

FREE!



The Chiltern Tapler

The magazine of the Mid-Chilterns branch of The Campaign for Real Ale

Winter 2023/24 | www.midchilternscamra.org.uk

First Hemel Beer Festival A Great Success!



Red Lion, Dagnall - Illustration courtesy of Richard Abraham

Championing Real Ale & Real Cider and Local Pubs & Breweries,
and telling the story of beer and brewing in the Chilterns

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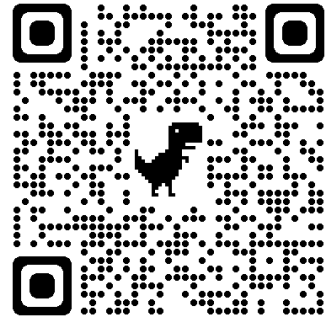
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As a reminder, the *Chiltern Tapler* is on the branch website, and if you scan the QR code it takes you to the Tapler page.

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Welcome

Welcome to the Winter 2023/24 edition of the *Chiltern Tapler*, the quarterly magazine from the Mid-Chilterns CAMRA branch. This is our first since the Winter of 2022/23 and the first one of our intended quarterly publications. Four issues a year was the case before Covid - amazingly now almost four years ago. Historically the Tapler was eagerly awaited at the many pubs in our Mid Chilterns Branch area where, of course, it is distributed free of charge. In it you will find our listed LocAle pubs, which are those selling - as the name implies - cask ale from breweries (also listed) within thirty miles of these premises. Although since our last issue we have lost Paradigm and Malt breweries we are fortunate to still have a number producing excellent beer. Also, compared to many parts of the country I visit on my personal 'ale trails' we have a considerable number of excellent public houses selling cask which is cared for by experienced cellar team, landladies and landlords.

As a recent member of the Mid Chilterns Branch, I am very much a 'newbie' with a lot to learn, not least about my roles as a member of the Editorial Team and as Brewery Liaison Officer for Mad Squirrel in Potten End. Recently retired - for the fourth and final time - newly available hours spent in a voluntary capacity seemed to make sense and what better way to exercise that than involving myself in my hobby for the past sixty years, pubs, breweries, and cask ale!

In this issue you will find reports on The Saracens Head, Kings Langley and the Red Lion in Dagnall, which is also depicted on our

cover. Brewery reports from Tring and Mad Squirrel and much more. So, settle down with a pint or several of well-kept cask ale and enjoy this edition.

It just remains for me to say, support your local pubs and breweries, and try and enjoy new beers and favourites alike!! Brewing is an ever-evolving art! Follow CAMRA for campaigns to preserve our pubs and brewing industry, and news from around the country.

As a teaser, in July 2024 in conjunction with St Mary's Church, Old Town, Hemel Hempstead, we will be having a beer festival again, following last year's success successful event. Details will follow!

Thank you to our all advertisers and please support them. Without the advertisers we wouldn't be able to produce this magazine for you and distribute it free of charge.

Cheers,

Andy & Richard

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.

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 Editorial Team: Andrew Harvell or Richard Abraham at tapler@midchilternscamra.org.uk or call 07748 103190 (Andy), or 07900 907175(Richard).

The Chiltern Tapler is published four times a year as follows...

Edition	Copy Deadline	Publication
Spring – Apr/May	22 March	Late March/Early April
Summer – June/July/Aug	24 May	Late May/Early June
Autumn – Sept/Oct/Nov	23 Aug	Late August/Early September
Winter – Dec/Jan/Feb	22 November	Late November/Early December

Advertising Rates

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Quarter-page	£40 (£45)	£36 (£40)

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

The copy deadline for submissions/adverts for the next edition is 22 March 2024. New advertising rates from the Spring Edition onwards are shown in parentheses.

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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.

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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.

Sat 2 March: Winter Social (12 pm)
Berkhamstead – The George, The Highwayman, Mad Squirrel, The Bull, The Rising Sun.

Wed 6 March: Branch Meeting (8pm) –
Plume of Feathers, Markyate. 85 London Rd, Markyate, St Albans AL3 8JP.

Wed 3 April: Branch Meeting (8pm) – **Bat & Ball, Holmer Green.** The Common, Holmer Green, High Wycombe HP15 6XW.

Wed 1 May: Branch Meeting (8pm) –
Elephant & Castle, Amersham. 97 High St, Amersham HP7 0DT.

Sat 1 June: Spring Social (12 pm) **Kings Langley** – TBC.

Wed 5 June: Branch Meeting (8pm) – **Three Blackbirds, Boxmoor.** 194 St John's Rd, Boxmoor, Hemel Hempstead HP1 1NR

Sat 3 August: Summer Social (12pm)
Chesham - TBC.

Sat 12 October: Autumn Social (12 pm) –
Amersham - TBC.

Sat 7 December: Christmas Social (12pm) –
Tring - TBC.

Beer Festivals and other events 2024

Friday 19 to Sunday 21 July: Hemel Old Town Beer and Cider Festival (subject to final approval). St Mary's Church, High Street, Old Town, Hemel Hempstead. More details to follow!

Mid-Chiltern 50th Anniversary celebrations will be throughout the year. See website for further details/events.

There is no GBBF this year, but it will be back in 2025!

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/venue before you plan to visit a venue. We cannot accept responsibility for festivals not being on as we have been given the information in good faith.

All are welcome to our socials, especially members whom we have not previous seen at socials, or potential new members who want to find out more. All CAMRA members are welcome to attend Branch meetings.

Dates may be subject to change.

Please check the Branch Website www.midchilternscamra.org.uk for the latest information or 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.

LocAle

LocAle promotes pubs stocking locally brewed real ale in order to reduce the number of 'beer miles' from brewery to pub cellar.

Learn more at camra.org.uk/locale



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. The Mid-Chilterns area stretches over quite a large area and depending on where you are in that area, the following breweries fall within that category:

Aylesbury Aylesbury Brewhouse Co Chiltern Brewery Vale	Leighton Buzzard Leighton Buzzard Brewing Co	Rickmansworth Creative Juices Brewing Co
Borehamwood Better World Brewing Ltd	Long Crendon XT Brewing Company	Tring Tring Brewery
Chiswick Fuller's	Maidenhead New Wharf Brewing Co Ltd.	Watford Pope's Yard
Hatfield The 3 Brewers of St Albans	Marlow Rebellion Beer Co Ltd	Wheathampstead Farr Brew
Henley-on-Thames Chiltern Valley Winery & Brewery Lovibonds Brewery Ltd Luxtons	Pinner Pinnora Brewing	White Waltham Stardust Brewery
	Potton End Mad Squirrel	Windsor Windsor & Eton Brewery
	Reading Ridgeway Brewing	

There are probably others that we have missed, but you get the idea. If you fall into the category and think that we have missed you out, then please contact the Editor.



