



CAMPAIGN
FOR
REAL ALE

THIRSTY TIMES

Chelmsford & mid-Essex Branch of CAMRA

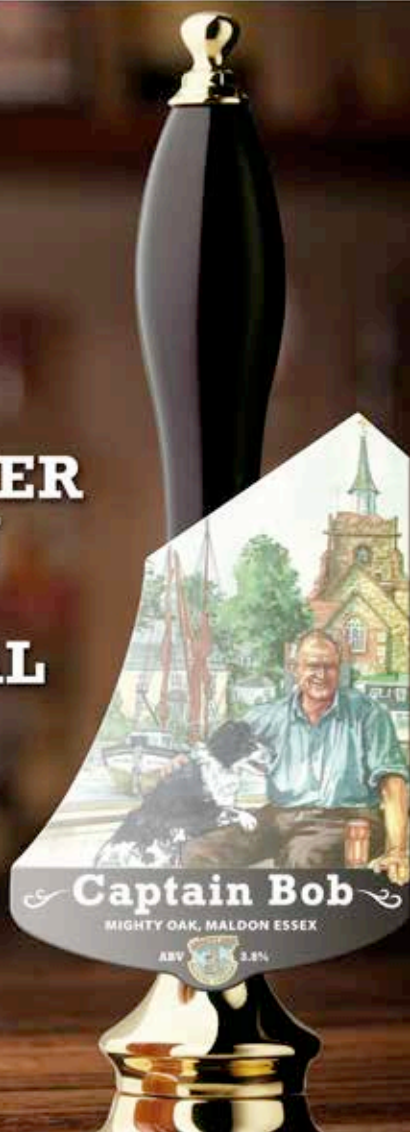


CAMPAIGN
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SEE-THROUGH CELLAR TAPS INTO CASK ALE



Clive Chesser, business unit director for Greene King Pub Partners, said: "We love working with tenants like Dave and Tracy who run great pubs and take a great deal of care in properly maintaining and serving cask ale."

"This investment allows them to use theatrics to showcase the quality and commitment to real ale at the White Hart as well as the wide range available."

A cask ale "cellar" bar has been installed at the White Hart in Witham, Essex that will allow drinkers to see beers being tapped and choose from the range on offer.

The new innovative White Hart Tap is a first for pub owners Greene King and lessees Dave and Tracy Arnott, showcasing a cask ale "cellar" in full view of customers at the bar. The White Hart Tap has a two-tier rack of cask ales, allowing the pub to serve a much wider range of real ale at the new bar.

A cooling system ensures the ales are served at the right temperature by gravity-fed dispense, straight from the cask.

Husband and wife duo Dave and Tracy have run the White Hart for more than eight years. Dave (pictured above) commented: "Everyone knows I am passionate about cask ale. It is a skill to properly look after and serve the perfect pint, and it is something I take great pride in doing. "The new cask ale bar looks incredible and it holds a real wow factor. Not only is it showing off a bit, we hope it will spur people who might not have thought to try real ales before to give it a go."

The new installation will more than double the pub's current cask ale pumps, adding eight cask ales to the bar, complementing the six already available. The pub will serve two beers every week from local micro-breweries such as Round Tower Brewery in Chelmsford and Mighty Oak Brewing Company in Maldon, as well as many guest ales and Greene King beers including Old Golden Hen and IPA Reserve.

To enable customers to sample more of the wide range, three different ales in a trio of 1/3 pint glasses are available.

The White Hart also offers draught cider and a variety of bottled craft beer. Craft beer tasting hosted by Greene King and cider tasting hosted by Aspull were available to guests at the launch of the White Hart Tap. Alongside the pub's calendar of beer festivals, new cider festivals have been added.

The White Hart is a Cask Marque accredited pub and Dave has received several accolades for his cellar management. For more information visit www.whitehartinwitham.co.uk.

Roger Protz

The above article was originally published on www.protzonbeer.co.uk and is reproduced with the author's permission.

"It also adds another dimension to our recently refurbished hotel, restaurants and beer garden."

Autumn 2014

6 Tindal Street, Chelmsford, Essex, CM1 1ER
Tel: 01245 259107 Email: pinup@boutiquecafebar.com

www.boutiquecafebar.com



PUB NEWS

I'll start with planning applications – enough to send a shiver down the spine when referring to pubs!

First the disappointing news that there is an application to convert the **Cock Inn, Boreham** into 3 two-storey dwellings and build a pair of semi-detached cottages on the site. This pub, a listed building which thrived when owned by Ridleys, is a sorry sight now, having been closed for several years

Better news regarding the **Butcher's Arms at North End** where the application for alterations to the pub was approved and work is underway. Hopefully we shall see it reopening soon.

Similarly the application to build 4 terraced dwellings on land at the back of the **Rifleman, Braintree** was approved. This preserves the pub (for the time being anyway) and hopefully satisfies the accountants in Bury St Edmunds!

I've also become aware, very belatedly, of great concern among villagers for the future of the **Bull in Blackmore**, which has been closed for three years. They fear that an application to build two houses on the site and make alterations to the listed building will jeopardise its future as a pub, although the owner denies this. The application was refused by Brentwood Borough Council but has now gone to appeal.

The **Angel, Broomfield** had its promised refurbishment in July and has re-emerged in a strange shade of brown. I wonder who chose the colour! Still good beer and food of course. www.vintageinn.co.uk/theangelbroomfield

The **Fritch of Bacon at Little Dunmow** is for sale as a free house pub for £395,000.

We understand that the new tenant of the **Blue Lion, Great Baddow** has plans to refurbish the pub and offer good food and, most importantly, a more interesting selection of ales.



The "Essex Cricketers", and before that the "Oval", has been renamed the **Oaklands Inn, Great Notley**. Still owned by Shepherd Neame, new landlord Darren has overseen a transformation in this pub. It is a large building now informally divided into spacious but non-exclusive areas for drinkers, those having meals, families, even a function area, all with modern décor and comfortable seating. Meals are prepared by an experienced chef and served all day. There

PUB NEWS

is also a café/tea room open from 8.45 am. The regular beers are Spitfire and Whitstable Bay Pale Ale with two others from the SN seasonal or Classic Collection ranges. This is to all intents and purposes a "new" pub, well worth a visit, and we wish Darren success. www.shepherdneame.co.uk/pubs/braintree/oaklands-inn

In our autumn issue last year I highlighted the contribution which pubs make to charity. Most beer festivals, music nights and other special events raise much-needed funds for local and national charities and I'm going to mention a few here that I'm aware of.

The **Six Bells at Boreham** had a charity event on bank holiday Monday with a live band, barbeque and a charity auction in aid of Farleigh hospice. A hog roast in June raised over £1,000 for the same charity. www.sixbellspubandrestaurantboreham.co.uk



Following a very successful Beer Festival, Lynne and Peter at the **Rodney, Little Baddow** celebrated their 25th anniversary in the pub at the end of August. They are having a Charity Night on Saturday 20th September and, leading up to Christmas there will be more charity events including: Crib, Quiz, Race & Firework Nights. All money raised is split between Essex Air Ambulance and Help the Heroes. www.therodneyinn.co.uk

The **Lion Inn, Boreham** hosted the Boreham Fun day again this year to raise funds for Essex Air Ambulance. £2,900 was raised on the day. Hans thanks all their local suppliers and volunteers without whom the day would not have happened. They also raised an additional £2,000 by "flinging a few more disposable members of staff out of a plane, an activity called sky diving". Onlookers testify to a full philavery (look it up) of the Queen's English on the way down as gravity and terror enveloped each person.

The Lion has a new 150 capacity multifunctional hall. If you can dream it (and have enough friends) they can host it.

