

FREE



CAMPAIGN  
FOR  
REAL ALE

# THE CHILTERN TAPLER

NEWSLETTER OF MID CHILTERN CAMRA  
AUTUMN 2016

[www.midchilternscamra.org.uk](http://www.midchilternscamra.org.uk)

Two pubs re-open in Chesham in  
the same week



The Generals Arms in Chesham Broadway and The Black Horse in Chesham Vale  
both re-opened after extensive refurbishment on 8<sup>th</sup> and 11<sup>th</sup> June 2016 respectively

## Local Beer Fests 2016

Holding a beer festival in the Mid-Chilterns or nearby area? Send the Webmaster details, to have it posted on our site. (send to [webmaster@midchilternscamra.org.uk](mailto:webmaster@midchilternscamra.org.uk))

Details of Beer Festivals are correct to the best of our knowledge but it would be worth checking with the pub before you plan to visit a venue.

8 <sup>th</sup> to 24 <sup>th</sup> July	Craft Cider Fest	Wetherspoons <a href="https://www.jdwetherspoon.com/craft-cider-festival">https://www.jdwetherspoon.com/craft-cider-festival</a>
Sat 9 <sup>th</sup> July	Beer Tent	Amersham Carnival, King George V Playing Fields, Amersham.
15 <sup>th</sup> to 17 <sup>th</sup> July	Mini Beer & Cider Fest (in support of Chartridge Pond Party on 16 <sup>th</sup> July)	The Bell, Chartridge, Nr. Chesham
22 <sup>nd</sup> to 24 <sup>th</sup> July	Beer Fest: 15 ales + 6 ciders. Live music Fri & Sat eve & Sun pm. BBQ all weekend	The Swan Northall, Leighton Road, Beds LU6 2EY
28 <sup>th</sup> to 30 <sup>th</sup> July	Maidenhead Beer & Cider Fest 100+ beers, 20+ ciders and live music	Desborough College, Shoppenhangers Road, Maidenhead SL6 2QB. <a href="http://www.maidenheadbeerfest.org.uk">www.maidenheadbeerfest.org.uk</a>
29 - 31 July (5pm Fri, 12-11 Sat, 12-5 Sun)	Aston Clinton Charity BF	Aston Clinton School, Twitchell Lane, Aston Clinton HP22 5JJ <a href="http://www.astonclintonbeerfestival.co.uk/">http://www.astonclintonbeerfestival.co.uk/</a>
9 <sup>th</sup> to 13 <sup>th</sup> August	GBBF	Olympia, London
11 <sup>th</sup> to 14 <sup>th</sup> August	Beer Festival	White Horse Chorleywood, details at <a href="http://www.white-horse-pub.com">www.white-horse-pub.com</a>
19 <sup>th</sup> to 21 <sup>st</sup> August	Beer Fest (in conjunction with the Scarecrow Fest)	Spotted Dog, Flamstead
26 <sup>th</sup> to 29 <sup>th</sup> August	August BH Mini-Fest (12-14 ales rotated )	Red Lion Marsworth
26 <sup>th</sup> to 29 <sup>th</sup> August	August BH Beer Fest	Cross Keys, Great Missenden – <a href="http://www.crosskeysgreatmissenden.co.uk/">www.crosskeysgreatmissenden.co.uk/</a>
26 <sup>th</sup> to 29 <sup>th</sup> August	Mini LocAle BF	Plough, Hyde Heath, Nr. Amersham
27 <sup>th</sup> to 29 <sup>th</sup> August	Beer Fest	Kings Arms, Tring <a href="http://www.kingsarmstring.co.uk">www.kingsarmstring.co.uk</a>
27 <sup>th</sup> to 29 <sup>th</sup> August	Beer & Music Fest	Ley Hill (The Swan and The Crown)
1 <sup>st</sup> to 4 <sup>th</sup> September	Beer & Cider Fest	Rising Sun, Berkhamsted
16 <sup>th</sup> to 18 <sup>th</sup> September	Beer & Cider Fest	Black Horse Inn, Chesham Vale
1 <sup>st</sup> & 2 <sup>nd</sup> October	Cider Fest	Jolly Sportsman, Chesham
15 <sup>th</sup> & 16 <sup>th</sup> October	Cider Month Festival	The Crown, Ley Hill, Nr. Chesham

## Haresfoot Brewery moving forward.

The directors of Haresfoot Brewery wish to announce we will be moving out of current premises at 2 River Park on January 6th 2017. This will be three years since the brewery commenced operations and over this period our award winning beer, regular live music, comedy events and tours have proved extremely popular and established Haresfoot as a vibrant community brewery with a strong, loyal and supportive following.

The current premises have enabled us to provide a wonderful and unique variety of events which has enhanced the experience of our beers. However the premises are underutilised and we are seeking opportunities elsewhere to match our current business model and improve efficiency so Haresfoot can move forward.

Over the coming months we will be exploring all options including new brewery locations to ensure trading continues as seamlessly as possible through 2017 and beyond. In the meantime we will continue brewing fabulous beer with a packed programme of events to keep us very busy and we look forward to your generous continued support and goodwill through this transition.

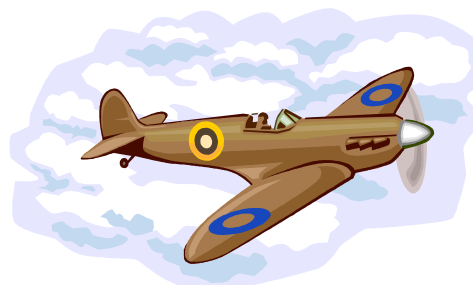
Any enquiries contact: [beer@haresfoot.com](mailto:beer@haresfoot.com) Haresfoot+ Brewery Berkhamsted HP4 1HL, [www.haresfoot.com](http://www.haresfoot.com), [www.facebook.com/haresfootbrewery](https://www.facebook.com/haresfootbrewery) [beer@haresfoot.com](mailto:beer@haresfoot.com), [@haresfootbrew](https://twitter.com/haresfootbrew)

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## Battle of Britain Day

Thursday 15<sup>th</sup> September



Last year was the 75<sup>th</sup> anniversary of the air battle that saved Britain from invasion. September 15<sup>th</sup>, a Sunday in 1940, was the climax of the battle with around 1,500 aircraft involved. As a result, the invasion of Britain, operation Sea Lion, was ‘postponed’. Last year there were stacks of public events to celebrate the anniversary, this I find far fewer.

