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# The Chiltern Tapler

Magazine of Mid-Chilterns CAMRA Summer 2025

*See Festival News p10*

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

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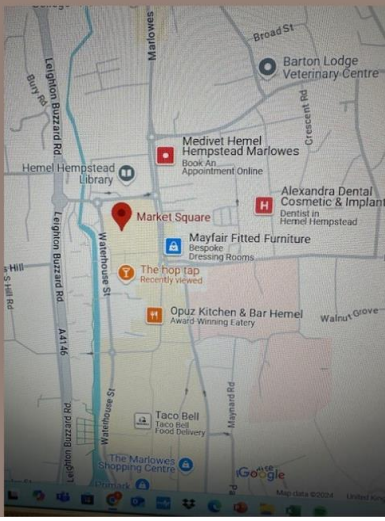


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As a reminder, the *Chiltern Tapler* is on the branch website, and if you scan the QR code it takes you to the Tapler page.

Find us on social media:

https://facebook.com/CAMRAMidChilterns/

https://twitter.com/midchilterns/

https://instagram.com/midchilternscamra/

# A word from the editors

Welcome to our Summer edition in which, we hope as always, you will find items of interest from pub and brewery reports to matters from CAMRA's national press releases. Whilst this magazine is very much about our Mid Chilterns region, and a few places 'over the borders', by accessing items from our daily Head Office emails we are able to receive updates from some of the best beer writers in the land – recently those included Laura Hadland, Timothy Hampson and the great Roger Protz: all members of that august body, The Guild of Beer Writers. Incidentally, our very own Branch Chairman (and Tring Brewery expert), Jared Ward-Brickett is now a member of the Guild.

Hopefully, we are now into the season of pub gardens – never been a fan personally, though use of them by customers does free up bar space for me 😉 – and our region has many special ones from canal side pubs to those which give great views of our beautiful Chilterns, sometimes both from the same place. Writing these few words and others in this issue has actually seen sunshine streaming through my office window, unseasonably warm perhaps but more than welcome.

Whilst I have no scientific weather pattern knowledge (though now know a bit more about the science of beer making thanks to 'WirrAle Drinkers' Paul Mossman – see article on page 46) – I cannot say if this is down to climate change, or global warming as we used to call it, but I've no doubt we all welcome the warmer weather, the exception being most farmers and growers. This spring, including allegedly the driest April since 1956, has meant drilling and rolling of cereals has arguably been easier to achieve than in recent years. However, what is then required is rain for germination and up to now there has been little or none. The knock-on effect of course is that harvests in the autumn then produce much lower yields, including those of the barley required for malting and beer making. Bit of a double-edged sword then this warm and dry spring weather, eh?

Since The Chiltern Tapler 'came back' after the pandemic we have gone from strength to strength and our feedback is that the magazine is a welcome addition to the well over one hundred pubs we supply. The print run is now 1750 and is paid for wholly by our generous advertisers, allowing us to supply it free. It is still possible for us to grow in size and include more of what we hope you enjoy reading about, so if you would like to advertise then please get in touch. Also, we would like to see a few more on our Mid Chilterns committee – all meetings are held in pubs so that could be an incentive – and there are only twelve a year. We have a lot of fun and lively debate and that then dictates how the branch operates, and, to an extent, what goes into the magazine you have in your hand. Please get in touch as we would love to hear from you.

For this edition we decided to drop the What's on Where section, as the beers on offer at a particular pub have changed before the magazine reaches you, but if you think it is useful and want it back then please contact one of us. As usual there are articles on pub updates in Pub Watch, Festival Dates and News, articles from various contributors, Brewery News, Beer Styles, Special Features, as well as Campaign, Industry and Opinion articles from CAMRA, and the Wordsearch Puzzle with the word list based on Bucks towns and villages in the Mid-Chilterns branch area.

Enjoy Summer and this issue of the **CHILTERN TAPLER** and get to our pubs – perhaps visit some that you have not been to before – where I'm confident you will be sure of a warm welcome.

If you are a CAMRA member in our area, or would like to join, feel free to join us at a meeting, or social, however, there are other

things you can do to help us out too – for example submit beer scores online at camra.org.uk and help distribute the **CHILTERN TAPLER** magazines to pubs, clubs, beer shops and other outlets. We are also looking for people to send in news and write articles for the magazine, including photos where possible. Please send them to ***tapler@midchilternscamra.org.uk*.**

We are also planning some out of area socials, as well as socials in the Mid-Chilterns area. Don't forget the Hemel Old Town Beer Festival in July, the GBBF in August in Birmingham, and other great festivals, both CAMRA and non-CAMRA, in the region and beyond. See the Festival Dates and Festival News Sections. Look out for announcements on our website ***www.midchilternscamra.org.uk***.

It just remains for us 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.

Cheers

***Andy & Richard***

**About the Chiltern Tapler ("Tapler")**

## Support our sponsors

*The magazine you are reading is free. This is because of the pubs, breweries, and other businesses that have sponsored an advert in this publication. We salute our advertisers, and you can do the same by visiting them. Why not say you found them in the Chiltern Tapler at the same time? Thank you.*

## Crafted by passion

*No one who writes for the Chiltern Tapler, and the editorial team, is paid. We are all volunteers. We produce this magazine because we believe passionately in promoting pubs, breweries, real ale, and local business. Advertising revenue goes towards printing costs and any excess goes towards funding future issues.*

## Acknowledgements and credits

*We acknowledge picture credits and articles courtesy of CAMRA's What's Brewing and other sources. Our aim is to bring you a magazine to interest you and broaden your knowledge of beer and explore pubs you may never have been to before, as well as news of CAMRA's latest campaigns.*

## **regular** | ADVERTISING AND SUBSCRIPTION RATES

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

To enquire about advertising in *The Chiltern Tapler*, contact the 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 |
|---|---|---|
| Autumn – Sept/Oct/Nov | 22 August 2025 | Late August/Early September |
| Winter – Dec/Jan/Feb | 21 November 2025 | Late November/Early December |
| Spring – Mar/Apr/May | 20 February 2026 | Late March/Early April |
| Summer – June/July/Aug | 23 May 2026 | Late May/Early June |

**Advertising Rates**

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|---|---|---|
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| Full page A5 | £120 | £110 |
| Half page | £72 | £65 |
| Quarter-page | £45 | £40 |

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

*The copy deadline for submissions/adverts for the next edition is 23 May 2025.*

Note: It is assumed that once an advert is placed, it is carried until cancelled by email to the editor.