Hans is a keen watcher of the latest CAMRA awards and will be welcoming back Captain Bob, Citra and Black Eagle in the coming weeks. In bottle they have several London pale ales, 3 American craft beers including a rye beer, an imperial stout (bomber size), and a few specially imported items, the most notable being Lion Stout from Sri Lanka, which is considered by many to be the world's best stout. www.lioninnhotel.co.uk



You've heard of ERNIE (of Premium Bonds fame) Well, at the **Endeavour, Chelmsford** popular demand has brought back the lottery

PUB NEWS

bonus ball, now using random number selector 'Endeavour'. The pub is hosting a Macmillan Coffee Morning from 10am on Saturday 27 September with everyone welcome. Saturday 4 October is the next of their pop up restaurant nights - Italian night, 2 courses and a glass of limoncello for only £15.

Mike and Jacqui look forward to seeing everyone and continue to have 5 regular real ales and a different guest every week.
01245 257717

Alex at the **Ale House in Chelmsford** reports that as a result of winning 'branch cider pub of the year' more people are visiting to try the great range of Real Cider, as well as Real Ale, which is great for everyone involved from the presses to the distribution. Essex Cider Shop are doing a great job with sourcing some unusual and limited press ciders to keep everyone interested. The live music nights are really kicking off, Real Beer & Real Music fast making it a destination pub. A "huge" beer festival on the last weekend of September coincides with Blues in The City. They have four amazing bands to compliment the 30 beers and 15 ciders over the Saturday and Sunday with a 'Meet the Brewery (Oakham)' on the Thursday evening including a Tap Takeover by Oakham (6 of their pumps will be Oakham Beers).
www.the-ale-house-chelmsford.co.uk

Dan at the **Boutique Café Bar** announces that they are now selling Vedett Extra Blond on draft. You won't find it anywhere else in the whole of Essex! This is a light, well hopped beer with 5.2% alcohol content produced by Duvel Moortgat. Their first "ale"ween beer festival will take place from Wednesday 29th October until Wednesday 5th November with a wide selection of spooky ales!
www.boutiquecafebar.com

The **Oddfellows Arms, Chelmsford** has a beer festival from 25th to 28th September. The pub will have 16 ales, 6 craft beers and 4 ciders with their usual menu on offer plus 'street food'. Live music will feature Squeal (26th) and Toucan Jam (27th) and there will be a Quiz Night on 28th. Round of applause to landlord Steve for being the first to mention the C word – he's now taking bookings for the festive season!
<http://theoddfellowsarms.com>

The **Fox & Goose, Highwood** is going from strength to strength with a fourth hand pump to increase their beer offering, most of which are from local breweries including Brentwood, Mighty Oak, Crouch Vale & Farmer's. To get into the festive spirit they are having a Pre-Christmas Party on Thursday 11th December with live entertainment from Simon James, a 3 course meal and a complimentary welcome drink. As Christmas approaches look out for the best of the seasonal beers, mulled wine and Swedish Rødkorlerlig Warm Spiced Cider.
www.foxandgoosepub.co.uk



Pete & Gill are now into their 4th year at the **Three Elms, Chignal St James**. They report steadily increasing trade with loyal support for their various events – live band and steak nights, tapas evenings, Morris dancing and folk music

PUB NEWS

Their 4th August beer and cider festival in August was as good as ever with 22 ales and 34 ciders on offer. Never mind Christmas, here are the provisional dates for next year's festivals – 22nd-25th May and 14th – 16th August. Before then there's a 70s night on Saturday 27th September, and a Halloween Cider Festival on Saturday 1st November. www.the-three-elms.com

As reported elsewhere the opening of the White Hart Tap, at the **White Hart Hotel, Witham**, has been a huge success with a great selection of guest ales from throughout East Anglia and beyond! Their annual "End of Summer Beer & Cider Festival" runs from Wednesday 18th to Sunday 21st September featuring 30+ ales and ciders. On Saturday 20th September Witham will once again host The International Puppet Festival throughout the town centre and the WH will be serving a hog roast & barbecue all day with live music starting from 4pm onwards. Their "12 days of Christmas" Beer Festival starts on Saturday 13th December and they're hoping to host a few "Meet the Brewer" evenings over the next few months as well!
www.whitehartinwitham.co.uk

In the last issue I reported the sale of several Greene King pubs to Hawthorn Leisure. I now know of six in our area, the **Walnut Tree, Broads Green, the Chequers, Felsted, the Wheatsheaf, Hatfield Peverel, the Beehive, Great Waltham, the Dog & Partridge, Great Leighs** and the **Rose & Crown, Bocking**. In those I have visited the range of beers has increased considerably with Greene King signage replaced by "Free House". Early days but first impressions of the new owners are positive.

Finally, a new type of pub – a bottle store/micro pub – is scheduled to open on 22nd September at 173 Moulsham Street, Chelmsford. Its opening times will be Monday to Saturday 12am to

9pm and Sunday 12am to 4pm. It will sell a variety of beers from Essex and London brewers, around the UK, and from many European countries and the USA. They will be available to drink on the premises or take away. There will also be cask ales and KeyKey beers.

The micro pub will have an area of approximately 14 feet by 10 feet where customers can enjoy all the beers on offer. The idea of micro pubs was started by Martin Hillier with the Butchers Arms in Herne, Kent but this will be the first of its kind in Essex. The focus of a micro pub is local cask beer, no spirits, no mainstream beers, no music, just conversation; keeping it small and simple. Events such as meet the brewer, organized trips to breweries and tasting evenings are planned.

Beers will be available in polypins and casks for parties, also gift packs, glasses and many more beer-related products like beer mustards etc.

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BREWERY NEWS



MIGHTY OAK

Gill Crawford reports:

A very exciting day for us at The Great British Beer Festival this year! We were amongst the winners at the Champion Beer of Britain awards with our very own Captain Bob announced as Silver medal winner in the Bitter category. A splendid achievement for us, and one which highlights the continuing abundance of quality ales coming out of Essex.

Captain Bob, brewed with the distinctive Nelson Sauvin hop, has continued to grow in popularity since first release back in 2010; a deep amber 3.8% session ale with a fruity and hoppy palate; hints of gooseberry, elderflower and grape in the finish. You can find this beer in pubs around Essex, London, Kent, Hertfordshire, Cambridgeshire and Suffolk – also to be seen in many of the micro-pubs along the North Kent coast.



The picture shows Ruth O'Neill and John Boyce with (left) John Walpole, landlord of the Carpenters Arms, Maldon after Captain Bob was crowned Champion Bitter of East Anglia.



BISHOP NICK

Libby Ridley writes:

We've been on East Street, Braintree for a year now and what a year it has been. The summer has been brilliant. Loads of new accounts throughout the county in recent weeks including *The Theobald Arms* in Grays, *The Red Lion* in Finchingfield, *The Locomotive* in Halstead, *The Eagle* in Braintree and *The White Hart* in Little Waltham. New outlets for our bottled beer include *Spencers Farm Shop* and *The Blue Egg* in Bardfield.

The Chelmsford Summer Beer & Cider Festival was a success for Bishop Nick and great fun. We were drunk dry by the end of Friday – a balmy July day which saw temperatures soaring. And we've had our 1555 Best Bitter (4.3%) at the Great British Beer Festival at Olympia. And so many pub beer festivals throughout the county and down in the big smoke too.

To help us through some pretty busy months we've been grateful for the willing and reliable services of Keith Thorogood – an all-round-good-guy who's thrown himself in to all aspects of production. A welcome addition to the team.

Martyr – our Limited Edition 5% American-style IPA sold extremely quickly. We re-brewed it so that it would last the summer months. And it has – just. Still available in 500ml bottles. Now available is our offering for autumn: *Embers*, a 3.8% Harvest Amber Ale with Bramling Cross and Goldings hops and Caramalt for a fruity and toasty pint. Order yours now. We've got a Porter on the cards for October.