Never mind, many of the pubs on our patch will still be offering a memorial ale during the week so we can remember ‘the few’. Some of our local pubs will put on Shepherd Neame Spitfire. There are other beers: Church End has Battle of Britain 70 and Wolf has Battle of Britain (a donation is made to the Royal Air Forces Association Wings appeal for every cask sold). LocAle choices are Tring Squadron Scramble and Chiltern Brewery which has Battle of Britain Old Ale in bottles - a donation is made to the RAF Halton charities.

Look for one of these at **The Bell** (Chartridge), **The Black Cat** (Lye Green), **The Black Horse Inn** (Chesham Vale), **The Chequers** (Amersham), **The Craft Beer Shop** (Little Chalfont), **The Crown** (Berkhamsted), **The Crown** (Ley Hill), **The Full House** (Hemel Hempstead), **The Gamekeepers Lodge** (Chesham), **The Generals Arms** (Chesham), **The George & Dragon** (Chesham), **The Greyhound** (Wigginton), **The Jolly Sportsman** (Chesham), **The Kings Arms** (Tring), **The Pheasant** (Chesham), **The Plough** (Hyde Heath), **The Rising Sun** (Berkhamsted) and **The Saracens Head** (Amersham). There must be others that I do not know about.

*Brian*

Find pubs or pub-like bars a short stroll from the ticket barriers of stations on the Tube Map. Good real ale pubs score eight stars or more, pubs with ten gold stars are worth the journey.

[pubsnearthetube.com](http://pubsnearthetube.com)

Find pubs or pub-like bars a short stroll from the rail stations on London's Rail & Tube map.

[pubsnearthestation.com](http://pubsnearthestation.com)



### TEAM MALT'S GRAND DAY OUT ON THE GRAND UNION CANAL!!



On Sunday 26<sup>th</sup> June 'Team Malt' took part in the 'Grand Canal Challenge'. This inaugural event was a 26.5 mile run, walk or cycle from The Royal Brompton Hospital to The Old Orchard in Harefield, to raise money for the Royal Brompton and Harefield Hospitals Charity.

Started by the legendary Harry "loads a money" Enfield, Malt The Brewery Ltd entered a team of 15 cyclists and raised a magnificent £5,350!! "We are just astounded at the generosity of local people" said Nick Watson Founder of Malt The Brewery and challenge participant. "We set a target of £2000, so to raise over £5000 for such a good cause feels great. It's clear that these hospitals are very important and have positively touched the lives of many of us."

The team was made up of 4 staff members and 11 brewery club members, know as 'Maltsters'. Together they galvanized local people behind the cause. Through a mixture of donations, bake sales, sweepstakes and sponsorship the team exceeded all expectations "I'm delighted with Team Malt's participation in the event, not just because they put in the biggest team, but their fundraising has been amazing too" said Ashley Westpfel, Head of Fundraising, Royal Brompton & Harefield Hospitals Charity.

The event was an obvious choice for Malt The Brewery. "We have lots of cyclists visiting the brewery at the weekend" said Jenny Watson, Co-Founder "plus the challenge involved 4 ale tasting stations along the canal route and a beer festival at the end. So one of the aims for Team Malt was staying on their bikes and out of the canal!" Only one participant did fall in, but they went on to finish first!

After 26.5 miles the finishing line was at The Old Orchard, in Harefield with a winners BBQ and beer festival. "Real ale tastes even better when you've worked hard for it" said Nick, pictured with fellow team members.

Dan Redfern, Landlord at the Old Orchard and the man behind the idea for the event said "It was great having Team Malt take part, their involvement & enthusiasm was wonderful, and they clearly had a lot of fun!"

146 people took part in the event and together raised over £30,000 for the charity.

TEAM MALT Participant names: Nick Watson, Dave Yorston, Chris Webb, Frank Daugherty, Sunil Parekh, Steve Markham, Graham Auld, Jason Lamont, Graham Gray, Rob Jaycocks, Phill Wood, Keith Patton, Peter Hoade and Colin Hunt.

For more information on Royal Brompton & Harefield Hospitals Charity, please go to: [www.rbhcharity.org](http://www.rbhcharity.org)

For more information on Malt The Brewery, please go to: <http://www.maltthebrewery.co.uk> or for the very latest from the brewery visit <http://www.facebook.com/maltthebrewery>

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01494 773966



CAMRA promotes pubs that stock well kept locally-brewed real ale. There is an established demand for traditionally made, quality products that are truly local. This supports the local economy and helps the environment by reducing “beer miles”. Participating pubs are reviewed regularly.

- |                    |                     |                         |                        |                      |
|--------------------|---------------------|-------------------------|------------------------|----------------------|
| <b>Aldbury</b>     | <b>Rising Sun</b>   | <b>Chesham</b>          | <b>Ley Hill</b>        | <b>Swan Bottom</b>   |
| Valiant Trooper    | <b>Botley</b>       | Brewery Shop            | Crown                  | Old Swan             |
| <b>Amersham</b>    | Hen & Chickens      | Queen’s Head            | Swan                   | <b>Tring</b>         |
| Boot and Slipper   | <b>Bourne End</b>   | <b>Coleshill</b>        | <b>Little Chalfont</b> | Anchor               |
| Crown              | White Horse         | Harte & Magpies         | White Lion             | Bell                 |
| Eagle              | <b>Boxmoor</b>      | <b>Great Missenden</b>  | <b>Markyate</b>        | Castle               |
| King’s Arms        | Social Club         | Nag’s Head              | Plume of Feathers      | King’s Arms          |
| Swan               | <b>Bridens Camp</b> | <b>Hemel Hempstead</b>  | <b>Marsworth</b>       | Robin Hood           |
| <b>Apsley</b>      | Crown &             | Full House              | Angler’s Retreat       | <b>Whelpley Hill</b> |
| Paper Mill         | Sceptre             | Old Bellgate            | Red Lion               | White Hart           |
| White Lion         | <b>Chartridge</b>   | <b>Ivinghoe</b>         | <b>Penn Street</b>     | <b>Wigginton</b>     |
| <b>Berkhamsted</b> | Bell                | Rose & Crown            | Squirrel               | Greyhound            |
| Crown              | <b>Chenies</b>      | <b>Leverstock Green</b> | <b>Seer Green</b>      | <b>Wilstone</b>      |
| Lamb               | Red Lion            | Green Man               | Jolly Cricketers       | Half Moon            |

For all the latest info on beer festivals, Branch socials and meetings and more visit our website [www.midchilternscamra.org.uk](http://www.midchilternscamra.org.uk)

# ST. ALBANS BEER & CIDER FESTIVAL 2016

# XXI



CAMPAIGN  
FOR  
REAL ALE



28th September – 1st October

ALBAN ARENA, ST ALBANS, AL1 3LD

Up to 300 real ales, plus ciders, perries and foreign beers

Open: 11am – 11pm on all days

Admission: £3 Wednesday – Friday, £5 Saturday (CAMRA members free at all times)

Thursday evening – The Zipheads

Saturday lunchtime – Bagatelle String Quartet

Saturday evening – Geno Washington and the Ram Jam Band

Note: A beer tokens section (tokens purchased at the festival) will operate on the bars. Trader stands will be cash.

