

FREE!



The Chiltern Tapler

The magazine of the Mid-Chilterns Branch of CAMRA

Summer 2021

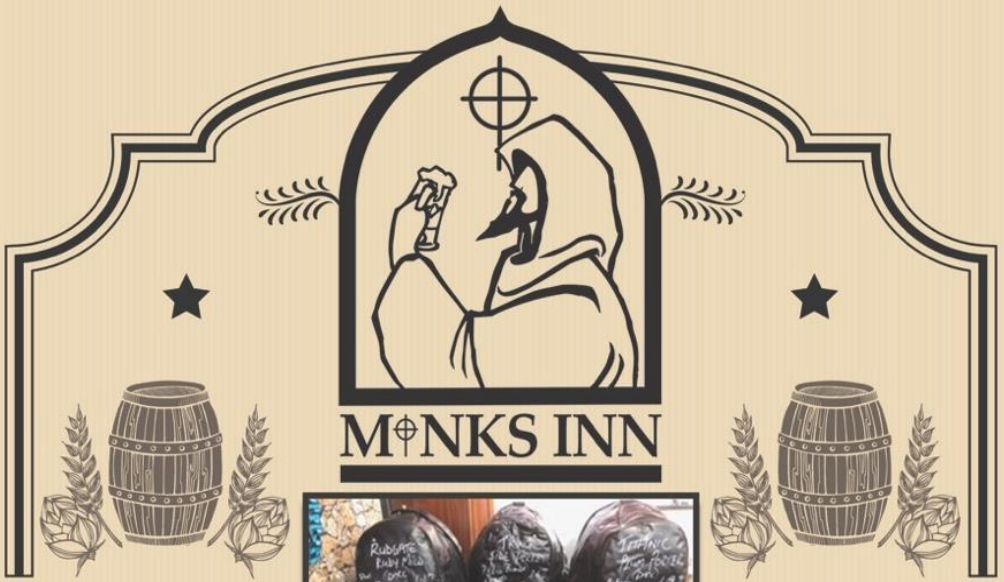
50 Years of CAMRA!



Sign outside the Swan Pub on the River Thames at Henley

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

www.midchilternscamra.org.uk



**10
REAL
ALES**



**6
STILL
CIDERS**



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Welcome back!

It has been over a year since the last Tapler, which due to the Covid-19 lockdown, never went to print, but is on the website.

When the pandemic hit, everyone thought that it would be over within as short time. How wrong we were! We saw pubs locked and staff put on furlough and the country put on lock down. But pubs and breweries adapted and not to be beaten, provided takeaways and deliveries and meals to the community. We have friends that have been victims of Covid-19 and survived and others that were not so lucky, and we remember them. Some pubs and breweries have unfortunately become victims of the pandemic too and not re-opened or closed permanently. Pubs were already in a perilous state and the last thing they needed was a global pandemic.

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.

At the time of writing, the expected complete relaxing of restrictions on 19 June did not happen and moved back to the 19 July. I am hoping that by the time you read this, this is either about to happen or has happened. Being optimistic and an England supporter, we would also have won the Euros and celebrated with a few pints with friends inside at the bar in a pub.

With us still not being allowed to print this magazine, it will be available on the Mid-Chiltern's website. However, I have endeavoured to include as much news as possible and regular features and hopefully, by the Autumn edition, we will be back to normal and allowed to have this printed and distributed in pubs again.

This edition has articles on Asiafest from 2019, CAMRA's 50th anniversary, does Britain have a drinking problem? World chocolate day and raising awareness of men's mental health with Herts4Men supported by Tring Brewery.

As we venture back into pubs let us celebrate how lucky we are to live in such a beautiful area with such good pubs and local beers and ciders.

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 and the 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

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
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Winter – Dec/Jan/Feb	12 November	Late November/Early December
Spring – Mar/Apr/May	11 February	Late February/Early March
Summer – June/July/Aug	13 May	Late May/Early June

Advertising Rates

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Quarter-page	£40	£36

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

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Tapler Subs, 10 Dean Field, Bovington, 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.

At the time of writing, we are not publishing a diary of events until the government fully relaxes the lock-down restrictions imposed because of Covid-19. It was hoped that 21 June was the end date according to the government roadmap, but with an extension to at least 19 July because of the concerns over the Delta variant, and limits on the number of people allowed to mix inside and outdoors still in place, it is not possible to organise events under these conditions and CAMRA guidance. Similar extensions have been imposed in the other home countries, so look out for announcement concerning the lifting of restrictions in Wales, Northern Ireland, and Scotland for their respective devolved parliaments.

A diary of events will be produced when the end of restrictions is confirmed, and life returns to normality and pubs and restaurants can have unlimited numbers of customers inside and outdoors. The diary will be published on the branch website www.midchilternscamra.org.uk, so please look on there for the latest information.

All members are welcome and especially new members.

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.