CAMRA LocAle Pubs in the Mid-Chilterns Area

Below is a list of pubs in the Mid-Chilterns area that meet the LocAle criteria.

Amersham	Chesham Vale	Markyate
King's Arms	Hungry Olive (Black Horse)	Plume of Feathers
The Crown	Coleshill	Marsworth
Apsley	Harte & Magpies	Angler's Retreat
Paper Mill	Dagnall	Mentmore
White Lion	Red Lion	Stag
Asheridge	Flamstead	Penn Street
Blue Ball	Spotted Dog	The Squirrel
Berkhamsted	Flaunden	Seer Green
Bull	Green Dragon	Jolly Cricketers
Crown	Great Missenden	St Leonards
George	The Nags Head	The White Lion
Goat	Hemel Hempstead	Swan Bottom
Rising Sun	The Full House	Old Swan
Botley	Ivinghoe	The Lee
Hen & Chickens	Rose & Crown	Cock and Rabbit
Bourne End	Ivinghoe Aston	Tring
White Horse	Village Swan	Robin Hood
Bovingdon	Kings Langley	Anchor
Bell	Saracen's Head	Kings Arms
Briden's Camp	Leverstock Green	Castle
Crown & Sceptre	Green Man	Whelpley Hill
Chalfont St. Giles	Leather Bottle	White Hart
Fox & Hounds	Ley Hill	Wiggington
Cheddington	Crown	Greyhound
The Old Swan	Swan	Wilstone
Chesham	Little Chalfont	Half Moon
George & Dragon	White Lion	Winchmore Hill
Mad Squirrel Brewery Shop		Plough
Queen's Head		Potters Arms
Trekkers		

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 pump clip crowners to make it quite clear to pub visitors that you are proud to show.

What's on Tap and Where?

The Mid-Chilterns area has a lot of wonderful pubs serving a variety of quality beers and ciders, often in a lovely country pub environment. What could be better? On recent visits to pubs in the area, the following beers and ciders were on offer.

AMERSHAM. A walk around the old town in August found the following beers. **Saracens Head.** St. Austell Tribute and Timothy Taylor Landlord. **Kings Arms** Rebellion Overthrow, St Austell Tribute and two ciders. **Eagle.** Rebellion IPA and Tring Sidepocket for a Toad. **Elephant & Castle.** Purity Mad Goose, Rebellion Smuggler, Sharps Doom Bar and one perry. In top Amersham Mister Squirrel and Resolution could be found in the **Mad Squirrel** during an October visit, at the same time the **Boot & Slipper** offered Tring Sidepocket for a Toad, Scrum Down and Brock Bitter plus Greene King IPA. In early November, the **Beech House** was selling Tring Moongazing and Fuller's London Pride. **APSLEY.** During a September visit the **White Lion** had Fuller's London Pride, Dark Star Hophead and Tring Brock Bitter on the pumps. Nearby, the **Oddfellows Arms** had Rebellion Trooper, Adnams Ghost Ship and St. Austell Tribute when visited in November. **ASHERIDGE.** At the **Blue Ball** you will find Adnams Ghost Ship, Fuller's London Pride, Tring Sidepocket for a Toad plus Devon Mist Cider. **BERKHAMSTED.** An early November visit to the town found the following beers. **Crown.** Tring Squadron Scramble, Greene

King Abbot, Ruddles Best Bitter and Rudgate Vanilla Mild. **Goat.** Tring Sidepocket for a Toad, **Bull.** Tring Beastly Bat. Earlier in October, the **Mad Squirrel shop** offered Mad Squirrel Tropic. **BOVINGDON.** Greene King IPA is the regular beer in the **Halfway House.** **CHALFONT ST GILES.** When visited in August the **Fox & Hounds** offered Harvey's Sussex Best Bitter Tring Brock Bitter and five ciders. **CHENIES.** The **Red Lion** had Adnams Bitter and Windsor & Eton Maqui Chileno when visited in August. **CHESHAM.** In late September the **Queens Head** was selling Fuller's Red Fox, London Pride, Gales Seafarers Ale and HSB. In the **Mad Squirrel shop** there was Mad Squirrel London Porter and Tropic. In early November the **Generals Arms** had Fuller's London Pride, Courage Best Bitter, Greene King Abbot Ale plus two ciders and one perry. At the same time **Trekkers** offered Listers Tailwagger, Siren Momento plus two ciders. **GREAT MISSENDEN.** When visited in October the **Wild Kite** offered Tring Scrum Down and two ciders. Down the road, the **George** had Harvey's Sussex Best Bitter, Tring Scrum Down, Twickenham Autumn Red and Bowland Hen Harrier. **HEMEL**

HEMPSTEAD. The **Monks Inn** continues to offer a wide range of beers and ciders. Breweries featured recently include Beerblefish, Goffs, Stardust, Windsor & Eton, Cellar Head and Siren. The **Full House** reopened in November after a refurbishment. Alongside the three regular beers, Greene King IPA, Abbot Ale, and Sharps Doom Bar, up to six guest beers are offered. **TRING.** During an early November visit to the town the following beers could be found. **Kings Arms.** Tring

Moongazing, Sidepocket for a Toad, Vale Brill Gold, and St Austell Cornish Best. **Robin Hood.** Dark Star Hophead, Fuller's London Pride, Oliver's Island and ESB. **Bell.** Farr Brew Hustler, Curfew and Lock In. **Akeman.** Tring Bestly Bat and Fuller's London Pride.

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News on Pub Re-Openings and Closures in the Mid-Chilterns Area

After the difficulties experienced for the hospitality sector during the pandemic, local pubs have been undergoing refurbishments and re-opening.

The Bell Inn, Bovingdon

The pub was sold to the tenants.

The Bell, Tring

Farr Brewery have recently taken over this pub, and around £300,000 was spent on refurbishing it with help from Greene King.

The Black Cat, Lye Green

Had a sign for lease as a public house on it recently, whereas it had had been up for sale. It is still empty.

The Black Horse, Chesham Vale

The Black Horse re-opened as the Hungry Olive but has closed for refurbishment.

Three Blackbirds, Boxmoor

The pub is now serving cask beer and is free of tie.

Cock & Rabbit, The Lee

The pub has been bought, but there will be no food until Easter.

The Crazy Goat Co, Leverstock Green

Mad Squirrel have opened a taproom within the Crazy Goat Co in Leverstock Green.

The Full House, Hemel Hempstead

The Wetherspoon's pub is relaunching cask beer.