Reach us on 01376 349605 and follow us on Facebook - BishopNickAle and Twitter - @BishopNick or sign up for our newsletter at info@bishopnick.com



ROUND TOWER

Simon Tippler reports:

The summer beer festival was great fun for Round Tower meeting lots of new faces as well as spending some time with those who already enjoy our beer. Round Tower beer is becoming increasingly popular in great Real Ale pubs both within Chelmsford and further afield across Essex. We now deliver as far north as Halstead and Manningtree and in the South of the county in Southend and Thurrock. Our City Gold 3.6% gold has become a popular summer session beer and has been released for sale to all of our customers as a regular alongside our Stout 4.3% and our Slipstream 6%. We have also re-brewed the popular Lamarsh 4.4% made with pale ale malt and dry-hopped with plenty of 'C'

hops and the surprise hit was our Moulsham Mild 3.5%, a dark mild with a small amount of Bramling Cross hops. These two beers will perfectly complement the flavours of autumn and are currently available. Our Christmas bottle sales will be launched on 26th October at the Purely Essex festival in Chelmsford town centre. We plan to be open to the public again this winter in plenty of time for Xmas with a new improved sales area and the opportunity to give the public a chance to see where we are and what we are doing in our brewery. We will also have some very special exclusive Stouts available at Christmas time so make sure you follow us on Facebook and Twitter to find out about where you can find them.

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• You can cancel a Direct Debit at any time by simply contacting your bank or building society. Written confirmation may be required. Please also notify us.

BRANCH DIARY

Tuesday 9th September: Real Ale Runabout to Chappel Beer Festival.

Bus departs opposite rail station at 7.30pm, fare £6 members/OAPS, £7 non-members. ADVANCE BOOKING RECOMMENDED.

Wednesday 17th September: Branch Meeting at the Compasses, Littley Green.

Bus fare £5 members, £6 non-members. Depart from opposite rail station at 8pm, with the meeting starting at 8.30pm.

Saturday 27th September: Joint Social Afternoon/Essex CAMRA Games Day at Felstar Brewery.

Join other Essex CAMRA Branches for an afternoon of beer, silly games, food, turkey racing and beer.

Bus fare £9 members, £10 non-members. Depart from opposite rail station at 12.15pm. We'll return late afternoon/early evening.

Saturday 4th October: Visit to Picked Pig Cider, Stretham (nr Ely).

With October being CAMRA's cider month, we'll visit Picked Pig Cider for the first half of the afternoon, then make our way back via a couple of pubs, with stops/drop offs in Braintree & Maldon, arriving back in Chelmsford for about 10.30pm.

Bus fare £23 members, £25 non-members. Depart from opposite rail station at 10.30am.

Tuesday 7th October: Real Ale Runabout to Bishops Stortford.

Bus departs opposite rail station at 7.30pm, fare £6 members/OAPS, £7 non-members. A walk around Bishops Stortford - a list of suggested pubs and a map will be provided. ADVANCE BOOKING PREFERRED SO I CAN GAUGE NUMBERS PLEASE

Thursday 16th October:
Branch Meeting at the Horse & Groom, Galleywood.
NOTE: NOT THE USUAL WEDNESDAY
Bus fare £5 members, £6 non-members. Depart from opposite rail station at 8pm, with the meeting starting at 8.30pm.

WE WILL BE GOING TO THIS MEETING BY TAXIBUS SO PLEASE ARRIVE BY 7.45PM SO THE CORRECT SIZE BUS CAN BE ORDERED.

Friday 31st October: Bus Trip to South Woodham Ferrers Beer Festival.

Bus fare £9 members, £10 non-members. Depart from opposite rail station at 8pm.

Tuesday 4th November: Real Ale Runabout to Chignal St James, Broads Green, Little Waltham & Littley Green.

Bus departs opposite rail station at 7.30pm, fare £6 members/OAPS, £7 non-members. ADVANCE BOOKING PREFERRED SO I CAN GAUGE NUMBERS PLEASE

Wednesday 12th November: AGM at the White Hart Hotel, Witham.

Bus fare £5 members, £6 non-members. Depart from opposite rail station at 8pm, with the meeting starting at 8.30pm.

Tuesday 25th November: Beer Cuisine Night at the Square & Compasses, Fuller Street.

Three courses cooked with beer for £19. The menu will be emailed out and put on the website when available. Bus fare £9 members, £10 non-members. Depart from opposite rail station at 7.45pm. PLEASE BOOK MEAL CHOICES/BUS WITH ME BY SUNDAY 16TH NOVEMBER.

Tuesday 2nd December: Mystery Real Ale Runabout

The annual pre-Christmas surprise. Bus departs opposite rail station at 7.30pm, fare £6 members/OAPS, £7 non-members.

MOORHOUSE'S BREWERY

Born & bred in Burnley, by chance I came across Moorhouse's brewery in my first proper job in the seventies. The town was ahead of the game on recycling in those days as most of the town's waste ended up in the right place through various methods. One of the more unofficial conduits was the exchange of a ten bob note to a council lorry driver for gathered burnable material to fire a boiler at an address on a domestic terrace off Accrington Road. At the time I was told that this local business was somehow involved in beer but I knew no more.

I found out later this was Moorhouse's Brewery and although they did not supply beer to local drinkers they brewed something called Hop Bitters. These were in high demand in the past, winning many awards and being less than 2% abv they were deemed to be "non-intoxicating liquors." They were sold on draught in Temperance bars throughout the North-West. As this trade faded they took up the supply of shandy concentrate for the big breweries but this was obviously a declining market. I was also working at a town centre pub called the Broadsword, Scottish & Newcastle's most southerly pub where all draught beer was dispensed from plastic lined beer tanks in the cellar. The top seller, Newcastle Brown Ale served in its iconic bottles was seen as sophisticated at the time. Good beer was hard to find in Burnley.

Time marches on and although I moved away from the Thatcher-devastated town of Burnley to Chelmsford seeking education, I heard through friends that Moorhouse's had started selling "decent beer". Apparently the company remained in the hands of the Moorhouse Family

until 1978 when it was sold by its last surviving member, Tom Fawcett.

The business passed through the hands of various owners until eventually facing closure when a local businessman, William Parkinson, after drinking a pint of Pendle Witches Brew and making enquiries at the bar, bought the brewery.

As part of the sale agreement, Tom would remain on the brewery payroll for the rest of his life. As the new owners were keen to acquire the business and Tom was 73 at the time and not in the best of health, they agreed. He died in 1995 aged 90. Since that time Moorhouse's, under the new boss David Grant, have built a great local following amongst the North West's drinking cognoscenti and have gone from strength to strength, building their portfolio featuring the local Pendle Witch connection. Amazingly, at the height of the recession with the local economy in freefall when I visited in March 2009 they announced a huge £4.4 million investment in a new brewing complex. This would treble production capacity to more than 1,000 brewer's barrels a week (some 15 million pints a year) to become the 'north west's newest regional brewery'. Locally this was seen as a very risky move with a town in a huge slump and a brave commitment not just in the project but to the whole local community.

Following a visit back to Accrington Road in September 2014 I'm happy to report that Moorhouse's is doing very nicely thank you with an annual turnover of £5 million.

The brewery has always exploited its local Pendle Witch connections and sees a peak in its brewing year production at the end of October with special deliveries to all parts of the country. This year the five core beers of *Black Cat* (3.4%abv), *Blond Witch* (4.5%abv), *Pendle Witches Brew* (5.1%abv), *Pride of Pendle* (4.1%abv) and *Premier Bitter* (3.7%abv) are joined by five blended themed ales offered to suit a wide spectrum of taste - *Broomstick Bitter* (4.0%abv); *Witch Hunt* (4.8%abv); *Black Witch* (4.2%abv); *Witches Cauldron* (4.2%abv); *Witchfinder General* (4.4%abv). On top of these there will be a new project seeing the brewing of *Black Cat Reserve* which is a stronger ale built on the acclaimed attributes of the CAMRA Champion Beer of Britain. It will be available in cask at 4.6%abv, but rising to 7.0%abv for a limited extra strength cask issue.