Fri 30 July – Sun 1 Aug: Aston Clinton Charity Beer Festival, Aston Clinton School.

Friday 5 pm to 11 pm – An Evening of Live 80's Retro

Saturday Noon to 11 pm – Live bands all day and all night

Sunday Noon to 3 pm – Free Entry

For more information and online ticket sales go to www.astonclintonbeerfestival.com

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**

April the 12th was much anticipated, as this was the day pubs were able to serve once more, restricted to outdoor drinking only. Known to be open from this day were. **AMERSHAM. Boot & Slipper.** Greene King IPA, Abbot, Morland Old Speckled Hen and Rosie's Pig Cider, **Mad Squirrel.** Old Man Hickey cider and two beers from Mad Squirrel, Oceana and Mr Squirrel, **Metro Lounge** had Chiltern Beechwood Bitter, **Beech House** with Tring Side Pocket for a Toad, **Saracens Head.** Greene King IPA, Abbot, St Austell Tribute and Timothy Taylor Landlord, **Kings Arms** Brakspear Gravity, Rebellion Roasted Nuts and Sharp's Dom Bar, **Eagle.** Fuller's London Pride, Hook Norton Hooky Bitter and Timothy Taylor Landlord, **Chequers.** Morland Old Speckled Hen. **ASHERIDGE.** The **Blue Ball** offered Adnams Ghost Ship, Fuller's London Pride and Sharp's Doom Bar. **BOVINGDON.** The **Bell** offered Young's Bitter and Tring Side Pocket for a Toad. **CHESHAM. Generals Arms.** St Austell Tribute, Fuller's London Pride and six ciders/perries, **Trekkers.** Titanic Old Plum Porter, Tring Side Pocket for a Toad and two ciders, **Griffin.** Greene King IPA and St Austell Tribute, **Jolly Sportsman** had Sharp's Doom Bar. **HAWRIDGE COMMON. Full Moon** had Adnams Ghost Ship, Fuller's London Pride and Tring Side Pocket for a Toad. **HEMEL HEMPSTEAD.** The **Monks Inn.** A wide range of beers and ciders were on sale. **PENN STREET.** The **Hit or Miss** had Hall & Woodhouse Badger Best and Fursty Ferret, **Squirrel Windsor & Eton,** Guardsman and Knight of the Garter, St Austell Tribute and Westons Old Rosie cider. **WINCHMORE HILL.** The **Plough** had Ringwood Best,

Potters Arms had three Rebellion beers, IPA, Overthrow and Smuggler.

We now move on to the 17th of May, the day we were allowed back inside the pubs, with table service only. **BERKHAMSTED.** The **Rising Sun** had two Tring beers in their selection, New Tricks and Drop Bar. Two Tring beers were on at the **Bull,** Fanny Ebbs and Side Pocket for a Toad. The **Mad Squirrel Tap** had Resolution as the only real ale.

Roy Humphrey

WHITE LION ROARS BACK BIGGER AND EVEN MORE BEAUTIFUL

Seven years of hurt, but we never stopped the dreaming. Now our beloved pub is finally coming home.

On Tuesday 20 July the White Lion, St Leonards, will open its doors again bigger and even more beautiful than before following a no expense spared refurbishment by owner Mandy Grinwood. Now it is all set to take its place once again as a centre of village life.

It has been a seven-year battle to reach this point from the time Punch Taverns sold it to property speculators who closed the pub intending to turn it into a house. Following a long but ultimately successful fight by the local community to stop that happening, Mandy bought it ready to restore and extend before re-opening it as the traditional village local it had been before.

Mandy wanted to retain the character of the building and when you enter its doors you will find the pub very much as you remembered it – but lighter, more spacious and spruced up with French doors to the rear courtyard and beams

sanded and lightened -- ready for you to bash your head on just as before!

Much of the extensive and expensive restoration work is unseen on the roof supports and fabric of the building. But you will be struck by the spaciousness of the trading area with the relocation of the gents loos allowing an extension to be built at the rear. The bar has been pushed back with the beer now stored in the outbuildings rather than the cellar underneath the old bar area. It means more space for dining and an end to the old bottle neck (pun intended) at the bar.

Elsewhere, the kitchen and prep areas have been completely refurbished as has the customer wash rooms and upstairs accommodation. Meanwhile no doubt many will already have noticed that the gardens have been landscaped, lighting installed, and new furniture purchased. The car park has been extended and resurfaced.

Mandy has appointed pub manager James and chef Carlos and is currently recruiting further kitchen and front of house staff. She plans to serve a good quality summer menu with a Mediterranean influence, three cask ales and a selection of wines by the glass. She will no doubt be detailing and publicising these plans and her trading times etc., in the lead up to opening day. You will be able to find out more on the pub's website www.whitelion.pub, which is currently being developed ready for the opening, and on its Facebook and Instagram accounts which are linked on the website.