The George Ale House, Great Missenden

The pub is currently expanding back into the restaurant next door, which used to be part of the pub.

The Grapes, Boxmoor

The pub reopened under new management and had a full refurbishment in November.

Martins Pond, Potten End

The pub has recently closed.

The Monks Inn, Hemel Hempstead

It is with sadness that this legendary micropub closed its doors on 14 January. More in the next issue.

Red Lion, Marsworth

Owners Mike & Mel, who have owned it for about 10 years, are back and the pub has re-opened.

The Swan, Ley Hill

This now a community pub after a successful campaign to save it.

The Rose and Crown, Hemel Old Town

The pub re-opened after a license change was approved.

The Rose and Crown, Kings Langley

The Rose and Crown recently underwent an extensive. Reviews on the newly refurbished pub have been favourable for this premium pub.

The Three Tuns, Nash Mills

The pub re-opened during the year as an ACV, after being closed for a while.

Known Pubs for Sale

Fox & Hounds, Chalfont St Giles

The Crown, Little Missenden – still open

Contributors: The Editors, Committee, Derek Allen, Richard Healey

Pub News

If you know of a pub that has closed or re-opened recently, or any other updates: Contact the Editor:

@ tapler@midchilternscamra.org.uk

News from some of the breweries in the LocAle area

Mad Squirrel Brewery

www.madsquirrelbrew.co.uk

Since its inception as the Red Squirrel Brewery in Hertford in 2004, moving to their present location in Potten End eight years later, Mad Squirrel - as the brewery was renamed in 2015 - has grown, and continues to grow, exponentially. With twelve massive fermenting tanks, and two smaller ones for bright beers, Mad Squirrel - brewing five days - has a maximum capacity of 50,000 hectolitres a week.

A very pleasant hour in the company of Commercial Manager, Jack Blesson and Sales 'guru' Fin Tougher included a tour of the brewery where it would be impossible not to be greatly impressed. For instance, I learned that none of their keg or key keg output is fined or filtered so will always be dispensed in hazy condition. It was also possible to have a brief word with Alfie Lawson - described as "twenty-three going on sixty" - such is his passion and expertise for and with cask ales.

As in the photograph of their pump clips there are some interesting and different beers coming on tap for the Winter season - a 6% Oat Cream IPA 'Baked Alaska', also at 6% a Biscoffi Stout 'Busted Biscuits' and upping the ABV to 8% a Chocolate and Marshmallow Stout 'Rocky Road'. Also returning is the Citra Pale Ale 'Pomelo' 4.5%, 'Resolution' a Golden beer at 4.2% and their session Bitter 'Mr. Squirrel' 4%. Special mention of their 'London Porter' 5% with which they achieved a Bronze Award in the London and South Coast CAMRA Regional Champion Beer of Britain 2023, and it was a pleasure to hand over the certificate to Jack Glesson.



Mad Squirrel has, in addition to their Brewery Tap (open Fridays and Saturdays from midday to 7.00pm) six brewery shops in Amersham, Chesham, High Wycombe, Berkhamsted, St. Albans and their most successful in Watford.

During my visit I was also shown their relatively new canning line, which is compact, fast, and very efficient. There is a definite move for breweries to move away from bottles and put much more of their product in cans, two of the reasons being that transport costs

are reduced - bottles being heavier and bulkier than cans - and the beer keeps better for longer. During the canning operation I watched the cans come straight off the conveyor when they are packed into boxes; today's batch destined for Waitrose. In fact, Mad Squirrel now supply virtually all the main supermarkets.

As in the photograph, Mad Squirrel has been dealing with J. D Wetherspoon for more than ten years supplying craft beers across the Home Counties and are now putting their cask ales in 'Spoons pubs in Hemel Hempstead, Berkhamsted and Watford. In these very difficult times for the pubs sector, it is gratifying to visit such a successful and forward-thinking brewery in our branch area.



Pictured (left to right) in the Mad Squirrel brewhouse are brewers Josh Wiles and Adam Lawson, with commercial manager Jack Blessem

ALE FANS GO WILD FOR MAD SQUIRREL Brewery's Big Sea hazy craft keg beer on draught has been a smash hit

Launched towards the end of 2022, Wetherspoon's regional craft collection is proving a huge hit with beer-loving customers. There has been an increased demand from customers to support locally sourced products - and the introduction of a range of specific cask beers for regions, based on geographical location, is enjoying success. Amongst the trials of casked beers served at pubs in the home counties, Mad Squirrel's Big Sea (5.5% ABV) has been a smash. The new cask BK, served in a stout can, has a big citrus, big pine and big bitterness flavour and is now also available at 66 pubs within the M25 area on draught. **Brewery** Established in 2010 by founder and managing director Greg Bennett, along with director, Owen Denton-Jones, Mad Squirrel's brewery is based at Pitsea End, near Hemel Hempstead, in Hertfordshire. During the past 13 years, the brewery's beers' popularity has grown, as has production and the business itself - is extend beyond the brewhouse. Mad Squirrel now has seven taprooms bars across the region, including at houses in Watford - also home to Wetherspoon's head office. **Greg Bennett said:** "We have been dealing with Wetherspoon in different capacities for more than 10 years - and I like to think that we have a good relationship. **MS:** "We have expanded from delivering mainly cask beer to the local Wetherspoon pubs in Hemel Hempstead, Berkhamsted and Watford to supplying the Sea across the home counties and now expanding to craft keg, across the M25 region."

Greg added: "We are very hands on as a brewery and are making a personal effort to visit all of the pubs, to see the staff and ensure that our beer is in good hands." **Commercial manager Jack Blessem, who has worked at Mad Squirrel for 13 years, in various capacities since the age of 16, added:** "Big Sea is the first hazy craft keg beer on draught at Wetherspoon's pubs. It is completely unfiltered, unadulterated and vegan friendly - a brand new premium product for Wetherspoon." **Independent:** Jack is one of a team of 65 at Mad Squirrel, still an independent and family run brewery, including its German head brewer and director Mattias Jend. **Jack added:** "The Big Sea craft cans have sold really well in Wetherspoon's pubs across the region, and the chance to now supply it to draught is a great. "We already supply locally to The Pull House (Hemel Hempstead), The Crown (Berkhamsted) and The Moon Under Water (Watford), and I believe that we might be the only independent brewery to have draught space at so many Wetherspoon pubs, so this is quite a rare opportunity." **Wetherspoon's marketing executive, Jess Schofield, responsible for the regional craft project, said:** "Since launching Mad Squirrel Big Sea cans in November 2022 across the entire home counties region, the beer has become a firm favourite. **In August 2023, the introduction of Big Sea on draught has coincided the draught craft offering at selected Wetherspoon venues within the M25."**

Paradigm Brewery Ltd

www.paradigmbrewery.com

Unfortunately, Paradigm Brewery, based in Sarratt, Rickmansworth, closed its doors on 31 August. The brewery was founded in 2015, and after nine years had supplied over half a million pints of beer, won 18 CAMRA awards, and "having lots of fun, it's time to move on to pastures new...Cheers!", according to a notice on the website.

