

FREE!



The Chiltern Tapler

The magazine of the Mid-Chilterns Branch of CAMRA

Autumn 2021

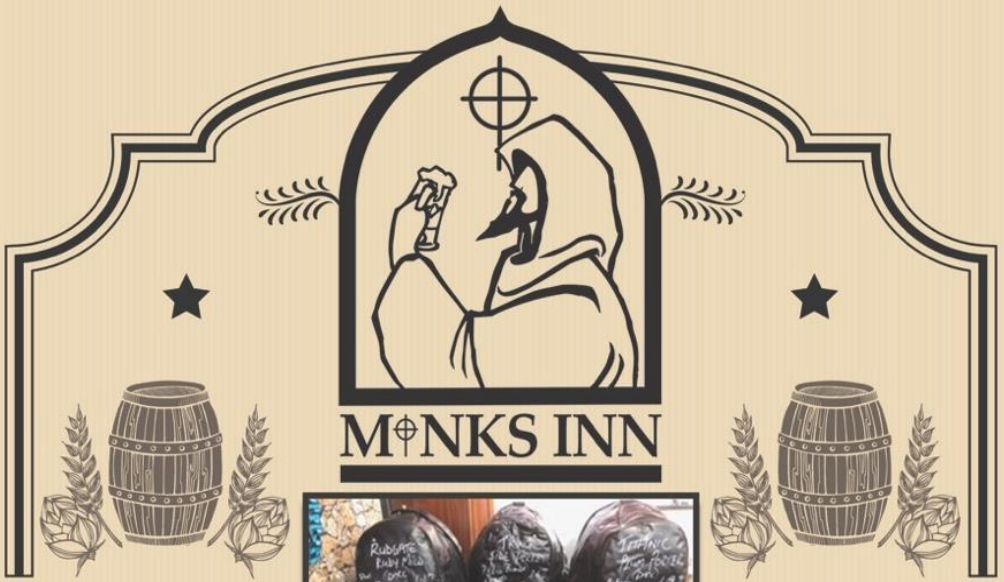
Pub Saved!



The White Lion, St Leonards - see page 9

Championing local pubs and telling the story of
beer and brewing in the Chilterns

www.midchilternscamra.org.uk



**10
REAL
ALES**



**6
STILL
CIDERS**



31-32 THE SQUARE, HP1 1EP HEMEL HEMPSTEAD, HERTFORDSHIRE

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Welcome

Welcome to the Autumn 2021 edition of the Chiltern Tapler. Although there is a lot of encouraging news in this edition, including the saving of the White Swan at St Leonards, and the opening of a new beer, cider, and spirits shop in Hemel Hempstead, we have the sad news of a much-liked pub closing its doors, hopefully temporarily, and the industry is still in a very precarious state. With Christmas and New Year, not too far away, traditionally the bread and butter for the hospitality industry, financial support arrangements and the ending of furlough are hanging over the industry, like the Sword of Damocles, survival is still not guaranteed, and the spectre of more restrictions due to COVID cannot be ruled out.

Pubs, clubs, and others in the hospitality industry, above all need support from us with money flowing into the tills. However, as one licensee told me recently, trying to keep their head above water, the VAT man at bay and rents under control are a real nightmare, and although in lockdown, they were happy to take contactless payment, now cash is king to avoid high transaction costs. Getting money into the till is important but not paying high charges to get the income is also a major issue.

Although Sober October, is a very worthy cause to support Macmillan Cancer Support, supporting this has to be weighed up against supporting your local. Other ways to raise money for this very worthwhile cause not involving giving up alcohol for October would greatly benefit both our charitable efforts and keeping our industry afloat. Think about it. I'm not advocating not giving up alcohol for October, who am I to tell you what to do, but there are non-alcoholic drinks that you can

have as an alternative these days, without having to curtail your social life doing it.

The voting process for CAMRA's Champion Beer of Britain competition opened on 1 September and closes on 1 November. If you are a CAMRA member, this is your chance to have a say in this prestigious award. Please log onto cbob.camra.org.uk. There is also a guide to the voting process on the website.

In CAMRA's 50th year, it is even more crucial to support your local pub and the breweries, otherwise we could lose our pastime and that would be a dreadful loss for beer lovers everywhere and the culture of our country.

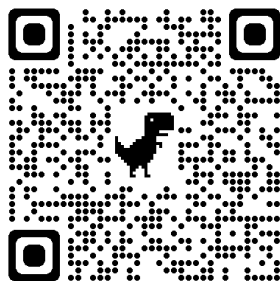
If you are passionate about beer, cider and pubs and would like to contribute articles for the magazine then please send them to tapler@midchilternscamra.org.uk

Please look at the diaries for branch meetings, socials and pub crawls, festivals and other events diary for known events in the area and nationally.

New and existing members are always welcome at any event.

Cheers,

Andy



Check the Beer Festival Calendar and visit the Mid-Chilterns Events Calendar at

www.midchilternscamra.org.uk

regular | ADVERTISING & SUBSCRIPTION RATES

Why not let potential customers know what your pub/brewery has to offer? Advertise your range of beers, ciders, and other drinks; special events; food (especially seasonal menus); quiz evenings; beer and cider festivals; beer gardens, themed evenings; cosy warm roaring fire or whatever else, *The Chiltern Tapler* will get the message out there!

To enquire about advertising in *The Chiltern Tapler*, contact the Editor: Andrew Harvell at tapler@midchilternscamra.org.uk or andrew.harvell123@gmail.com or call 07748 103190.

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Edition	Copy Deadline	Publication
Winter – Dec/Jan/Feb	19 November	Late November/Early December
Spring – Mar/Apr/May	18 February	Late February/Early March
Summer – June/July/Aug	20 May	Late May/Early June
Autumn – Sept/Oct/Nov	19 Aug	Late August/Early September

Advertising Rates

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Full page A5	£100	£90
Half page	£60	£54
Quarter-page	£40	£36

10% discount for advance payment for one year/4 issues

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Tapler Subs, 10 Dean Field, Bovingdon, Herts. HP3 0EW

THE CHILTERN TAPLER

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THE CHILTERN TAPLER is the quarterly magazine published by the Mid-Chilterns branch of CAMRA, the Campaign for Real Ale. CAMRA campaigns for real ale, real pubs, and consumer rights. It is an independent, voluntary organisation with nearly 200,000 members and has been described as the most successful consumer group in Europe. *The Chiltern Tapler* is distributed free every three months to members of the Mid-Chilterns branch of CAMRA and to pubs and other outlets in the area covered by the branch and beyond. *The Chiltern Tapler* currently has a circulation of around 2,000 copies. Material for publication, including press releases, should preferably be sent by email to the editor or tapler@midchilternscamra.org.uk. All contributions to this magazine are made on a voluntary basis. To join CAMRA, help preserve Britain's brewing and pub industry, get *The Chiltern Tapler* free – and a host of other membership benefits – visit camra.org.uk.

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CAMRA is a company limited by guarantee, registered in England: company no. 1270286, run at a national level by an elected, unpaid board of directors (the National Executive) and at regional level by its regional directors both backed by a full-time professional staff. CAMRA promoted good-quality real ale and pubs, as well as acting as the consumer's champion in relation to the UK and European beer and drinks industry. It aims to **1.** Protect and improve consumer rights. **2.** Promote quality, choice, and value for money **3.** Support the public house as a focus of community life **4.** Campaign for greater appreciation of traditional beers, ciders and perries, and the public house as part of our national heritage and culture **5.** Seek improvements in all licensed premises and throughout the brewing industry. *The Chiltern Tapler* will not carry editorial and advertising that counter these aims.

The views expressed in this magazine are those of their respective authors and are not necessarily endorsed by the editor or CAMRA.

**Campaign for
Real Ale Limited,
230 Hatfield
Road,
St Albans,
Herts
AL1 4LW
T: 01727 867201**

The Mid-Chiltern's area is not only blessed with fine countryside but also a plethora of excellent pubs often tucked away in places off the beaten track but serving the best in craft beers and real ales. Whether you are a CAMRA member or not, why not come along to see what it is all about. We try to visit as many pubs as possible throughout the Mid-Chiltern's area and this is a great way of visiting pubs that you would not otherwise have thought of trying.

The diary of events below has been produced with the lifting of restrictions in mind, but some pubs and restaurants may still have limited numbers of customers inside and outdoors, so please check their websites for further details.

Weds 6 Oct: Branch AGM 2021 (8pm) – **The Full House**, 128 Marlowes, Hemel Hempstead, HP1 1EZ.

Weds 3 Nov: Branch Meeting (8pm) – **The Full Moon**, Cholsebury Lane, Hawbridge, Chesham, HP5 2UH.

Weds 1 Dec: Branch Meeting (8pm) – **The Monks Inn**, The Square, Marlowes, Hemel Hempstead, HP1 2EP.

Weds 5 Jan: Branch Meeting (8pm) – **Red Lion**, 90 Vicarage Rd, Marsworth, Tring, HP23 4LU.

Weds 2 Feb: Branch Meeting (8pm) – **The Old Swan**, Swan Bottom, Old Swan/Swan Lane, Great Missendon, Tring, HP16 9NU.

Weds 2 Mar: Branch Meeting (8pm) – **The White Lion**, Jenkins Lane, St Leonard, Tring, HP23 6NW.

Weds 6 Apr: Branch Meeting (8pm) – **The Crown & Sceptre**, Bridens Camp, Red Lion Hill, Hemel Hempstead, HP2 6EY.

Weds 4 May: Branch AGM 2022 (8pm) – **The Full House**, 128 Marlowes, Hemel Hempstead, HP1 1EZ.

Weds 1 June: Branch Meeting (8pm) – **The Green Dragon Public House**, Flaunden, Hemel Hempstead, HP3 0PP.

Weds 6 July: Branch Meeting (8pm) – **Jolly Cricketers**, 24 Chalfont Roads, Seer Green, Beaconsfield, HP9 2YG.

Beer Festivals and other events 2021

Are you holding a beer festival in the Mid-Chilterns or surrounding area? Contact the [Webmaster](#) with details, and have your event posted on this site.

Details of local and national 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. We cannot accept responsibility for festivals not being on as we have been given the information below in good faith.

Below are provisional dates subject to possible cancelation. Please consult the website for up-to-date information.

Sat 8 Oct/ Sun 9 Oct – Mad Squirrel Oktoberfest at the brewery and their tap rooms

Weds 20 Oct to Sun 31 Oct - JD Wetherspoon Real-ale festival in all their pubs.

All members are welcome and especially new members

Dates may be subject to change.

Please check the Branch Website www.midchilternscamra.org.uk for the latest information
Contact the Social Secretary if you need more information

CAMRA LocAle is an initiative that promotes pubs stocking locally brewed real ale. The scheme builds on a growing consumer demand for quality local produce and an increased awareness of environmental issues.

What is LocAle?

The CAMRA LocAle scheme was created in 2007 by CAMRA's Nottingham branch which wanted to help support the tradition of brewing within Nottinghamshire, following the demise of local brewer Hardys & Hansons.