We are really fortunate that Mandy has taken on the pub and has tackled the numerous obstacles to its re-opening with perseverance and enthusiasm and

a considerable financial investment. She deserves to succeed. Owning the pub, living on the premises, and operating free of the previous restrictive pubco tie, with its high rents and wholesale prices, she has every chance of doing so.

What she will need of course is the patronage of you all, as well as becoming an attractive destination for those from further afield. In that, we are certain they can be assured of local support. You have demonstrated that by your remarkable backing of our campaign to rescue the pub from the clutches of property speculators over drawn out planning battles and a stressful, but ultimately successful five-day public inquiry.

We will always remember with gratitude how the community came together to attend meetings, write letters, oppose planning applications and generally help us fight to retain such an important and iconic community asset. More than 200 of you signed up to our campaign and over 60 people cared enough to dig deep and raise well over £300,000 to finance the company we set up to try and buy back and re-open the pub.

It has been a long battle, but now all that effort looks like being rewarded at last. Please do take the time to use the pub. As you sip your pint of beer or glass of wine, you will have the added satisfaction of knowing without you and your fellow campaigners the pub would by now be just another expensive village house.

WOW, WE'VE GOT OUR PUB BACK!!

Please use it or lose it. See you at the bar.

Rich, Tim, Rick, Linsey and Bill

The Save the White Lion team

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

ALL BREWERY TOURS HAVE BEEN POSTPONED UNTIL FURTHER NOTICE. NO FURTHER BOOKINGS WILL BE TAKEN AT THIS TIME.

Existing bookings prior to Covid-19 can be exchanged for the equivalent retail value in Mad Squirrel Beer or rebooked at a time in the future during a weekday subject to government legislation. Please contact Mad Squirrel via our website for further information.

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 now a mixed organic farm and has a herd of organic suckler cows and grows



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)

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 a range of visitor experiences from guided tastings to Brewery Tours, social events and private bookings.

The on-site 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.

www.maltthebrewery.co.uk

Pope's Yard Brewery

POPE'S YARD BREWERY

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.

Their Pop-Up events have been postponed as they do not want to take trade away from the pubs in the area after many of them have been shut for



such a long time.

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@popesyrd.co.uk

www.popesyrd.co.uk

Summershed Brewery



It is with deep sadness that we have to report that Simon Crichton, founder of Summershed Brewery, passed away on Monday 9 November 2020.

One of Simon's passions was Summershed Brewery. Having converted a shed in the back garden, Simon developed a number of handcrafted ales, all inspired by his local area of Wigginton. His beers were so popular, that he expanded his microbrewery in 2019 to meet demand to supply the local shop in Wigginton and others in the area, as well as several local pubs too.

As a mark of respect, we are re-publishing an interview with Mid-

Chiltern's CAMRA's Richard Healey. RIP Simon.

On Monday January 6th I paid a visit to Simon Crichton's brewery which he has built in a garden shed behind his house in Wigginton, near Tring. Simon retired early from a career in hotel food and beverage management to fulfil his ambition to brew beer. He started brewing in 2016 on a very small scale, learning the process and using the knowledge gained from attending a course at Bakewell Brewing School. In the summer of 2019, having extended the floor space of his shed, he installed a larger brewing kit and brews in 150 litre batches, using mainly English hops and malt grains. He has a range of six bottle conditioned beers bearing such locally familiar names as 'The Grain Train Robbery' an ESB style 4.3% beer, 'Peter the Wild Boy', a 4.5% Pale Ale, and a 4.8% Export Porter called 'Hell Fire'. An unusual IPA called 'Grand Union' using four hops and three malt varieties has an abv of 6.5%, 'Beacon Sunset' a 4.6% Ruby Ale which takes its name from Ivinghoe Beacon, and 'Nell's Obelisk', a 5.5% traditional style IPA completes the range. I enjoyed a very satisfying tasting of several of Simon's beers during my visit; the setup in his brewery is topped off with a bar of ideal elbow-resting height, a dartboard, a comfortable stuffed sofa and a television for watching sports with family and friends (with drinks in hand!). His beers can be found for sale exclusively in Wigginton's Community Shop (open Mon-Fri: 7.30 to 6pm; Sat: 8-5pm; Sun 8.30-1pm); Simon has plans to extend the availability to other small retailers in the locality.

Richard Healey

Tring Brewery

NEW TRICKS

Our June monthly special - in support of Chilterns Dog Rescue Society.

This table beer is low in alcohol and BIG in flavour.

All-star American hops bring intense passionfruit and grapefruit to a surprisingly juicy finish. 3.4%.

Available on draught now from all good



pubs and the brewery shop!

SABLE

Our July monthly special - in support of Chilterns Dog Rescue Society.

Floral antipodean hops shine through this extra pale ale. Nelson Sauvín hops offer notes of white grape and gooseberry. 4.2%.

Available on draught from the first week of July!