Thank you for all your excellent beers over the years, Neil, and all the best to you for the future.

Pope's Yard Brewery

www.popesyard.co.uk



The brewery has relocated to Watford and was recently featured in the Watford Observer.

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.

ale@popesyard.co.uk

Private brewery tours are now available weekday evenings only.

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



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Campaign
for
Real Ale

Tring Brewery

www.tringbrewery.co.uk

TWO NEW CORE ALES

We're ringing in 2024 with the introduction of two new beers to our core range.

PIGGERIES is a 3.8% best bitter with golden hues and smacks of biscuit malt, with a pleasant dry finish.



LIBERATOR is a 4.1% American Pale Ale, chock full of fruity, floral aromas and tropical stone fruit flavours. Both ales will be available year-round going forward.



Satisfying our community calls for the consideration of ever-changing tastes, palates shifting to differing styles as time goes by. Regrettably, this range refinement does include the resting of some old staples.

The call for Piggeries and Liberator arrives at a time of decreased demand for Brock Bitter,

Pale Four, Drop Bar and Citra Session, which will be discontinued from our core range.

Lament for rested beers is valid (of course), though we have made sure the traditional hallmarks of Brock can be found in Piggeries, and that Liberator's pale, hop-forward character is a fine testament to Citra, Pale Four and Drop Bar. As the saying goes, evolution rather than revolution!

With this, both Piggeries and Liberator are pouring now at the brewery shop, available for draught takeouts (sizes 1 litre through to 40 litres) and growler refills. Please do ask for a taster next time you're instore, we will be happy to guide you through each ale.

If you're a little further afield; both of our new beers are available in the on-trade and are making their way to a bar front near you.

Welcome to the family Piggeries and Liberator!

THOUSANDS RAISED



FOR TIGGYWINKLES

The team at Tring Brewery are thrilled to announce that a staggering **£6037.13** was raised for Tiggywinkles Wildlife Hospital in 2023. Tiggywinkles, based in Haddenham, operate the world's busiest wildlife hospital and have been providing vital care to animals from the local area and beyond for over forty years.

Twelve playful pump clips championed the cause, with names such as **Dashing Duck**

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and **Brilliant Badger** springing up throughout the year.

Funds were raised through a variety of methods, including **collection pots** at the shop bar front, public donations from the March and September **members events**, sales of Side Pocket scented **'Beer Soaps'** and last, but not least, the brewery first ever **ToadFest**.

ToadFest was an all-in ticket event hosted at the brewery in May with over twenty open-tap beers and live music. Admissions raised over a third of the total pot for 2023, with close to 300 attendees turning out for a glorious day of beers, bands, and BBQ (paid-for extra from acclaimed local pitmasters **Black Cactus**, who generously donated a portion of their takings).

The brewery would like to express our thanks to our extended community for your selfless generosity, you have been fantastic as always.

We'll raise a glass to a year of beer with TiggYWinkles; to their uncompromising care for Great British wildlife!

WINTER SEASONAL

GOING LOCO

Introducing our first seasonal special of the year, **Going Loco**. We like to kickstart the New Year by bringing back a fan-favourite for the winter season, and we have heard your calls for a Loco rebrew very clear!

"The use of rolled oats adds a creamy texture to this style of classic bitter. Tawny coloured, Going Loco has a slightly sweet and malty palate, which works well with a generous late hop aroma."



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

The latest up to date information as well as tour 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.

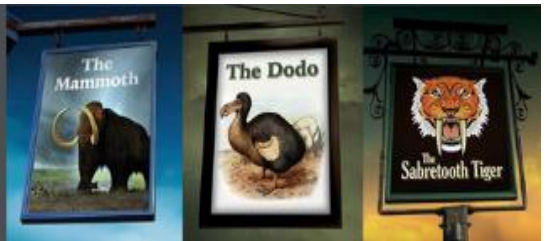
Brewery News

Want your brewery featured next time?
Contact the Editor:

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This issue we are shining the spotlight on The Saracen's Head, Kings Langley, and The Red Lion, Dagnall. The editors recently paid them a visit.

The Saracen's Head, Kings Langley

The Saracen's Head is situated in the very centre of the east side of Kings Langley High Street, where it has served as an inn since 1619.



As you walk through the door of this single bar public house, with its low beamed ceilings and large open fire, the welcoming atmosphere is immediately apparent in this popular local.

I met Peter, known as Dilly to friends, a genuinely friendly landlord and majority owner, who along with his business partners Gavin and Darren, acquired the pub in January 2020. They also own the Black Boy public house in Bricket Wood. Peter splits his time between the two pubs. Having spent a considerable amount of money renovating and improving the Saracen's Head, they were forced to shut down in March 2020, as the Covid lockdown came into effect. Having survived and come out of the other side business is doing well with about 450 brewers barrels consumed at the Saracen's Head alone over the past year.

The pub offers home-cooked food Mondays to Fridays from 12 pm to 2 pm. Whether you're craving classic pub fare or something a bit more adventurous, there's a very good selection on the menu.

Mondays and Wednesdays Senior Citizens (over 65s) get reduced prices and can savour home-cooked food from a selected menu for just £6, as can their carer if being accompanied.

Tuesdays, Thursdays, and Fridays there is a Bottomless Brunch, including mezze boards and drinks from around the world. There is also Happy Hour specials Monday to Thursday from 12 pm to 7 pm; and 12 pm to 4 pm on Friday to Saturday, on beers, wines, and spirits.

There is a Darts Evening every Tuesday, and a regular Quiz Night where your knowledge can be tested, compete with friends, and have a bit of fun. The pub also boasts two large-screen TVs showing live sport, including football, cricket, golf, and rugby, from Sky Sport, TNT, ITV, and BBC Sport.

If you are a golf enthusiast, there is also a popular golf society associated with the pub, where you can share stories, and enjoy the company of other golfers. As well as a golf society, there is a shooting club, for gun enthusiasts.

The Saracen's Head boasts an extensive range of drinks. For real-ale drinkers there are usually three on offer. Hand-pump one has Tring Sidepocket for a Toad on as a regular, two has Timothy Taylor Landlord and the third pump rotates. When visited the pump had Tring Going Loco on. All very well kept.



Craft beers were on offer from Beavertown, as well as Guinness, and an extensive range of lagers, ciders, wines and spirits.