Participating CAMRA branches award accreditation to pubs that regularly stock at least one real ale. Real ales from regional and national breweries as well as from microbreweries can be regarded as "local" if they are brewed within what the branch has decided as being the local area.

Why support LocAle pubs?

Everyone benefits from local pubs stocking locally brewed real ale, including:

- **Public houses** as stocking local real ales can increase pub visits.
- **Consumers** who enjoy greater beer choice and diversity.
- **Local brewers** who gain from increased sales.
- **The environment** due to fewer 'beer miles' resulting in less road congestion and pollution. ***This rules out breweries who deliver beer via distant distribution centres.***

- **The local economy** because more money is spent and retained locally.
- **Tourism** due to an increased sense of local identity and pride – let us celebrate what makes our locality different.

LocAle Breweries

Although it is not set in stone, what counts as a LocAle is taken to be *approximately* 30 miles between brewery and bar. This means that the following breweries fall within that category for the Mid Chilterns Area:

Aylesbury Brewhouse, Brakspear, Chiltern, Chiltern Valley Winery & Brewery, Fisher's Brewing Co., Leighton Buzzard Brewing Co., Farr Brew, Lovibonds Brewery Ltd, Mad Squirrel, Malt the Brewery, New Wharf Brewing Co. Ltd, Paradigm Brewery, Pope's Yard, Rebellion Beer Co. Ltd, Ridgeway Brewing, Rockhopper, Tring, Vale, Windsor & Eton, XT Brewing Company. There are probably others that we have missed, but you get the idea.

Accreditation

If your local pub has a policy of always serving a decent pint of real ale from a local brewery then we would be happy to help promote them by including them on our "LocAle accredited pubs list". We will also provide publicity materials such as posters, leaflets, beer mats and pumpclip crowners to make it quite clear to pub visitors that you are proud to show.

PUBS PARTICIPATING IN LOCALE

The Valiant Trooper **Aldbury** King's Arms **Amersham** The Crown **Amersham** Paper Mill **Apsley** White Lion **Apsley** Crown **Berkhamsted** Rising Sun **Berkhamsted** Hen & Chickens **Botley** White Horse **Bourne End** Bell **Bovingdon** Crown & Sceptre **Briden's Camp** The Bell **Chartridge** The Old Swan **Cheddington** Black Horse **Chesham** Queen's Head **Chesham** Mad Squirrel Brewery Shop **Chesham** Trekkers **Chesham** Harte & Magpies **Colehill** Red Lion **Dagnall** Spotted Dog **Flamstead** The Nags Head **Great Missenden** Monks Inn **Hemel Hempstead** The Full House **Hemel Hempstead** Rose & Crown **Ivinghoe** Green Man **Leverstock Green** Crown **Ley Hill** Swan **Ley Hill** White Lion **Little Chalfont** The Local **Markyate** Plume of Feathers **Markyate** Angler's Retreat **Marsworth** The Squirrel **Penn Street** Jolly Cricketers **Seer Green** Old Swan **Swan Bottom** Robin Hood **Tring** Anchor **Tring** Kings Arms **Tring** Castle **Tring** White Hart **Whelpley Hill** Potters Arms, **Winchmore Hill** Greyhound **Wiggington** Half Moon **Wilstone**

AMERSHAM. Beers noted recently have been. **Swan** Fullers London Pride, **Chequers** Eagle Bombardier, **Kings Arms** Brakspear Gravity, Rebellion IPA, Sharps Doom Bar, Westons Old Rosie and Rosies Pig ciders, **Saracens Head** Greene King IPA and St Austell Tribute, **Eagle** Rebellion IPA, Timothy Taylor Landlord and Tring Sidepocket for a Toad, **Elephant & Castle** Rebellion IPA, Overthrow and Timothy Taylor Landlord, **Beech House** Fullers London Pride and Tring Citra Surprise, **Mad Squirrel Shop** Mad Squirrel Radiant, London Porter and three ciders. **Boot & Slipper** Greene King IPA, London Glory, Yardbird Pale and Old Rosie cider. **APSLEY.** In early August, the **White Lion** offered Tring Fanny Ebbs and Sidepocket for a Toad, Mad Squirrel Mr Squirrel and Fullers London Pride. The **Oddfellows Arms** had St Austell Tribute, Proper Job and Sharps Doom Bar and Fullers pub the **Paper Mill** was selling London Pride and ESB alongside Hophead and Sunquake from Dark Star. **ASHERIDGE.** At the **Blue Ball** you will find Adnams Ghost Ship, Fullers London Pride, Sharps Doom Bar, Tring Sidepocket for a Toad and Devon Mist cider. **ASHLEY GREEN.** In early September the **Golden Eagle** offered Greene King IPA, Timothy Taylor Landlord and Wychwood Hobgoblin Gold. Nearby, the **Lazy Pig in the Pantry** had Youngs Bitter. **BERKHAMSTED.** A few pubs in the town were visited in late August. The **Crown** was selling Greene King IPA & Abbot, Leighton Buzzard Best Buzzard, Reedley Hallows Pendleside, Sharps Doom Bar and Tring Mansion Mild. Along the road, the **George** offered Wadworth 6X and Tring Toto and the **Lamb** had Tring Fanny Ebbs and Timothy Taylor Landlord. **CHALFONT ST GILES.** During July and August visits Adnams Bitter, Tring Brock Bitter and four ciders

could be found in the **Fox & Hounds. BOXMOOR.** A visit in early September found the following beers. **Fishery** Sharps Doom Bar, **Three Blackbirds** Greene King IPA, Abbot, Morland Old Speckled Hen and St Austell Tribute, **Steam Coach** Greene King IPA, Abbot, St Austell Tribute and a Greene King collaboration with Canopy Brewery, Extra Pale Ale. **CHARTRIDGE.** During June and July visits, Eagle Bombardier and up to 2 ciders could be found in the **Bell. CHESHAM.** Beers noted recently have been. **Red Lion** Greene King IPA, **Jolly Sportsman** Sharps Doom Bar, **Pheasant** Rebellion IPA, Sharps Doom Bar and Stan's Big Apple Cider, **Griffin** Morland Old Golden Hen and Rebellion IPA, **Generals Arms** Greene IPA, Abbot, Fullers London Pride, Vale Red Kite and six ciders, **George & Dragon** Sharps Doom Bar, Wye Valley HPA and Westons Old Rosie cider, **Trekkers** Salopian Oracle, Tring Mansion Mild and Thistly Cross cider, **Mad Squirrel Shop** Mad Squirrel Resolution and two ciders, **Queens Head** Fullers London Pride, ESB, Summer Ale and Dark Star Hophead. **GREAT MISSENDEN.** During an August visit the **Wild Kite** had Tring Citra and 2 ciders. Nearby, the **George Ale House** offered Five Points XPA, Fortitude Amber Ale, Roosters Capabiliti Brown, Tring Sidepocket for a Toad and 2 ciders, **HYDE HEATH.** At the **Plough**, Rebellion IPA, St Austell Proper Job and Sharps Doom Bar were on the pumps. **HEMEL HEMPSTEAD.** The **Monks Inn** continues to have a vast selection of beers and ciders, the Blue Anchor Spingo Middle being particularly rare. The **Full House** has three regular beers, Sharps Doom Bar, Greene King Abbot and Ruddles Best. You will also find up to three guest beers with products from Ringwood, Thornbridge, Hook Norton, Salopian, Loddon and Tring amongst those noted recently. **LEY HILL.** The

Crown has been offering 2 beers, Sharps Doom Bar and Tring Citra and New Tricks amongst them. **LITTLE CHALFONT.** In late June, the **Metropolitan** was selling Eagle DNA and the **Craft Beer Shop** had Fyne Jarl, Marble Best Bitter and Trenchmore Farm Silly Moon cider. **ST LEONARDS.** A visit to the recently re-opened **White Lion** in August found Otter Bitter, St Austell Tribute and Tring Sidepocket for a Toad on offer.

Roy Humphrey

CALLING TIME ON A SUCCESSFUL CAMPAIGN

Looking across the White Lion's lovely garden -- packed with happy people on a sun-drenched summer evening at the opening event last month -- it felt like Mission Accomplished for the STWL (Save the White Lion) team.

People have been flocking to the pub since then; it is advisable to book a table for a meal such is the demand, and bar sales have been excellent despite concerns over Covid for some. Under Mandy's enthusiastic ownership and with a professional staff supporting her, our lovely pub has once again taken its place as the hub of the community.

That was always our aim when we launched the campaign to stop our 'local' being turned into a house. Here in STWL Towers we believe our job is done and we thought we should let you know this will be our last supporter newsletter to you and we will be closing the STWL web site and email account.

Before signing off we would like to take this last opportunity of again thanking you all for staying with us throughout what proved to be a very long journey.

Your extraordinary support demonstrated that collective endeavour can right wrongs.

A particular debt of gratitude goes to those who went that extra mile: The 85 or so supporters who had faith enough to invest four and five figure sums with no guarantee of a return in our community bid to buy the pub. To those that provided expertise free of charge, particularly Rachael Matthews for legal advice; to Mike Patteson and George Ogden for IT support; to Mike Franklin, Roger Watts and John Pople for professional advice on refurbishment of the pub; to Joan Ingram, Tim Watts and Phil Townsley for assistance with drafting documentation; to Robert Matthews who commissioned and paid for a supportive planning assessment by a top planning consultancy; and to former licensee Michelle Stratton who gave us access to previous pub accounts to help prove viability.

Then there were the numerous supporters who delivered back up help such as delivering documentation to every local residence and running off copious copies of documents. And not forgetting our long-suffering partners, particularly Joan Ingram who became a de facto member of the team, sage adviser and hospitality host for many of our meetings.

We also received valuable help and support from numerous external organisations including licensees or community management members of pubs The Seven Stars community pub at Dinton, The Ivy House at Chalfont St Giles, The Boot community pub at

Bledlow Ridge and The Bull community pub at Great Milton; The Campaign for Real Ale; the Pub is the Hub organisation; Cholesbury-cum-St Leonards Parish Council, particularly then chairman John Allen; the then district councillor Nick Rose and county councillor Patricia Birchley; and to the Chiltern Society (which subsequently has set up a group to support and advise similar community groups such as ours that are trying to save the numerous Chiltern pubs under threat – so the Save the White Lion legacy goes on).

Most of all perhaps we should credit the Planning department officers and Planning Committee members of Chiltern District Council who, backed by our vociferous campaign, stood by their conviction to not allow a change of use from a pub to a private house to the end including through a lengthy and costly public inquiry. Let's hope planners in our new Buckinghamshire unitary authority do not relax their opposition to viable pubs being developed for private use and profit at the expense of the communities they are part of.

To anyone we have not mentioned – it was a long campaign, so we are sure there are a few – please accept our apologies and thanks and feel satisfaction your contribution played its part in Saving the White Lion.

We hope everyone will continue to use the pub in the months and years ahead and support the effort and investment put in by Mandy with the knowledge that without your backing you would not be meeting friends and neighbours for a meal or glass or two in this ancient

hostelry that has been serving the local community for centuries and can continue for the generations to come.