FANNY EBBS

Our summer seasonal special, taking its' namesake from the local legend of a dear sweet shop owner from Lilley, near Hitchin. The following is from the Tring Brewery website.

"This is the strange tale of a woman who bought a sweet shop in Lilley, near Hitchin. There were rumours in the village of strange happenings in the sweet shop and one night, whilst in bed, Fanny Ebbs encountered the source of this mystery. Through the opposite wall, appeared the ghost of a man; it appeared not to notice her. She followed it down the stairs, where the ghost removed the hearth bricks from the fireplace to reveal a hiding place. It pulled out a large black kettle and removed the lid. The kettle was full of gold sovereigns and the ghost proceeded to count them on to the hearth before counting them back in again. He then took out another black pot, which was again full of sovereigns. He counted them out and back again as before and then replaced both the pots.

The following morning, thinking it was a dream, Fanny lifted the hearth bricks and to her surprise she found the treasure. Removing all the coins, she replaced the pots as she had found them. The next time the ghost appeared it went through the bedroom wall, down the stairs and to the fireplace. Finding that his hidden treasure had been found he vanished never to return. Instead of living a life of luxury on her find, Fanny Ebbs continued to run her sweet shop often giving children more sweets than they had asked for or more money in change than the value of the goods. When she died, she left the remainder of her fortune to the village - a truly charitable lady!"

Fanny Ebbs is amazingly crisp with very low bitterness and late citrus hop aroma from a combination of Saaz and Cascade

varieties. The perfect summer session ale!

Available on draught now from all good pubs and the brewery shop.

TRING BREWERY TOURS

We hope to restart our Saturday afternoon and Thursday evening brewery tours from early July, restrictions permitting. 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.

Vale Brewery

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

Pickled Swans

Be the first to hear our brewery news and become a Pickled Swan (Free membership).

To join, please send an email with your email address

to: kate@valebrewery.co.uk

or you can visit their website.

All Cobs and Pens will be given further details and weekly updates!

Brewery Tours

First Saturday of the month, we run our classic Brewery tour.

For further information and to *book your place* please call 01844 239237 or email info@valebrewery.co.uk

XT Brewery

Following the latest step changes to pub opening, things are building up speed now in the brewery after a rather peculiar few months. The smells of brewing and sounds of casks being moved around once more fill the air. Pumps have groaned and spluttered back into life, chilling units grumble and mutter once more as they are called into service. It has been slightly eerie at the brewery since New Year; being on site on your own, keeping things just ticking over and a handful of brews for bottling runs. But the place is gradually easing back to normal and returning to being a hive of activity with vans loading, brews brewing, phones ringing.

As for many small breweries we have been operating at significantly reduced levels for much of the last year, thankfully our shops both at the brewery and in Thame have kept some much-needed funds coming in. As we look forward into the summer it is hoped the vaccines will enable the full relaxing of restrictions so we can all get back to fully enjoying the pub and drinking fresh local beers. Plus of course hopefully some beer festivals as it seems ages since we last went to one.

There are various local events coming up worth enjoying a beer at and catching up with people not seen for a long time – The Thame Town Music festival July 10th is an all-day event across the town and featuring an XT bar by the main stage and of course lovely local beer will be available in all the participating venues. The Haddenham Beer festival will follow on the 17th a long favourite for

PLEASE COME AND **VISIT** OUR

BREWERY SHOP

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



TRING
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LEGENDARY BEER FROM HERTFORDSHIRE.



the local beer enthusiast. The Oxford Beer Bash on September 18th is a great showcase for all the local breweries and for sampling their wares. As we learn more of the lifting of restrictions more festivals will start to join these events on the calendar.

One exciting and fascinating diversion for us during lockdown was a collaboration brew with a Ukrainian brewery. XT teamed up with the Obolon brewery from Kiev who wanted help to produce an English influenced beer. It was good to see things from a very different perspective as we worked together on the 5% beer which is now finished and released across the Ukraine

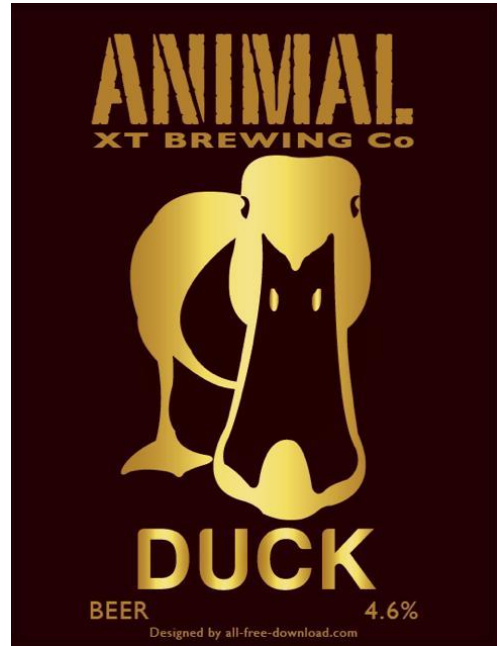


as 'Pubster'. Unfortunately, the collaboration had to be virtual due to the travel restrictions, but we plan a visit out there as soon as possible and meet the team in person.