[stalbansbeerfestival.org.uk](http://stalbansbeerfestival.org.uk) / [realales@yahoo.com](mailto:realales@yahoo.com)

No advance tickets for any sessions. No one under the age of 16 allowed in the bar areas at any time or anywhere on the premises after 10pm. Don't drink and drive, use the train or bus.

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2016

## Great Japan Beer Fes (sic)



I last visited this beer-tasting festival in 2011, their earthquake/Tsunami year.

As in 2011 I stayed in Meguro (a Tokyo suburb), on the Yamanote line, and lucked into a newly-opened pub near my hotel. The pub is called Scent (<http://scent.tokyo/>) and is run by Yoshi (in picture) and Kensei, specialising in Japanese real ales and keg craft ales. They rotated five different real ales in the few days I was around, £6.17 for an USA pint. If

you are ever in Tokyo, give it a try. If someone you know is going there, pass on the tip.

This festival is always held in the Ebisu Garden Hall and was much busier than in 2011, perhaps the venue will change. The festivals are run by the Japan Craft Beer Association: <http://www.beertaster.org/index-e.html>

There were 90+ beers to taste (give or take a few no-shows and sell-outs) mostly brewed in Japan and, as the festival has only three sessions, I realised I could not get to taste them all so took my usual 'style' approach. I started with pilsners as this was the original style in Japan but time and accountants have made their mass market beers much blander – nothing new there. I tasted a dozen and, not surprisingly, my favourite was a German one from Riegele but Fujizakura and Harvestmoon matched it. My next style was Blonde/Golden and of the seven I tasted Oh! La! Ho Beer was outstanding, closely followed by Far Yeast Tokyo Blonde. Moving on to Pale Ales, of the 13 tasted, four topped my list - Isekado Pale Ale, Oh! La! Ho Captain Crow Extra Pale Ale, Takikawa Sorachi, and Tiny Rebel Fubar (Wales). Next were the IPA/XPA styles and of the ten I tasted my favourite was T.Y. Harborbrewery IPA. I found a very decent French beer, Brasserie Du Pays Flamand Anosteke IPA - a long way to go for that discovery. My final style was stouts/porters which are growing in acceptance by the Japanese: I tried eight and my favourite was from Chatan Harbor Brewery.

The Craft Beer Association gave out many awards for beer styles and so on during the festival, but I have no idea who or what won as it was all spoken/written in Japanese, which is fair enough. Oh! La! Ho Golden Ale was my beer of the festival.

To end on a sombre note, on non-festival days I followed my usual practice of catching a bullet train to somewhere an hour or two away and then travelling around on local lines before taking a bullet train back. On one day I took the local line, mainly single track on a low embankment, from Nagoya to Tsu. It ran a couple of miles or so from the southern coast through farmland, mostly rice. It seemed very prosperous as nearly every farmhouse etc. was new and there wasn't the usual clutter of old sheds or barns. I only noticed two reinforced concrete buildings from the last century: a grain silo and a small block of flats – both had odd stains on the walls. Then the penny dropped: the area had been flattened by the 2011 Tsunami; 'Tsunami Evacuation Route' signs at Tsu station confirmed this.

*note:* 'Tsu' means harbour, 'Tsunami' means harbour wave.

*Brian*

## Harvest/Autumn Ales



These ale styles were once distinct, Harvest Ales were brewed with the year's fresh hops at harvest-time and Autumn Ales used hops of any age during the autumn – including harvest-time. Custom and practice has blurred the difference but there are honourable exceptions such as Goody Good Harvest and Shepherd Neame Green Hop Ale. Before the days of refrigeration, brewing was impossible in summer anyway so in one sense, the first brews after the summer were always autumn ales. These days, “Autumn Ale” is used to denote a ‘special’, different from the year-round brews. We can look forward to our LocAle brewers’

offerings; Chiltern Copper Beech, Fuller's Red Fox, Malt Harvest Ale, Rebellion Red, Tring Squadron Scramble (doubles as a Battle of Britain Ale) and others I don't know of.

Many pubs/shops are putting on these real ales as autumn guests, often from LocAle brewers, and the ones I know about (or assume from past experience) are:

**The Bell** (Chartridge),  
**The Black Cat** (Lye Green),  
**The Black Horse Inn** (Chesham Vale),  
**The Chequers** (Amersham),  
**The Craft Beer Shop** (Little Chalfont),  
**The Crown** (Berkhamsted),  
**The Crown** (Ley Hill),  
**The Eagle** (Amersham),  
**The Full House** (Hemel Hempstead),  
**The Gamekeepers Lodge** (Chesham),  
**The Generals Arms** (Chesham),  
**The George & Dragon** (Chesham),  
**The Hen & Chickens** (Botley),  
**The Jolly Sportsman** (Chesham),  
**The King's Arms** (Amersham),  
**The King's Arms** (Tring),  
**The Pheasant** (Chesham),  
**The Plough** (Hyde Heath),  
**The Potters Arms** (Winchmore Hill),  
**The Queens Head** (Chesham),  
**The Red Lion** (Chenies),  
**The Red Lion** (Chesham),  
**The Red Lion** (Marsworth),  
**The Rising Sun** (Berkhamsted),  
**The Saracens Head** (Amersham),  
**The Squirrel** (Penn Street),  
**The Sugar Loaf Inn** (Little Chalfont),  
**The Swan** (Ley Hill),  
**The White Lion** (Little Chalfont).



You will find Autumn Ales at autumn beer festivals, details in this Tapler and on our website.

*Brian*

## A Pub Reborn

The Black Horse in Chesham Vale was bought from Punch by two local ladies Alison and Gita and is now a genuine Free House. They were determined to “reinststate The Black Horse Chesham to her rightful place as a great country pub”. They believe that a pub is integral to community and want to welcome everyone, including children and dogs.

The Black horse was closed for renovations, and re-opened on 11<sup>th</sup> July 2016. They have extended the bar, and put a porch on the back door (which used to cause draughts when opened), fitted out a new kitchen and generally applied some T.L.C. The new licensee is Lisa who is very experienced at running a pub in Chesham.