Cheers, we raise a glass to you all.

Rick, Rich, Bill, Linsey and Tim
The Save the White Lion team

(abridged from the e-mail sent out by the **Save the White Lion St Leonards** campaign team)

New bottle shop in Hemel Hempstead

A new beer and cider shop has opened in Hemel Hempstead. The Hops & Apples in Hemel Hempstead is proud to bring the very best from local, independent breweries for a unique ale, lager and ciders experience, plus craft spirit drinks. They are a family run business, working with other local, independent businesses.

The shop is located at 105 Jupiter Drive, Hemel Hempstead, HP2 5NU

<https://www.hopsandapples.co.uk/>

Chiltern Brewery

THE CHILTERN BREWERY



Celebrating 40 years of brewing heritage

Please note that all Brewery Tours are currently postponed due to Covid-19.

When we feel it is safe to resume Brewery Tours, we will do so. If you have already booked tickets onto a Brewery Tour that has been postponed, then we will honour your booking for a later date. Thank you for your understanding, we look forward to welcoming you on a Brewery Tour when we can.

You can keep up to date with the latest Chiltern Brewery news & brews by visiting their website (www.chilternbrewery.co.uk) or by following them on social media - @ChilternBrewery

Mad Squirrel

Private brewery tours are now available weekday evenings only.

Existing bookings prior to Covid-19 can be exchanged for the equivalent retail

value in Mad Squirrel Beer. Or spaces can now be rebooked on the following date Saturday 8th January 2022. By phoning the Brewery direct on 01442 256970. (Please note this is not available for Groupon bookings. Groupon would need to be contacted directly for a refund)

www.madsquirrelbrew.co.uk/brewery/brewery-tour

Malt the Brewery

Malt The brewery (EST 2012) is a 10BBL microbrewery in Prestwood, Great Missenden is located right at the heart of the Chiltern Hills. The Chiltern Hills, once known as 'the larder of London' is a designated Area of Outstanding Natural Beauty (AONB) and stretches half-way between London and Oxford.

After focusing on Traditional English real cask ales for the first 8 years of production, the brewery now also produces a range of *Maltcraft*® beers using hops from around the world, which can be enjoyed in bottles, cans, and mini barrels.



What is now used as our brewing-hall, operated for many years as a milk bottling plant for Collings Hanger Farm, which was a 365-acre dairy farm from the early 1900's. The farm was bought by Mr Wren Davis in 1923 and has been owned by the Davis family since. It's



CAMRA MEMBERSHIP COUNTS

“ CAMRA is great value for money. I receive a great publication and always know where I can find a good pint. ”

In CAMRA's 50th year, let's celebrate together!

Encourage family and friends to

[join.camra.org.uk](https://www.join.camra.org.uk)

herd of organic suckler cows and grows ancient varieties of wheat for milling into flour.

After over 8 years of brewing and trading, Malt the Brewery now has a number of established routes to market and the on-site brewery shop and Tasting Bar offer arrange of visitor experiences from guided tastings to Brewery Tours, social events and private bookings.

The onsite brewery shop also showcases other local artisan producers like local artisan spirits, snacks, crafts & soft drinks.

Malt The Brewery Ltd was wholly privately owned until Autumn 2019, when following a tightly focused crowd funding campaign to Maltsters (members of the brewery club), 53 local members invested £225,000 in the business in return for a 13% share in the business.



Team Malt is a small team of local, dedicated people who share a passion for local food and drink.

It's been a long wait...

Malt Prestwood's Best



It's back and according to those who've already tried it, it's better than ever.

With **Prestwood's Best Brewer** back in the brew house, the feedback we've been getting on the beers in the past few weeks has been tremendous. If you haven't visited the Tasting Bar recently now's the time to come back.



The **Great Taste Award** Judges Agree!

After a hard 18 months we're delighted to have received two **Great Taste Awards** this year. **Malt Starry Nights** and **Malt Total Eclipse** both received Gold Stars.

There were some fabulous comments from the judges including:

'Like a taste of history, but with a modern twist. The Dark Mild renaissance starts here!' [Total Eclipse]

Malt Prestwood's Best and **Malt Starry Nights** are available **NOW**.

Malt Total Eclipse will be available to buy from **mid-October**.

www.maltthebrewery.co.uk

Paradigm Brewery

Like all brewers, business stopped with the first lock down, with negative income for the first few weeks from cancelled orders. We took a view that we were staying open come hell or high water and it certainly paid dividends; within a few weeks, bottle sales picked up significantly and we started doing home deliveries of bottles and draught ale on a Friday morning. The locals christened us the "Dirty Milkmen" for delivering "dirty" milk, first thing, to their door, I suppose there are worse epithets! At the peak, we were opening seven or eight casks per week, all of which had to be racked into boxes at dawn for the day's deliveries. As well as generating much needed income, this allowed us to use most of our stock so only a small amount had to go down the drain.

One silver lining from the whole sorry saga was that we recommenced brewing after only a few months and, freed from the demands of pubs (who generally like pale ales of around 4%), production requirements and the sudden availability of many hops, we were able to "play brew" a series of specials, all, of course with our usual ironic or just plain silly names!



Panic Buy, a golden ale came first, then Circuit Breaker and Jailbreak and we couldn't resist Substantial Meal, when that was a thing! Some of these specials have been so well received that they've become regulars; Doctors Orders, a strong

is still
and Stir
popular
on our
bottle run.



best bitter
available
Crazy is so
that we're
second

We're still very concerned about the future of many local pubs, so many have huge debts and are only opening part time, but we'll be here to support them, we're regularly racking ale into 36-pint pins rather than casks. It's very much appreciated by some as it allows them to keep a range of ales available without the fear of wastage

In other news, Paradigm have expanded our keg offerings, still brewed and conditioned properly. We actually began two years ago with our multiple award winning strong dark mild - Black Friday but lock-down ruined the roll out so it's only now that we've launched Woke, a 6% hoppy pale.

And finally, it will soon be time for our friends in the village and further afield to harvest their garden and wild hops for our autumn special Greenlight, full of

fresh, local, green hops. Last year's was delicious!

All the best Neil Hodges

paradigm brewery Ltd

Tel: 07872 144450

Green End Farm, Church Lane, Sarratt,
Hertfordshire WD3 6HH

Email: paradigm.brewery@gmail.com

Pope's Yard Brewery

POPE'S YARD BREWERY

At the helm since Pope's Yard launch in 2012 are Geoff and Barbara, a dynamic duo that between them master brewing, marketing, deliveries, events and so much more.

Barbara's beer 'Rebel Girl' is finally ready to drink:

Rebel Girl

Export India Porter - 9.9% ABV, 330ml

Tasting notes:



A forceful, dark, tropical ale. The scent of ginger cake rises from the glass as flavours of Seville orange and mango merge with caramel and cocoa. A beer

that does not obey rules but is deliciously drinkable. Brewed by Barbara to mark International Women's Day.

On Friday 17th September, Pope's Yard launched their (unofficial) tribute beer 'Hoppy Hornet' (Golden Ale) to celebrate the return of Watford FC to the Premier League:

Hoppy Hornet

Golden Ale - 3.9% ABV, 500ml

Tasting notes:

A golden ale for the golden boys. A totally unofficial commemorative brew for a well-deserved promotion. It is a striking team of Endeavour, Olicana and Keyworth's Early hops. With Maris Otter malt, we have got a winning formation. Cheers to a great season!

The launch took place on Friday 17th September at The Kitchen Croxley, Croxley Green, Rickmansworth.



In November, come along to:

GAS at the Paper Mill (<<<NOT the Papermill Pub)

SATURDAY, 20 NOVEMBER 2021 FROM
19:30 UTC-02:00 UTC

Charity Music event with their Craft Beer & Campfire Gin at Frogmore Mill:

<https://www.facebook.com/events/386018736460332>

Contact: Ray Schwartz,
raytek@live.com, 07788 666 214

The brewery is located in Apsley at Frogmore Mill whose origins date back over 1000 years.

Pope's Yard Brewery is offering home deliveries for boxes of bottles in the Hemel - Watford area and will restart cask ale production once the pubs are fully open.

Entry to the brewery is via the Gate on Durrants Hill Road opposite Durrants Hill car park.



The address is:
The Cutter Room
Frogmore Mill
Fourdrinier Way
Apsley, HP3 9RY, UK

It is 0.6 miles from Apsley station and there is plenty of parking in the public car park opposite the venue.

ale@popesyard.co.uk
www.popesyard.co.uk

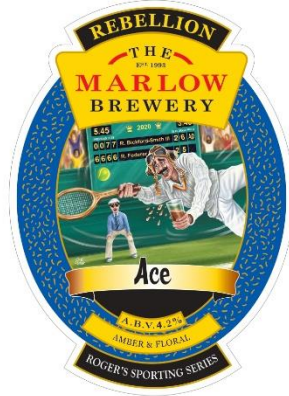
Rebellion Brewery

Our monthly public and member's social nights will restart in early 2022, when we look forward to welcoming you all back to enjoy an evening of beer and food. We are committed to them resuming in their old format and with several improvements, including more seating and better toilet facilities.

The brewery shop and drive-through are both open as usual. Also still operating is our home delivery service, which offers free home delivery within 20 miles of Marlow (23 miles in some areas). You can see if you qualify for the free service by visiting our online shop.

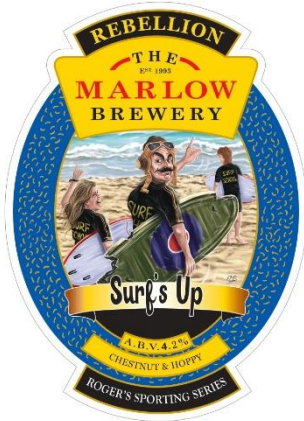
We're still brewing our fantastic monthly beers, here are the beers you have coming...

September. Ace. Strength: 4.2%.



September's beer is a classic British best bitter. We are only using the quintessential British ale hops Fuggles and Goldings for that classic ale taste. Very drinkable with a clean bitterness and floral, spicy, and earthy notes from the hops.

October. Surfs Up. Strength: 4.2%. A



chestnut best bitter brewed with a brand-new British hop variety. Roasted malts create the deep chestnut colour and a subtle roasted flavour. Mystic hops add a pronounced blackcurrant and blackberry aroma and results in a beer that is bursting with the flavours of a late summer hedgerow.

November. Freefall. Strength: 4.2%. November's beer is a dark and malty



bitter with a blend of 4 different roasted malts. Robust and satisfying with flavours of coffee and molasses. Single hopped with Fuggles for that classic

earthy and floral character of British ales. Perfect for those long November nights.

Tring Brewery

TRING BREWERY TOURS RECOMMENCE



Following a year of zero in-person events, Tring Brewery are delighted to announce that our **tours have now recommenced**.

The team are excited to welcome guests into the brewery across two different formats of brewery tour.

The first event format is our **Saturday Afternoon tour**, which commences at 3pm and lasts roughly an hour, with a guided tour and sampling of ales in the brewhouse.

The second format is our **Thursday evening 'Mash Up' tour** which commences at 19:15 and lasts for three hours, offering open tap beer, a fish & chip supper and of course the fully guided tour!