The Saracen's Head opens from 12.00 pm to 11.00 pm Monday to Thursday, 12.00pm to midnight Friday and Saturday, and 12.00 pm to 11.00 pm Sunday.

The Red Lion, Dagnall



Many years ago, there were four public houses and two breweries in the small village of Dagnall, with the penultimate one - The Golden Rule - closing in 2010; that pub sign is displayed in the Red Lion. Thankfully, this circa four-hundred-year-old pub is still very much in business. Built in the 17th Century as a coaching inn - though unusually for that type of hostelry without accommodation - it was extended in the 1700s, though to the same specification; wattle and daub being a main feature. Thus, it has remained to the present day without any name changes down the years.



The Red Lion has been in the more than capable hands of Debbie, who was born in Dagnall, and Ed Monnington since 2014, when they took on a seventeen-year lease, and where they live 'above the shop' with their young sons, Freddie, and Henry. In over eight years they have built their business to fully embrace the community where they live and

to which they are wholly committed. This was never more a fact than during the Covid pandemic when, although the pub had to close, they supplied drinks and hot food delivering daily to Dagnall and many surrounding villages. Also, at that time Ed constructed an outside shelter for when drinks could be served other than indoors if - and we none of us knew that anything approaching normality would ever return - that became permissible.



As well as running a good country pub and being a first-class chef, Ed also has two allotments in Dagnall and runs the Dagnall Gardener's Society. Debbie works at the Under 5s Group, supports the School Parent Teachers Association, the Church, and the Village Hall. To say that they support the community from their pub is an understatement. Regular groups at the Red Lion include the weekly Knitting Club, the monthly Little Gaddesden Royal British Legion dinner, the Wednesday Club - a group of mostly retired men, and more. Annual occasions hosted at the pub include the McMillan Coffee Mornings, Burns Nights, World Knitting Public event, and a Christmas Market. These are in addition to a fortnightly Quiz Night, occasional food theme evenings, with regular Bingo and Murder Mystery events in the planning.

There are four cask pumps - on my visit serving Tring 'Side Pocket for a Toad', Greene King 'IPA' and Vale Brewery 'VPA'. Also on the

bar was 'Gravitas' and 'Brill Gold' from Vale Brewery - these being sold for charity at £3.00 a pint! Regarding charitable giving, since they have been at The Red Lion they have instigated, and Ed has taken part in many events to raise money for, among a number of others, the Rennie Grove Hospice, Heart Research UK and Victa - a blind children's charity based in Bletchley. Ed has cycled from Land's End to John O'Groats, and run a number of half and full marathons, including the London one twice; in 2024 he will be joined in the capital by Debbie, Joe Brouder from Vale Brewery and members of staff Tansy and Charlotte.

The Red Lion opens from 5.00pm to 10.00pm Monday and Tuesday, midday to 10.00pm Wednesday, Thursday and Sunday, and midday to 11.00pm Friday and Saturday.

Their website is www.theredlionsdagnall.co.uk and Red Lion Dagnall on Facebook.

A truly community-based country pub, which is dog friendly, serving well-kept local and national cask ales, keg beers, many bottled beers and ciders, and a large number of wines, gins and other spirits. They also take bookings for special events in their function room.



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Hemel Old Town Beer Festival 2023

Mid-Chilterns CAMRA were thrilled to host the inaugural Hemel Old Town Beer Festival in July 2023.

The event was hosted at St. Mary's Church, based in Hemel Hempstead's historic Old Town, who acted as joint host.

Revd Canon John Williams of St Mary's was joined by parishioners and Mid-Chilterns CAMRA members in organising the non-profit event, raising money for the church (Hemel's most historic building), Liberty Tea Rooms community charity and of course the Campaign for Real Ale.

Hemel Old Town Beer Festival was hosted across the weekend of July 21st-23rd, featuring up to thirty cask ales, ten quality ciders, live music and sumptuous street food to boot. Each day was punctuated by the appearance of a special guest speaker. The festival's first day, Friday, was official open by Cllr William Allen, Mayor of Dacorum. Saturday 22nd saw legendary beer writer Roger Protz give a stirring speech on the nature of Britain's beer and pub industry. Aptly, Sunday enjoyed the esteemed presence of Dr Rt Revd. Jane Mainwaring, Bishop of Hertford.



At the heart of the event was the drink's range which featured local producers such as Tring

Brewery, Mad Squirrel Brewery and Chiltern alongside national stars such as Cloudwater, Thornbridge, Verdant and Harvey's. Cider and perry was available, with styles ranging through sweet to bone-dry to fruited, the latter of which sold out in rapid time.



As beer and cider gushed from the bar front, a backdrop of impressive live performances kept punters singing, swinging and jiving. Acts such as Sian Turner, Henry Nurse and Chris Hepworth provided light entertainment, as melodies were carried through the summer breeze along with the pleasant aromas of freshly cooked snacks and meals.

Tempting street food stalls provided appropriate ballast for a day's drinking in the sun, with vendors curated by the passionate Hemel Old Town Market (special thanks to Joe and Lisa, who sourced and managed the live music also).

Hundreds of pints were enjoyed by hundreds of visitors, culminating in a surplus for the festival's first year – raising important funds for our worthy chosen causes.

A special thank you from the festival committee is addressed to our team of amazing volunteers, around 40 of which registered for shifts across myriad positions to enable the weekend to go ahead.

feature | FIRST HEMEL OLD TOWN BEER FESTIVAL

Thank you to Rev. John, bell-ringer Brian (both of which are branch CAMRA members!) and all of the selfless parishioners. Thank you to our many sponsors, cash flow that permitted our beautiful, branded glasses and uniform.



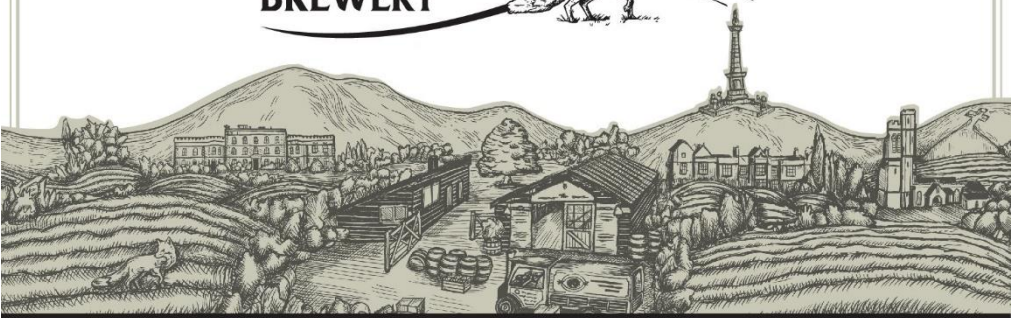
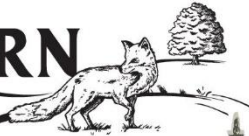
Hemel Old Town Beer Festival committee are in the process of planning a 2024 event, celebrating 50 years of Mid-Chilterns CAMRA. Watch this space.