There is also a new team backing her up including bar staff, chefs and waiters. The head chef is Sarah Connolly who has worked in large hotels and specialises in hand raised pies. There isn't room to mention all the staff, so you will have to look at their website if you are curious (<http://theblackhorsechesham.co.uk>)

There is a beer festival planned for the weekend of 16<sup>th</sup> – 18<sup>th</sup> September which will be eagerly anticipated .

Mid Chilterns branch of CAMRA wish Lisa, Alison and Gita every success in the future

*Nigel*

# THE BLACK HORSE INN

- CHESHAM -

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The Vale, Chesham, HP5 3NS • T: 01494 784656 • [www.theblackhorsechesham.co.uk](http://www.theblackhorsechesham.co.uk)

National Cask Ale Week (22<sup>nd</sup> September – 2<sup>nd</sup> October)



Cask Marque's annual event is crucial for the pub trade and the purpose of the Campaign for Real Ale. I asked 22 of the pubs near to me and every one said they will be supporting Cask Ale Week, some with special events like tastings, 'tempting the lager drinkers' and 'Meet the Brewer' evenings.

I doubt that any real ale pub does not support the week. They don't need to be Cask Marque accredited.

Pubs putting on events can register them on <http://caskaleweek.co.uk/add-event/> and so increase their publicity. Logos can be downloaded from <http://caskaleweek.co.uk/info-media/download-logos-and-templates/>.

Drinkers are not forgotten, you can register for a free pint on <http://caskaleweek.co.uk/free-pint/>.

I am confident that some beer festivals are being planned.



*Brian*

Not getting a full pint in your local? Talk to the licensee. If you get nowhere then, as a last resort, let your Trading Standards Office know. Call 0808 156 2259 (Bucks) or 08454 04 05 06 (Herts).

## The Chiltern Brewery

The Chiltern Brewery's 'Perfect Palette of Pints', which runs right across the year, continues into autumn in great style with the release for September of seasonal favourite Copper Beech 4.4%. This moreish smooth red ale is spicy and slightly sweet; rounded and gently hopped and is a fine strong session beer. Burnt orange in colour it food matches with hearty soups, spicy curries, cheeses and dark meats as well as seasonal fruits. September also sees the return of limited edition pale amber, smooth and hoppy draught Kop Hill Ale 3.7%, which the brewery is delighted to say usually sells out faster than the cars can get up the hill at this super event!



Award-winning 300's Dark Old Ale 4.9% is named after the Three Hundreds of Aylesbury and is a classic in the true tradition of old ales. It is available as a bottled beer throughout the year, but is released as a limited edition draught ale for October. Robust and full flavoured it has real depth of flavour and is not to be missed.

October also sees the launch of a NEW limited edition ale, Red Rye Beer 4.0%, claret red and gently roasted and hoppy. Fans of classic Chiltern Brewery beers await with excited anticipation.

The brewery shop in Terrick offers take away draught beers in containers from 2 pints up to 72 pints, with the attractive 8 pint sharing pack a particular favourite. The shop – see website below for opening times – is well worth a special visit in itself, but if you are in a hurry you can pre-order your draught beers for collection with their special call and collect service.

You can buy bottled beers online, but if you do want to visit the shop, which stocks the full range of bottled beers and the limited edition draught beers as well as the three permanent draught ales, Chiltern Pale Ale 3.7%, Beechwood Bitter 4.3% and Chiltern Black 3.9% and a delicious range of wines, cider, whiskies and foods, then do think about taking a fascinating and rewarding brewery tour too – great fun. Again, details are on the website or call 01296 613647.

[www.chilternbrewery.co.uk](http://www.chilternbrewery.co.uk) and do follow on Twitter for all the latest news @chiltern\_brewer



## Original Smoked Beer – Written by Andrew & Donna – 13<sup>th</sup> August 2015.



I have just had a Smoked beer,  
Which filled me with a certain fear.

As the date on the bottle is 1405,  
I wonder if I drink it I'll still be alive?.

I sniffed it first, and it smelt rather Smokey,  
A bottle later, I'm doing the "Hokey Cokey",

It's brewed in Marzen, Which sends shivers through my Spine,  
As I heard it's where Count Dracula does Recline.

On the second bottle, I did smash,  
And ended up doing the "Monster Mash".

For sitting next to me in a flash,  
Was Count Dracula with a tash.

He invited me back to his castle for more beer,  
The thought filled me with dread and fear.

But luckily I escaped from the bar,  
Being picked up in a German fast car.

© AndonAndon



## Beer Festival – Written by Andrew & Donna – 25<sup>th</sup> June 2015

At the beer festival we do mix,  
A pint of number Six,  
And half of number Three,  
That'll do for thee and me.

Still here checking the list,  
A pint glass the size of a fist,  
To try a glass of number Seven,  
It's quite sweet and I feel like I'm in heaven.

My wife decides to try number Ten,  
I've seen it drunk by Big Ben,  
I decide to go for a number Two,  
I've heard it's good for you.

Now it's getting rather late,  
So I'll try a number Eight,  
My wife likes the look of number Fourteen,  
Big Ben in the corner has already been.

Keith next to me tries a number One,  
Its best drank in the sun  
His wife goes for a number Nine,  
And says the dog's beginning to Whine.

Last orders have been called,  
Big Ben in the corner looks appalled,  
He staggers up to order his drink,  
His eighth of number Seven, I think.

Leonard tries a pint of number Four,  
He's not been paid and is very poor,  
Off he goes after one glass,  
Trips on a stone, falls onto the grass.

Big Ben wobbles and staggers out,  
Thinking I wish I'd tried the stout,  
He trips over Leonard and knocks a Beehive,  
They both have a pint of Number Five.

© AndonAndon

## October is Cider & Perry Month



The traditional cider/perry producers go into top gear from September to get next year's product underway. The fruit is collected, washed and milled to pulp. The pulp is pressed and the juice put into vats to ferment over the winter. We will start to see the resulting ciders/perries from around Easter next year. Look out for ciders from our local producer Millwhites.

We hope you have noticed that the number of outlets stocking the real draft stuff grows every year. Most have it all year, others just in the summer or May and October.