Tours are **open for booking now** with dates available until the end of this calendar year. Whilst facemasks are optional for events, we will maintain sanitising stations and have restricted our capacities of 25 guests per event.

We hope to publish more dates for 2022 along with increased capacity as we get closer to the new year.

WATFORD F.C. PIE COLLAB



Tring Brewery are thrilled to showcase an exclusive matchday pie prepared by **Willy's Pies** and served at Watford FC's Vicarage Road stadium.

'Beef Brisket & Tring Ale Pie' will be sold throughout the home-end of the hornet's stadium and has been made using premium brisket chunks, delicious flaky pastry, and Tring Brewery's **'Death or Glory'** barley wine.

Willy's Pies were launched in the height of lockdown 2020 and rose to recognition through a frontpage on *TimeOut* magazine and countless appearances at street food markets in London and the home-counties. Will has used his expertise (honed at St. John and Rochelle Canteen) to give a modern street-food twist to the classic steak and ale pie!

Along with their own tasty ingredients, Tring Brewery have provided a hearty glug of 'Death or Glory' to enrich the pie's luscious gravy. 'Death or Glory' is barley wine, meaning it has been brewed to a robust strength (7.2%) and features malty flavours such as sweet treacle and molasses. The beer itself is Tring Brewery's most award-winning ale, claiming **Bronze Champion Beer**

of Britain (2016), amongst many other industry accolades along the way.

The brisket and ale pie **celebrates Watford FC's brewing heritage** as Vicarage Road itself was built by Benskins Brewery (now defunct) and opened on August 30th, 1922. A nod to Watford's history can be seen in their old nickname of 'The Brewers', an apt tagline considering the club's new **dedicated real ale bar, featuring up to five cask ales** from Tring Brewery at each home game.

"It's fabulous to be part of the club's food and drink offering, especially as the meal of pie enjoys a cult following throughout British football grounds."

Rising to popularity as a functional handheld meal (with a hearty filling protected from the outside world), pies were a staple in working-class diets at a time when the terraces of football ground were full to burst in 19th century Britain. Soon becoming the unofficial meal of matchday, 'Football Pies' now enjoy their own dedicated category at the prestigious British Pie Awards, held each year in Melton Mowbray.

"We'd love to challenge for the title"

"The brisket and ale taste great and has been well received as an exclusive offering for fans of the mighty hornets"

The pies are sold throughout the home stands of the Vic for £4.95 and can be paired perfectly with a pint of local beer from Tring Brewery's **real ale bar in the Upper Graham Taylor Concourse.**

Here's to supporting local!

The latest up to date information as well as booking dates and times (subject to local council and government advice) can be found at

www.tringbrewery.co.uk. We will of course publish any updates via our email newsletter (sign up through the website) and across our social media channels - @tringbrewery.

up to the newsletter info@valebrewery.co.uk.

Vale Brewery

Brouder Brothers purchase Vale Brewery from Founders Mark and Phil Stevens

Joe and Jimmy Brouder have significant experience working in brewing having previously worked directly for Carlsberg UK, Timothy Taylor’s Brewery, Heineken UK and Star Pubs & Bars. Further to this, since co-founding sales and marketing agency 2EM in January 2019, they have worked with many more breweries at various stages of growth.

The brewery shop is temporarily closed during a facelift and due to re-open on 5 November.

Visit www.valebrewery.co.uk for opening hours.

Pickled Swans

Vale are looking to re-launch their Pickled Swans shortly and, in the meantime, they are asking Cobs and Pens to register their interest and sign

XT Brewery

XT Brewing Co is an innovative, independent brewery crafting a wide range of beers - Our XT beers form the core range of characterful, full flavoured brews and our wild side: Animal Brewing Co pushes the boundaries with new and exciting, challenging one off experimental beers. The brewery is on the beautiful Notley Farm in the village of Long Crendon, on the Oxfordshire, Buckinghamshire border near Oxford. Created by Russ Taylor and Gareth Xifaras in 2011, we brew all our own real ales for cask, craft keg, cans and bottles.

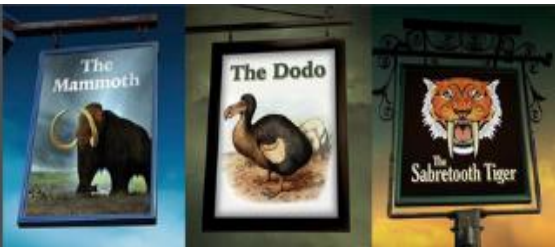
Enjoy your beers and don't forget to support your local pub and local brewers!

XT Brewing Company Ltd
Notley Farm,
Long Crendon,
Bucks,
HP18 9ER

01844 208 310

www.xtbrewing.com

Save your local from extinction:
email your MP now
camra.org.uk/saveourpubs



PLEASE COME AND **VISIT** OUR

BREWERY SHOP

AND NOW YOU CAN ALSO **ORDER ONLINE** AT OUR

WEB SHOP



- ▶ DRAUGHT & BOTTLED BEER TO TAKEAWAY
- ▶ LIMITED EDITION BREWS
- ▶ EXPERIMENTAL BREWS
- ▶ GIFT VOUCHERS
- ▶ T-SHIRTS & GOODIES
- ▶ GOLDEN TOAD MEMBERSHIP
- ▶ PICKLES & PRESERVES
- ▶ BREWERY TOURS

In 2021 our Monthly Specials will be raising funds and awareness for Chilterns Dog Rescue Society.



TRING
BREWERY Co.

Dunsley Farm, London Road, Tring HP23 6HA

☎ 01442 890721 🌐 www.tringbrewery.co.uk

LEGENDARY BEER FROM HERTFORDSHIRE.



Battle of Britain Day, Wednesday, 15th September



The 'Last of the Few', Group Captain John "Paddy" Hemingway DFC, celebrated his 102nd birthday on 17th July.

The Battle of Britain Memorial is an organisation dedicated to keeping the memory of the bravery of those young men of the Royal Air Force who inflicted the first defeat on Nazi Germany and stopped the invasion.

The Wing is the Battle of Britain Memorial Trust's visitor centre at the Capel-le-Ferne site of the National Memorial to the Few and home to The Scramble Experience. The Scramble Experience is a hands-on attraction that uses audio-visual effects, a video wall and other special techniques to show something of what the Few experienced in the summer and early autumn of 1940.

Many pubs salute the Few by putting on a Battle of Britain Ale for the day/weekend. The nationally available one is Shepherd Neame Spitfire; LocAle

choices include Tring Squadron Scramble in casks and Chiltern Battle of Britain Old Ale (gluten free) in bottles - a donation is made to the RAF Halton charities from the sale of each bottle.

Many pubs will have one on, the 'usual suspects' are: **The Eagle** (Amersham), **The Bell** (Chartridge), **The Black Horse Inn**, **The Generals Arms**, **The George & Dragon**, **The Griffin**, **The Pheasant**, **The Red Lion** and **Trekkers** (all Chesham), **The George Ale House** (Great Missenden) plus **The Crown** (Ley Hill).

Brian Kilbey

Cask Ale Week 23rd September to 3rd October



Cask Marque's annual event reminds us that Cask Ale is fundamental to the UK pub trade. It is also Britain's unique contribution to the world of beer. The whole industry including British Beer & Pub Association, CAMRA, Society of Independent Brewers, UKHospitality

etc., are getting behind the week with 'Stand up for Cask' as the focus to recovering from the trauma of Covid-19. Publicans can go to the Week's website (<https://caskaleweek.co.uk/>) and find suggested ways that they can engage with their customers, including promotions, competitions, community activities, and even a special quiz that the pub can download. Pubs putting on events can register them on the site and so increase their publicity: free logos are available from the site.

Our Cask Ale pubs and shops like **The Griffin** and **Trekkers** (both Chesham), **The George Ale House** and **The Wild Kite** (both Great Missenden) and **The King's Arms** (Tring) will be supporting Cask Ale Week so look out for their publicity; MidChilterns CAMRA will be organizing socials. See you there? Our LocAle brewers are starting to resume brewery tours but check with them first. Ask your local what they are planning.

Brian Kilbey

Fresh Hop (Harvest) Ales



You are a small brewer struggling through a pandemic and trying to keep your head above water so what is the sensible thing to do? How about giving yourself a ton of extra work by grabbing newly picked green hops and rushing them to your brewery to make this year's fresh hop ale? The hops have not undergone their usual drying so the result can have a green tinge. Fresh Hop Harvest Ales are not that common (especially this year) but are an interesting taste and worth hunting down.

If you live in a hop growing county, like Kent, it is easier to find them. There is a 'Kent Green Hop Beer Fortnight' (24th September to 10th October) and if you go to their website (<https://kentgreenhopbeer.com/>) you will find the festivals, breweries and pubs involved.

Pre-Covid we had several LocAle choices like Hornes' Greensands, Mad Squirrel's Berkhopsted, Paradigm's Greenlight and XT Brewery's Fresh Hop Blonde. Lovibonds usually brew one, but it is available just in their tap. This year I could find only Paradigm's Greensands and Shepherd Neame's Oast Dodger (Kent again) from the big boys.

Trekkers (Chesham) will have one from Kent.

Brian Kilbey

October is CAMRA's Cider & Perry Month



In 1988, CAMRA members agreed to celebrate and promote real (traditional) cider and perry. In 2003 we decided to run a month-long special campaign every October.

Cider is produced from apples and perry is produced from pears, *but not just any pear*. Perry Pears are used, and they tend to be smaller and harder than dessert (eating) pears. The modern convention is that if you use dessert pears then your finished drink is called 'Pear Cider'. If that is not confusing enough, there is impressive sales growth in ciders blended with other fruits, chilli, ginger and so on.

There are traditional producers who are reasonably 'local': Chiltern Ridge (Chartridge), Long Crendon Manor (Long Crendon), Virtual Orchard and Woughton Orchard (both Milton Keynes), Drovers Hill Farm (Saunderton) and Rennie's Winslow Cider (Winslow). Some of our Local brewers also support real cider: Asahi (Fullers), Chiltern, Farr Brew, Hornes, Leighton Buzzard, Mad Squirrel, Malt, Rebellion and Tring.

Your local may have real cider and/or perry in October; the following should but perhaps fewer than usual: **The Valiant Trooper** (Aldbury); **The Boot & Slipper** and **The Kings Arms** (both Amersham); **The Blue Ball** (Asheridge); **The Rising Sun** and **The Crown** (both Berkhamsted); **The Fox & Hounds** (Chalfont St. Giles); **The Bell** (Chartridge); **The Generals Arms**, **The George & Dragon**, **The Griffin**, **The Pheasant** and **Trekkers** (all Chesham); **The George Alehouse** and **The Wild Kite** (both Great Missenden); **The Full Moon** (Hawridge Common); **The Full House**, **The Monks Inn** and **The Olde Kings Arms** (all Hemel Hempstead); **The Green Man** (Leverstock Green); **The Craft Beer Shop** (Little Chalfont); **The Crown** (Little Missenden); **The Squirrel** (Penn Street), **The King's Arms** (Tring) and **The Mad Squirrel** shops.

