Crown Inn, and very good pints of Sharp's Doom Bar.

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# DOWN TO OXFORD

## A look back at the Beery Boaters 1988 trip

This log was typed some eight years after the event and relies mainly on memory and photographs. Therefore things have been forgotten and memory may have played false on others. 1988 saw a move to another area and another boatyard, Willow Wren of Rugby, which we subsequently used for the next five April trips, i.e. until we had used up most of the available routes from Rugby.

**Crews (Motley): Grebe** – Dave Green, Mike Green, Dave Underdown, John Underdown, Peter Broberg (Cherub), Dave Routh, Jeff Waller; **Warbler** – Ray Crane, Jim Green, Phil Simpson, Pete Simpson, Andrew Bushby (Speed), Mike Lock, Brian Bourne

Grebe and Warbler were prototypes of what were to be Willow Wren's standard twelve berth 65ft boat, which they built themselves. The boatyard concentrate on group hirers (like us) rather than families, and all the berths are singles, with identical layout across all this class of boat – practical and comfortable rather than over-luxurious. They were probably the best boats that we had hired, certainly up to 1996. One particular ingenious feature is the weedhatch, where a low bulkhead between it and the engine bay, causes any water leaking in through the cover to drain back into the canal, rather than flooding the bilges. The hinged cover has no clamp, but relies on weight to keep it down, with just a simple clip to keep it in place.

**Saturday April 23<sup>rd</sup>** The party, which had dwindled from the 20 originally predicted to a respectable 14, met in the Avon Mill, the nearest pub to Rugby Wharf where Willow Wren are based, for a few pints of M&B before setting off down the Oxford Canal towards Braunston, in an extended rerun of the Beery Boaters' first trip in 1981. As far as the main line (Rugby Wharf is on an arm which was once one of the long ago bypassed loops on the North Oxford Canal) we had a couple of the boatyard staff to advise us on the finer points of the boats and to consume some of our rum! With the three duplicated Newbold Locks the only obstacle between Rugby and Braunston we could relax in the hot sunshine (it was fine all week for a change) and enjoy a glass or three of the cup that cheers, including several bottles of Belgian Brigand beer which I had brought along, and half of which Grebe had commandeered on an early raiding party! Warbler was ahead and out of sight of Grebe as the spire of Braunston church came into sight, so we missed the first entertaining incident of the trip.

Dave G, on the tiller of Grebe, managed to upset one of the older residents who was living on a wreck of a boat on the canalside: probably caused a few ripples by going past her too fast. Madame Boatwoman shouted some traditional insults

which he pretended not to hear and, unwisely, reversed back towards her. When he came within range, an expertly wielded boat-pole pushed him into the canal. The first that the crew of Warbler deduced that something had happened was when we met up with Grebe's crew in Braunston. I think this was at the Boatman (previously know as the Rose & Castle, and subsequently the Mill House and now the Boathouse), before we moved on to the Old Plough and the Wheatsheaf. Their skipper wasn't with them, and they mumbled excuses to the effect that he wasn't feeling too well. They had obviously agreed to try to keep the incident from us but, of course, as the evening went on and the beer went down, the truth came out. He couldn't come out as he was drying his shore-going rig which he had been wearing at the time of his unexpected ducking. I've always said that if ever I met his assailant I'd buy her a pint!

**Sunday 24<sup>th</sup> April** The five miles from Braunston Junction to Napton Junction, although part of the Oxford Canal, was formerly shared by the London to Birmingham through route of the Grand Union Canal and had been widened and deepened to the latter's standard. Then the Oxford Canal winds around the base of Napton Hill, capped by a windmill which can be seen for miles around, before climbing the nine locks of Napton

**'Warbler' at Napton Locks**



Flight to the summit level of the canal. Eleven or so miles of typically twisting Brindley canal follow (probably five miles as the crow flies), and offers no sustenance before the Wharf Inn, then the George & Dragon, at Fenny Compton. Here we stopped for our lunchtime break and drank Bass. In the afternoon it was another six miles and down eight locks to Cropredy where we took on water and moored for the evening and beer, at the Red Lion and the Brazenose. Some of us walked for a mile up the hill to Great Bourton where there were another two pubs, the Bell (Hook Norton) and the Swan (Wadworth).