Get to these pubs and give yourself a treat;

**The Anchor** (Bourne End), **The Bell** (Chartridge), **The Black Cat** (Lye Green), **The Black Horse Inn** (Chesham Vale), **The Blue Ball** (Asheridge), **The Cow Roast Inn** (Cow Roast), **The Crown** (Berkhamsted), **The Crown** (Ley Hill), **The Crown** (Little Missenden), **The Eagle** (Amersham), **The Fox & Hounds** (Chalfont St Giles), **The Full House** (Hemel Hempstead), **The Gamekeepers Lodge** (Chesham), **The Generals Arms** (Chesham), **The George and Dragon** (Chesham), **The Green Dragon** (Flaundon), **The Harte & Magpies** (Coleshill), **The Hit or Miss** (Penn Street), **The Jolly Cricketers** (Seer Green), **The Jolly Sportsman** (Chesham), **The Kings Arms** (Amersham), **The Kings Arms** (Tring), **The Pheasant** (Chesham), **The Plough** (Hyde Heath), **The Plough** (Potten End), **The Potters Arms** (Winchmore Hill), **The Queens Head** (Chesham), **The Red Lion** (Marsworth), Cider Pub of the Year **The Rising Sun** (Berkhamsted), **The Squirrel** (Penn Street), **The Three Blackbirds** (Boxmoor), **The Three Horseshoes** (Cheddington) and **The Valiant Trooper** (Aldbury). You can also taste and buy take-away containers at **The Craft Beer Shop** (Little Chalfont), **The Red Squirrel Brewery Shops** (Berkhamsted, Chesham and Potten End) plus **Haresfoot** and **Tring** Breweries.

Cider is the fastest growing long drink in the pub trade.

*Brian*

## Watercress Ale

### The Story...

In March 2016 Paradigm Brewery, based in Sarratt, Hertfordshire were approached by Jon Tyler owner of the last watercress beds on the River Chess, at Sarratt Bottom. Jon mentioned that he had heard that it was possible to make beer using watercress and we were intrigued. Following some research, we found that it is very possible and we set about brewing some Sarratt Watercress Ale. Our reasoning is simple; was what could be better than beer made with the natural ingredient synonymous with the village in which it is brewed?



On brew day Jon cut us some of his organic watercress and it went from the watercress beds directly into the brew in twenty minutes. The watercress adds a refined but distinctive peppery flavour to the beer.

### Sarratt Watercress Ale

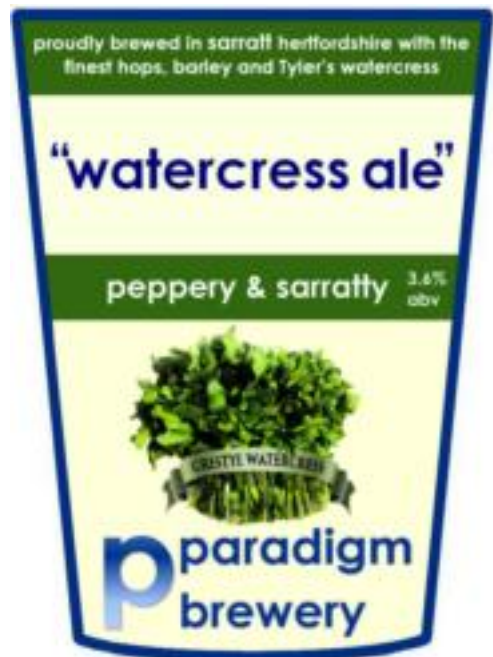
The beer was made with freshly picked organic watercress that came from the watercress beds directly into the brew in twenty minutes. It was made with a combination of spring, amber and crystal malted barley and a touch of Columbus hops to give a pleasant bitterness.

The ABV is 3.6%

The watercress adds a refined, distinctive peppery flavour and can be enjoyed as a smooth, easy drinking session ale, and is a perfect accompaniment to red meat and pasta dishes.

### About Paradigm Brewery

Paradigm brewery was founded by old friends and local residents Rob Atkinson and Neil Hodges in November 2014. We had both left jobs working for big companies. We wanted to have fun brewing traditional ale to serve in local pubs. We found a suitable building on a farm in Sarratt and set about converting it into a brewery over the next six months. We brewed our first commercial beer in April 2015 and have gone from strength to strength in our first year, winning three awards for our beers including best beer in show at the Watford and District beer festival in November 2015.



At present we are so busy that we can barely keep up with demand we've had lots of support from the people of Sarratt and pubs as far as Maidenhead

**Paradigm Brewery - natural hand crafted ales proudly brewed in Sarratt, Hertfordshire with the finest hops and barley & just a hint of irony**

## News & Brews

**BOURNE END.** During a visit to the **Anchor** at the end of May regular beers Greene King IPA and Sharps Doom Bar were joined by Shepherd Neame Whitstable Bay and Haresfoot All Rounder. **BOXMOOR.** A tour of the pubs in May found the following ales. Ilkley Mary Jane was alongside regular beers Sharps Doom Bar and Brakspear Oxford Gold in the **Fishery**. Sharps Doom bar could also be found in the **Grapes** while in the Fullers tied **Post Office Arms** London Pride and Gales HSB were available. Guest beers in the **Steam Coach** were Titanic Iceberg and Wadworth Boundary, the Greene King tied beers being IPA and Abbot. Nearby in the **Three Blackbirds** there were two beers from the Greene King stable Purple Reign and Three Blackbirds Best alongside guest beers from Camerons, St Austell and Brains. **CHESHAM.** The **Misty Moon** has re-opened under the new name the **Generals Arms**.



**COLESHILL.** The **Magpies** continues to support local breweries, beers from Chiltern and Rebellion were on the hand pumps in May with Millwhites Original Scrumpy and Orchard Pig Philosophers ciders alongside them on the bar.



**HOLMER GREEN.** Fullers London Pride seems popular here, being available in the **Bat & Ball**, **Earl Howe** and the **Old Oak**, The latter pub was also selling Exmoor Ale, while Gales Redwood could be found at the **Royal British Legion**. **HYDE HEATH.** Beers from Fullers, Rebellion and Tring could be found recently in the **Plough**, also expect ciders from Westons and Radnage. **PENN STREET.** When visited in April, Badger beers at the **Hit or Miss** were Dancing Diver, First call and King & Barnes Sussex. For the cider drinkers there was Westons Rosies Pig. Round the corner in the **Squirrel**, the same cider could be found with beers from Dorset, Tring, Loddon and Rebellion breweries. **WHELPLEY HILL.** A successful beer festival took place at the **White Hart** in May. Beers from local breweries could be found on the beer bus situated next to the pub.

*Roy*

## BerkoBeerFest

The second Berkhamsted Beer Festival duly took place at Haresfoot Brewery on the weekend of the 21<sup>st</sup> and 22<sup>nd</sup> of May. As with the previous event, beers from across the Chilterns were featured. In all there were thirteen beers on the guest bar and six on the Haresfoot (house) bar.