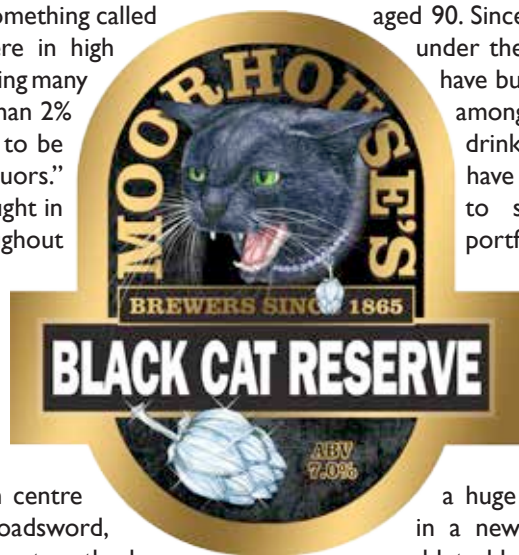
Moorhouse's taste notes describe it as 'An intensely dark beer, Black Cat Reserve conjures deep complex notes of roasted coffee,

chocolate and mocha, balanced by hints of dark cherry and blackcurrant from the Polish Junga hop'.

Moorhouse's David Grant said "Our regular Black Cat at the lower strength is the perfect dark quaffable ale to match the mood of the Halloween season and always very popular. We have now created Black Cat Reserve to build on that appeal. Halloween is the third busiest trading season in the year after Christmas and Easter. Licensees that don't do anything to mark it are missing a trick. Each year we make our mark as the brewer of choice for the Halloween season. We expect to again see a sales surge across the country, from Essex to Newcastle, as our business grows".

Not bad from what used to be a back-street temperance brewery in Burnley.

CHEERS!
Podge.



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STOP THE SQUABBLES

I recently came across this piece on Roger Protz's entertaining and educating site, "Protz on Beer". It is written by Jane Peyton, Britain's Beer Sommelier of the Year. Roger says that it has had more hits than any other piece he has posted on his site! I wonder what you think.

Stop the squabbles - we need a united front to champion all good beer

Good day - if you are reading this then like me you worship at the altar of malts and hops. Or should that be a maltar?

Have you ever thought about the awesome power of the beer lover? Not only do beerios hold commercial power by helping to contribute £21 billion annually to the British economy through brewing and pubs, but we have political power too. It was beerios, through the CAMRA campaign, that persuaded the Government to change policy on the beer duty escalator. Then there is the power of enthusiasm and a powerful desire to encourage non beer drinkers to join us in our respect for Ninkasi's nectar. I cannot think of another industry with such fervent customers and that benefits so much from their willing zeal.

Could there be a better time to be a beer lover? It's a golden age for brewing - not just in Britain but around the world. These are thrilling times for exploring beer with so many new breweries offering arguably the widest variety of beer styles and aroma and taste profiles there has ever been. Many brewers have eschewed the rule book and drinkers are the beneficiaries with some utterly delicious and imaginative brews that pack a flavour punch like nothing else. And the stalwarts of British brewing continue to supply reliable classics such as Boltmaker by Timothy Taylor, recently crowned Champion Beer of Britain. This means that the current brewing scene not only appeals to the millions of people who prefer a more traditional pint, but it can also enthuse those who desire a diversity of taste experiences. It is also attracting new beer drinkers who do not mind what format beer comes in or maybe do not even know the difference between a kegged or cask beer. Many

of the newer-established breweries are exclusively keg or bottles- for instance Meantime, widely celebrated for producing a range of excellent beers.

The good news is that real ale and craft beer is a moderately growing sector, the bad news is that it is still a minority in the overall drinks market. The biggest growth is mainstream cider, especially flavoured ciders. These sweeter, less challenging beverages are today's alcopops and crucially, they appeal to younger people - who have a lifetime of drinking ahead of them. Once a person has a taste for something sweet, it is difficult to tempt them with something bitter. But to save the future of Britain's national drink we need to encourage more people to drink beer! That is where the power of beer lovers comes in with the urge to evang-ale-ise. The trouble is we are not presenting a united front. There is a schism in the ranks of the most passionate beer drinkers in the land where many of those who prefer cask ale are openly hostile to the idea of kegged beer. This hostility is evident each month in the letters page of CAMRA's What's Brewing newspaper. But it also comes from some brewers who have chosen to concentrate on keg only, and who are not shy of spitting bile at the cask sector either.

I am one of thousands of CAMRA members who love beer no matter what format it comes in. As long as it is good beer! I have inadvertently drunk some horrors poured from a cask, and I have tasted some nasty kegged and bottled beer too. Neither format has a monopoly on drinkable brews.

I can understand why so many CAMRA members resent kegged beers, after all those members have campaigned for years to protect cask ale against boring and flavourless pasteurised beer and thanks to their efforts the war has been won. All that tireless campaigning created the market for cask and

keg and ensured that Britain's beer market, like most other countries, is not completely dominated by the international behemoths of the brewing world with only one style of beer on offer. Now that we imbibers have known the joy of variety, aroma and flavour in our favourite drink, there is no going back to the bad old days of Watney Red Barrel.

In a perfect beer world those who begrudge filtered beer or cask ale would accept the entire sector and that includes the international pilsner brands because the reality is without the drinkers of the Carlsbergs and Heinekens (companies that also own some well-known ale brands) Britain's pubs would be closing at an even swifter rate. No-one is forced to drink beers they do not want to but rather than bad mouthing the formats they disapprove of, may I suggest that we unite to support the beer and pub sector as a whole to ensure that it remains strong. We can do this by acknowledging and harnessing that incredible power we have and lobbying opinion formers, pubs, brewers, and the media about beer - the world's greatest libation.

Here are some suggestions of actions beer lovers might want to take:

- Try to convert cider and wine drinkers to beer - especially women. Fewer than 15% of women in Britain are regular beer drinkers. Even a small percentage increase in women drinking beer in a pub would have a significant and positive effect on the health of the industry. However this is a huge challenge because one of the biggest reasons why women in this country do not drink beer is because they perceive it as being blokey. Many beer marketing companies do not help because they market beer just at men making millions of people assume that beer is a man's drink and that women are not welcome at the party. Of course we know that beer is a gift from nature to all humans! No-one calls wine 'female' - and it's ludicrous to assign a gender to food or drink. But if people insist on giving beer a male gender then they should read my blog on the Huffington Post where I write about beer having more female elements than any other

alcoholic drink. Read it at: www.huffingtonpost.co.uk/jane-peyton

- If your local pub serves food ask the manager to include a beer suggestion to match with each dish on the menu. If they are unable to stock a wide selection of cask ales ask them to offer a wider selection of bottled beers and have a beer menu with description of style and descriptive tasting notes. Food matching is where beer has no competition!

- Write to local and national newspapers and ask them to include more positive features about beer, and if those publications have a wine column, ask them to print a beer column too.

- If your local or favourite brewer is beholden to New World hops, encourage them to use British hops instead. British hops are more subtle than their NewWorld counterparts, and that subtlety permits the malts to shine too, showing off the complexity of the beer. By doing so you will help to save the British hop industry and will taste just why British malt is renowned as being the best brewing and distilling barley in the world!

- Join the Beer Day Britain project to deliver the world's greatest national beer day - June 15th 2015. And also sign a petition I have started for the British Government to serve British beer at official receptions and to be proud to showcase our peerless national drink. See details of the national beer day and petition in the next article.

Beer is such a joy giving drink - more so than other beverage so let's celebrate and share it whether your favourite tipple is a pint of Spitfire, Carling or Gamma Ray. Bottoms up!

Jane Peyton is Britain's Beer Sommelier of the Year, founder of the School of Booze, and author of several books including 'Beer o' Clock'. She is driving the idea for Beer Day Britain and has joined forces with brewers Sophie de Ronde of Brentwood Brewing, and Sara Barton of Brewster's Brewing Company to work with the beer industry to make it happen.

BEER DAY BRITAIN, JUNE 15TH 2015

Hello Beer Lovers - welcome to the build up for Britain's national beer day to be held annually on June 15th starting in 2015.

Beer Day Britain is a chance to celebrate Britain's amazing beer and pubs. There is much to be proud of - not least that more styles of beer invented in Britain are now brewed around the world than those of any other brewing nation including Pale Ale, India Pale Ale, Mild, Brown Ale, Stout, Porter, Imperial Russian Stout, and Barley Wine.