Cheers to Hemel Old Town Beer Festival!

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The Chiltern Brewery, Nash Lee Road, Terrick, Aylesbury, HP17 0TQ - 01296 613647

It was with deep regret that we heard of the death of John Lomax, in February, aged 64. He was a much-loved member who served on the committee and was a walking encyclopaedia of beer facts and knowledge. He will be sadly missed.

Below are some tributes to John.

"John Lomax, (Johnny Lo to his workmates), a truly nice guy, who will be sadly missed by many, especially in the beer drinking circles he became involved in.

John started work at the same company as I worked at in Chesham. I was already a friend of somebody that worked there, Paul Birch. Paul and I discovered "Real Ale", and we would often frequent the Old Swan, Kingswood, The Lee. The landlord at the time introduced us to real ale! John soon became friends with us, which lead us to asking John to join us sometime - which he did, and soon became a fan of real ale himself, (so partly my fault!).

The three of us joined CAMRA, the very early days of CAMRA as it happened, John and Paul took up the Life Membership option and received their gold cards!

So, our adventures began! We discovered a travel company known as Crookham Travel. They organise trips to various towns, cities and or brewery visits. They started in 1977 and still exist today. The norm would be to charter a 12-coach train, with 100's of real ale enthusiasts on board. One memorable trip was to Weymouth, for a visit to Devenish brewery. The train travelled through the streets of Weymouth to the quayside station. The track still exists but no trains use the line anymore. Due to the influx of 100's of drinkers into the town, the brewery visits were timed, waiting for your allotted time for the tour, then back into town for pubs. This was a Saturday trip, and some national newspapers ran the story on Monday, telling how 500 real ale enthusiasts drank Weymouth dry. John certainly enjoyed this trip. John continued to travel with them long after myself and Paul did,

travelling to Canada, USA, and the Czech Republic.

We created our own little group, (all 3 of us) and we called ourselves "Inter City Ralers" and had some badges made up. The three of us all became involved in deciding where to go and organising day trips to various towns and cities. Salisbury and Worcester were excellent drinking cities and Oxford was our favourite, returning many times. We managed to do most pubs in Oxford.

John often came along to football matches in London with me and Paul to see Arsenal. He would create the itinerary for visits to pubs before and after the games, in the days when Saturday games kicked off at 3 PM. Catching the 11.30 AM. Train from Chesham and always catching the last train home from London - many ales later! John's map reading could become very confusing to us after a few beers, but always we managed to find the pubs between us.

The GBBF moved out of London for a few years, and we visited Brighton and Bradford, spending a week in Brighton and two weeks in Bradford. The Bradford branch of CAMRA provided a week's holiday prior to GBBF week, visiting towns, cities for pub crawls, and one day travelling to Appleby by train over the famous Ribbleshead viaduct. Brighton was a great place for GBBF to be held, great pubs and a fantastic venue, the Metropole and our "digs" were close to the seafront. After one particular evening session at GBBF, the then Mid Chilterns branch chairman, Geoff Griggs, took us to a greasy spoon café, close to Brighton Market. John was tucking into his gammon and chips when a piece of gammon slid off his plate and into his bag, I noticed but never told him what I'd seen - a bit of a daze, I think. Paul and I shared a room, with John in the room next door. Having got back to digs, I remembered a Porsche sports car parked outside and John looking around it. I told Paul I had noticed the gammon falling into his bag. Paul said when John opened his bag to take

out his many beer guides and notes, he would find the gammon! Not long after we got into our rooms, we heard John open the sash window, seconds later a car alarm goes off! Sure enough, next morning when we left our digs, on top of the Porsche was a greasy mark, where the gammon must have landed, as John's room was above the car. No doubt a gull had it for breakfast! That was probably the most outrageous thing I've known John to do!

Another night on the way back from GBBF, John made us all laugh. Brighton Pier at this time had blue lights the length of the Pier, flashing in sequence. The sequence starting from the shore end to the opposite end. John suddenly exclaimed, "There must be trouble, look at all those police cars going along the Pier!" To which we then had to explain to John that the speed of the sequence would have seen the police cars careering off the end of the Pier!! John had too many beers that night, I think!

John was fun to be with on our various escapades, took his beer drinking very seriously, always had an endless supply of pens, wore many coats and jackets, sometimes at the same time, pockets full of beer guides, pens and notepads and of course he would always have a bag as back up!

Great times and memories. CHEERS JOHN!"

Chris Pontin

"John's sudden death in February came as a great shock to all who knew him. He was an active member of the Mid Chilterns branch for over 35 years, and also served on the committee He helped out at the Chesham Beer Festival, when the branch assisted the Round Table, right back to the early days when it was held at the original Elgiva Hall.

John had a great knowledge of beers and breweries which he had gained on his many trips abroad and in the UK. He could describe foreign beers where I hadn't even heard of the brewery, let alone the beer! All the details

were carefully noted down in his notebook, he must have got through quite a number over the years.

He had a great passion for darts and played for many years in the local John Jackson league. On some of our day trips out, four of us would pair up and play a few very competitive games, and this was sometimes after visiting a brewery and a pub or two. John also competed in the annual Mid Chilterns darts competition.

John could have his quiet moments, but when he spoke you listened, as it was likely you would hear something of interest. I will remember John as a kind, friendly and thoughtful person and he will certainly be missed."

Roy Humphrey.



John Lomax

This issue we feature gluten free beers, as the start of a feature on beers and beer styles.

What is Gluten?

It is one of a group of natural proteins found in several cereals including wheat, oats, barley, and rye. Purified it is an off-white powder with little taste but a slightly gluey texture - a bit like weak chewing gum.

In barley the protein content is 8-18% depending on the variety of it, the quality of the land in which its grown and the use of fertilizer. So, it is a valuable source of protein though now mostly used for animal feed. The rest of the grain is mostly starch. Barley has advantages over wheat in that it can grow in poorer soils, this being one of the reasons that barley is used in alcohol production throughout Northern Europe.