**Subscriptions**: Subscribe to *The Chiltern Tapler* and have it delivered direct to your door. To receive 4 quarterly (seasonal) issues, send 8x2nd class stamps (UK) only, along with your postal address to:

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


### THE CHILTERN TAPLER

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THE CHILTERN TAPLER is the quarterly magazine published by the Mid-Chilterns branch of CAMRA, the Campaign for Real Ale. CAMRA campaigns for real ale, real pubs, and consumer rights. It is an independent, voluntary organisation with nearly 200,000 members and has been described as the most successful consumer group in Europe. *The Chiltern Tapler* is distributed free every three months to members of the Mid-Chilterns branch of CAMRA and to pubs and other outlets in the area covered by the branch and beyond. *The Chiltern Tapler* currently has a circulation of around 1,500 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.

## JUNE

**Wed 4: Branch Meeting (8pm)**
The Village Swan, Ivinghoe Aston, LU7 9DP

## JULY

**Wed 4: Branch/Festival Meeting (8pm)**
St Mary's Church, High Street, Old Town, Hemel Hempstead, HP1 3AE

**Fri 18 – Sun 20: 3rd Hemel Old Town Beer & Cider Festival**
St Mary's Church, High Street, Old Town, Hemel Hempstead, HP1 3AE
hemeloldtownbeerfestival.co.uk/

## AUGUST

**Fri 1 – Sun 3: Aston Clinton Beer Festival**
Aston Clinton School. Aston Clinton, Bucks, HP22 5JJ

**Tue 5 – Sat 9: GBBF 2025**
NEC Birmingham, Pendigo Way, Marston Green, Birmingham, West Midlands, B40 1NT
https://greatbritishbeerfestival.co.uk/

**Fri 15 – Sun 17: Flamstead Scarecrow Festival**
Flamstead, Herts. 12 – 5pm Friday, 10 – 6 pm Saturday, and 10:30 to 5 pm Sunday. See scarecrows around the village and then pop into the Three Blackbirds or Spotted Dog for a drink afterwards.

**Thu 21 – Tue 26: Three Blackbirds, Boxmoor, Beer Festival**
194 St. John's Road, Boxmoor, Hemel Hempstead HP1 1NR

**Sat 23 – Mon 25: The Swan Northall Beer Festival**
The Swan, Leighton Road, Northall, Dunstable, Bedfordshire, LU6 2EY

## SEPTEMBER

**Weds 3: Branch Meeting (8pm)**
The Windmill, The Common, Chipperfield, Kings Langley, WD4 9BU

**Fri 26 - Sun 28: Kings Langley Beer & Fizz Festival**
All Saints Church, Kings Langley, Hertfordshire, WD4 8JS
https://www.klbeerandfizz.co.uk

### April Social – The Boxmoor Pub Trail

Starting at the Fishery Inn, then on to the Grapes, an intrepid small group of members braved the cold to try out pubs in Boxmoor. Stopping for some lunch at the Three Blackbirds, it was then on to the Steam Coach, finishing off at the Hop Tap in Hemel Hempstead. A good afternoon was enjoyed by all, with some fine beers and ciders on offer.

Why not come along to a branch meeting or social. Look out for announcements on the website or in branch newsletters.

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.

## Festival Dates

The following is a comprehensive list of national festival dates, both put on by CAMRA and non-CAMRA organisations, compiled by Richard.

### JUNE

**Glasgow Real Ale Festival, 19-21 June**
The Briggait 141 Bridgegate, Glasgow, Glasgow, G1 5HZ
g-raf.camra.org.uk/

**Stockport Beer and Cider Festival, 19-21 June**
Stockport Guildhall, 169-171 Wellington Road South, Stockport, Greater Manchester, SK1 3UA
stockportfestival.org.uk/

**27th South Downs Beer Festival, 20-21 June**
Lewes Town Hall Corn Exchange, Fisher Street, Lewes, Sussex, BN7 2QS
brighton.camra.org.uk/

**Salisbury Summerfest, 20-21 June**
The Guildhall, Market Place, Salisbury, Wiltshire, SP1 1JH
salisburycamra.org.uk/event/summerfest-2025-friday/

**Leicester CAMRA Beer Festival, 26-28 June**
Corporation Road, Leicester, LE4 5PX
leicester.camra.org.uk/festivals/

**Winchester Beer and Cider Festival, 27-28 June**
University of Winchester Student Union, Sparkford Road, Winchester, Hampshire, SO22 4NR
winchesterbeerfestival.camra.org.uk/

**12th Rutland CAMRA Beer Festival, 27-29 June**
County Museum, Catmos Street, Oakham, Rutland, LE15 6HW
rutland.camra.org.uk/viewnode.php?id=241929

### JULY

**Totnes Beer and Cider Fest, 3-5 July**
Totnes Civic Hall, High Street, Totnes, Devon, TQ9 5SF
southdevon.camra.org.uk/

**Bromsgrove Beer and Cider Festival,3-5 July**
Bromsgrove Rugby Club, Finstall Road, Aston Fields, Bromsgrove, B60 3DH
bromsgrovebeerfestival.org.uk/

**Chorlton Beer and Cider Festival, 3-5 July**
Edge Lane, Chorlton, Manchester, M21 9AE
chorltonbeerfestival.org.uk/

**Maidenhead Beer and Cider Festival, 4-5 July**
Summerleaze Park, Off Summerleaze Road, Maidenhead, Berkshire, SL6 8SP
maidenheadbeerfest.camra.org.uk/

**Devizes CAMRA 24th Beer and Cider Festival, 4-5 July**
The Wharf, Devizes, Wiltshire, SN10 1EB
devizescamra.org.uk/

**Haddenham Beer Festival, 5 July**
Tibbs Road Recreation Area, Pegasus Way, Haddenham, Buckinghamshire, HP17 8FJ
Haddenham Beer Festival Trust | Haddenham Beer Festival

**Buzz Rail Beer Festival, 5-6 July**
Leighton Buzzard Railway, Page's Park Station, Billington Road, Leighton Buzzard, Bedfordshire LU7 4TG
https://buzzrail.uk

**Ealing Beer Festival, 9-12 July**
Walpole Park, Mattock Lane, London, W5 5EQ
ebf.camra.org.uk

**Buckingham Beer and Music Festival, 11-12 July**
Floyd Field, Maids Moreton, Buckingham MK18 1RF
https://www.ticketebo.co.uk/buckingham-rugby-club/buckingham-beer-and-music-festival-2025

**Thanet Cider Festival, 12-13 July**
Churchill Tavern, 19-21 Paragon, Ramsgate, Kent, CT11 9JX
thanet.camra.org.uk/viewnode.php?id=258978