**Monday 25<sup>th</sup> April** Eleven miles and eight more locks downhill, through Banbury to the Great Western Arms at Aynho, which was where we turned round in 1981. Whilst we were in the pub a group of about eight Americans came in and engaged us in conversation. They were United States Air Force accountants and were spending a few days stocktaking or something similar, at the U.S. base at nearby RAF Upper Heyford. Their leader and spokesman was a Major Ike, somewhere in his forties, I should think. "Would you guys like a drink?" he asked, and fourteen throats made noises like fourteen sinks emptying, and fourteen pint glasses were proffered.

None of the Americans had been to England before so we felt obliged to instruct them in the finer points of English culture such as real ale and steak & kidney pud. Pete Simpson maintained that his wife (was it the 2<sup>nd</sup> or 3<sup>rd</sup>?) made the best steak & kidney pud bar none. "Let's go sample some", suggested Major Ike. "But it's two hundred miles away!" Pete protested. "We got the wheels", Major Ike replied. Then

he added, "You all have to have an asshole with you. He's ours!", pointing at a Mexican-looking airman. "Who's yours?" "He is!" we chorused, pointing at our current scapegoat. The Americans left promising to meet up with us later in the week, but we never saw them again. Major Ike left his baseball cap behind so we took it with us in the hope of returning it, but in the event gave it to Mike Lock as it was his size (i.e., ginormous!).

Plenty of gongoozlers, mainly American children, in the afternoon, also an occasional thunderous racket as something loud, low and fast passed overhead, we were close to the air base. A good run, twelve miles and six locks, before we eventually moored at the Rock of Gibraltar. No, we hadn't got lost, it's the name of a canal-side pub near Bletchington.

**Tuesday 26<sup>th</sup> April** A short way after Bletchington the canal enters the River Cherwell for a while and the water being wider, deeper and flowing in our direction, speed increased considerably. Back on the canal again we stopped to take on water at Thrupp, where Ray and I met some old friends, ex-policeman Roger Burchett, his wife Sue and their owner, Blue the Alsatian dog. All canal restoration enthusiasts, when Roger retired from the Force they bought, and were living on, a boat called Fruitcake which was currently at Thrupp. They since sold Fruitcake and had a new boat built, which they named Knackered Navy.

On to Oxford, where we moored up in the Hythe Bridge Arm, right alongside Isis Lock which leads down to the River Thames. It was still early, only just opening time, so we went off to replenish our provisions and to have a pint or two at the Turf

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Tavern. We had decided not to turn round in Oxford, but to go up the Thames for a few miles and re-enter the Oxford Canal by way of the Duke's Cut. So just after midday we went down Isis Lock onto the Thames and made our way downstream to Osney Lock to purchase Thames boat permits. The lock keeper, however, was at dinner so we moored outside the adjacent Waterman's Arms for a couple of pints of Morlands and a bite to eat, by which time the lock office was open for business.

**'Warbler' leaving Dukes Cut on the Oxford Canal**



Permit stickers duly acquired we were off up the Thames, and soon out of the city and passing flat water meadows. Now, with no restriction on the flow of water our boats could really shift, and with both boats abreast but some distance apart, we were fairly bowling up the river, when a pair of rowing eights appeared around a bend coming towards us. Naturally, the rowers were facing away from us, and the coxes were both looking at the

trainer who was riding a bicycle along the towpath and shouting through a megaphone. One of the eights suddenly seemed to cut across the bows of Grebe before the cox realised that he was in danger of being run down by a 65 foot steel narrowboat and took rapid avoiding action. He was now aiming at the other rowing eight. The other cox altered course before he noticed that he was crossing the bow of another 65 foot steel narrowboat. As we went around the bend in the river the rowing eights were trying to avoid going up opposite river banks.

Godstow Lock came next, big enough for both boats to go in together, and we had to hold them as per the book, with ropes around bollards, while the white-capped lock keeper operated the controls. Then King's Lock, followed by the right turn into Duke's Cut which, which via one shallow lock, led us back to the Oxford Canal. We spent Tuesday evening at Thrupp, with a choice of two canalside pubs, the Boat and the Jolly Boatman, both Morrell's establishments, and set in a location which would be familiar to viewers of Inspector Morse. By the next bridge back towards Oxford is the Wise Alderman, then selling Hall's beer but since a free house. Naturally we visited all three. Fruitcake had moved on ahead since our meeting in the morning.