If you have never tried the real stuff, give it a go.

Brian Kilbey

Autumn Ales



Autumn Ales are now more common in the British brewing calendar and

approaching the popularity of Summer Ales. We can look forward to ABC Odyssey, Chiltern Copper Beech, Hornes Black Antler, Rebellion Surfs Up,

Ridgeway Ivanhoe, Tring Squadron Scramble (doubles as a Battle of Britain Ale), Vale Red Kite and more from further afield.

From my research, "Red" is the common word in the descriptions of most of the ales, but praise to those brewers who continue to experiment and bring us such a choice.

Many pubs like **Trekkers** (Chesham), **The George Ale House** and **The Wild Kite** (both Great Missenden) and **The Robin Hood** and **The King's Arms** (both Tring) put on one these real ales as autumn guests, often from local brewers, so look out for them. Royal British Legion Beer and Cider festivals are starting to appear again so check them out - they usually have Autumn Ales.

Brian Kilbey

Spooky Ales for Halloween, Sunday 31st October

The pagan origins of All Hallows was the day of the year when the friendly spirits of ancestors were invited to catch up on



tradition.

Over the centuries, organised religion sneakily changed the meaning of the day to become when the souls of those who had died in that year had their last

chance to take revenge on their enemies. People were spooked (ho ho) and tried to avoid these souls with disguises (fancy dress), buy them off with special food (treats) or confuse them with lanterns (pumpkins). This year could be a record for pub parties.

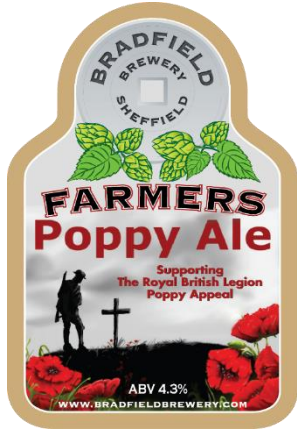
Brewers will still offer Spooky Ales for responsible celebrations. Look out for Greene King's Gangly Ghoul, Morland's Old Spooky Hen, St Austell Bucket of Blood, and Wychwood's Hobgoblin - the original. Rebellion Pickled Ghoulies is a LocAle option.

Moorhouse's Brewery has interesting choices of ales as they are "brewed in the shadow of Pendle Hill" (Lancashire). Pendle is infamous for the 1612 trial of local witches in Lancaster. Beer names include Black Cat, Blonde Witch, Broomstick Bitter, Pendle Witches Brew, White Witch, Witches Cauldron and Witchfinder General.

Most pubs will have one such as **The Griffin** (Chesham), **The George Ale House** and **The Wild Kite** (both Great Missenden) and **The Robin Hood** (Tring).

Brian Kilbey

Armistice Day Thursday 11th November and Remembrance Sunday 14th



This year is the centenary of the Royal British Legion, the people who organise the annual Poppy Appeal and do so much to support ex-service men and women. The public gaze has shifted to the Second World War, but we should not forget that British forces were suffering casualties a century ago. In 1921 there were almost 300 deaths in Ireland alone, so this is their centenary year. We should remember them.

The usual public ceremonies at War Memorials can return to their traditional form - fingers crossed. I wonder if we will have a Covid Remembrance Day in the future?

Brewers work with the Royal British Legion to brew a 'Poppy Ale' for Remembrance and fund-raising. Look for them in our pubs and Royal British Legion clubs - Otter Poppy is popular.

The Griffin (Chesham), **The George Ale House** and **The Wild Kite** (both Great Missenden) will have one, as will many more, and most pubs will be selling poppies.

Brian Kilbey

Saint Andrew's Day, Tuesday 30th November



It looks like celebrations will go ahead as Covid declines. This will please our Scottish friends the most, with Scottish food, music, recitations, dancing and more. They are not the only people to claim Saint Andrew. In Poland and its diaspora, Andrzejki parties are a big deal, especially to find your future partner.

His day is a 'sort of' bank holiday in Scotland but, according to Wikipedia, in 2006 the Scottish Parliament passed the St. Andrew's Day Bank Holiday (Scotland) Act, which designated the Day as an official bank holiday. If 30 November falls on a weekend, the next Monday is a bank holiday instead. Although it is a bank holiday, banks are not required to close, and employers are not required to give their employees the day off as a holiday. Simple.

A few pubs will have a Scottish Ale for their Scottish expats, but specific St Andrew's Ales are hard to find. **Trekkers** (Chesham) will have Scottish cider.

Brian Kilbey

Green Dragon, Flaunden, joint award winner

CAMRA has unveiled the winners of its 2020 Pub Design Awards, which aim to recognise the most impressive architecture, design and conservation in British pubs.

There were seven winners across the categories, ranging from best refurbishment to the Historic England Conservation award and one pub highly commended in this year's competition.

Green Dragon, Flaunden, Hertfordshire, was a joint winner of the Refurbishment Award, along with The Blind Bull, Little Hucklow, Derbyshire.



The Green Dragon was in a poor condition when the new owner, Mike Ghazarian, set about refurbishing the pub in 2019 to the designs of architect Martin Kearney of Newline Architects. A historic building with a timber-framed core, it featured in CAMRA's *Britain's Best Real Heritage Pubs* for its Tap

Room, a simple rustic room retaining its quarry-tiled floor and fixed bench seating. However, the pub had suffered from unsympathetic alterations in recent years. The work that has been carried



out here is well-designed without being showy and is raised above the ordinary by the unusually high quality of the workmanship and finishes. The historic parts of the pub have been carefully restored, while more modern parts have thoroughly refitted in a contemporary manner. Again, a worthy joint winner.

Tim Hampson, WHAT'S BREWING,
13/08/2021

50 Years of CAMRA – Pubs Matter

The Campaign for Real Ale (CAMRA), one of the most successful consumer organisations across Europe, is celebrating its 50th Anniversary throughout 2021.

The organisation has come a long way from its roots, founded by four passionate young men from the North-West in 1971. Today we represent beer drinkers and pub-goers and campaign for real ale, pubs and consumer rights across the country. We want to ensure

there are quality real ale, cider and perry and thriving pubs in every community.

Our 50th anniversary comes on the heels of perhaps the most difficult year on record for the pub and beer industry, after months of lockdowns and unfair restrictions.

While acknowledging our birthday celebrations, we must reaffirm our commitment to fighting for pubs and consumers now and in the future, to ensure there are good pubs serving good beer in every community for the next 50 years. The hard work of campaigners fighting for pubs is more important than ever. The industry needs more support to ensure it can not only survive but thrive as restrictions are lifting.

Pubs matter and are a vital part of our communities. We are all looking forward to enjoying the social and wellbeing benefits of being back at the local – and enjoying a pint of delicious local cask beer.

CAMRA's official birthday took place on 16th March 2021 with a social media celebration using the hashtag #CheersToCAMRA, but we have virtual events, merchandise, awards, and other content to share throughout the year.

Our publication arm CAMRA Books have published a biography of the first half century of our organisation – *50 Years of CAMRA* was written by beer writer Laura Hadland, and contains first-hand accounts from members and industry professionals, detailing the highs and lows of one of the world's most successful consumer organisations.

We are also releasing lists of 50 campaigning milestones over the coming months, with behind-the-scenes insight from the campaigners leading the charge at the time - these can be read on our 50th anniversary hub on the website. You can also get your hands on our celebratory Beer Boxes, a curated box of beer featuring a selection of the best brews the country has to offer and chosen by some of the UK's leading beer experts. Other merchandise available includes our 50th Anniversary pint glass, clothing including 70s-inspired CAMRA shirts, badges and more, and on 1 July a virtual pub quiz will be held, celebrating CAMRA's birthday.

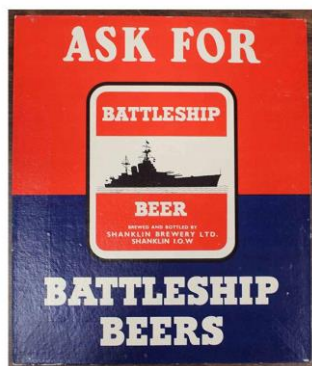
To mark the hard work of people, groups and businesses that have contributed to CAMRA's aims over the last half century, we will be honouring nominees with our 50th anniversary Golden Awards, recognising 50 recipients throughout the year. We received over 500 nominations consisting of campaigning heroes, pub/club all-stars, beer saviours/custodians and stalwarts, and winners will be announced throughout the year.

Learn more about CAMRA's 50th by visiting our Anniversary hub: <https://camra.org.uk/50-years/>

To join CAMRA and contribute to its work protecting pubs and the beer industry, visit: <https://join.camra.org.uk/>

Breweriana auction returns

Campaign



Brewing memorabilia lovers should put Saturday 9 October in their diaries as CAMRA's 35th National Breweriana Auction is due to take place then in Burton Town Hall. Organiser Bill Austin said: "Although the catalogue is not yet finalised, there will definitely a wide range of items including brewery mirrors, advertising signs, water jugs, flagons, bottles and pump clips as well as a few more unusual items." Items up for sale include highly collectable Bass trays, unusual Whitbread water jugs, a Gibbs Mew pumpclip and a desirable Shanklin Brewery Battleship Beer metal sign (pictured). There will be a number of collectors' stalls as well. Doors open at 10.30am with the auction starting at noon. Entry will be by catalogue, £3 on the door or £4.29 including postage in advance. For further details contact Bill Austin at baustin1951@btinternet.com or call 07789 900411.