Our latest Animal brew joining the brood is the all-New World hopped Duck - lots of lovely Motueka, Waimea and Nelson Sauvín from New Zealand in this 4.6% South Pacific Gold.

The XT core range has grown this year with the new APA – American Pale Ale, a

refreshing hazy golden yellow beer with bonkers amounts of American hops



including Mosaic and Citra. This new beer will also soon also be available in cans.

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

Beerfest Asia 2019 - Singapore.

The eleventh edition of Beerfest Asia took place in Marina Promenade, Singapore from 27th to 30th of June 2019.

Arriving in Singapore on Tuesday, we had time for just one bar visit. This was the Nickeldime Draffhouse in Novena. Here on tap we sampled beers from the USA, Singapore, Australia, Norway, and the UK. The Lost Coast Peanut Butter Chocolate Milk Stout (5.6%) was notable.

The next morning, we set off to view the city. First stop was Level 33. Situated on the 33rd floor of the Marina Bay Financial Tower, you travel non-stop by



lift to the world's highest urban craft brewery. All of the beers were sampled here, namely Blond Lager; India Pale Ale; Stout; House Porter; Wheat plus Brut which is brewed with champagne wheat. The views here are quite spectacular and after a rainstorm had subsided, I was able to go out on to the outside terrace and take some photographs. We then moved on to the Good Luck Alehouse in the Rochor district. A small bar with additional

seating outside, here we sampled a further nine beers, most from Singapore, others from Australia and New Zealand. Our last beers of the day were consumed at Viio Gastro Pub, right opposite our hotel. Here we sampled beers from Heart of Darkness (Vietnam), Brewland (Singapore) and Little Creatures (Australia) before calling it a day.

Thursday was the first day of the Beerfest, but as it did not open until 6pm we had plenty of time to track down a few beers. Our chosen destination was Changi Village, the home of the Little Island Brewing Company. Before you visit the brewery bar, make sure you allow time to take the Changi Point



Coastal Walk. It was a delightful stroll amongst the plants and trees. The bar uses a card system that allows you to use self-service taps to dispense the beers. The more you put in your glass, the more you pay. There were nine beers here and we sampled the lot. They use clever beer names; my favourites were Whiter Shade of Pale; Ruby Tuesday Red Ale and Queen of Tarts. We had a pleasant time here sightseeing

and sampling the beers. We then travelled to the Esplanade area. Here we headed for the Armoury (36 Beach Road), a former military building now converted to a bar. Eight beers were sampled here, all from American breweries (Deuchutes, Pabst, Kona, and Stone) apart from Dester from Korea. Time was now passing, so we headed for the festival.

Billed as Asia's largest beer festival, the beer menu offers 250 beers from breweries from 16 different countries. This is an outdoor event which incorporates the pit building from the Singapore Formula one Grand Prix. As well as the beer stands there are ample food outlets and areas with live music. On this first session we concentrated on beers from Singapore breweries (Brewerkz, The Best Brews, Brewlander, Trouble Brewing, Lion Brewery and Archipelago) plus Epecurion Nomads from Japan. On this first evening, the festival closed at 1am but we had left before then, having had our fill.

The next morning, we headed off to Dempsey Road. The area was originally a nutmeg plantation, but in 1860 the area was cleared for the building of



Tanglin Barracks for British troops. Further building took place in the 1930's. Today the area has been transformed into a dining and shopping destination. Located here are two breweries. The first visited was Tawandang Brewery who brew German style beers with ingredients imported from Germany. Round the corner is the RedDot Brewhouse. This is a spacious and well-ventilated building that leads out to a lovely garden. Nine beers were sampled here, the more interesting ones included Lime Wheat, Baiye White Stout, Champagne Brut Lager and the green coloured Monster Green Lager. This is a wonderful place to relax and enjoy a beer or two. Back in the city we grabbed something to eat and a quick beer in the Rendezvous Hotel before heading off to the festival.

Setting up camp in a quiet corner, we again sampled beers of different strengths and styles. Nearby was the Lion Brewery stand who kindly offered us cups of water to help abate the heat. The original Lion Brewery has origins in London. The brewery building burnt down in 1949 and by the request of King George V1 two iconic lion statues were saved. One is situated near the Houses of Parliament, the other outside Twickenham Stadium. The current brewery was launched in 2019. Two of their beers were at the festival, Island Lager which was sampled and Straits Pale Ale which we left for another day. Not too much exploring was done at this session, with a number of beers sampled from a small number of breweries. These beers came from Japan, Hong Kong and Sweden. The most interesting

range sampled was from the Unchartered Brewing Company from Sweden, namely Hoppy Rabbit IPA, Thirsty Hippo, Frisky Fox and Velvet Raven Oatmeal Stout.