June 15th is also the date that Magna Carta was sealed in 1215. Article 35 of the charter stated: 'Let there be throughout our kingdom a single measure for wine and a single measure for ale and a single measure for corn, namely "the London quarter"'

Ale was so important in England at the time that it was mentioned in one of the most significant legal documents in history. What a great reason to go to the pub, have a beery picnic, visit a brewery, take a ride on the ale rail, brew a celebration ale, or host a beery BBQ on June 15th and celebrate Britain's national drink!

If you want to support Britain's beer & pubs and make Beer Day Britain the best day of the year, please visit www.beerdaybritain.co.uk, which gives more background and suggestions of what to do beforehand and on the day to get involved. To help build support and anticipation, follow us on Twitter, @BeerDayBritain with the hashtag #BDB, and like our page on Facebook, www.facebook.com/beerdaybritain

We hope that in Essex we can make a big event of it. We are a county of multiple award-winning beers and we also hold CAMRA's 3rd largest outdoor beer festival in the country, with thanks to the Chelmsford & mid Essex branch. Being a fully devoted beery county we hope the events in Essex will be plentiful, and this will come down to you all.

Beer Day Britain is a grass roots project 'for the love of beer' by Jane Peyton, Sophie de Ronde, and Sara Barton and although Britain's major beer organisations support the idea this is a voluntary initiative by Jane, Sophie and Sara.

Bottoms up!

40TH ANNIVERSARY LOGO COMPETITION

This competition to design a logo to celebrate the branch's 40th anniversary, and which will be used throughout 2015, including at the beer festivals, was won by Jane Waldock. Congratulations Jane, you have won free entry for 2 people at one of our beer festivals with 4 pints of beer or cider, a shirt with your logo, and a CAMRA bear.

The best child entries also received a CAMRA bear. Thank you to everyone who took part.



CHELMSFORD & MID ESSEX CAMRA 2014 BRANCH MEMBERS' SURVEY

We would like you to be involved in the Campaigning and Activities of the Branch, so we would ask you to take just a few minutes to complete and submit our survey. We are hoping that it will enable us to know what you would like to happen in your area.

If you would prefer to complete online, please go to the 'Surveys' section of our website (www.chelmsfordcamra.org.uk) or scan the QR code.



All activities of the Branch are open to members and non-members, so everyone is welcome.

1. Are you a CAMRA member?

Yes No

Name / Membership number (Optional)

2. Would you be interested in the Social Activities run by the Branch?

Yes No

Comments

3. Do you receive the social calendar or details of events held by the Branch?

Yes No

If you would like to be added to the distribution list, please leave your email address here:

.....

4. Which area do you live in? (e.g. Great Baddow, Witham etc)

.....

5. The Branch organise and run "Real Ale Runabouts", usually by bus, which give the opportunity to visit various pubs, festivals, events and breweries within and outside of our area. These are currently run on the first Tuesday evening of the month. Please let us know your preferred days (Please tick all that apply).

No Preference Mon Tues Weds Thurs
 Fri Sat Sun Not Interested

Comments

6. The Branch often organise pub crawls in and outside of our area. Please indicate when you would prefer to attend?

No Preference Mon Tues Weds Thurs
 Fri Sat Sun Not Interested

Comments

7. Branch meetings are held for all members and those wishing to join CAMRA. They are traditionally held on a Wednesday evening once a month. Would you be more likely to attend if they were on a different day? Which day(s) would be your preference (please tick all that apply).

- No Preference Mon Tues Weds Thurs
 Fri Sat Sun Not Interested

Comments

8. Beer Festivals – Do you prefer to attend Beer festivals independently or with the Branch as a social event? If you prefer to attend with the Branch, please indicate preferred days (Please select all that apply).

- Independently Mon Tues Weds Thurs
 Fri Sat Sun Not Interested

Comments

9. The Branch is considering using the community bus scheme to assist our members and people wishing to attend events and activities organised by the Branch. If you have a license, would you be willing to volunteer for occasional driving duties, which includes drop offs on the way home from the events and also refraining from drinking alcohol at the events?

- Yes No Maybe

Comments

10. Please tick the following boxes for the activities you would be interested in attending (Please tick all that apply).

- Branch Meetings Beer Festivals Real Ale Runabouts Cider Trips
 Pub Crawls Beer Cuisine Nights Brewery Visits Organised city breaks/visits

11. Is there anything else you would like the Branch to organise?

.....

Please return completed paper forms to Claire Irons at a branch meeting or post them to:

2 Pertwee Mews, Writtle Road,
 Chelmsford, Essex CM1 3BL

POP-UP PUB MEETS TOUR DE FRANCE



Monday 7 July 2014 was an historic day. The Tour De France breezed through Essex amid cheers and support from thousands of people lining the route. How lucky were we to have this great sporting event coming through our county and so many places to go and watch, but how to decide where? Easy, really. We chose our spot on the roadside in Great Waltham not only because we had a great view (the riders were literally an arm's length away) but also because Joss Ridley, landlord of The Compasses in Littley Green, had set up a Pop-Up Pub in the village hall. There were of course several ales to be sampled and the famous Compasses huffers were available too. Thanks, Joss (and the Tour De France) for a memorable day.



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Bites & Delights - £20.00
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 Tuesday Evenings 5-8pm

Pudding Club
 Buy any of our Main Meals and get a dessert on us
 Wednesday 5-9pm

Grill Night - £40.00
 Two mains from our Grill selection
 plus a bottle of House Wine (Merlot or Sauvignon Blanc)
 Thursday Evenings 5-9pm

Fin & Fizz Fridays - £35.00
 Two Fish Dishes plus a bottle of Prosecco

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 Email: info@theswaninn-felsted.co.uk

WE HAVE TO TALK ABOUT CRAFT BEER...

.....

This is the second of four articles by prize-winning beer writer Tim Webb, author of The World Atlas of Beer, Pocket Beer Book, Good Beer Guide Belgium, LambicLand and others, in which he traces the progress of beer in the last 40 years; debunks some myths about British brewing; picks out those parts of beer-making that create flavour; and challenges CAMRA to retake its vows to improve beer in Britain.

.....

PART 2: ALTERING PERSPECTIVES

I joined CAMRA in the otherwise ordinary summer of 1974. Finishing my teens, I was badly in need of a cause. All the big ones had gone, so I chose beer.

The Campaign was three years old but had just invented the term 'real' ale and with this new brand drew in impressionable young people like me, leading us towards more interesting beer in the same way Brewdog has managed to do for our children and grandchildren.

I came to see cask-conditioned beer – a term first coined by the head of soft drinks at Bass Charrington – as the best. I relished discovering each one, as my personal quest to prevent their extinction took me to every county of the UK.

Far more importantly, meeting and sharing my new obsession with people of all ages and backgrounds gave me an introduction to the world like no other.

The road to Spui

My first doubts about the sanctity of cask ale began in 1976 on a trip to Amsterdam. An afternoon saunter down the less crowded thoroughfare from Centraal Station to Spui was interrupted by an irresistible urge to turn right at the next alleyway.

It was divine intervention not signage that led

me to the Gollem café, where in four hours I drank my way through seven or eight beers that challenged everything I knew. They were Belgian, bottled and strikingly different not just from any beer I had yet encountered but from each other. It was love at first flight.

Nowadays I can appreciate beers of most heritages and styles, finding in each some that are cleverly made or authentic, while others are dull or plagiarised. I have no truck with people who believe it is impossible to define good beer. It is obvious – the clue is in the taste.

Inconvenient truths

Writing the *World Atlas of Beer*, I became obsessed by what constitutes traditional beer. I wanted to understand why cask ales had ceased to be made anywhere but in the UK – until I realised they had only ever been British. Other countries had always done it differently.

Commercial brewers must try to match two incompatible demands. They must make beers that are interesting and appealing at the same time as being cheap and accessible. The type of beer a nation prefers is determined not so much through local tastes as by the things that affect its cost.