**Wednesday 27<sup>th</sup> April** Our intended lunchtime stop, the Bell at Lower Heyford, was closed when we arrived. So some energetic fool thought that we might take a short stroll to Steeple Aston where, we had been advised, were a couple of good pubs. Steeple Aston proved to be a mile and a half



away by a footpath from Mill Lift Bridge. Near the end of the footpath was the White Lion, then a Morrell's pub while the Red Lion, a free house with an excellent range of beers, was a quarter mile up the hill. Both superb pubs, we thought, with the Red Lion just having the edge. We took the road back; an extra half mile but an easier journey: the landlord of the Red Lion taking some of our more senile brethren back in his car.

Back to Aynho for the evening, but after a pint at the Great Western Arms we walked the half mile to Clifton and the Duke of Cumberland's Head. This free house had a good range of real ales and despite the warning 'disgusting food and filthy ales' had several Good Beer Guide entries, and was in the current CAMRA Good Pub Food Guide. I see that the suggested itinerary gave Banbury as the evening's stop-over, but our lateness in leaving Lower Heyford in the afternoon made this a bit ambitious.



**'Warbler' at Kings Sutton Lock**

**Thursday 28<sup>th</sup> April** However, we did stop at Banbury, in the morning to take on supplies. We had hoped for lunch to visit the Sunrising Inn at Claydon, which we had enjoyed so much in 1981, but having learned that it had closed ("probably for ever") instead stopped at Cropredy again for a few pints in the Red Lion, before pressing on to cover thirteen miles and nine locks to moor just before dark above Napton Top Lock. I remember Pete Simpson steering and clouting a low

bridge with the front left-hand edge of the roof, causing a small dent in the grab rail and howls of rage from those down below. However, I think that it was the same low bridge that Ray smote in 1981 and I have smitten since, so perhaps Pete can be forgiven.

By the bridge where we moored was a telephone box and on the parapet of the bridge a notice advising that lifts could be had to the Falcon, one and a half miles down the road in Priors Marston. Having walked to the village and back in 1981, this seemed a good idea, so we telephoned the Falcon. Very soon a battered van arrived and all fourteen of us managed to squeeze inside. Those that couldn't see out were the lucky ones; those that could closed their eyes as the driver hurtled around the country lanes at breakneck speed.

As we had been conveyed to the Falcon, and hoped to be taken back after closing time, it was thought only polite to spend most of our time in that pub, so only a brief visit was paid to the other pub in the village, the Holly Bush of Jessica Jingles fame in 1981. Then the Falcon only sold Bass, but was shortly to become a free house before sadly closing by 1997, leaving just the Holly Bush in the village. Both pubs appeared in several Good Beer Guides in the eighties and nineties. Some time approaching midnight, with several pints of excellent ale and a pleasant meal inside us, we were transported back to Grebe and Warbler.



**Friday 29<sup>th</sup> April** Back down the nine Napton Locks, stopping at the bottom to take on water, before the seven lock free miles to a lunchtime pub crawl around Braunston. A further seven lock-free miles in the afternoon took us to our final evening's stop-over, at Hillmorton. We tied up opposite the Old Royal Oak which then, I think, sold Sam Smith's but is now a Greene King 'Hungry Horse' pub. After a few beers there we walked to the Bell, a quarter of a mile towards Rugby, where the landlord was a mate of Pete Simpson. Here we had a pleasant evening playing Northamptonshire skittles and drinking M&B. A convenient Chinese take-away provided sustenance for us to take back to the boats.

**Saturday 30<sup>th</sup> April** Down the three Hillmorton Locks and, after skirting Rugby to the south, tied up just before the entrance to the Rugby Wharf Arm to have breakfast, and get the boats cleaned up and our packing done. Then into the arm, and gently past the moored boats to tie up at Willow Wren's base. Having been impressed by the boats we made a provisional booking for two more for April 1989. Finally, with group photographs duly taken, we made off in our various directions home.



*Jim Green*

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# LAST KNOCKINGS

**The Diamond Brewery** One of the lesser known old Dover breweries was the Diamond Brewery of Maxton. The photo shows a sign spotted in a junk yard in Edenbridge in July 1994, which must be one of the few remaining pieces of memorabilia recalling its existence. The brewery was situated between Maxton Rd., Manor Rd and Folkestone Rd., its name living on in the Diamond Stores which existed on the Folkestone Rd frontage until the late 20<sup>th</sup> century. The brewery itself, we understand, ceased brewing in 1916, having been sold to Alfred Leney & Co. Ltd. However, part of the premises, between Manor Rd and Maxton Rd., was used as a brewery store for many years, latterly by Fremlins and Whitbread. Otherwise we know very little about the brewery's history, or its apparent proprietors E. Dawes and Sons. As usual any information gratefully received.