Saturday was notable as it was the day, we had our first pint of real ale. Brewerkz is located in Clarke Quay and brews one real ale, a 5.0% beer named Cask IPA. They also produce a range of craft keg beers. There is an outside terrace, a pleasant place to sit and watch the boats pass by. The festival opened at 4pm on this day so we were able to sample a wider range of beers at a slower pace. The styles included IPAs, wheat, pale ales, golden, pilsners, mild and porters. Sunday followed the same pattern as Saturday with a visit to Brewerkz before venturing to the festival



for a 2pm start. Again, a wide range of styles were sampled, but the one that lit up my taste buds was an alcoholic ginger ale brewed by RJS of Jamaica.

We decided to do some sightseeing on Monday morning and a pleasant few hours were spent exploring Singapore Botanic Gardens. Heading back into town in the afternoon we once again

visited Clarke Quay, this time it was to visit the Pump Room. This microbrewery and bar was offering, beers brewed under either Pump House or Crossroads brands. We tried all the beers, Porter and Doppel Bock from Pump House and Craft Lager, Session IPA, Hefweizen, Hazy IPA and Steam Ale from Crossroads. We finished the day in the Viio Gastro Pun for a bite to eat and a few more beers before heading to the hotel. So, we move on to Tuesday, our last day in Singapore. Our last beers before heading off to the airport were in the Nickeldime Drafthouse. The pumps were not working, so we contented ourselves with a few bottled beers. These were all from the USA, three from Deuches, and one each from Stone, Rogue and Sierra Nevada whose, Celebration Fresh Hop IPA (6.8%) was my favourite. We then headed off to the airport.

It was a good festival with plenty of choice of styles and gravities. Of the bars visited, Level 33 for being different and the RedDot Brewhouse for its relaxing atmosphere stood out. But there is only one place for real ale and that is the Brewerkz.

Roy Humphrey

Father's Day, Sunday 20th June



Father's Day is not as firmly rooted in religion as is Mother's Day with Mothering Sunday. In the middle-ages St Joseph's Day (19th March) was a sort of Father's Day as he was the 'sort of' father of Jesus. This never caught on with Protestants, but some countries still keep it.

Our secular Father's Day is a direct import from the USA. There, attempts were made to get an official Day established in the 20th century. Early efforts include Grace Golden Clayton, in 1908, after over 1,000 children lost hundreds of their fathers in a mining disaster. In 1910, Sonora Smart Dodd campaigned for a Day to match USA Mother's Day which is the second Sunday of May. The process stuttered on as the USA Congress rejected several bills to establish a national holiday. Some Presidents supported the third Sunday in June and Lyndon B. Johnson issued the first presidential proclamation in 1966, naming the third Sunday in June as Father's Day. Finally, Tricky Dicky (Nixon) signed the necessary law in 1972 to make it a permanent national holiday and the hospitality industries celebrated.

Our UK activities follow the USA model although our Day is still not an 'official' holiday but, as it is on a Sunday, few care – sorry Sunday workers. It is not unknown for fathers to enjoy a trip down to the pub, so their Day is especially important for pubs – on a par with UK Mother's Day. Last year Mother's Day cost pubs a packet because they were stuck with the extra stock, bought in but unusable, thanks to Lockdown 1.0.

Those that offer Sunday meals may have packages for Dad; those that don't, and the Beer Shops, will concentrate on

drinks. It will be wise to book meals. Check your local or one of those pubs who have already made their plans public:

Cheers Dad.

Brian Kilbey

"Say Cheers to Beer" - Beer Day Britain 15th June



This is for those who embrace Smartphones, especially our younger members.

As we approach 7pm on Tuesday June 15th, make sure you have a glass of beer in your hand, ideally in a pub or beer shop. If you are in a LocAle brewery (Loddon or Malt), at home or elsewhere then still have a beer ready. If you are on the street, on public transport or similar, then do not.

Celebrate Britain's national drink and spread beery love throughout the land by joining the National Cheers to Beer as millions of people across the country raise their glasses at 7pm and say 'Cheers to Beer'; then post a message on social media with the hashtag #CheersToBeer. Get trending!

And that is all you need to do.

If you think you might look a bit weird, make sure you have company, so you have strength in numbers. In some places you may get a nudge from behind the bar. By the time 15th June comes around I expect most pubs will be on board.

There is a lot more to Beer Day Britain than just “Cheers to Beer”, check <https://www.beerdaybritain.co.uk>. [There is even a karaoke competition.](#)

Brian Kilbey

Golden Summer Ales



I can still remember (the 1960s) when the only real (cask) ales I would find in my local were ‘BA’ – Brown Ale, aka Mild; ‘PBA’ – Pale Brown Ale, aka Poor Boy’s Ale because it looked like bitter but was a penny cheaper; ‘B’ – Bitter and ‘BB’ – Best Bitter. We sometimes saw a pin (36 pint) cask of Winter or Old ale on the bar at the relevant time. Pubs were called “Four ale bars” for a reason.