Having volunteered to work on the guest bar, I arrived before the midday start to find fellow helpers John and Mark from the South Beds branch had already arrived. After a slow start, there was a steady stream of eager drinkers arriving by 2pm. A token system was in operation which enabled us servers to concentrate on pouring the beer. During the afternoon musical entertainment was provided by singer/songwriter Phil Underwood and the ever popular ukulele band BURP. By 3pm the number of drinkers had increased to the extent that both bars had become very busy and I was pleased to see the next shift of volunteers appear to enable me to have a more leisurely drink! Such was the demand that the guest beer bar had sold out by 7pm on the Saturday evening! Fortunately, there were plenty of house beers as back up. There was also a selection of food to help soak up the beer and further musical acts that ran in to Saturday evening and the Sunday session where a limited range of beers were available.

Festival organiser Nigel Oseland estimated that around 600 drinkers had visited over the weekend and 1,800 pints of beer and cider had been consumed. Nigel stated that there had been a terrific response from the local community and beyond and sent his thanks to the public, the musicians, the CAMRA volunteers and the food companies for making BerkoBeerFest a great day.

A list of the beers that were available can be found on [www.berkobeerfest.co.uk](http://www.berkobeerfest.co.uk)

*Roy*

## Silence is golden for Winchmore Hill pub

Potters Arms landlord Richard Edwards celebrates his 100% mystery visit score

The Potters Arms in Winchmore Hill, near Amersham, has achieved 100% in a customer mystery visit.

The traditional village pub, run by landlord Richard Edwards, is only the sixth pub ever to achieve a perfect score in the six years since owners Brakspear started the mystery dining scheme.

The mystery customers had nothing but praise for the Potters Arms when they dined there recently.

Comments on the report included: "I was particularly impressed by the friendliness of the staff", "high food standards", "I would recommend this pub to anyone: it has something to offer all ages and demographics" and "excellent value for money."

Richard said: "We are really pleased to have achieved 100%. We are a small team and it has been a real boost to everyone to be recognised for our food and customer service. The mystery customer report shows that every member of the team makes a difference to our guests' experience."

He adds: "We are always looking to make sure that everyone has a fantastic dining experience and do everything we can to make sure customers have a great time."

The Potters Arms' menu offers a blend of pub classics and more restaurant style dishes, with options including fillet steak, burgers, fish and chips, cod wrapped in prosciutto, calamari, belly pork and confit of duck. A Supper Club Menu is also available at set times offering two courses for £12 and three for £16.

Tom Davies, chief executive of brewer and pub operator Brakspear, based in Henley, said: "The fact that only five other pubs have ever managed to score 100% in a mystery visit makes this a significant achievement by Richard, and all the team at the Potters Arms.

"We've been running this scheme for six years with mystery dining company the Silent Customer, so we can see clear patterns of what's important to customers. Whether they're in a gastropub or a community local, the biggest factor in whether they enjoy their visit is the customer service and as these full marks show, the Potters Arms is getting this spot on."

Landlord Richard has been at the Potters Arms, which also offers four bed and breakfast rooms, for four years and has worked in the restaurant industry as a chef for 15 years.

Janet Wood, founder of Henley company The Silent Customer, which operates Brakspear's mystery visits, said, "Scoring 100% in our mystery visits is far from easy, as indicated by the very few who have done so. We make high demands on our licensees when we visit their pub, so to achieve full marks across everything from the staff greeting to the quality of the food and drink and the marketing, is a real achievement. Richard and his team at the Potters Arms deserve our hearty congratulations." [www.thesilentcustomer.com](http://www.thesilentcustomer.com)

### Pop in for pint and a laugh

In addition to the excellent food and service offered, the Potters Arms is also the perfect place to enjoy a pint. Customers are able to relax by the inglenook fireplace or in the bar, and four-legged friends are also very welcome.

The Potters Arms also offers an excellent entertainment programme, including quizzes and regular comedy nights which often well-known comedians. It is staging its first ever comedy festival, taking place on 29, 30 April and 1 May.

The festival will feature top comedians including Lee Hurst, the winner of the funniest joke at the Edinburgh Festival and also a kids' comedy workshop. It will raise money for Brakspear's Charity of the Year Sue Ryder and also Great Ormond Street Hospital.

For more information and opening hours, visit: [www.pottersarms.co.uk](http://www.pottersarms.co.uk)

from a blog post by *Gill*



# A Campaign

# of Two Halves

Fair deal on beer tax now!

Save Britain's Pubs!



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Complete the Direct Debit form below and you will receive 15 months membership for the price of 12 and a fantastic discount on your membership subscription.

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## Good Cider as it Used To Be

Believe it or not, it is nearly 30 years since CAMRA published its first edition of the Good Cider Guide. This book first came out in October 1987, compiled, almost single-handed, by cider enthusiast David Kitton.

He had originally produced an earlier version, published by Virgin, but this was the first time that CAMRA had seriously promoted real cider and perry to the outside world, and it is interesting today to see how the cider industry has changed, by looking at the producers and outlets that were around in those days.

There were around 80 producers listed in the Guide, although there were a lot more that were not included, but nothing like the hundreds of producers that you can find today, and only about a third of them are still going, with some areas having changed dramatically.

One of the most remarkable changes has been in Wales. This country was traditionally a big cider and perry area, but when the Guide came out there were no known producers at all. Look how that has changed today, where there has been a big revival in cider and perry production and now several dozen makers.

Similarly Dorset, another traditional cider area, has taken off again recently, with a whole range of new producers. When this Guide was published, there were only two, and neither of them are still producing. Mill House at Overmoigne is now a museum, and has one of the most amazing collections of cider presses to be found anywhere. Likewise, Captain Thimbleby at Wolfeton House no longer produces, but the eccentric medieval and Elizabethan house is open to the public (at least it was the last time I checked).

There were, of course, a number of producers who were subsequently bought up and closed down by the big companies. One of them was Symonds in Herefordshire, whose family had been making cider since 1727. But this meant little to Bulmers, who eventually bought them and closed them down, while still making a keg cider called Symonds Scrumpy Jack. Likewise, Bulmers did the same with Inch's in Devon, who had been making cider since the beginning of the 1900s. Once again, bought up and closed down. (See, it isn't just breweries that do it).

Those of you who have heard of Brogdale in Kent, who have the national collection of apple and pear trees, may not know that the cider apples and perry pears were originally at the Government-funded Long Ashton research Station in Bristol, and they made their own cider as well.

In the East of England there was James White Suffolk Cider, no longer producing. When this Guide came out, it seemed that every other pub in East Anglia was selling it. And in Herefordshire, Westons was still producing and seen in many pubs throughout the country. But by far the largest number of outlets with cider (including a lot of off-licenses) were stocking Bulmers, so some things never change! Indeed, in those days Bulmers had even owned a small number of their own cider houses, which were sold off. The one at Quatt in Shropshire is the only one still open, although now independent.