**Chelmsford and Mid-Essex Summer Beer and Cider Festival, 15-19 July**
Admirals Park, Rainsford Road, Chelmsford, Essex, CM1 2PL
cbcf.camra.org.uk/

**Hemel Old Town Beer Festival, 18-20 July**
St Mary's Church, High Street, Hemel Hempstead, Hertfordshire, HP1 3AE
hemeloldtownbeerfestival.co.uk/

**47th Cotswold Beer Festival, 18-20 July**
Postlip Tithe Barn, Postlip Hall, Winchcombe, Cheltenham, Gloucestershire, GL54 5AQ
postlip.camra.org.uk/

**Totternhoe Beer Festival, 19-21 July**
Totternhoe Memorial Hall, Castle Hill Road, Totternhoe, Bedfordshire, LU6 1QJ
https://www.totternhoememorialhall.com/summer-beer-festival.html

**Wolverhampton Summer Festival of Beer and Cider, 24-26 July**
Wolverhampton Arts Centre, Dunkley Street, Wolverhampton, WV1 4AN

facebook.com/events/1278590133432991

**Market Bosworth Rail Ale Festival, 25-27 July**
The Goods Shed, Station Road, Market Bosworth, Leicestershire, CV13 0PF
battlefieldline.co.uk/rails-ales

**Epping Ongar Railway Beer Festival, 25-27 July**
North Weald Station, North Weald, Epping, Essex, CM16 6BT
eorailway.co.uk/events/real-ale-and-cider-festival/

**Solihull Beer and Cider Festival, 25-27 July**
Oliver Bird Hall, Church Hill, Solihull, West Midlands, B91 3DH
solihull.camra.org.uk/viewnode.php?id=259635

## AUGUST

**Aston Clinton Beer Festival, 1-3 August**
Aston Clinton School, Buckinghamshire, HP22 5JJ
https://www.astonclintonbeerfestival.com

**The Great British Beer Festival, 5-9 August**
NEC Birmingham, Pendigo Way, Marston Green, Birmingham, West Midlands, B40 1NT
greatbritishbeerfestival.co.uk/

**Peterborough CAMRA Beer Festival, 19-23 August**
Embankment Road, Peterborough, Cambridgeshire, PE1 1EF
pborobeerfest.camra.org.uk

**Clacton-on-Sea Real Ale and Cider Festival, 20-23 August**
St James Hall, Tower Road, Clacton-on-Sea, CO15 1LE
tendringcamra.org.uk/clactonfest.html

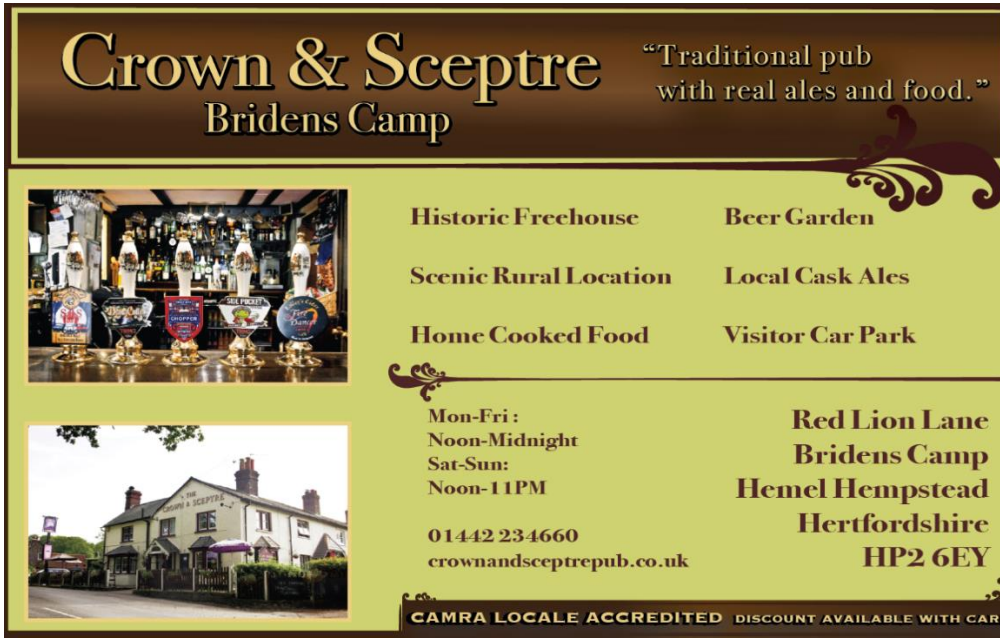
**33rd East Anglian Beer and Cider Festival, 20-25 August**
St Edmundsbury Cathedral, Angel Hill, Bury St Edmunds, Suffolk, IP33 1LS
burystedmundsbeerfestival.com/

**Three Blackbirds, Boxmoor, Beer Festival, 21–26 August**
194 St. John's Road, Boxmoor, Hemel Hempstead HP1 1NR

**The Swan, Northall Beer Festival, 23-25 August**
The Swan, Leighton Road, Northall, Dunstable, Bedfordshire, LU6 2EY
theswannorthall@yahoo.com

**CAMRA Bar at Faversham Hop Festival, 30-31 August**
East Street, Faversham, Kent, ME13 8AF
kent.camra.org.uk/

**Kings Langley Beer & Fizz Festival, 26-28 September**
All Saints Church, Kings Langley, Hertfordshire, WD4 8JS
https://www.klbeerandfizz.co.uk

## Hemel Old Town Beer Festival 2025

Mid-Chilterns CAMRA are delighted to announce the return of **Hemel Old Town Beer Festival** for 2025, taking place over the weekend of **July 18th-20th.**

TICKETS ARE ON SALE NOW – secure yours at hemeloldtownbeerfestival.co.uk

Held at the historic St. Mary's Church located between Gadebridge Park and Hemel Hempstead old town high street, the festival hopes to serve over thirty cask beers alongside numerous ciders and perries.

As with last year, the bar offering will be accompanied by an array of street food vendors to suit all tastes, each day punctuated by live music acts performing throughout the day.

As a 'cherry on the cake' special guest speakers are being finalised, to toast each day's drinking sessions.

As a non-profit event, in conjunction with St. Mary's church, all proceeds will go towards protecting local pubs and helping the church with community projects and ancillary charities.

TICKETS ARE ON SALE NOW – secure yours at hemeloldtownbeerfestival.co.uk

Want to volunteer?

Fill in the online form at https://www.smartsurvey.co.uk/s/20SOI2/ or email beerfestival@midchilternscamra.org.uk , for free entry to all sessions, free beer and more!

We look forward to seeing you at **Hemel Old Town Beer Festival 2025**.