As most ale drinkers know, in beer production barley is first malted - allowing the grain to commence growing into a barley plant - by soaking it in water (in our parlance the 'liquor') to start germination. During this process the grain starts to grow enzymes which break down the starch into sugars. This is a vital part of the procedure as the yeast which is added later uses those as an energy source which will turn the sugars into alcohol. How much protein is broken down depends on the malting process and a controlled fermentation. If left to continue the barley grains would use up all the sugars and amino acids - another by product of enzymes within the seed - so to prevent that the seeds are killed by heating. The amount of heat decides which malted barley goes into which variety of the finished product, the beer.

Now the Brewer or, increasingly, the Brewster has a 'food' for the yeast to act upon in the form of sugars, amino acids and some unbroken down protein and it is in the latter that a small amount of gluten remains. Most drinkers consume their ale containing gluten without any issues; it passing through the gut causing no problems. However, more than 1%

of the population suffer with Coeliac disease, and many more with an intolerance to gluten. In such cases that person's immune system 'sees' the gluten as alien and tries to eliminate it thereby causing a response which effectively attacks the person's own gut.

One brewing solution for such drinkers is to brew with a plant which does not contain gluten - maize, millet, rice, sorghum, quinoa, buckwheat, and gluten free oats are possible - but these would produce a product very different from barley-based beers and are much more expensive. However, an enzyme to clear 'protein haze' which will also break down gluten is more commonly used.

A beer can only be labelled 'gluten free' if every brew is tested to have less than 20 parts per million of gluten - expensive, often involving outside laboratory analysis.

However, fear not if you are a cask ale drinker, because more and more breweries are producing gluten free beers, including Butcombe - their 'Gold', Little Ox of Witney (all), Brass Castle of Malton, Chiltern (bottled ales only), Cheddar Ales, Brightside, Abbeydale, Hambleton, Bradfield (bottled ales only), Padstow and others with more coming on stream all the time.

The Hops & Apples in Hemel Hempstead stocks the following gluten free beers:

Arctic Fox- Crafty Brewing Company- Pilsner 4.6% ABV

Harvest Ale - Chiltern Brewery - Golden Ale 4.8% ABV

HopFest - Mad squirrel - Pale Ale 3.8% ABV

Bunny Hop- Purity - Hazy Pale Ale - 3.4% ABV

Patchwork Rocket - Firebrand Brewing Co - Pale Ale 4% ABV

It was with great pleasure that the of CAMRA (Campaign for Real Ale) were delighted to announce the winners of our annual **'Pub of the Year'** awards for 2023!

Mid-Chilterns CAMRA were thrilled to announce our annual 'Pub of the Year' awards for 2023 earlier in the year, with **The George Ale House**, Great Missenden taking overall champion **'Pub of the Year'**. Congratulations to Steve (landlord/manager), Debbie (landlady) and all their team at the pub!



Our **'Runner-Up Pub of the Year'** was announced as the fantastic **Monks Inn**, based in Hemel Hempstead. Congratulations to all the team!

'Cider Pub of the Year' was awarded to **The Rising Sun, Berkhamsted**, a treasure trove of close to twenty artisanal ciders and perries.

The **'Runner-Up Cider Pub of the Year'** award was presented to the **Monks Inn in Hemel Hempstead's Market Square**. Congratulations to Clint and his team!

Our **'Best Improved Pub of the Year'** went to the **Boot & Slipper in Amersham**, a pub that has seen an amazing reincarnation under the guidance of managers Ben and Sophie.

'Community Pub of the Year' went to the **Monks Inn** in Hemel Hempstead, the pub's third commendation in our annual awards.

This award was granted for the team's outstanding efforts through charity bike rides, free meals for those in need at Christmas, and an immense effort in gathering vital collection sacks for refugees. Congratulations again to the marvellous Monks crew and their extended customer base.

A rare award, for **individual acclaim**, was presented to **Ciprian 'Chippy' Chelsau**, who has been commended with a **'Special Recognition of Long Service & Dedication'** award. Chippy's twenty years of quality hospitality and management at the Chequers Inn in Amersham is truly incredible. A massive well done to Chippy!

Congrats to all of our winners - to read more about our 'Pub of the Year' award winners please visit our 'Awards' page on the Mid-Chilterns CAMRA website!

Jared Ward, CAMRA branch chairman, commented:

"Drinkers may not realise that cask beer is a fresh product (hence the phrase 'real ale'), and even once it has left the brewery, requires constant attention across a myriad of areas to serve a perfect pint.

The awards are a great time of year for the branch, we embrace them as an opportunity to showcase local pubs, with publicans that are as much impassioned about beer as we are.

CAMRA is a consumer organisation; therefore, all committee work is carried out on a voluntary basis, a passion project for all involved – we are glad that the awards can hold some gravitas in the local community."

Congratulations to all our award-winning local establishments, cheers to your local CAMRA champions!

Category	Placing	Pub Name	Location
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Pub of the Year 2023	Overall-Winner	The George Ale House	Great Missenden
Pub of the Year 2023	Runner-Up	The Monks Inn	Hemel Hempstead
Cider Pub of the Year 2023	Overall-Winner	The Rising Sun	Berkhamsted
Cider Pub of the Year 2023	Runner-Up	The Monks Inn	Hemel Hempstead
Community Pub of the Year 2023	Winner	The Monks Inn	Hemel Hempstead
Most Improved Pub of the Year 2023	Winner	Boot & Slipper	Amersham
Special Recognition Award for Long Service and Dedication	Ciprian 'Chippy' Chelsau	Chequers	Amersham



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I wish to opt-in to Branch Communications

We will ask for your consent in future communications and you can log-in to account.camra.org.uk and edit your membership preferences at any time.

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.



This Guarantee should be detached and retained by the payer.

The Direct Debit Guarantee

- This Guarantee is offered by all banks and building societies that accept instructions to pay Direct Debits.
- If there are any changes to the amount, date or frequency of your Direct Debit, Stripe will notify you 2 working days in advance of your account being debited or as otherwise agreed. If you request Stripe to collect a payment, confirmation of the amount and date will be given to you at the time of the request.
- If an error is made in the payment of your Direct Debit, by Stripe or your bank or building society you are entitled to a full and immediate refund of the amount paid from your bank or building society.
- If you receive a refund you are not entitled to, you must pay it back when Stripe asks you to.
- You can cancel a Direct Debit at any time by simply contacting your bank or building society. Written confirmation may be required. Please also notify us. Setup of Direct Debit Instruction with Stripe on behalf of CAMRA.

*Price of single membership when paying by Direct Debit. *Calls from landlines charged at standard national rates, cost may vary from mobile phones. The data you provide will be processed in accordance with our privacy policy in accordance with the General Data Protection Regulations.

Your help is needed!

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.