Timothy Hampson,
WHAT'SBREWING,17/08/2021

Cask beer is on the up

Roger Protz, WHAT'SBREWING, 07/08/2021

Opinion



Pardon my alliteration, but real ale is remarkably resilient. During lockdowns and pub closures, there were concerns that cask beer was heading for the bone yard and that concern was heightened by my interview on this platform with Ralph Findlay, chief executive of Marston's. He said sales of cask were in free fall, especially such once popular brands as Banks's and Pedigree. But other brewers are more upbeat. Timothy Taylor in Yorkshire, brewer of the sublime Landlord, has for the first time in its long history, put its staff on overtime and weekend working to cope with the demand for its beers. On a smaller scale, the award-winning Farr Brew near St Albans, Hertfordshire says sales of its cask beers are "massive". Two family brewers are similarly optimistic. Charles Wells in Bedford and Everards in Leicester, who have both been brewing since the 19th century, have taken the momentous decision to downsize to smaller plants to concentrate on their pub estates. In common with all middle-ranking

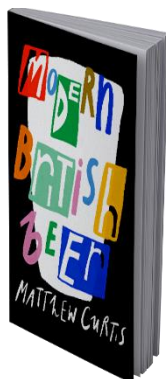
brewers, they discovered there was little money to be made from the free trade and supermarkets as a result of the cost-cutting deals offered by giant global brewers. While the new breweries produce lager and keg, both companies remain committed to real ale, which continues to be the lynch pin of their pubs. Wells's Eagle brewery in Bedford was capable of producing 750,000 barrels a year but when it lost contacts to brew a number of big lager brands such as Corona and Red Stripe the plant was no longer fit for purpose. In 2017, Wells sold the brewery to Marston's and this year opened a new site, Brewpoint, in the town. It can produce 18,000 barrels a year but has room to expand to 48,000. Brewpoint takes its inspiration from the American taproom model. Visitors can tour the brewery, enjoy draught beer at the bar, eat in a large restaurant and take beer home from a shop. There's even a nanobrewery where keen fans can make their own beers. Wells runs 170 pubs and it says cask beer is doing well in them. The family lost its main cask brands, Eagle Bitter and Bombardier, in the deal with Marston's but they have been replaced with Origin (3.7 per cent), a citrus-led beer using Azacca hops, Legacy (4.1 per cent) with a strong lemon fruit note from Citra and Sultana hops, and DNA (4.3 per cent), a more traditional British bitter brewed with Fuggles and Target hops plus American Willamette. It's spicy and peppery with a touch of caramel. Everards Meadows at Fosse Park on the outskirts of Leicester has an impressive Beer Hall that can accommodate 280 drinkers and diners, with space for a further 120 on an outside terrace. The brew house can produce 15,000 barrels a year for 150

tenanted pubs and Leicester Tigers rugby club – rugby fans are notoriously thirsty. All the long-running cask ales are produced: Tiger (4.2 per cent), Beacon Hill (3.8 per cent), Sunchaser (4 per cent) and Old Original (5.2 per cent), with a strong emphasis on English hops. Lager, keg ales and fruit beers are also brewed but chief executive Stephen Gould says he's confident cask has a sound future. That confidence is underscored by the substantial investments made in Brewpoint and the Beer Hall – £11m in Bedford and £18m in Leicester. At Marston's Eagle brewery in Bedford, I was pleased to hear from head brewer Chris Reid that he still uses the traditional recipes for Young's Bitter and Special that originated at the old Ram brewery in South London – Maris Otter, the finest malting barley, and Fuggles and Goldings hops. I can now enjoy these legendary beers in a new Young's pub in St Albans, Alban's Well, in the city centre, removing the need to journey into London to drink them. And the old Young's Ram brewery has reopened. Duncan Sambrook has moved his plant from Battersea to what is now called the Ram Quarter in Wandsworth. As well as the new brewing plant, there's a museum tracing the history of beer-making on the site that goes back to the 16th century. Where cask beer is concerned, life is definitely on the up.

Modern British Beer review

Dave Pickersgill, WHAT'SBREWING,
21/08/2021

Opinion



Modern British Beer by Matthew Curtis
CAMRA Books £15.99. This copiously illustrated and extensively researched 288-page book provides a reflection as to how British beer has evolved over the last 50 years, and why this matters. It does not claim to be a beer guide or a history book. However, it provides a perfect picture of modern British beer (hereafter shortened to MBB). A short prologue is followed by two introductory chapters, 'The Broad Spectrum of Joy' and 'Defining Modern British Beer'. The former provides the historical backdrop and paints a beguiling picture of the spectrum of currently available MBB – styles, flavours and experiences from the perfect cask bitter to the wild-fermented, barrel-aged saison. There are also references to key players including Brendan Dobbin (Yakima Grande Pale Ale, West Coast brewery in Manchester) and Sean Franklin (the founder of Harrogate-based Rooster's). As Matthew states: "The primary function of modern beer is to spark joy."

The next chapter asserts that MBB is: focused on ingredients, their agriculture and provenance invested in sustainability, and the preservation of the environment focused on regionality and is driven by, and supportive of, its local communities inclusive and equitability-minded delicious. He continues to state: "Racism, sexism, transphobia, homophobia and all other forms of marginalising language and actions belong in the dustbin of beer's past, not its present, and certainly not its future." These are all sentiments with which I am sure we all fully agree. Matthew also says: "In terms of modern British beer, no brewery has had more significant an impact on brewing in the United Kingdom over the past twenty years than BrewDog. Love them or hate them, this is a hill I have chosen to die on." BrewDog would not be my hill. Many will recall its behaviour prior to the 2011 CAMRA Great British Beer Festival, will note recent social media comment and also remember that in 2017, a quarter of its shares were sold to two companies based in the Cayman Islands. I would have taken Thornbridge, with its iconic and ground-breaking Jaipur, "the most influential of them all," as my talisman. The introductory sections are followed by a series of short stories each focussed on a single beer from an independently owned and run brewery. The beers are chosen as a representative sample. As Matthew says: "Whittling down the selection was the most challenging part of putting this book together." I have no doubt that every reader will suggest breweries which should have been considered. My selections would include Arbor, Neepsend and Vocation. Perhaps, a supplementary book could be

forthcoming? The 86 beers are split into seven regions, geographically, north to south. Hence, Scotland, with 11 entries opens with London and the South (15), as the closing section. The brewery order is deliberately not alphabetical. Each listing includes brewery location, alcohol by volume (ABV) and style. The latter is based on styles as defined by the beer judge certification program (BJCP). As this book is published by CAMRA, it seems odd that its recently rewritten beer styles are not mentioned. Beer descriptions are evocative: "Seduces with aromas of stewed plums and rhubarb crumble, drawing you in for that first, decadent sip" (Titanic Plum Porter) and are mostly about right. Traquair House Ale, however, is included in a collective description of several beers as "brown and taste predominantly of malted barley, and not much else". This is simply not true. First brewed in 1965, this 7.2 per cent beer is a traditional Scotch ale (Wee Heavy). Agreed, there is fruity malt on the nose, but there is so much more. As Michael Jackson put it in his seminal, *New World Guide to Beer*, "a vintage port among beers". The beers included cover the full spectrum of MBB. Some are obvious choices while many are from relatively small local breweries, for example, Torrside's Monsters. Many inspirational stories are included. For example, the uplifting tale of how Abbeydale, known for its hop-forward and funky sours, deliberately created a magnificent example of a brown bitter, using John Smiths Bitter as its inspiration. As ever, with a fact-filled tome, there are a small number of errors and areas which could do with more information. Attercliffe is east Sheffield, not north, Saltaire brewery is in Shipley, not Saltaire, 23

years is described as three decades and SI units are incorrectly written (use 750 mL, not 750ml). It is stated that BrewDog ceased production of cask ale in July 2011. Its 2019 restart is not mentioned. Bruce Bentley, who, in July 1981, in partnership with Dave Wickett, purchased the Fat Cat for £33,750, also deserves a namecheck. There are some typos, for example, Jakehead IPA (Wylam) is said to originate in 2021. I also have the occasional disagreement. In the overview, mention is made of Matthew's father, Frank, and the Tetley's Bitter he served in the Beehive in the mid-1970s. Agreed, this was an excellent pint. However, I preferred Tetley's from the nearby Red Deer – the only pub in the Sheffield One postal area which has continuously used a handpump since that time. As Matthew states: "British beer has changed forever. It's about building friendships with like-minded folks from around the entire industry It's this open attitude towards sharing ideas and forming bonds that has put British beer where it is today." These are sentiments with which I can only concur. This is a book well worth reading – it's interesting, accessible, and enjoyable. You will not agree with every point, but you will appreciate the overall approach. I would enjoy meeting the author, over a few pints. Next time he's in Sheffield, I hope he lets me know. As the book states, "Steel City as one of the most tremendous places for beer in the UK." This is yet another statement with which I cannot disagree. Learn more about Modern British Beer and pick up your copy here: <https://shop1.camra.org.uk/product/modern-british-beer/>

Nominations open for CAMRA's Pub Saving Award

10/08/2021 by Timothy Hampson

Campaign



Nominations are now open for CAMRA's Pub Saving Award, which recognises communities or groups which have come together to save a pub that would have otherwise been demolished or converted to another use. The award aims to secure publicity for pub-saving campaigns to encourage others to get involved in saving their local. Award co-ordinator Paul Ainsworth said: "This award is a great opportunity to celebrate the efforts of communities who have come together to save pubs that would otherwise have been lost. "This can be long, hard work and the people concerned very much deserve recognition. We want to showcase great examples of pub-saving campaigns to honour their work, and hopefully encourage others to save their own local if it comes under threat – which is now more important than ever after the struggles of the coronavirus pandemic for the industry. "So many pubs' futures remain uncertain, and we want to acknowledge everyone who has worked

incredibly hard to keep their local open and thriving despite the challenges faced." The Pub Saving Award can be made to any group which has carried out campaigning to save a pub from closure over the last 12 months. Nominations are open from August until mid-November. Last year's award winner was the Puzzle Hall Inn in Sowerby Bridge, West Yorkshire (pictured). To enter the competition and to learn more visit: <https://camra.org.uk/pubs-and-clubs/awards/pub-saving-award/>

Small brewers left in limbo over duty changes

23/08/2021 by Timothy Hampson

Industry



The UK's small independent brewers have been left in limbo one year on from the Treasury's planned changes to Small Brewers Relief (SBR). Tax changes could see more than 150 small brewers paying up to £44,000 extra per year to the Treasury. The changes could come into force within months leaving small brewers little time to prepare. The Society of Independent Brewers (SIBA) has written to the chancellor seeking urgent clarification to address the uncertainty faced by small businesses

Now research commissioned by SIBA shows Treasury plans could weaken small brewers' ability to compete with much larger producers. CAMRA says the government's plans could have a damaging effect and restrict consumer choice. CAMRA national chairman Nik Antona said: "This research confirms a concern CAMRA has had for some time – that in considering the reforms to Small Brewers Relief, the Treasury has not considered the acute access to market issues facing small brewers, and only relied on data about production costs. This could have a devastating impact for consumers choice if small brewers go bust or can't grow in future. "Small Brewers Relief was introduced to help small brewers compete against much larger ones in two ways – by addressing economies of scale in production costs and to help compensate smaller producers for the difficulties they had accessing a market largely foreclosed to them due to the dominance of global companies and restrictive purchasing agreements that prevented tenants from buying beer from anyone except their brewery or pub company. "The situation for small brewers has not changed, and the pandemic has been devastating for them – with pubs shut, their main sales channel shut too. Global brewers now dominate the UK beer and pub market, and pub companies continue to prevent their tenants from buying beer from local and independent breweries. "In light of this new research, CAMRA is calling on the Treasury to once again rethink these tax changes, before small brewers close and consumers lose out on choice." CAMRA's submission to the Treasury's technical consultation on changes to Small Brewers' Relief is here: https://camra.org.uk/campaign_resour

ces/submission-on-small-brewers-relief/ Professors Geoff Pugh and David Tyrrall's academic research is available from SIBA:

<https://www.siba.co.uk/2021/07/21/small-independent-brewers-left-limbo-small-breweries-relief-changes/>

Pub companies – who they are and what they do

July 26, 2021

admin

CAMRA's Pub and Club Campaigns Committee feels that many members would find it helpful to have more information about the companies that control many of our pubs. This is the first in a series of articles that will provide the facts on pub company practices and operations, explaining in particular how their business models work and what this means for both licensees and, ultimately, us as customers. The aim is to let the facts speak for themselves so that members can make up their own minds about the positive or negative effects of these practices on our pubs and the folk who run them.