Cheers,

Jared

Mid-Chilterns CAMRA Chairman / Hemel Old Town Beer Festival Organiser

BUY TICKETS - hemeloldtownbeerfestival.co.uk

Scan the QR ode above.

## BerkoBeerFest 2025 – A Milestone!

Celebrating their 10th anniversary this much loved and popular beer festival is marking this achievement with a change of venue and moving from being an autumn to a summer event.

Very happy looking bar staff

The place to be – as in their advertisement on page 11 of this Chiltern Tapler – is Kitcheners Field, Castle Hill, Berkhamsted from 6.00pm Friday 11, and from noon on Saturday 12 July. It should be noted that this is in the same valley as for the previous years – this time with the much-appreciated support of the landowners, Berkhamsted School – using the field which make up their rugby and cricket facilities.

What has not changed is their commitment to providing the humour of 'side-splitting' comedians on Friday evening, followed the next day with a great

# BerkoBeerFest

## BERKHAMSTED BEER, MUSIC & COMEDY FESTIVAL

"the original and best"

**Fri 11th & Sat 12th July 2025**

Kitcheners Field HP4 1HE

24 cask, 26 craft, 26 ciders
10 local bands, 4 comedians

www.berkobeerfest.co.uk

cider. There will be twenty-four cask ales on gravity dispense, the same number of keg beers and around twenty-six real ciders: all sourced from breweries and suppliers within a thirty-mile radius of Berkhamsted. In addition, The Craft Yard, Tring are bringing wine, prosecco and gins for those other than beer and cider drinkers. Something for all tastes plus around eight food stalls from a diverse

The band playing at a previous festival

range of suppliers.

BerkoBeerFest are a not for profit Community Interest Company and all profits from this festival go to local charities – Electric Umbrella (empowering learning disabled and neurodivergent people through creativity and connection), the Swan Youth Project in the town, and this year for the first time, Toy Hub, which supports local families by ensuring that no child goes without a gift to open at Christmas.

Whilst this is not a CAMRA beer festival, members may enter free of charge up to 2.00pm on Saturday.

The night bar

## The Great British Beer Festival Returns

The Great British Beer Festival is gearing up to make its triumphant return this summer, following a short break in 2024. The UK's premier beer festival will take place at the NEC, Birmingham between 5-9 August 2025.

The NEC Birmingham is the UK's largest events space, and with convenient transport links it's an ideal venue for the first Great British Beer Festival in the West Midlands since 1983.

Its highly anticipated return will celebrate the best of UK brewing and beyond. The new, larger location provides the opportunity for a more expansive festival with even more variety of beer, cider and perry.

CAMRA members can purchase their tickets with a significant discount. For information on discounted tickets, visit the website: greatbritishbeerfestival.co.uk

With guaranteed great beer, cider, perry and cocktails, festivalgoers can also enjoy a terrific range of food, live music and classic pub games. For those wanting to learn more about their favourite drinks, the Discovery Bar, in partnership with Brewser, will be working along breweries from across the UK and Ireland such as Thornbridge and Wilderness Brewery, to provide fun, educational and informal tastings every day.

The Great British Beer Festival 2025 is proud to be working alongside many partners. Breweries on board are Thornbridge, Greene King, Harvey's, Siren Craft Brew, Oakham, Woodforde's, Batemans, Ossett Brewery, Brains, Theakston, Green Duck, Attic Brewery, Purity, Black Sheep, Beartown, Brew 61, Iron Pier, Birmingham Brewing Company, Dorking, St Austell and Budvar.

Alongside these breweries, other partners are the Society of Independent Brewers and Associates (SIBA), British Beer and Pub Association (BBPA), Cask Marque, JD Wetherspoon, Transport for West Midlands, National Express, Brewser, Beer52, and Mr Porky.

CAMRA's prestigious Champion Beer of Britain 2025 competition will also return to the festival this year. The overall winners will be announced on the first day and beers in each winning category will be available to try while stocks last.

Tickets and further information can be found on the Great British Beer Festival website: greatbritishbeerfestival.co.uk/tickets

## Kings Langley Beer & Fizz Festival

'Beer is proof that God loves us and wants us to be happy'

The Kings Langley Beer & Fizz Festival displays a sign, strung up behind the 16th century tomb of Sir Ralph Verney and Eleanor Pole, that says 'Beer is proof that God loves us and wants us to be happy'. While we have no hard evidence to support this claim, beer has certainly made a lot of visitors to All Saints Church in Kings Langley happy over the past three years. And now the organisers of the festival are preparing to provide all the elements for further happiness ahead of the 2025 event, to be held from 26th to 28th September.

All Saints Church with drinkers outside at an evening session

The event, which was inspired by the nearby St Saviours Beer & Fizz Festival in St Albans, was launched initially to raise much needed funds for the church which, like all churches in the country, is required to raise the not insignificant amount of money needed to stay open, upright and serving the community. But over the past few years the event has become more than that - it has become an unparalleled community occasion. With dozens of ales and craft beers on offer, several champagnes and Proseccos, a variety of sumptuous hot food, excellent live music and a children's zone during the day, it's an event for everyone. Run by a small group of volunteers and supported wonderfully by local businesses, the Kings Langley Beer and Fizz Festival attracts over 1000 people and raises several thousand pounds for not only the church itself but for other dedicated local charities.

Drinkers being served at the bar

Do come along and see what all the fuss is about - we guarantee you will see glimmers of proof that God does indeed love us and want us to be happy.

Sarah Wragg, Organising Committee

# Finding a good pint of Landlord isn't the trek it used to be

Beer lovers have always been prepared to travel far and wide for a good pint of Landlord, seeking out its well-balanced flavours along with its complex citrus and hoppy aroma. Now you can find it in more pubs than ever before. And we've made it easier to discover – just go to timothytaylor.co.uk/pint-finder, enter your postcode and you'll be able to see the pubs near you where the drinkers' favourite is always on the bar. A very modern way to find a traditionally-brewed beer. As even the hardiest of explorers would no doubt agree.