In Britain, where labour and land prices are high and the duty on beer is both punishing and gathered within a month or so of its completion, brewers are incentivised to make light beers

that race from grain to glass as quickly as possible. Hence modern British beers are generally low in alcohol and simple in style. Only in the UK is a 3.5% alcohol beer considered of normal strength.

The necessity for speed is why British lagers are not allowed 8 to 12 weeks of essential cold-tank conditioning to delete their gunkier flavours.

The reason cask-conditioned beers are finished in the pub cellar is not to encourage perfection but rather to make the best of them while saving space and time. Far from being the pinnacle of excellence, modern-style cask ale is a superb example of playing a bad hand the best you can.

DORA and all her children

In Victorian Britain 'small beer' was a safer way for workers in agriculture or heavy industry to rehydrate than relying on the polluted water supply. Made from the second running off a mash it fermented to about 3% alcohol, in contrast to proper beers, the declared strength of which was underestimated at around 5 to 5.5%. Export and special brews were stronger.

The Liberal Party became the preferred vote for Temperance activists after it lost its brewing barons to the Tories in the 1870s. As HM Government in 1914, it was compelled by the outbreak of war to introduce special powers for the duration of hostilities, under the Defence of the Realm Act. This it used to introduce pub closing times and to cap the strength of beer at 4% alcohol.

After the war high duty imposed on re-legalised stronger beers helped reflate Britain's shattered economy but by the time brewing was starting to return to normal, Hitler provoked a rematch. By 1945 British consumer expectations reached a new low, food rationing continuing to 1954.

By this time new business methods had it that efficiency and profitability mattered more than reputation and product in determining success. Thus brewing fell victim to indiscriminately applied new technologies that enabled cost cutting.

In our time

This was the world into which my generation of CAMRA members stepped, with our collective misunderstanding of what constituted traditional British beer.

Porters and most serious stouts, pale ales and IPAs had already been replaced, mostly by variations on light ale. The better ones were finished at the pub, while others came pre-packed as 'keg', a word made for spitting. Early CAMRA mistook the best available for the best possible.

When defining "good beer", we activists made the right call for our times, but not one that could ever last down the ages.

Acquaintance with the world's great beers, and with the real history of British brewing, does not diminish the appreciation of modern cask ale, it adds perspective. The radical swerves of the 20th century left UK brewers with few options to make beers tasty.

Britain's brewers remain the undisputed world champions at getting an awful lot of flavour out of relatively little. In the third piece in this mini-series I will try to explain how. Sadly, it has relatively little to do with those aspects of beer production that the purists hold dear.

Tim Webb served on CAMRA's National Executive for seven years, running the Great British Beer Festival for the first two, then heading up publicity and publications. He has since written numerous best-selling beer books, thus far translated into nine languages. In his spare time he runs a small publishing company and booksellers (www.booksaboutbeer.com).

CIDER PRESS

CME 40

The Chelmsford and mid-Essex Branch of CAMRA will be 40 years old next year.

CAMRA has been campaigning officially for Real Cider and Perry since 1988. Sales of cider have increased phenomenally over the years and in recognition of this fact and the importance of the cider bar to the festivals the name of our festivals has been changed to Chelmsford Beer and Cider Festival since 2013.

To celebrate our 40 years we plan to have our own Anniversary Branch Cider for sale at our summer festival next July. Already apples are falling off the trees so do not let them go to waste!

If you (or anyone else you know) have apples you wish to contribute to make our own very special Celebratory Cider to be made by Berties Cider Co based in Braintree please contact the producer Ian via ian@bertiescider.co.uk. However, cooking apples are not suitable and 10Kg of apples produces about 5 litres of juice so potentially lots of apples will be needed; the more the merrier!

Community Orchards

Recently I met with Charlie Welch, Conservation Projects and Volunteer Coordinator for Chelmsford City Council, and Rob Worley, Chair of Transition Chelmsford, which is concerned with environment issues and building resilience in the local economy. We picked the first apples for the CME40 Cider from the Community Orchard at Chelmer Park in Beehive Lane, Great Baddow, which was planted in the early 1950's. Many trees are early dessert varieties such as George Cave (originally nurtured by him in Dovercourt, Essex) which have



Charlie Welch



Rob Worley

a greenish yellow skin with a red flush and a crisp, juicy palate. Obviously we had to sample as we went along for quality control!

There are other community orchards at Highwood, South Woodham Ferrers and Chignal St James. The latter with over 60 fruit trees was officially opened in May 2013 with a focus on Essex and East Anglian Varieties.

Did you know that there is a variety of apple called Chelmsford Wonder? It was raised at Chelmsford in 1870 by William Saltmarsh and is large, yellow skinned with an orange-red flush and a few broken red stripes. I am still researching supplies of the Essex varieties called Ruby. Apparently there is one which is a Worcester Pearmain crossed with Rival which is fruity with a bright red flushed skin and also one which is a Cox's Orange Pippin Cross.

Look Out for the Purely Essex Local Food Producers' Market, which is a Transition Chelmsford Initiative and plans to have Essex Food and Drink (including ciders and Round Tower Beers).

It will be held in Chelmsford High Street on Sunday 26th October 10am-4pm.

A LITTLE NOSTALGIA



The Pyes Bridge Tavern was a pub, or more accurately a beerhouse, in Felsted from around 1874 to the 1960s.

Not discernible here but the sign in the first photograph reads: Pyes Bridge Tavern, Greene King & sons Ltd., Fine Suffolk Ales. The landlord is shown as Stephen George Peagram, who was there from ca. 1895 to at least 1937. As was not uncommon in those days there was a bakery attached to the pub and Stephen Peagram is shown in some censuses as Baker and Publican. Maybe they sold eggs as well!



Darts team 9th July 1949

The darts team were photographed (I think) in July 1949 with Ernie Harvey, landlord, sitting to the right of the gentleman holding the cup. Ernie used to tell of how, after closing at 2 pm, many of his customers would sleep on the grass outside the pub until he re-opened in the evening. I'm also reliably informed that, because of the very low ceiling, many players used to throw their darts underarm, giving the home team a distinct advantage!

The Tavern had a beer licence only right up to its closure in the 1960s. It is now a private house.

THE GREATER ANGLIA PUB CRAWL



Beavertown Brewery Tap

This crawl features a number of excellent London pubs and bars all linked by Greater Anglia train services (plus a couple of short hops on the tube), so it makes for a very convenient day out if you're based in or around Chelmsford. Note that stop no 5 - **Beavertown Brewery Tap** - is only open on a Saturday so if you want to include this (in my view, essential) then plan accordingly.



The Kings Arms

Starting at Stratford, take the Central Line two stops to Bethnal Green. It's a 10 minute stroll to our first stop, the **Kings Arms**, but it would be remiss of me not to highlight an optional detour. In our last article we featured the outstanding **Mother Kelly's** - a bar/bottle shop 2 minutes' walk north of Bethnal Green tube station at 251 Paradise Row, London E2 9LE. (Link to MK guide entry: <http://beerguidelondon.co.uk/pubs.162>)

If you haven't been yet, then serious consideration should be given to this short detour before heading down Bethnal Green Road towards the first official stop on this crawl.

Kings Arms 11a Buckfast Street, London E2 6EY. (<http://beerguidelondon.co.uk/pubs.147>)

This is the rather excellent sister pub to Islington's **Earl of Essex** (<http://beerguidelondon.co.uk/pubs.14>) which arrived on the scene first. This one is perhaps more of a proper traditional pub, but it just happens to serve around 20 draft beers and an additional 30 or so bottles. The selection is of seriously impressive quality and you'll find the best of UK and international breweries represented here.

From the Kings Arms, return to the *other* Bethnal Green station - the national rail station, which is closer to the Kings Arms than the (separate) tube station. Take the train two stops north to London Fields station, which is close to our next two venues.