EPISODE ONE – A POTTED HISTORY OF THE PUBCO

Fifty years ago, when CAMRA was formed, the pub landscape looked very different. For a start, there were many more of them – some 75,000 against around 47,500 now. The majority of pubs (52,000 or so) were owned by breweries. The 89 small and regional breweries had 13,800 of them and the rest were in the hands of the 'Big Six': Bass Charrington, Allied, Whitbread, Scottish & Newcastle, Watney (Grand Metropolitan) and Courage (Imperial

Group). Most of the other 23,000 pubs were free houses (in name anyway; many tied their beer supplies to a big brewer in return for loans and discounts). Companies that just owned pubs were few and far between; the likes of the Sir John Fitzgerald group in the north-east and Heavitree in the southwest (although they tied themselves to Bass).

Just about every pub-owning brewery rigorously imposed a supply tie on its own products. As late as the mid-1980s, I remember a Greene King director recoiling in horror at my suggestion that they allow a few guest beers in their pubs. As a result, new breweries found outlets hard to come by and we customers were hardly spoiled for choice, as a glance at a *Good Beer Guide* of that era will reveal.

Then, in 1989, along came the Beer Orders. The story of this epochal legislation (for better or worse) is superbly told in Laura Hadland's recent book *Fifty Years of CAMR* but, in essence, the government acknowledged the stranglehold on the industry exercised by the Big Six and, among other things, capped their pub ownership at 2,000. By now, because of closures and sell-offs, the Big Six owned fewer pubs between them but the Orders still led to around 11,000 pubs coming onto the market. We, of course, dreamed of a new golden age of multi-handpumped free houses galore, but the reality was sadly different. Companies were quickly established, usually with close links to the Big Six, to Hoover up these pubs in big batches then negotiate supply deals, invariably with the company who previously owned the place. Enterprise Inns, for instance,

started off with the purchase of 368 pubs from Bass, and that's where they bought the beer from.

In the years that followed, wheeling and dealing saw companies variously grow, collapse, merge, acquire, dispose etc; it was very difficult to keep up with who owned what. Some companies concentrated on managed pubs, some on tenancies, a few on a mixed model. Behemoths emerged: by 2004, Punch Taverns and Enterprise each owned more than 8,000 pubs, although both had accumulated so much debt that they ran into trouble come the financial crash and subsequently retrenched. We'll have a closer look at the current pub company scene in the next article.

A brief history of Punch Taverns illustrates the volatility surrounding pubcos from the 1990s onwards. Punch formed in 1997, purchasing a tranche of pubs from Bass. Two years later, they bought Inn Business (mostly former Whitbread pubs) and then the rump of the Allied estate. Managed pubs were spun off into a separate division called Spirit. In 2003, they acquired their 3,100-strong rival Pubmaster, plus a couple of smaller companies. Next, Scottish & Newcastle's managed pubs were snapped up and added to the Spirit portfolio. By 2011 the impact of the crash was being felt, calling for a 'strategic review'. Spirit was demerged and, in 2015, sold to Greene King. Come 2016, a takeover bid totalling £403 million (plus the taking on of debt of £1 billion) was accepted; 1,900 pubs went to Heineken with the remaining 1,300 residing with Patron Capital, though the Punch brand has been retained.

What, then, of the breweries that still owned pubs? The Beer Orders were

actually revoked in 2003 so brewers are no longer prevented from having over 2,000 pubs. However, brewers have tended to move in different directions. In some cases (e.g., Greene King and Marstons) this extends only so far as having separate management structures for their brewing and pub operations. Others though (Fullers, Young's, Charles Wells), have sold their breweries to become just pub companies. Thwaites sold their main brands and downscaled to a mini-brewery.

In the meantime, the treatment of their tenants by many of the Pubcos had become a major issue and, after years of campaigning, in 2014 the Government was persuaded to announce a statutory Pubs Code aimed at regulating their practices and ensuring fair treatment for tenants. We'll return to the Code in a future article. In this context, though, it needs mentioning that the currently accepted definition of a pub company embraces breweries that own pubs and, nowadays, most such companies have separate management structures for their pub and brewing operations.

Final comments: pub companies are here to stay. There is nothing wrong with the basic model and, indeed, there are some excellent companies (mostly smaller ones) who treat their licensees well and clearly see their pubs as more than just property assets. It would, though, be difficult to argue that the ways in which some companies operate raise many issues around their custodianship of what aren't just piles of bricks-and-mortar but, in most cases, precious and valued community assets. We'll examine those issues in due course.

Future articles will cover topics such as:

- the pub company business model (i.e., how they make their money)
- their operating models (tenancies, managed houses, retail agreements)
- the tie and how it operates
- the Pubs Code
- areas of reported concern

Paul Ainsworth

Learn and Discover's new home-brewing series

05/08/2021 by Timothy Hampson

Industry



A new five-part home-brewing series on CAMRA's Learn and Discover platform started 6 August. Brew It Yourself, filmed by the Craft Beer Channel in partnership with The Malt Miller and Elusive Brewing's Andy Parker, invites beer beginners, enthusiasts and connoisseurs to take on the latter's American red ale. Parker – a beer blogger, home brewer and owner of the Berkshire-based microbrewery – guides

the viewer through the process from grain to glass. The recipe features in Parker's book, CAMRA's Essential Home Brewing, a practical pocket-sized reference book that provides an introduction to the hobby in an easy-to-understand way. The five episodes – Introduction, Boil, Mash, Ferment and Package – are being released on the same day so the viewer can jump straight into the process. They all take place at The Malt Miller in Swindon, Wiltshire and are filmed by YouTube creators the Craft Beer Channel. Viewers can follow with the guide and buy the recipe kit from The Malt Miller. It includes all the grains, hops, and yeast needed to brew the 20-litre recipe according to instructions in CAMRA's Essential Home Brewing book. Parker said: "In partnering with the Craft Beer Channel and book sponsors, The Malt Miller, we've brought my book to life in a fun and interactive way. I learned to home brew by watching videos and found it really helped bring home what I'd read when researching my first steps. I hope it helps give others confidence to jump in and discover this extremely rewarding hobby." Robert Neale of The Malt Miller said: "To join forces with two heavyweights in the craft brew industry such as Mr Elusive, Andy Parker and the Craft Beer Channel, alongside the fantastic CAMRA Learn and Discover platform, is hugely exciting. The better the knowledge the avid drinker has in the process of beer production and packaging can only mean one thing, demanding better beer!" Jonny Garrett of the Craft Beer Channel said: "The Craft Beer Channel is all about getting people started on their journey into great beer. I learned to brew through The Malt Miller's website and Andy's

guidance, so I jumped at the chance to work with them on making these easy-to-understand tutorials. Making beer yourself is one of the best ways to really understand and get more from our favourite drink, so I hope it inspires a new generation of homebrewers." CAMRA's online learning platform is home to a wealth of new content from writers, educators and experts. New guides, articles, videos and audio content are added every week, exploring everything there is to know about beer, cider, perry and pubs. To see for yourself go to:

<https://camra.org.uk/learn-discover/>

Museum showcases 50 years of CAMRA

22/09/2021 by Timothy Hampson

Campaign

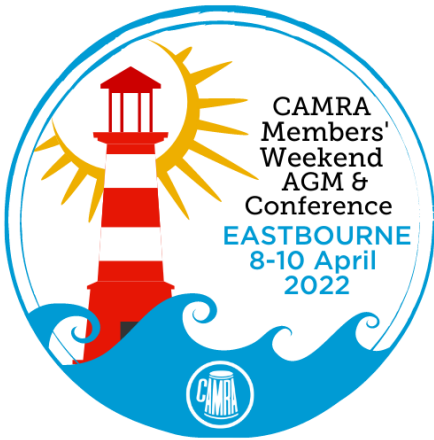


CAMRA memorabilia has gone on show at St Albans Museum. For the next few months, the Hertfordshire museum is hosting a small display marking the Campaign's 50th anniversary. The initiative has been coordinated by South Herts branch member Iain Loe. Iain said: "I contacted the museum because

it was CAMRA's 50th anniversary and talked to the curator there, Sarah Keeling. "Next year will be South Herts branch's 50th anniversary, so we hope to do something for that too." The display is on the first floor of the museum, which is in St Peter's Street. South Herts branch is running a beer festival in many of the city's pubs from 24 September - 3 October <https://stalbandsbeerfestival.org.uk/>

A warm welcome awaits you on the East Sussex coast!

CAMRA's Members' Weekend, AGM & Conference will be hosted by our Sussex branches at the **Winter Garden in Eastbourne 8-10 April 2022.**



After two years without a physical event, hundreds of members have already registered to attend – to see what Sussex has to offer by way of great beer, cider and perry. The weekend is a chance to meet friends, make new ones, go on organised brewery trips and take part in activities.

It's free to attend and open to all CAMRA members.

The weekend is staffed by volunteers – with a range of opportunities to help on offer.

All the information is on the event page – where you can register to attend / sign up to help - go to

www.camra.org.uk/members-weekend-agm-conference

Or email

membersweekend@camra.org.uk

It's Festival Season: CAMRA events are back!

CAMRA's beer festivals are back and gearing up for a return to your area, after an almost two-year hiatus due to the coronavirus pandemic.

In March 2020, when the first lockdown started, CAMRA official events were suspended for the safety of members and beer festival lovers and in line with government regulations. Now as we begin to return to more normal circumstances and restrictions are lifted, branch beer festivals that have been 18 months in the making are welcome to open their doors once more.

I am sure we have all missed the social benefits of a drink with friends and look forward to meeting up with loved ones and fellow branch members over a pint.

To see the latest calendar, check out CAMRA's 'Festival Season' landing page here: camra.org.uk/festivals

We can also look forward to the return of The Great British Beer Festival in August 2022, after missing out on



It's Festival Season

CAMRA beer festivals are ready
to welcome you back!



Find your local
CAMRA beer festival
camra.org.uk/festivals



keep an eye out on the national CAMRA channels for updates!

Things may look a little different at your favourite festival - national CAMRA and local branches are introducing rigorous



safety scheme to make sure our local festivals are Covid secure. It is paramount to ensure all beer festival attendees are happy and feel safe and comfortable when visiting beer festivals, and processes have been put in place to ensure this.

The updates to festival health and safety documents include that a coronavirus risk assessment be completed during the festival planning stages, as well as ensuring all festival volunteers receive additional induction, information, instruction training and supervision in light of the pandemic.