But the list of producers who are no more is a long one. A lot of cidemakers were also farmers, and cider had been made for generations, and when they retired or died there was often no-one to take over the business. But luckily, as well as the hundreds of new producers, some of the family businesses are still there. So you can still say hello to makers like Roger Wilkins and Derek Hartland, both cidemakers in the old tradition, while welcoming all of the new ones as well.

And I hope that they don't mind me saying this, but thank goodness that a lot of the newer producers are just as eccentric as the old ones!

*Mick Lewis*

## Gin in the Chilterns

In a deviation from beer and pub news we thought we'd bring you information on something closely related and very exciting.... a new distillery opening in Hertfordshire.

Puddingstone Distillery is the brainchild of husband and wife team Ben and Kate Marston.

If that name seems familiar it's because Ben is currently head of marketing and communications at Tring Brewery and Kate, through her own design business is responsible for their new website and pump clips.



The couple started their new venture in 2014 meeting with distillers from across the UK and beyond, slowly gaining an understanding of the industry and processes behind gin distilling. In 2015 they passed *Institute of Brewers and Distillers* exams and later that year won a 2015 Dacorum Dragons grant. This was subsequently re-invested in a video for their crowdfunding project which went on to exceed its target by 15%.

The past two years were also spent hunting for suitable premises, with options almost exhausted until a chance meeting and indeed meeting of minds with Simon Mead of P E Mead & Sons Farm Shop, Wilstone.

Fast forward to July 2016 and on the farm shop site, located just outside the centre of Tring, stands a new building, only a few weeks from completion and ready to house not only Puddingstone Distillery but other local food producers. This really will become a new destination for food and drink lovers.

Puddingstone Distillery takes its name from puddingstone, a local and quite rare rock formation that was historically incorporated into buildings to 'ward off evil spirits' and used as boundary and way markers. This connection with the outdoors is something that runs through the branding and inspiration behind the couple's first product Campfire Gin.

"Whilst gin is seen by many as a city bar centric tippie, we know that it's past is routed in adventure and discovery across the globe. We wanted to reflect that in our branding and, moving forward, our marketing activity which will see us building on already established connections across the Chilterns and beyond. It's why we've dubbed Campfire Gin, the Spirit of the Outdoors" commented Ben.

Campfire Gin is described as bridging the gap between traditional juniper led London Dry styles and more contemporary takes on this spirit category. The inclusion of fresh citrus, coffee cherry and golden berries suggest plenty of flavour, and responses to early test batches have been very positive.

On opening later this year the distillery will offer tours/tasting events. A small on site retail facility and distill your own gin experiences add to the offering.

For more information you can subscribe to their newsletter at [www.puddingstonedistillery.com](http://www.puddingstonedistillery.com)

or follow      facebook.com/puddingstonedistillery  
                    twitter.com/PuddingstoneGin  
                    instagram CampfireGin



## **BUZZRAIL (Beer & Steam works)**

The old adage of Beer and Rail Enthusiasts linking well is certainly a true pairing and quite rightly so. Leighton Buzzard Narrow Gauge Railway has had some renovations since last year but the basic small old trains are still functioning to their well-run and glorious best. The beer side of things was upped and improved from last year. They are mainly from local breweries:- Leighton Buzzard, Tring, XT, Haresfoot, Paradigm, so much so that there was something for everyone's taste. Black Buzzard and Pale Four were two ends of the very varied spectrum and over the two areas at 'Pages Park' and 'Stonehenge Works' along with very good and varied food at each of the venues. A small jazz band at Stonehenge Works were well received by the thirsty customers after the 25 minute train journey on a day where the weather was not as kind as it should have been, but with the help of excellent ale the good turn out of customers failed to notice. This marvellous event has now gone on for a number of years and gets better and better. A big thank you should go to the Society who help run this mainly volunteered success.

*Dave B*

## Tring Blues & Beer Fest



If beer and steam work well together, so do Blues and Beer, aided mainly by Tring Brewery and the hard-working John Stack who runs the Blues events at Tring Cricket Club every week. The beers included Tring's 4 new experimental ones made in their small vessels and all 4 were a tremendous addition to their already growing catalogue. These were helped by some of their exchange beers from all over and the ciders also helped (40 beers & ciders in all).

The music on the Friday evening started with the young band 'Red Butler' who are headed by Alex Butler and the very enthusiastic girl singer, Jane Chloe Pearce who belted out their own brand of 'Maggie Bell' type blues and they also included a very good two-on-one guitar solo. Showcasing their LP Freedom Bound.

They were followed by the hard-working and hard playing 'Billy Walton Band' led by Billy who used to play in Southside Johnny's American based band along with a great horn section.

The evening finished off marvellously with 'The Animals and Friends' based on the 60's group The Animals and still includes two of the original members, John Steele and Micky Gallagher on drums and keys respectively, headed by the great Burdon replacement, Dan Handley and by the time it got round to 'House of the Rising Sun' the whole tent was rocking. This was all helped by great beer including the legendary 'Death or Glory' which made a great evening out with the help of John and all the Tring Team and their volunteers. The Fest was raising funds for The Pepper Foundation.



*Dave B*

## Obituaries

### Barbara Green and Angie – Green Dragon, Flaunden

It was with great sadness that Barbara Green of the Green Dragon at Flaunden passed away at the end of last year and has unfortunately also been followed by her daughter, Angie, at the start of this year. The Green Dragon has since had an ACV taken out by the Parish Council to hopefully help protect it from falling into the rather sorry pattern of pubs being sold on for housing purposes.



### Judy Wilding – Rose & Crown, Trowley Bottom



One of our longest serving landladies, Judy Wilding, sadly died on 4<sup>th</sup> February this year aged 95. The pub has been taken on by some of the locals and is still up and running with their help. It normally sells Otter beers and sometimes one other and is a very good example of an old village local. It had recently been updated to bring it into the 21<sup>st</sup> century but still keeping its unique charm and personality.

Mid Chilterns Branch send their best wishes and condolences to relatives of these three wonderful ladies.

*Dave B*

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## DIARY DATES. (S) = SOCIAL. (M) = MEETING.