First, **London Fields Brewery Tap**, 365 - 366 Warburton Street, London E8 3RR. (<http://beerguidelondon.co.uk/pubs.133>)



London Fields Brewery Tap

Serving just their own (often excellent) beers, there is plenty of choice here with a good cask and keg line up usually offering around 15 different beers. Some are available in both cask and keg format so you can compare and contrast. Just around the corner you'll find the ultra-modern - and very cool - cycle-themed bar/cafe **Look Mum No Hands**, 125 - 127 Mare Street, London E8 3RH. (<http://beerguidelondon.co.uk/pubs.165>)

Providing a big contrast to London Fields Brewery Tap, this very cool and trendy bar offers a

small but impressive range of beers, often featuring leading London breweries such as Kernel, Beavertown and Weird Beard. It's relaxed and friendly and you can also have a bite to eat here.



Look Mum No Hands!

Returning to London Fields station, take the train another stop north to Hackney Downs station. Nearby you'll find stop no.4.

Pembury Tavern, 90 Amhurst Road, London E8 1JH. (<http://beerguidelondon.co.uk/pubs.78>)

Given the explosion of excellent new bars and pubs in London, it's sometimes easy to forget the 'old' stalwarts, such as this traditional and down to earth pub owned by Milton Brewery in Cambridge (although it also serves beers from many other breweries as well as their own). It's a large and airy venue which also has a full menu, providing another opportunity to eat.



Pembury Tavern

After the Pembury, return to Hackney Downs and take the train north a couple of stops to Autumn 2014

Tottenham Hale. From here it's a short walk to **Beavertown Brewery Tap**, 17 Lockwood Industrial Park, Mill Mead Road, London N17 9QP. (<http://beerguidelondon.co.uk/pubs.170>)

This stunning new brewery tap opened in early July and is now open every Saturday from 12 noon to 6pm. Serving around 10 draft and 20 bottled beers - all from Beavertown's excellent repertoire - this place is huge, bright and airy with plenty of outdoor space. There's usually at least one food option from street food vendors located outside and inside you can view the lovely shiny new brewery.



Jolly Butchers

Returning to Tottenham Hale station, take the Victoria Line one stop to Seven Sisters. Change here for the Greater Anglia service two stops south to Stoke Newington, where you will find our final stop, the excellent **Jolly Butchers**, at 204 Stoke Newington High Street, London N16 7HU. (<http://beerguidelondon.co.uk/pubs.89>)

The pub's a five minute walk from the station. This characterful corner pub oozes tradition and serves a wonderful range of cask, keg and bottled beers. Food is served from an open kitchen. You could while away several hours here very happily, but when you're finally ready to leave return to Stoke Newington station and take the train back to Liverpool Street for your return trip to Chelmsford.

Written by Jezza, SW London. Jezza's guide to pubs and breweries in London can be found online at: <http://www.beerguidelondon.co.uk>. The site contains full details of all the bars featured in this article - including opening times, which you should check carefully before setting off. You can also follow Jezza on Twitter: @beerguidelondon or @bonsvoeux1 for frequent updates.

OKTOBERFEST & FRÜHLINGSFEST



Now that's what I call a bar snack (and the pretzels not bad either!)

Probably the most famous beer festival in the world is the München Oktoberfest (Munich Oktoberfest) which is held every year from the last week in September to the first week in October, in the Theresienwiese, which is a large public park just a couple of stops on the U-Bahn from the Hauptbahnhof. Lesser known is the Frühlingsfest (Spring Festival); also known as the "Little Sister" of the Oktoberfest, this takes place in late April to early May.

For the last couple of years we have been taking our campervan to the Oktoberfest. Staying in a campsite in Obermenzing, we catch the bus to Untermenzing, the S-Bahn to Marienplatz then the U-Bahn to Theresienwiese. As you emerge from the station the sight that meets your eyes has to be seen to be believed; huge beer "tents", each holding over a thousand people, a massive

fairground; souvenir stalls and stalls selling confectionery (including the famous gingerbread "love-hearts") and all kinds of food (our favourite is the half-meter long bratwurst, served in a wedge of bread with lashings of onions and mustard!). And the place is *heaving* with people!

After the parade of brewers' drays, oompah bands and people in traditional dress, the opening ceremony is held in the Hippodrome beer tent, where the Mayor of Munich drives the first spike into the "Faß" (cask) and declares the event open. Then all the beer tents open, and after a chorus of "Ein Prosit, Ein Prosit, der Gemütlichkeit" (a toast to the comfort of beer!) the bands start to play and the beer starts to flow – minimum quantity is one litre, served in a "Maß" (see picture left). Once sufficient beer has been drunk and all the "Fräuleins" have lost



their inhibitions, when the band starts to play they're up dancing on the tables.

No trip to Munich would be complete without a visit to the famous Hofbrauhaus. Situated just round the corner from the Marienplatz, where the famous Glockenspiel is, the Hofbrauhaus is a massive pub/restaurant with its own resident oompah band. As well as the traditional golden style beer they do a very nice "Dunkel" (dark) beer. Also, try the famous "Schweinaxe", pork knuckle with dumplings and sauerkraut – delicious!

You'll notice that Jean and I wear traditional dress. The lady's dress is called a Dirndl and the men's is called Lederhosen. And hereby lies a tale! The Dirndl is tied with a belt and, depending on which side the bow is tied indicates whether the girl is "attached" or not. When we

first went to the Oktoberfest Jean kept getting propositioned and couldn't make out why. Now she ties it in the middle because she can't make up her mind!

With the men's outfit, the type of feather worn on the hat indicates what sort of "physical attributes" the man has to offer the ladies. The feather on *my* hat droops considerably!

I hope you found this article informative and interesting. Earlier this year we did a three week tour. Starting in the Allgau, we went into the Tyrol, took in the Frühlingsfest, then travelled up to Berlin, across to the Rhine and Mosel and ended up visiting some of the military cemeteries in Belgium. I hope to describe that trip in the next issue.

Barry Plumridge

CAMRA'S GOOD BEER GUIDE 2015

The 2015 GBG is OUT NOW.



The *Good Beer Guide* is fully revised and updated each year and features pubs across the United Kingdom that serve the best real ale. Now in its 42nd edition, this pub guide is completely independent with listings based entirely on nomination and evaluation by CAMRA members. This means you can be sure that every one of the 4,500 pubs deserves their place, plus they all come recommended by people who know a thing or two about good beer.

The unique 'Breweries Section' lists every brewery – micro, regional and national – that produces real ale in the UK, and the beers that they brew. Tasting notes for the beers, compiled by CAMRA-trained tasting teams, are also included. The *Good Beer Guide 2015* is the complete book for beer lovers and a must-have for anyone wanting to experience the UK's finest pubs.

Key Features

- Painstakingly researched listings of over 4,500 of the best real ale pubs
- Compiled based on recommendations from CAMRA members all over the UK
- Listings include Northern Ireland, Scotland, Wales, England, Isle of Man & the Channel Islands
- Detailed contact information, facilities listings and opening hours
- 'Places Index' allows quick reference to pubs near you
- An essential resource for information on every real ale brewery operating in the UK today
- Look out for exclusive '**We are in it**' material in featured pubs in September

2ND WITHAM PUBLIC HALL BEER FESTIVAL

Following last year's very successful 1st Beer Festival at Witham Public Hall organised by the Public Hall Trust, it was very soon decided to do it all again this year on the 26th and 27th of September.

There will be an increased number of beers, ciders and perries this year and the selection process has reached beyond the borders of Essex to include ales from our neighbours in Suffolk and Norfolk.

None of us in the trust were quite prepared for the amount of work that goes into planning and putting together a successful festival, but this year the process was started a lot earlier.

As last year, the Trust are indebted to the Chelmsford & Mid Essex Branch of CAMRA for their kind help and assistance in setting up the festival, without this help it would probably have never been possible.

This year there will be a limited number of specially designed and exclusive Witham Beer Festival glasses available, these have been kindly sponsored by Crittall Windows Ltd., the second year that they will have been a major sponsor.

The first beer to sell out last year was Witham's very own brew 'No Name'. Brewed by Glenn Ackerman at the Woolpack public house in Church Street, it is a full bodied 5.2% amber ale. Will it be the first to go this year? We'll have to wait and see.