Again, it doesn’t seem that long ago (1980s) when the new Summer Ale style, Exmoor Gold and Hop Back Summer Lightning, gave this complacent tradition a deserved kick in the you-know-whats, so our Brave New World of Beer began.

Now we are spoilt for choice. LocAle favourites include Brakspear Hooray Henley, Chiltern Session IPA, Farr Golden, Fuller’s (Asahi) Olympic Ale? Haresfoot Sundial, Leighton Buzzard Golden Buzzard, Loddon Ferryman’s Gold, Lovibonds Loud American, McMullen Cask Ale, Mad Squirrel Sumo, Malt Summer Daze, Paradigm Juxtaposition, Popes Yard Sun Queen, Rebellion Overthrow and Freestyle, Ridgeway Oxfordshire Blue, Tring Pale Four, Vale Brill Gold and VPA, Windsor & Eton Knight of the Garter plus XT Brewery’s XT 3.

Look for Summer Ales when Beer & Cider festivals return.

Brian Kilbey

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/>

Problem drinking? Brits are actually quite moderate drinkers

As regular as a red London bus, another report has come trundling along about "problem drinking". It repeats the media mantra that the Brits consume too much alcohol and repeatedly breach the 14 units a week guideline. Little or no coverage was given in June to the annual figures compiled by Kirin University in Japan that lists, country by country, the consumption of beer based on litres of alcohol per head. The top 10



countries are headed by the Czech Republic with 188.6 litres, followed by Austria (107.8), Romania (100.3), Germany (99.0), Poland (97.7), Namibia (95.5), Ireland (92.9), Spain (88.8),

Croatia (85.5) and Latvia (81.4). The UK isn't listed. It's not even in the top 20 and comes in at number 23 with a modest 70.3 litres – and that's a decrease of 1.4 litres on the previous year. Are the figures distorted where wine is concerned? According to Decanter magazine, the UK weighs in at number five on the list of wine-drinking countries. But consumption is modest and is half that of the United States, the world's biggest consumer of the juice of the grape. I'm sorry to disappoint both headline writers, broadcasters and some members of the medical profession, but we are not disappearing beneath a tidal wave of booze. Whisper it quietly, but the Brits are actually quite moderate drinkers. The facts won't detach the media from the myths. We all know that whenever there's a report about "problem drinking", the BBC will trot out the same old grainy piece of film showing a pint of beer being pulled by handpump in a pub even if the report is about wine or spirits. During the recent lockdowns, many broadcasters have repeatedly shown large groups drinking outside pubs in Covent Garden. But Covent Garden isn't typical of London let alone the rest of the country. Few pubs and bars are in pedestrian-only precincts and if they have gardens or outside drinking areas, they tend to be at the back. There's nothing new in wild exaggerations about alcohol consumption in this country. At the start of the century, when the Blair government announced it was relaxing licensing laws, the press went into overdrive. Civilisation was about to end and the streets would fill with drunks,

we were warned, as a result of 24-hour drinking. Even the usually sensible Radio 4 Today programme droned on endlessly about 24-hour drinking even though, when the new law was enacted, only a handful of licensed premises – mainly in airports and neighbouring hotels – opened round the clock. Publicans who wanted to extend their opening hours had to apply to local magistrates and the police. Many were refused. Those that did stay open until one or two in the morning rapidly returned to 11pm closing for the simple reason they didn't have any trade after that time. The media moved on to pastures new. In 2018 it went into hysterics over a report in the medical journal The Lancet that people who consumed 10 to 15 drinks a week shaved two years off their lives. One again we were all going to hell in a handcart. Nobody paid any attention to a footnote in the report that conceded that people who drank no alcohol at all had a 20 per cent higher risk of dying than those who drank in moderation. Two years earlier we had suffered all the hoo-ha over units of alcohol. The then chief medical officer for England, Dame Sally Davies, announced that 21 units for men would be reduced to the same level for women – 14. This flew in the face of the medical fact that women's bodies digest alcohol more slowly than men's and they should drink less as a result. But men and women were crudely lumped together. In announcing her recommendation, Dame Sally failed to explain why the beleaguered Brits should consume only 14 units a week while in the US and Canada it was 19, 23 in France and Italy and 34 in Spain.

In short, just about everything you read and hear in this country about "problem drinking" is a load of hokum. Drink sensibly, drink moderately but, above all, carry on drinking.

07/06/2021 by Roger Protz, What's Brewing

World chocolate day – 7 July

With World Chocolate Day fast approaching Tring Brewery have thrown together a Beer & Chocolate guide - for you to share with that special someone.