### AUGUST:

Wed 3rd August Old Chequers, Gaddesden Row – (M) 8 p.m.  
 Sat 6th August Boxmoor Crawl – Fishery Inn, Grapes, Post Office Arms, Three Blackbirds, Steamcoach – (S) noon  
 Wed 10th August GBBF, Olympia from noon  
 Sat 20th August Scarecrow Festival, Flamstead – Spotted Dog BF, Three Blackbirds, Rose & Crown (Trowley Bottom) – (S) noon  
 Sat 27th Aug Local Bank Holiday Beer Fests

### SEPTEMBER:

Wed 7th Sept Bovingdon – Halfway House, The Bell (M) – 8pm.  
 Sat 10th Sept Regional Meeting - The Griffin, 10-12 Church Road, Caversham, RG4 7AD.  
 Sat 17th Sept Berko crawl (S) – The Rising Sun, Goat, Red Squirrel Shop, Crown, Highwayman, Porters – noon  
 Sat 24th Sept Amersham-on-the-Hill crawl (S) – Boot & Slipper, Red Squirrel Shop, Metro Lounge – noon

### OCTOBER:

Sat 1st Oct St. Albans BF (S) – noon  
 Wed 5th Oct Black Horse, Chesham Vale - (M) – 8 p.m.  
 Sat 15th Oct Chipperfield Crawl (S) – Windmill, Two Brewers, The Paddock – noon  
 Sat 22nd Oct Chalfont St. Peter crawl (S) – Village Hall, White Hart, Greyhound, Wagon & Horses – noon  
 Wed 26th October Red Lion Dagnall and Bridgewater Arms, Little Gaddesden (S) – 8 p.m.

### NOVEMBER

Wed 9th Nov Village Swan, Ivinghoe Aston (M) – 8 p.m.  
 Sat 12th Nov Amersham Old Town crawl (S) – Swan, Eagle, Elephant & Castle, Kings Arms, Saracens Head, Chequers  
 Sat 19th Nov Regional Meeting – Bacon Arms, 10 Oxford Street, Newbury, RG14 1JB  
 Sat 26th Nov Apsley crawl (S) – Paper Mill, White Lion, Bull Rodizio, Oddfellows Arms – noon

All members are welcome. Please check the Branch website for the latest details. Contact the Social Secretary for more information.

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**Back Page A5 £140. Middle Page A5 £120. Full Page A5 £100. Half Page £60. Quarter Page £40. 10% discount for advance payment for one year/4 issues. Ask Editor for details.**

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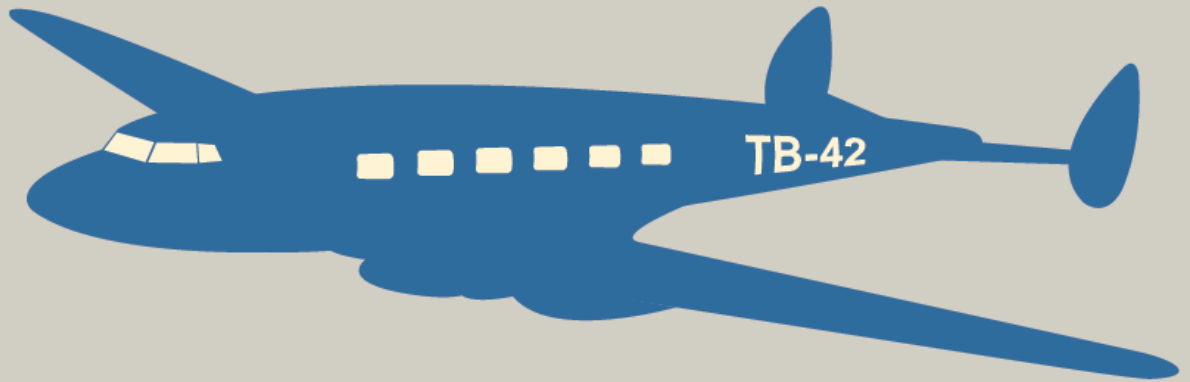
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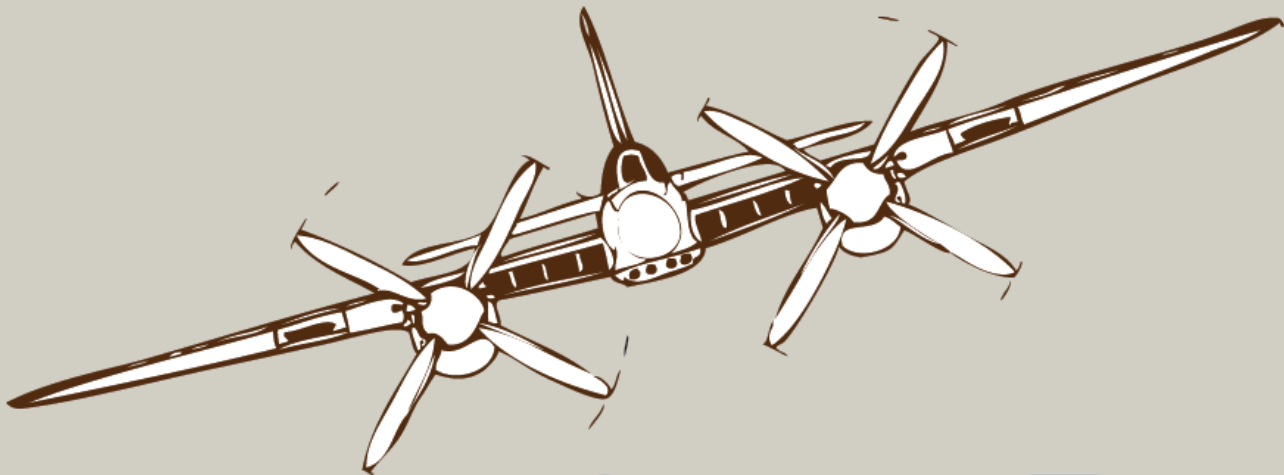
# FLYING HIGH

FOR 2016, ALL OUR MONTHLY BEERS ARE NAMED AFTER DE HAVILLAND AIRCRAFT



FOR 2016 WE'VE TEAMED UP WITH THE DE HAVILLAND AIRCRAFT MUSEUM, HELPING RAISE FUNDS FOR THEIR NEW HANGER PROJECT. THIS FACILITY WILL HOUSE SOME OF GREATEST AIRCRAFT OF ALL TIME AND HELP PRESERVE A COLLECTION THAT INCLUDES THE MOSQUITO, TIGER MOTH AND COMET.

HEAD TO THE BREWERY SHOP IN 2016 TO PURCHASE ANY OF THE MONTHLY SPECIALS AND YOU CAN BE IN WITH A CHANCE TO WIN A TOUR OF BOTH THE DE HAVILLAND AIRCRAFT MUSEUM, TRING BREWERY AND A FLIGHT IN A DE HAVILLAND BIPLANE.



TringBrewery



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[www.tringbrewery.co.uk](http://www.tringbrewery.co.uk) 01442 890721

**TRING**  
BREWERY Co.