All for that taste of Taylor's

TIMOTHY TAYLOR'S
LANDLORD

# MID-CHILTERNS AND ENVIRONS PUBS SERVING TIMOTHY TAYLORS

*All are permanent stockist and sell a high volume of our beers.*

*Thos in red are "Champion Club pubs" who continue to go the extra mile it takes to serve you the perfect pint.*

*You can also go to **timothytaylor.co.uk/pint-finder** and enter your town or postcode*

| | | |
|---|---|---|
| Amersham | | Hemel Hempstead |
| **Crown Inn,** Little Missenden HP7 0RD | | **Green Dragon,** Flaunden HP3 0PP |
| **Eagle,** 145 High Street HP7 0DY | | **Oddfellows Arms,** 113 London Road, Apsley HP3 9SP |
| **White Lion,** White Lion Road, Little Chalfont HP7 9LJ | | Kings Langley |
| Aston Clinton | | **Saracens Head,** 47 High Street WD4 9HU |
| **Partridge Arms,** 50 Green End Street | | Leighton Buzzard |
| Aylesbury | | **Boot,** 51 High Road, Soulbury LU7 0BT |
| **Chandos Arms,** 1 Main Street, Weston Turville HP22 5RR | | **Cock Inn,** 26 High Street, Wing LU7 0NR |
| **Horse & Jockey,** Buckingham Rd HP19 9QL | | **Golden Bell,** 5 Church Square LU7 1AE |
| **Plough,** Tring Rd HP20 1JH | | **Swan,** Chapel Square, Stewkley LU7 0HA |
| **Weavers,** 1 Park Street HP20 1BX | | London Colney |
| Beaconsfield | | **Bull,** Barnet Rd AL2 1QU |
| **Lion of Beaconsfield,** Penn Road, Knotty Green HP9 2TN | | Redbourn |
| **White Horse,** 70 London End, Oxford Road HP9 2JD | | **Cricketers,** East Common AL3 7ND |
| Berkhamsted | | Rickmansworth |
| **Crystal Palace,** Station Road HP4 2EZ | | **Artichoke,** The Green, Croxley Green WD3 3HN |
| **George & Dragon,** 87 High Street HP4 3QL | | **Coach & Horses,** 22 High Street WD3 1ER |
| **George Inn,** 261 High Street HP4 1AB | | **Cock Inn,** Church End, Church Lane, Sarratt WD3 6HH |
| **Highwayman,** 262 High Street HP4 1AQ | | **Feathers,** 34 Church Street WD3 1DJ |
| Cheddington | | St Albans |
| **Old Swan,** 58 High Street LU7 0RQ | | **Boot,** 4 Market Place AL3 5DG |
| Chesham | | **Dylans at The Kings Arms,** 7 George Street AL3 4ER |
| **Crown,** Ley Hill HP5 1UY | | **Farriers Arms,** 32-34 Lower Dagnell Street AL3 4PT |
| Dunstable | | **Six Bells,** 16-18 St. Michaels Street AL3 4SH |
| **Old Farm Inn,** 16 Church Road, Totternhoe LU6 1RE | | **Three Blackbirds,** 2 High Street, Flamstead AL3 8BS |
| **Red Lion,** Church Road, Studham LU6 2QA | | **Verulam Arms,** 41 Lower Dagnell Street AL3 4QE |
| **Swan,** Leighton Road, Northall LU6 2EY | | Watford |
| **Travellers Rest,** Tring Road, Edlesborough LU6 2EE | | **Horns,** 1 Hempstead Rd, WD17 3RL |
| Great Missenden | | **Nascot Arms,** 11 Stamford Rd WD174QS |
| **Cock & Rabbit,** The Lee HP16 9LZ | | **Swan,** 25 Park Road, Bushey WD23 3EE |
| **Green Man,** High Street, Prestwood HP16 9EB | | **Three Horseshoes,** The Green, Letchmore Heath WD25 8ER |
| | | **Villiers Arms,** 108 Villiers Rd, WD19 4AJ |

*Whilst all of the above pubs normally serve Timothy Taylor's, we suggest you contact the pub for availability before making a special journey*

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 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.

## CAMRA LocAle Breweries & Pubs

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

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.

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

**Amersham:** King's Arms, The Crown. **Apsley:** Paper Mill, White Lion. **Asheridge:** Blue Ball.
**Berkhamsted:** Bull, Crown, George, Goat, Mad Squirrel Brewery Shop, Rising Sun.
**Botley:** Hen & Chickens. **Bourne End:** White Horse. **Bovingdon:** Bell. **Boxmoor:** The Grapes. **Briden's Camp:** Crown & Sceptre. **Bulbourne:** The Grand Junction.
**Cheddington:** The Old Swan. **Chenies:** The Red Lion. **Chesham:** George & Dragon, Mad Squirrel Brewery Shop, Queen's Head, Trekkers.
**Chipperfield:** Windmill, Blackwells. **Coleshill:** Harte & Magpies.
**Dagnall:** Red Lion. **Flamstead:** Spotted Dog. **Flaunden:** Brick Layers Arms, Green Dragon.
**Great Missenden:** The Nags Head. **Hawridge Common:** The Full Moon.
**Hemel Hempstead:** The Full House, Hop Tap. **Ivinghoe:** Rose & Crown.
**Ivinghoe Aston:** Village Swan. **Kings Langley:** Saracen's Head, Old Palace.
**Leverstock Green:** Green Man, Leather Bottle. **Ley Hill:** Crown, Swan.
**Little Chalfont:** White Lion. **Long Marston:** Queen's Head.
**Markyate:** Plume of Feathers. **Marsworth:** Angler's Retreat, Red Lion.
**Mentmore:** Stag. **Penn Street:** The Squirrel.
**Potten End:** The Plough.
**Seer Green:** Jolly Cricketers. **St Leonards:** The White Lion.
**Swan Bottom:** Old Swan. **The Lee:** Cock and Rabbit.
**Tring:** Anchor, Black Horse, Kings Arms, Robin Hood.
**Whelpley Hill:** White Hart. **Wiggington:** Greyhound.
**Wilstone:** Half Moon. **Winchmore Hill:** Plough, Potters Arms.

**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 happening in the Mid-Chilterns Area

News on closures, re-openings, refurbishments and corporate news affecting local pubs.

### The Old Bell Gate, Hemel Hempstead Old Town

The pub has closed again and looking for a new tenant.

### The Jubilee, Hemel Hempstead

The pub has re-opened.

### The Red Lion, Marsworth will be back!

On the morning of Wednesday 23 May a fire broke out inside the ceiling over the kitchen and quickly took hold in the roof space causing considerable damage. The Fire and Rescue Service attended – at one stage there were eight tenders on site – and they saved the pub, even preventing the fire getting to the thatched section. The bars and downstair rooms were undamaged.

Mandy and Pete Oxley have done a great job with The Red Lion, as in our last Tapler, and have just had two very successful weekends, the second of which again saw them hosting The Distinguished Gentlemen Riders club with many classic and vintage styled motorcycles, raising funds and awareness for prostate cancer research and men's mental health, a very worthy cause.

Having now spoken to Pete morning, and seen the damage to the roof, I can confirm however that the pub is fully insured and to quote Pete, "we shall be back stronger than ever". Almost certainly, that will be as soon as they are able to set the wheels in motion, and we look forward to publishing a – not too distant – future Tapler welcoming them back. The Red Lion is a true community pub and without doubt Mandy and Pete will be supported by their family and friends until they are again up and running.