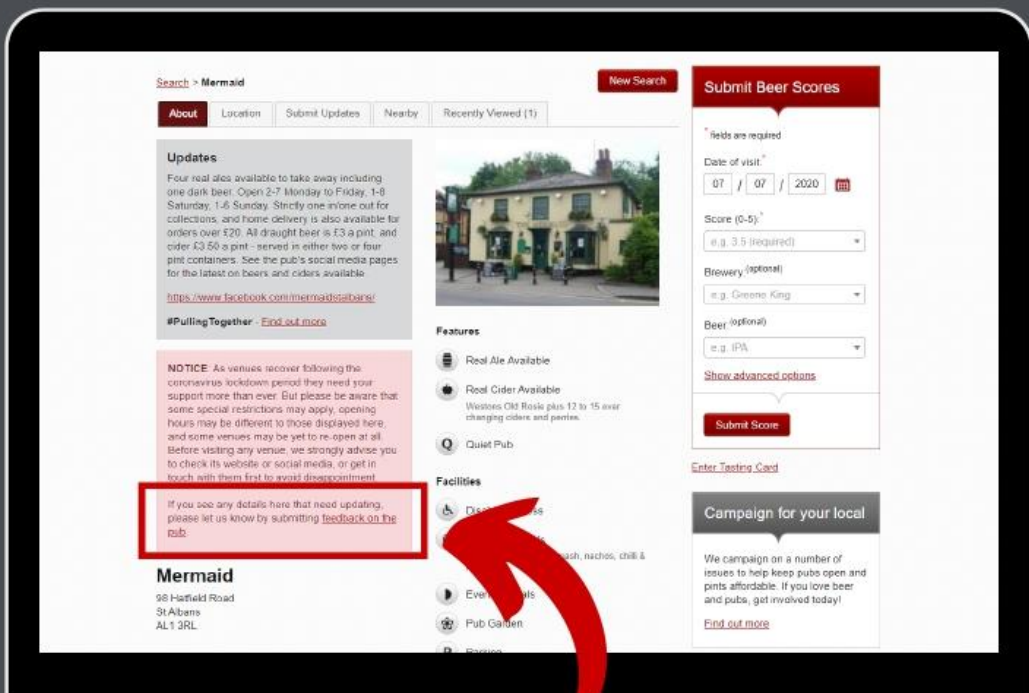
You can also enter half scores, e.g., 3.5 for good to particularly good beer. You should not mark down a beer just because you do not like it because if the beer is in good condition, it should be marked accordingly. It is not about personal preference; it is about the quality and condition of the beer.

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>

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

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

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.

Nigel Harris

VALE BREWERY

QUALITY ALES BREWED FROM OUR BUCKINGHAMSHIRE HOME

BRILL GOLD
3.5%
GOLDEN CRISP
HOPPY REFRESHING

VPA
4.5%
VALE PALE ALE
PALE HOPPY
GOLDEN ALE

RED KITE
4.4%
DEEP RED HOPPY
CHESTNUT BITTER

GRAVITAS
4.8%
SINGLE HOPPED
PREMIUM PALE ALE

VALE BEST IPA
3.7%
HEAVILY HOPPED
ALL ENGLISH IPA

SIBA BEST PALE ALE 2022
BRONZE

WINNER REGIONAL CASK
FOLLOWER PALE ALE

SIBA BEST PALE ALE 2022
BRONZE

WINNER REGIONAL CASK
REGULAR BOTTLED BEER

TAP ROOM NOW OPEN | EVENTS | BREWERY TOURS

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As a bit of fun, the Wordsearch grid below contains the names of the words in the right-hand column. The words can run up or down, left to right, backwards, or at an angle. Each puzzle is based on a relevant beer or cider related theme.

Bittering Hops

R	S	O	U	T	H	E	R	N	S	T	A	R	A	K	G	P	Y	B	W
W	P	W	T	O	Y	R	V	A	E	E	H	U	T	A	E	I	N	R	W
L	U	A	V	F	E	S	T	M	D	F	Q	T	L	V	Y	L	O	E	L
F	A	E	C	P	B	U	O	M	V	I	S	E	I	C	J	O	H	W	N
H	Z	R	S	I	S	C	F	V	N	K	N	P	X	N	Y	T	P	E	M
N	H	Q	I	F	F	P	F	E	E	A	W	T	D	A	E	T	M	R	G
B	A	M	T	M	B	I	T	T	E	R	G	O	L	D	O	Z	Y	S	F
M	S	L	Q	X	D	U	C	K	R	Y	E	Z	D	Y	Q	A	S	G	E
D	U	L	E	R	O	A	L	S	P	E	P	I	O	H	R	S	B	O	U
S	I	I	O	H	K	V	A	M	U	B	R	M	G	E	F	U	T	L	X
U	L	B	N	R	C	Q	O	P	T	N	I	O	N	N	L	M	R	D	C
E	A	S	T	E	R	N	G	O	L	D	R	N	I	L	F	M	O	T	O
Z	Y	M	I	T	L	C	U	L	O	A	A	I	I	C	C	I	P	Q	E
Z	Z	Q	Y	S	O	L	J	R	L	B	X	O	S	C	A	T	W	Y	U
N	N	T	B	U	B	M	I	X	L	T	N	J	U	E	B	B	E	S	X
P	N	V	V	L	L	R	R	M	O	R	O	I	R	R	A	W	N	W	S
Q	F	O	K	C	U	X	A	G	P	E	D	I	R	P	R	E	P	U	S
T	I	L	L	I	C	U	M	V	A	E	C	A	I	H	C	A	R	O	S
M	U	N	G	A	M	V	P	S	O	U	T	H	E	R	N	B	R	E	W
R	E	T	S	U	L	C	A	I	N	R	O	F	I	L	A	C	M	M	O

The words in the grid can be found from the lists of bittering hops below.

- ADMIRAL
- APOLLO
- BANNER
- BITTER GOLD
- BRAVO
- BREWERSGOLD
- BULLION
- CALIFORNIA CLUSTER
- CHELAN
- CLUSTER
- COMET
- EASTERNGOLD

- EROICA
- FEUX-COEUX
- GALENA
- MAGNUM
- MILLENIUM
- NEWPORT
- OUTENIQUA
- PACIFIC SUNRISE
- PILOT
- SATUS®
- SORACHI ACE
- SOUTHERNBREW

- SOUTHERN STAR
- SOVEREIGN
- SUMMIT™
- SUPER PRIDE
- SYMPHONY
- TILLICUM®
- TOYOMIDORI
- WARRIOR®
- ZENITH
- ZEUS

Bittering Hops list sourced from www.hopslist.com/hops/. ® = Registered name. ™ = Registered Trademark

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The Mid-Chilterns CAMRA Branch Officers are all unpaid volunteers, but please feel free to contact us about local pubs, breweries, and events.

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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