The ever increasing number of specialist real ale breweries in the country is testament to the work of CAMRA in fuelling the demand for real ale. The quality and variety of ales available is continuing to grow. It is saddening then to see the number of pubs that continue to close on a weekly basis, either to be re-developed for



housing, converted into Indian Restaurants or supermarkets, or to lie abandoned and unloved. It is proof that there remains a demand for real ale by the number of people now attending beer festivals.

The Witham Public Hall Trust's festival is open from midday on Friday and Saturday the 26th and 27th of September and closes at 11 p.m. Admission is £3 with £2 being refunded on return of your glass. CAMRA members can gain free admission before 6 p.m. (N.B. £2 deposit on glass still applies.)

Food will be available on both days and the free entertainment on Saturday evening will be 'The Frog Island Jazz Band'.

The festival is situated at the Public Hall in Collingwood Road, Witham. There is ample parking in the public car park opposite the hall and it is just 5 minutes' walk from the main line station. For sat-nav users the postcode is CM8 2DY.

Further details can be obtained by visiting the website at www.withampubhall.co.uk or by calling 0845 0178717.

WHAT PUB, BEER SCORING & THE GOOD BEER GUIDE

You are probably aware of the Good Beer Guide, CAMRA's flagship publication which lists the best pubs in the UK. But what you may not know is how those pubs are selected to appear in the Guide. The answer is that it is largely via beer scores submitted by CAMRA members from all over the country. So if you are a CAMRA member you can send in beer scores. If you've ever wondered why your favourite pub isn't in the Guide, this may well be because you, and others, haven't entered scores rating the quality of beer there. By beer scoring, you can contribute to the process of selection of pubs that go in the Good Beer Guide.

So how do I score the quality of the beer?

You don't have to be an 'expert' to begin scoring your beer. However, it is not about your personal favourite beer receiving the highest scores! You may try a beer that isn't to your normal taste but what you need to consider is the quality of that beer, how well the pub has kept it and served it, and score it according to the general guide below. It is a simple system of a ten point range from 0 to 5, with half points being used if your opinion of the beer falls between two categories.

0. No cask ale available

1. Poor. Beer is anything from barely drinkable to drinkable with considerable resentment.

2. Average. Competently kept, drinkable pint but doesn't inspire in any way, not worth moving to another pub but you drink the beer without really noticing.

3. Good. Good beer in good form. You may cancel plans to move to the next pub. You want to stay for another pint and may seek out the beer again.

4. Very Good. Excellent beer in excellent condition. You stay put!

5. Perfect. Probably the best you are ever likely to find. A seasoned drinker will award this score very rarely.

How do I submit my scores?

In order to submit your scores you need to login to CAMRA's online pub guide www.what-pub.com either on a computer or by smart phone. Here you will find a list of over 35,800 real ale pubs from all over the UK; these are not all Good Beer Guide pubs, merely pubs that serve real ale. In order to start submitting scores via What Pub you need to:-

1. Log-in. To do this you need your membership number and your CAMRA password which will be your post code unless you have joint membership in which case it may be your surname.

2. You can then search for your pub by name. Be careful here as there are many pubs in the country which share the same name. My advice is to search by the pub name and the town. The What Pub smart phone web page also gives you the option to search for real ale pubs nearby, very useful if you are in an unfamiliar town.

3. Once you have found your pub a 'Submit Beer Scores' box will appear on the right hand side of the screen (or on the tab bar underneath the pub photo if you are using a smart phone).

4. Simply fill in the date and your score then, as you begin typing the brewery name should automatically appear underneath where you are typing. You do not have to enter the name

of the beer you're drinking but if you wish to do so once you have entered the brewery name you should be able to click on the arrow in the Beer box and a drop down list of that brewery's beers should appear. In some cases the beer you are drinking may be new or a one-off by the Brewery so may not appear on the list. If this is the case you can simply type in the beer name. Select the correct one, click 'submit score' and your score will be entered into the database.

It is as simple as that. An added bonus is that it will keep a record of your scores so you can look back to see what beers you have had and how you rated them if you want.

This article by Sonia James-Henry originally appeared in Mersey Ale. Thanks to Sonia and magazine editor John Armstrong for giving permission for it to be used by other branches




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BOOK REVIEW

BEER IN THE NETHERLANDS

Tim Skelton

Cover price £13.99, www.booksaboutbeer.com



Back in the day, 2002 to be precise, CAMRA published a guide to pubs and breweries in Belgium and The Netherlands. At that time I was visiting the latter more than the former so that book, edited by Tim Webb, was something of a god-send. But then that was it. Everything that followed from CAMRA was Belgium-only and the poor old Netherlands sat on the shelf, sad and neglected.

Well, good old boy that he is, Tim Webb, working with Joanna Copestick and The Homewood Press, has commissioned Tim Skelton to lead us through the beery tracks from Amsterdam to Zwolle. As the author of *Around Amsterdam in 80 Beers* (Cogan & Matter), and a resident of the Netherlands since 1989, Tim is well placed to help us on our journey.

As with many publications having Webb's influence, a strong shaft of humour flows through the book, especially the bits before the beer. Frankly, the section on eating left me somewhat disinclined to try any Dutch food, or least made it clear what to avoid! But the beer, that's a different story and there is a complete guide to some 180+ breweries and their beers (with a star rating) together with a selection of hundreds of cafes, brewery taps, off-licenses and beer festivals. Beer is back in The Netherlands and this book tells you how and why.

An invaluable guide to the beer tourist visiting The Netherlands and as worthwhile a companion as CAMRA's *Good Beer Guide to Belgium*.

John Cryne

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BOOK REVIEW

BREW BRITANNIA

Jessica Boak & Ray Bailey, Published by Aurum Press

Cover Price: £12.99, www.aurumpress.co.uk



I find if you pick up a book and, in a few pages, are easily drawn in, then the chances are, that for your tastes at least, you have an eminently readable book in your hands. This was my experience with *Brew Britannia* by Jessica Boak and Ray Bailey, a pair perhaps best known for their blogging but also the authors of many written articles.

The book, subtitled "The Strange Rebirth of British Beer", seeks to take the reader along the road starting with the spreading beer deserts of the 1950s and ending with the (largely urban) phenomenon of pubs offering huge selections of beers of numerous varieties. All coming from a post-war high number of breweries.

It is very much the story of a consumer revolt and, for me, one of the most interesting sections is that which deals with the founding and the instrumental role played by the Society for the Preservation of Beers from the Wood. In the 1950s beer and brewing seemed to be in a terminal decline. Boak and Bailey set out how SPBW came into existence, its key players and, albeit for a short time, the key role the organisation played in fermenting the drinkers' revolt.

From there on, for me, the story becomes more familiar; the growth of CAMRA is covered in some detail. Indeed, the organisation and its achievements and, yes, failures crop up throughout the book as it is impossible to separate what CAMRA did from the wider beer scene. Love it or loath it, as some of the book's contributors do, it is an important ever present.

But this is not a book about CAMRA, it addresses persons, events and developments that the authors consider have played a key role in beer's rebirth. Whether it is David Bruce and the Firkin pubs, the birth of micro-brewing, the development of golden ales, the use of American hops and indeed other perhaps wilder ingredients, food's entry into the mix, SIBA, Thornbridge, Dave Wickett, Brew Dog and the cult of craft beer and craft beer bars, it is all in the mix. Personally, it was fascinating to recount the part played by Patrick Fitzpatrick of the short-lived Godson's Brewery and the Monty Python involvement in Penrhos.

Yes, it is all there. Whether you agree with the road they follow or the conclusion they reach, that is up to you. That's the point of books, to stimulate your little grey cells. It's their view of how beer came back from the brink and it's very much readable for that.

John Cryne

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Publication date for the Winter 2014 issue (12) is 3rd December. If you run out of stock or have not received the next edition by 12th December please contact: Greg Hatt, 07749 218002, publicity@chelmsfordcamra.org.uk.

Autumn 2014

THIRSTY TIMES

Thirsty Times is published by the Chelmsford & Mid-Essex Branch of CAMRA, the Campaign for Real Ale (© 2014) All rights reserved.

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