Richard Abraham

### The Akeman, Tring

The Akemen is one of ten Oakman Inns pubs to be sold to the Restaurant Group (TRG), who also own Wagamama. The TRG is owned by Apollo Global Management and are like to rebrand under their high-quality pub chain, Brunning & Price. The Prae Wood Arms, St Albans, is one of theirs and is noted for its range of locally sourced cask ales.

### The Three Blackbirds, Flamstead

The Three Blackbirds is now under the management of Helen, the former manager of the Hop Tap and Monks Inn, Hemel.

### The Trooper, Albury

This has now permanently closed

Contributors: The Editors, Committee.

**Local Real Ale Pub News**

If you know of a pub that has closed or re-opened recently, or are the owner or manager of a pub or club in the Mid-Chilterns area, and want to share news about your premises, or any other updates, please contact the Editor:

@ tapler@midchilternscamra.org.uk

# News from some of the breweries in the LocAle area

## Chiltern Brewery

**North Lee Road, Terrick, Aylesbury, HP17 0TQ**
**www.chilternbrewery.co.uk**

THE CHILTERN BREWERY 1980-2025 45
Celebrating 45 Years of Beer

**Celebrating 45 Years of Beers! (1980-2025)**

We are delighted to celebrate 45 years of brewing on the same site in Terrick, in the Brewery founded by Mr & Mrs Richard Jenkinson.

Mr Richard Jenkinson: the first brewery cask arrives on site. 1979

Forty-five years ago, in September 1980, Richard Jenkinson brewed the first beer, Chiltern Ale, in his newly established Chiltern Brewery.

The foundations for it were laid earlier, in 1979, when Richard and Lesley Jenkinson first decided to establish a brewery on the small holding in Terrick that they had bought.

The germ of the idea was planted in Richard's mind as he waited in the Victoria Bar at Marylebone station, with a pint of Ruddles, not a very local beer.

Buying the equipment was not so simple then as it is now. It is hard to imagine today, but there were no brewery suppliers that fledgling breweries could call on for equipment then.

Mr Richard Jenkinson painting the Mash Tun and eldest son George (without whose help the painting would have been finished earlier!)

So novel were small breweries, there were none in Bucks, nor the Chilterns, and only a handful in the country. In fact, the term micro-

brewery did not even exist. That was not to be coined for another 20 years.

Even the Customs & Excise officers were flummoxed when they received his application for a brewing licence. They had not seen one before.

A homebrewer since living in Weston Turville, Richard knew the step from home-brewing to real brewery, required training, which was also scarce. But, after a couple of very James Herriot-esque brew days in Litchborough, on museum-worthy brewing kit, Richard set about building his own brewery.

Mr Richard Jenkinson welding the stand in the brew house, 1980

Everything they needed, Richard and Lesley had to source from dairy farms and then adapt. Or fabricate and weld together himself. With a steel fabricating upbringing, Richard was well equipped to make what they could not buy.

We still use two items he welded in 1980 – our grist case, a container that the malt is tipped into at the start of the brew, and a stand to support the mash tun – the first vessel of the brew.

The Grist Case above the Mash Tun, with the first copper next to it. All on the stand welded by Mr Richard Jenkinson, 1980

Aside from pioneering the Brewery, he applied the same energy and determination to innovative ways to growth. The Brewery was the first to set up a brewery shop in 1989, and to offer brewery tours. These were quickly followed by the idea to create beer foods exclusive to the Brewery, using local producers, if they could be found in the pre-internet days!

The Fermenting Room, circa mid-80s

In 2022, we realised a long-held dream to brew with Bucks grown malting barley. Ours is grown just up the road on the Waddesdon Estates. It is also grown regeneratively. As far as we know, we are the only brewery brewing with regeneratively, locally grown barley in the UK.

This year, we are celebrating 45 years, with a series of special beers from our Brewery archives.

Many readers, may, hopefully, have picked up a bottle of Ruby Anniversary Ale. A beer which was phenomenally popular in 2013. It proved even more popular on re-release this year, selling out in a matter of weeks.

We have just launched a new canned beer called Long Summer Days – please see our advert for the details!

In time for September, we will be brewing a commemorative version of Chiltern Ale. We believe it is the longest continually brewed beer in Bucks and the Chilterns we have often wondered what it would be like, bolstered with more malt and hops. We will be brewing this special beer – Original Gravity – in the Autumn. We will have our answer, and raise our glasses, then!

However, we have our eyes as much to the future as to our past and we stride towards the completion of the Brewery expansion. Re-laying the foundations for future generations.

We thank you all, for your support and encouragement, and hope you will join us in raising our glasses (or several!) to another 45 years!

Cheers!

George Jenkinson, Partner

## Seasonal and new brews

Their seasonal ale for May and June is **Gold** - bright gold, crisp and refreshing, citrusy, 3.9%.

This light golden honeyed ale dances across the tongue with summer flavours. Biscuity malt notes and hopped with the UK grown Cascade producing a beautiful citrus & grapefruit aroma.

July & August's season ale is a Session IPA. One of Chiltern's popular summer seasonal beers. A fresh-tasting lower-strength IPA with an ABV of 3.4%, and grapefruit and orange aromas.

**ESI(SBB)**

Explorer Series I is the first in a series of three new beers. Part of their Small Batch Brews, this is the fifth release for 2025. In this special Series they are showcasing three hops from different countries. Each time they are brewed with the same malt base, 4%abv. This will enable drinkers to explore the unique aromas and characteristics of each hop variety.

They are starting the Series with the Centennial hop from the States. It produces vibrant notes of lemon and orange, along with a more herbal undertone.

**ESII(SBB)**

This, the second beer in the touring series is brewed with the Styrian Aurora hop from Slovenia. It produces floral aromas, with spicy, lemony flavours.

**ESIII(SBB)**

The third in the series, brewed with Huell Melon from Germany. This aroma hop produces sweet fruit aromas particularly honeydew melon and strawberries.

**Small Batch Brews**

Their Small Batch Brews are beers that we usually brew on their Pilot Kit. Quantity is limited as a result, but the beers carry bags of flavour and character, to make up for being few in number! Almost always brewed to recipes created by their Brewers, using either malts, or hops, (or both!) that they have gone out of our way to source, just for these beers. As with each of their beers, they take no short-cuts. These are brewed properly to produce flavourful, characterful and genuinely interesting beers!

Their core range, seasonals and small batches will be available in their Brewery Shop in Terrick, as well as online.