Other safety procedures include:

- Specific cleaning / sanitisation plans and glass guidelines
- Contactless payments wherever possible
- Tickets sold in advance of all sessions
- Use of Track & Trace

- Specific guidance for volunteers and third-party vendors
- Social distancing where possible
- For indoor festivals, windows and doors open to provide ventilation

If you have any concerns or would like to learn more about CAMRA's Covid secure regulations, you can find more information and FAQs available here: camra.org.uk/beer-festivals-events/our-events/beer-festival-covid-faqs/

Find your local CAMRA beer festival here: camra.org.uk/festivals

PUB CONVERSIONS AND RESTORATIONS

CAMRA is dedicated to supporting pubs as well as promoting best-quality beers and ciders. In particular, we are widely regarded for our work in identifying and helping to protect the UK's most important heritage pubs through the compilation of our inventories of pubs with historic interiors – the most precious survivors. CAMRA defines heritage pubs as those that are wholly or mostly unchanged or retain important historic rooms or features from before 1970. Since then, however, many pubs have been expertly refurbished or have been created in buildings previously used for other purposes. Moreover, contrary to popular belief, a lot of new pubs in both urban and rural locations are really good. They deserve to be recognised and applauded. CAMRA has therefore begun a project to identify, preserve and protect pubs that we consider to be outstanding conversions and restorations (OCR). These are the best examples of pub owners taking care to present a pub for modern times while respecting the origins of the building in

which it is housed. Or, they have taken care to refashion a pub so that it has a genuinely historical feel and/or has design to admire. All pubs included have that essential quality of, for want of a better description, 'pubbiness'. Why is CAMRA doing this?

1. To raise awareness of examples of outstanding pub conversions and restorations, thus stimulating interest in visiting and enjoying them.
2. To inspire pub owners and others to pursue excellence when converting or restoring buildings for pub use.
3. To thereby establish yardsticks against which future pub conversions and restorations can be judged.
4. To help protect identified pubs from unsympathetic changes.
5. To contribute to CAMRA's wider objective of generating enthusiasm for pub-going.

Details of pubs that come into this category can be found at <https://ocrpubs.camra.org.uk/>. This is the full national list, but it can be filtered to whatever area you are looking for. You can also find out more about the project on the following website. This is a live project so if you know of any other pubs that you think should be included as outstanding conversions or restorations, please let us know at info@ocrpubs.camra.org.uk. Enjoy!

Small brewers left in limbo over duty changes

23/08/2021 by Timothy Hampson

Industry

The UK's small independent brewers have been left in limbo one year on from

the Treasury's planned changes to Small Brewers Relief (SBR). Tax changes could see more than 150 small brewers paying up to £44,000 extra per year to the Treasury. The changes could come into force within months leaving small brewers little time to prepare. The Society of Independent Brewers (SIBA) has written to the chancellor seeking urgent clarification to address the uncertainty faced by small businesses. Now research commissioned by SIBA shows Treasury plans could weaken small brewers' ability to compete with much larger producers. CAMRA says the government's plans could have a damaging effect and restrict consumer choice. CAMRA national chairman Nik Antona said: "This research confirms a concern CAMRA has had for some time – that in considering the reforms to Small Brewers Relief, the Treasury has not considered the acute access to market issues facing small brewers, and only relied on data about production costs. This could have a devastating impact for consumers choice if small brewers go bust or can't grow in future. "Small Brewers Relief was introduced to help small brewers compete against much larger ones in two ways – by addressing economies of scale in production costs and to help compensate smaller producers for the difficulties they had accessing a market largely foreclosed to them due to the dominance of global companies and restrictive purchasing agreements that prevented tenants from buying beer from anyone except their brewery or pub company. "The situation for small brewers has not changed, and the pandemic has been devastating for them – with pubs shut, their main sales channel shut too. Global brewers now dominate the UK beer and

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https://camra.org.uk/campaign_resources/submission-on-small-brewers-relief/ Professors Geoff Pugh and David Tyrrall's academic research is available from SIBA: <https://www.siba.co.uk/2021/07/21/small-independent-brewers-left-limbo-small-breweries-relief-changes/>

REAL ALE

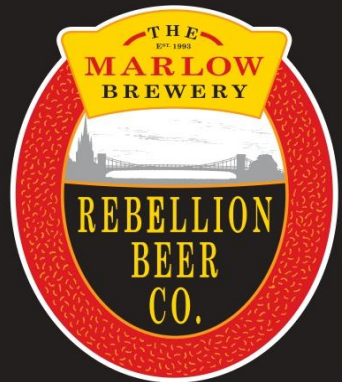
CAMRA defines real ales as **live beer**: 'beer that, when first put into its final container, contains at least 0.1 million cells of live yeast per millilitre, plus enough fermentable sugar to produce a measurable reduction in its gravity while in that container, whatever it may be'. Within this definition comes **cask-conditioned beer** which is defined as 'live beer' that continues to mature and condition in its cask, any excess of carbon dioxide being vented such that it is served at atmospheric pressure'. It should be left to settle and condition in the cellar, for up to ten days if necessary and served at cellar temperature, which is 11 to 14°C

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Articles of Association which can be found on
our website.

Signed

Date

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Title Surname
Forename(s)
Date of Birth (dd/mm/yyyy)



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Please pay Campaign For Real Ale Limited Direct Debits
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the safeguards assured by the Direct Debit Guarantee. I
understand that this instruction may remain with Campaign
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confirmation of the amount and date
will be given to you at the time of
the request
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for Real Ale Ltd or your bank or
building society, you are entitled to
a full and immediate refund of the
amount paid from your bank or
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or building society. Written confirmation
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[†]Price of single membership when paying by Direct Debit. *Calls from landlines charged at standard national rates, cost may vary from mobile phones. New Direct Debit members will receive a 12 month supply of vouchers in their first 15 months of membership. The data you provide will be processed in accordance with our privacy policy in accordance with the General Data Protection Regulations.



Why?? ...Because now most Branches use beer scores (as per CAMRA's recommendations) in order to decide their shortlist for the Good Beer Guide pub selection. We have a meeting each December to look at the beer scores for the previous 12 months. We then try and visit the top ones to check out the quality of beer and in January we shortlist the top 8 pubs from Bucks and top 8 pubs from Herts (we can only put 8 from Bucks and 8 from Herts in the Guide). If you want your favourite pub to stand a chance of meeting the criteria, please submit beer scores for the quality and condition of their beer. Mid Chilterns Branch has 850+ members but only about 30 of those submit scores.

The National Beer Scoring System (NBSS) is an easy-to-use system that has been designed to assist CAMRA branches in selecting pubs for the Good Beer Guide and also monitor beer quality by encouraging CAMRA members from any part of the world to report beer quality on any pub in the UK. If you are a CAMRA member, we want you to tell us about the quality of beer in the pubs you visit.

You can score your beer online at home or if you have a smart phone in the pub!

To submit your scores just visit <http://whatpub.com>. Log into the site using your CAMRA membership number and password. Once you have found a pub on the site, you can start scoring. You can find out more at <http://whatpub.com/beerscoring>

You need to record the location and name of the pub (WhatPub mobile can work this out!), The date you visited the pub, a score out of 5, the name of the beer/brewery.

The scores mean the following:

0 - No cask ale available

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

2 - Average. Competently kept, drinkable pint but does not 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.

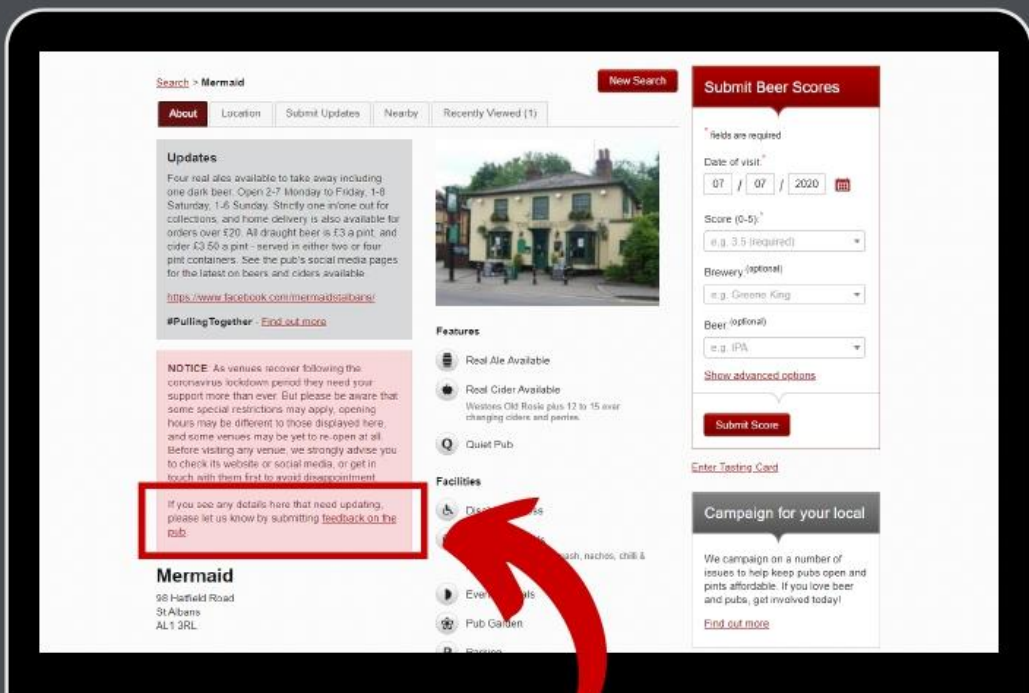
4 - Very Good. Excellent beer in excellent condition.

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

You can also enter half scores, e.g., 3.5 for good to particularly good beer. You should not mark down a beer just because you do not like it because if the beer is in good condition, it should be marked accordingly. It is not about personal preference; it is about the quality and condition of the beer.

Once beer scores have been submitted online, CAMRA branches can download them and use them to help in the CAMRA Good Beer Guide selection process. For more information, go to <http://camra.org.uk/nbss>

Help us power What?Pub



Things are a little different right now. Help CAMRA keep WhatPub up to date by using the feedback form to let us know about any changes at the pub:
www.whatpub.com



Campaign
for
Real Ale

more branch members scoring as the committee can't get to every single pub in the branch (nearly 200) more than once a year, if that, so we rely on local members scoring their local pubs. Landlords often ask us why they aren't in the Guide, as do members occasionally, but we need at least 5 different people to put in a score per pub each year and at least 10 different visits

to the pub in order for it to have an average score and a chance of being on the shortlist. **PLEASE** help us and the local pubs by submitting scores on a regular basis. I would also ask Landlords to encourage their regular CAMRA members to put their scores in. Thanks very much.

Gillie Badminton

Crown & Sceptre Bridens Camp

“Traditional pub
with real ales and food.”



Historic Freehouse

Beer Garden

Scenic Rural Location

Local Cask Ales

Home Cooked Food

Visitor Car Park



Mon-Fri :
Noon-Midnight
Sat-Sun:
Noon-11PM

01442 234660
crownandsceptrepub.co.uk

Red Lion Lane
Bridens Camp
Hemel Hempstead
Hertfordshire
HP2 6EY

CAMRA LOCALE ACCREDITED DISCOUNT AVAILABLE WITH CARD

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#



DAYLA

DRINKS

4.0M
PINTS

OF CASK ALE SOLD ANNUALLY

500+
WINES
IN PORTFOLIO

450
GINS
IN PORTFOLIO

800
SPIRITS
IN PORTFOLIO

30
VEHICLE
FLEET

169
YEARS
IN THE INDUSTRY

120
EMPLOYEES

20+
AWARDS

8 QUALIFIED
TECHNICAL
ENGINEERS