Naturally, chocolate pairs well with dark beers, complimenting the sweet, smooth palate of styles such as stouts and porters, but this is just the beginning. Here are some of their favourite pairings with local chocolatiers Yvette's Chocolates:

Tea Kettle Stout with Dark Orange Infusion

The classic; smooth and chocolatey. Cocoa and dark malts blend to perfection with a chocolate orange finish!

Raven King with Raspberry Ripple

Bright, fruity flavours smash through the misconception that chocolate pairs with dark beers only. Stone fruit aromas from the Raven King play into a fruit bowl of raspberries from the ripple slabs.

Refreshing acidity from the chocolate cuts through the full-bodied mouthfeel



of Raven King!

Death Or Glory with Gold Caramel

We like to end with a bang! Deep flavours of caramel from the gold slab pair well with complex esters and sweet treacle found in our award-winning strong ale.

Of course, everyone's palate is different, and this is where the fun lies. Grab a pack of Yvette's Chocolates next time you're in store or order direct through their website here – <https://www.yvetteschocolates.com>.

Even warrior kings should talk about their struggles...

Tring Brewery have introduced **KING**, a hop-scented candle crafted in the name of men's mental health.

Working with local candlemakers **Everything's Rosie** and men's mental health charity **Herts4Men**, KING has been blended with eco-friendly wax and real hop aroma to replicate the scent of

Raven King, Tring Brewery's flagship IPA.

"Waves of tropical fruits are complimented by the scent of grapefruit and forest pine – a perfect summer candle."

Available online from Everything's Rosie



or collection from Tring Brewery/Herts4Men HQ (Berkhamsted), **100% of profits will be donated** to Herts4Men.

WHY IT MATTERS

Suicide is the biggest killer of men under fifty, three times that of women, yet less than half of all referrals to psychological therapies are male. Herts4Men joins charities such as MIND, CALM and 12th Man in a campaign to get men talking.

Aiming to provide free round-the-clock support, workshops, and exercise classes for men in Hertfordshire, Herts4Men will use the profits from KING to design and print resource journals, available for anyone who needs them.

TOM'S STORY

Tom is the founder of Herts4Men, and started the charity following his own mental health battle that led to an

attempt to take his own life. Instead of reaching out to friends and family, Tom turned to a destructive lifestyle to numb his troubles. Tom began talking openly about his mental health issues and built up a support network around him that encouraged him to Herts4Men, to help other local men. Herts4Men has only just begun and we are thrilled to be part of their efforts. A dedicated GoFundMe page is live here for direct donations – <https://www.gofundme.com/f/herts4men>.

BEER FOR GOOD

Integral to many British communities, pubs are the perfect mutual ground to meet up with a mate for a chat. Buy them a pint and let them know how you're doing, and most importantly, ask them how they are too. Let's get talking!

As a producer of alcoholic products, we have a responsibility to encourage mindful drinking. Alcohol should always be consumed as part of a healthy lifestyle (including positive well-being) and never as a remedy. If you have any questions at all, please visit drinkaware.co.uk.

COMMENTS FROM JARED (COMMUNICATIONS & EVENTS) AT TRING BREWERY:

What made you want to help produce a candle?

We had seen Everything's Rosie launch over lockdown and found the sentiment to be amazing, the products looked spectacular too. To be able to work to

make a beer inspired candle has been so much fun!

Why Raven King beer for the collaboration?

We chose this beer as we felt it could reinforce our collaborative statement; even warrior kings should talk about their struggles. We all have personal battles and thought this a fitting theme, that and with the lush aromas of citrus and pine that Raven King can bring to a candle!

How do you feel Tring Brewery can help men with their mental health?

A massive portion of our audience are males under 50, the bracket of which suicide is the biggest killer, we want to destigmatise mental health issues in order to get everyone the support they need. We couldn't meet any of these aims without Herts4Men and adore their dedication to the cause and hope that together we can get men talking!



Join up, join in, join the campaign

From
as little as
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a year. That's less
than a pint a
month!

Protect the traditions of great
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Or enter your details and complete the Direct Debit form below and you will receive
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Alternatively you can send a cheque payable to CAMRA Ltd with your completed form,
visit www.camra.org.uk/joinup, or call **01727 798440**. * All forms should be addressed to
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Forename(s)

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What's Brewing By Email By Post

BEER By Email By Post

Concessionary rates are available only for Under
26 Memberships.

I wish to join the Campaign for Real Ale, and
agree to abide by the Memorandum and
Articles of Association which can be found on
our website.

Signed

Date

Applications will be processed within 21 days.

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Title Surname

Forename(s)

Date of Birth (dd/mm/yyyy)



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- This Guarantee is offered by all banks and building societies that accept instructions to pay by Direct Debits
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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>

It is **REALLY** important that we get 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.”



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Committee

JARED WARD-BRICKETT

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ACBF

CHARITY BEER & MUSIC FESTIVAL

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ASTON CLINTON SCHOOL

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- **Saturday Noon to 11pm** - Live bands all day and all night
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