Please see their website for more details on brewery tours and latest beers.

## Farr Brew

**Great Level End Farm, Redbourn AL3 7A**
**www.farrbrew.com**

The tap room is fully up and running too and is open every weekend. The current opening hours are Saturday 12 pm to 6 pm, although they expect to expand opening hours once the weather gets warmer. See their website for details of opening hours.

Check out their video to see what makes Farr Brew so special.

For further information, contact info@farrbrew.com – which goes to both Nick & Matt.

## Mad Squirrel Brewery

**Unit 18, Boxted Farm, Potten End, Berkhamsted Rd HP1 2SG**
**www.madsquirrelbrew.co.uk**

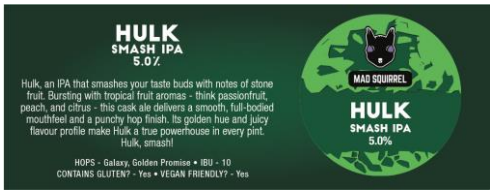
**Brewery news**

Mad Squirrell were taking their mobile bar to various venues including the Hertfordshire Show, and foodie festivals such as Brighton and Cardiff, with many more lined up

The brewery was still expanding and currently awaiting a new 24,000 litre tank, which would be exclusively for their "Zealous" Pilsner and double the capacity for that beer.

**New Cask Beer**

**Hulk Smash IPA 5%**

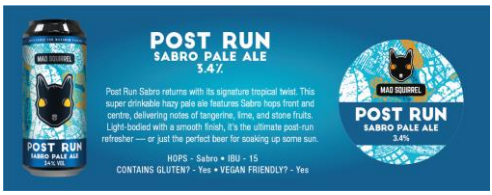



**New Limited Releases**

**Arriba Mexican Lager 4.5%**

**Crazy Daze New England IPA 5.7%**

**Post Run Sabro Pale Ale 5.4%**




**Sunburst Mango Apricot Sour**

**Hoodwink Choco White Stout 4.5%**

This summer promises to be an exciting period for Mad Squirrel, as their ambitious plans highlight their pursuit of innovation and community engagement. The brewery has

also unveiled an environmental initiative, exploring sustainable practices to further reduce waste, aligning with their commitment to greener brewing processes.

Mad Squirrel now has a five-year contract running the bar at Berkhamsted Cricket Club with all beers on the bar and are planning to sponsor 'BrewFest' Beer Festival there this September, where they will have over one hundred cask and keg beers.

It is also worth noting that some brewery waste goes into biofuels.

**Brewery Tours**

This is a 45-minute tour through the brewery where one of their experts will give an in-depth explanation of the brewing process from start to end.

The tour also includes beer tasting (4x 1/3 pint) of Mad Squirrel beer and ends in their brewery taproom where you will enjoy a handmade pizza.

The bar and shop will be open for more drinks to have in or take away, plus a selection of merch from clothing to glassware to choose from.

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

## Pope's Yard Brewery

**Unit 12, Paramount Industrial Estate, Sandown Road, Watford WD24 7XA**
**www.popesyard.co.uk**

No new updates at the moment

For more information email:

ale@popesyard.co.uk

## Rebellion Beer Co

**Bencombe Farm, Marlow Bottom, Marlow, Buckinghamshire, SL7 3LT**
**www.rebellionbeer.co.uk**

### Cask Monthly Specials: 2025 Greek Mythology

**June - Downfall**

4.4%. Extra pale ale with Solero hops, which share a flavour profile with their ice cream namesake butunlike the ice cream or Icarus's wings, this beer won't melt away in your hand. Citrus and tropical notes for perfect summer refreshment.

**July - Defender**

4%. A Golden ale that's single hopped with Callista, which adds distinct fruity and red berry character. Well balanced and refreshing.

**August - Thunderbolt**

3.4%. For a beer named after the sovereign of the Gods, we've brewed with Sovereign hops, which impart a subtle floral and grassy aroma. Brewed at highly quaffable 3.4%, making it as refreshing as a thundery shower on a stifling summers day.

Rebellion has also continued their series of limited-edition barrel-aged beers in 750ml bottles, available from the brewery shop and online store:

**Three Threads** takes its name from a historic term for a blend of strong aged ale and a lighter, younger beer. Our version is a special combination of two barrels of rich barley wine

and one tank of light mild, creating a beer with depth and character.

They've only produced 1000 bottles! Each bottle has been hand-filled, waxed and uniquely numbered which sets itself apart from our usual beer offerings. It's great perfectly paired with cheese and meats.

Expect layers of vanilla, spice, and dried fruit from the barrel-aged barley wine, complemented by the malty sweetness and drinkability of the fresh mild. Bottle conditioned for added complexity, this English Old Ale can be enjoyed now or cellared for up to 5 years for a more mature flavour.

**Imperial Stout** (8% ABV) has been matured in oak barrels, where time and wood work together to create a beer of deep richness and subtle complexity.

Expect a full-bodied stout with inviting aromas of dark chocolate, roasted coffee, and treacle. On the palate, layers of molasses, liquorice, dried fruit, and cocoa unfold, while hints of vanilla and toasted oak from the barrel aging lend a smooth, rounded finish with a gentle warmth.

Like our previous barrel-aged releases, this beer is ready to enjoy now—or you can cellar it and let the flavours evolve over time.

## Tring Brewery

**Dunsley Farm, London Road, Tring, Herts HP23 6HA**
**www.tringbrewery.co.uk**

**Seasonal Special**

**Fanny Ebbs – 3.9%**

Thirst quenching summer ale. (June to August)

We're not sure if Fanny Ebbs was a blonde but we know this beer is. It's also amazingly crisp with very low bitterness and late citrus hop aroma from a combination of Saaz and Cascade varieties.

Hot summer day, pint of Fanny Ebbs and an assortment of pork scratchings, nuts and crisps. Done.

**Monthly Special**

**Tinkerer's Tipple – 3.7%**

Sessionable summertime thirst-quencher. (June)

A generous dose of Mosaic hops (US) offers a toolbox of aromas including guava, stonefruit and papaya. These bright flavours are tacked on to a light malt base. A well-polished pale that's a some of its parts and then some!

Easy drinking commands simple eating. A bright yet easy-going summer salad, tossed with feta and cherry tomatoes. Light and zippy!

The latest tour booking dates and times can be found at www.tringbrewery.co.uk. Any updates will be published via their email newsletter (sign up through the website) and across their social media channels - @tringbrewery.

## Vale Brewery

**Tramway Business Park, Ludgershall Rd, Brill, Aylesbury HP18 9TY**
**www.valebrewery.co.uk**

EST 1995
VALE
BREWERY

**Seasonal Beers.**

**Fork Handles – Blonde Ale 4.2%**

A double act of Belma and Kolibri hops make this homage to the iconic duo a beer festival favourite.