**Community Spirit** It's unlikely that Punch's decision to sell 40% of their estate, is being regarded by pub users with equanimity, especially as references to the "troublesome" leasehold sector and retention of "high quality" pubs suggests that this will largely comprise what the company no doubt consider its under performing rump – i.e. smaller community pubs with little potential for food or the youth market. What applies to Punch probably also applies to Enterprise, and there would be no surprise to see the latter going down a similar path. However, ill wind, silver lining, etc. In National News we report on Punch's arrangement with the inhabitants of Cherry Willingham, Lincolnshire, and stories of local involvement in owning or running pubs are increasingly common. In Kent, the Tiger at Stowting is an example of many years standing, and more recently has been joined by the nearby Farrier's Arms at Mersham, where also a brewery has now been installed. At Otham on the outskirts of Maidstone, a group of villagers were recently outbid in their attempt to take over the White Horse, but found they were able to put together the £200,000 plus for their offer surprisingly quickly. As a matter of interest the eventual purchaser intends to keep it as a pub. Punch's problems may be the very catalyst needed to see communities across the country taking over and running their own local.

**Sharp Practice?** There is much speculation over the future of Sharp's and its beers, following its takeover by Molson Coors. The brewery's main brand is of course Doom Bar which seemingly now features on bar tops with the same regularity as Greene King IPA or London Pride. However, for a number of us, it has for some years lacked its original taste and sparkle, an opinion lent support by one

landlord's comments that it can be ready for serving just an hour or two after delivery. I'm not sure exactly from when this seeming deterioration dates but I do remember that, when he was Leader of the Opposition, David Cameron spoke of it very favourably. The two events may of course be totally unconnected, but quality craft brewing and the necessary compromises of politics are hardly natural bedfellows.

**Nanny Knows Best** The proposed ban on the display of cigarettes in shops should not go un-noted by real ale drinkers: where tobacco regulation goes one day alcohol regulation is likely to go the next. Smoking is of course harmful, and the Government's action no doubt well intended, but the pressure to do something does usually come with a load of inferred emotional bullying – “how can any decent person not support that which benefits the nation's health?” – which does not always stand up to rational scrutiny. Should we not logically also ban or attempt to curb all manner of dangerous activities: why for example no criticism of that allegedly highly addictive but essentially pointless activity mountaineering?

Unsurprisingly, the proposals were immediately welcomed by health campaigners, although news from the USA suggests that the motivation of at least some of these might be open to question. The recently introduced e-cigarette, a battery operated imitation which produces a vapour nicotine fix without harmful tar or smoke, has produced the expected opposition and criticism from tobacco firms. What might not have been expected is opposition from amongst the health lobby, where there has been support for attempts to ban it on the grounds that its manufacture is unregulated. Perhaps, however, we should not be surprised. When medical opinion is generally of the view that a limited amount of alcohol confers certain health benefits, one suspects that the driving force behind, for example, hardcore teetotal groups, comes from something else – a puritanical dislike of pleasure maybe, or possibly, envy by those that cannot, or will not, enjoy what others can.

**All that Glitters** The word gold appears to be an increasingly common element in the names of ales. One might imagine that such brews were of the recently created style Golden Ale, with colour to match. But not so, colour would seem to vary from the near straw or pale gold of the true Golden Ale, to mid or even dark brown, with matching variations in taste, the deeper shades more resembling traditional bitter. All this has of course no connection to Golden Ale's current popularity and prize-winning success.



**Winter Afternoon** This atmospheric photo was taking in a local pub – but which one? (Answer Page 61)

*Old Wort*

It takes all sorts to campaign for real ale

# Join CAMRA today...

Complete the Direct Debit form below and you will receive three months membership free 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](http://www.camra.org.uk) or call 01727 867201. All forms should be addressed to Membership Secretary, CAMRA, 230 Hatfield Road, St Albans, AL1 4LW.



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

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Channel Draught 47

Applications will be processed within 21 days

Mem Form 0198



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## National Contacts

**Nationally** CAMRA can be contacted at:  
CAMRA, 230 Hatfield Rd, St Albans,  
Herts., AL1 4LW.

For enquiries, phone 01727 867201

Web [www.camra.org.uk](http://www.camra.org.uk)



## Adjacent Branches

**Ashford Folkestone & Romney Marsh**

[branchcontact@camra-afm.org.uk](mailto:branchcontact@camra-afm.org.uk)

**Canterbury**

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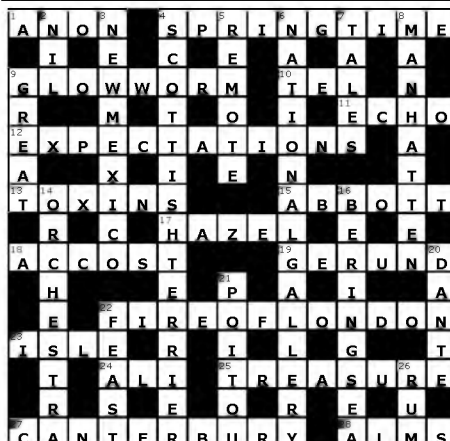
[mike@calebriparc.co.uk](mailto:mike@calebriparc.co.uk)

**Thanet**

Debbie Aris 01843 591731 (h)

[debbie@thanet-camra.org.uk](mailto:debbie@thanet-camra.org.uk)

## CROSSWORD ANSWERS



### Winter Afternoon (Page 59)

The location is the Ship, Middle St,  
Deal

## Local Information & Useful Numbers

Dover Tourist Info 01304 205108

Folk Tourist Info 01303 258594

Dover Police Stn 01303 240055

Folk Police Stn 01303 850055

### Dover Taxis

A1 01304 211111

A2B 01304 225588

Central 01304 204040

Dover Heritage 01304 204420

Star 01304 228822

Victory 01304 228888

### Deal Taxis

AI Cars 01304 363636

Castle Taxis 01304 374000

Direct Cars 01304 382222

Jacks Cars 01304 362299

### Sandwich Taxis

AM Cars 01304 614209

Sandwich Cars 01304 617424

### Folkestone Taxis

Channel Cars 01303 252252

Chris's Taxis 01303 226490

Folk. Taxi 01303 252000

Premier Cars 01303 279900

National Express 0870 5808080

Stagecoach 0870 2433711

National Rail Enq. 08457 484950

### Trading Standards Office (East Kent)

01843 223380

### Trading Standards Office (Mid Kent)

01303 850294

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

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## And Finally.....

### Crap Beer's Days are numbered.

Controversial brewer BrewDog held a "crap beer amnesty" in March for drinkers to trade in big brand cans for a their own Punk IPA. It was held at the brewer's Aberdeen bar and BrewDog is looking for partners to host more amnesties in other cities across the UK. The amnesty comes hot on the heels of BrewDog launching its flagship beer Punk IPA in 330ml cans after a poll found 87% of its drinkers in favour of the move. It will be available from Sainsbury's stores, which will also stock the brewer's 5 a.m. Saint amber ale and 9.2% abv Hardcore IPA, meaning BrewDog will have four beers stocked by the supermarket chain.

"We want the public to realise that the fizzy, yellow so-called 'beers' pushed on the unsuspecting public by big breweries should be treated as a crime" said co-founder James Watt. "The crap beer amnesty is designed to prove to beer drinkers that have previously put up with these tasteless, insipid mainstream lagers that things have changed. "We want to make everyone as passionate about beer as we are and in addition to the can launch, the fact that Sainsbury's is now stocking a 9.2% ABV IPA proves that we're already making great headway. "Crap beer's days are numbered. The time for revolution is now.

*Working with business and the community*

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# The Coastguard Pub Restaurant

[www.thecoastguard.co.uk](http://www.thecoastguard.co.uk)

*Between the bottom of the hill and the deep blue sea*

The Coastguard Pub & Restaurant isn't hard to find. Head for the sound of the waves lapping against the white cliffs of Dover, the delicious aroma of local produce cooking in a busy kitchen, the glint of a freshly poured ale. When the English Channel is about to wet your toes, you'll have found us.

We like to keep things simple. Our friendly, family run establishment has a garden with bench seating for sunny days, a large alfresco terrace for year-round drinking and dining, a bar for cosy evenings, and a restaurant for relaxed dining.

We stock the finest beers and cider; with ales from Stornaway to Kent, and beers from across the Channel. You can keep up to date with what's in our cellar by following us on twitter:

[www.twitter.com/thecoastguard](http://www.twitter.com/thecoastguard)

[www.thecoastguard.co.uk](http://www.thecoastguard.co.uk)



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