Hops: Belma, Kolibri

Malt: Pale Planet, Extra Pale

**Lock, Prop & Barrel – Amber 3.9%**

Medium-bodied and easy drinking, this amber ale makes an excellent touch-line accompaniment.

Hops: Goldings

Malt: Pale Planet, Crystal

**Tickety Brew – Amber Ale 4.0%**

The quintessential English ale: a well-balanced classic pairing of Fuggles and Goldings hops.

Hops: Fuggles, Goldings

Malt: Pale Planet, Crystal

## Windsor & Eton

**1-4 Vansittart Estate, Duke Street, Windsor, Berks SL4 1SE**
**www.webrew.co.uk**

WINDSOR
& ETON
BREWERY

**We're bringing back a Classic Courage beer, Bulldog Pale Ale, following a thirty-two-year hiatus.**

The origins of this interesting beer date back to 1949 following John Martin having to leave his import business in Antwerp when the Germans had overrun Belgium in 1940. Mr Martin spent the war time as Managing Director of Robert Porter Export Bottlers near Kings Cross, London. After the war, and before returning to Antwerp, he felt that a market existed for a strong pale, dry English ale of the highest quality for sale in Belgium. He chose as brewers, Simonds of Bridge Street, Reading. It's thought that in his role at Porters he had considerable dealing with them as they produced beers before the war for export and for the troops during the war. Eric Downes, the Head Brewer at the time, was given the task of creating a Pale Ale for this Belgium market. However, a major problem was that Simonds had no export bonded store, but Robert Porter did, so brews were tanked from Reading for bottling in London under the

name Martins Pale Ale and then shipped overseas.

The export volumes started flowing in 1949 under the name 'Golden Dry', promptly winning two gold medals at the brewers' exhibition in 1950. Because of the difficulties predicting exact quantities needed, any surplus was sent back to Reading and sold as 'Simonds Bulldog' for the local UK market; this name coming from the nick name of Sir Winston Churchill and the Trademark of Porters. In 1970 the beer was bottled at 7% abv, before reducing down to 6.3% in 1989, and then down to 5% by 1993 when it ceased production for the UK market.

Our Master Brewer, Paddy Johnson is an ex-head brewer at Courage in Reading, and he hosted a Courage reunion here at Windsor & Eton Brewery in May. To give the attendees something to remember he was eager to re-brew a classic beer from Courage's past and one which he was responsible for "warm-conditioning" and sending weekly to the Continent for bottling. Hence our brewing of Bulldog as our monthly cask special for the month of May.

Most of this history seems to be about bottling – so why in cask? Well, the story goes that at Board meetings in the 70's the Directors of the business would ask for a small cask of Bulldog Pale to be taken from the bottling tank for their personal refreshment during the monthly meetings. In time, this beer led to the development of the classic "Directors' bitter" in cask. Our beer uses an original recipe from 1972 to recreate the Bulldog that those Directors enjoyed in cask.

The beer is a traditional English Pale Ale but with some interesting special features given its history. It has a very light amber colour (continental requirement!) and resultant subtle caramel and biscuity maltiness. Following fermentation, the beer was dry hopped for an extended period in "warm-conditioning" to give a full, distinctive yet mellow hoppiness on the palate and aroma. Overall, this produces a fruity, complex yet light and balanced beer with a long-lasting satisfying smoothness. A classic with pedigree.

**Seasonal Ales**

**Eton Boatman – Golden Ale 4.3%**

ETON BOATMAN has a fresh clean and full flavoured taste. The combination of American Citra hops with citrus flavours, and Australian Galaxy hops with hints of exotic fruit are perfect for lazy summer days.

**BullDog 1972 Courage Recipe - Pale Ale 5%**

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**Brewery News**

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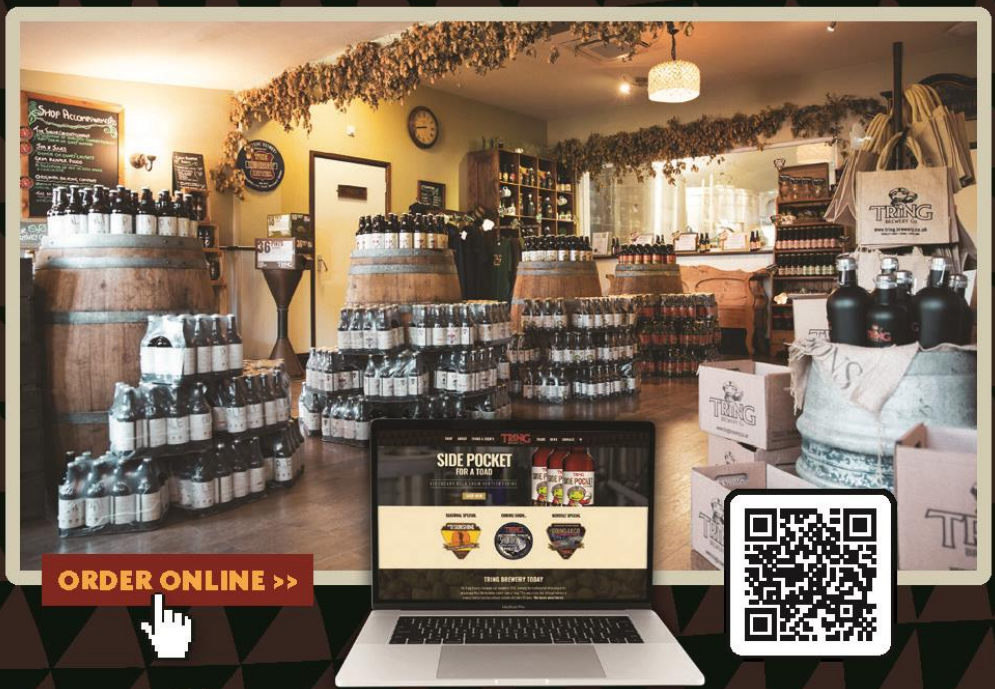


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This issue we are shining the spotlight on The Full Moon, Hawridge, Bucks, and The Three Blackbirds, Boxmoor.

## The Full Moon, Hawridge

Known as one of the four 'Hilltop Villages', with Cholesbury, St Leonards and Buckland Common, Hawridge dates from ancient times – called Aucrug (meaning a ridge frequented by hawks), and Hoquerug in the 12th Century – lying close to the Hertfordshire border; the civil parish comprising all of these is Cholesbury-cum-St. Leonards.

The Full Moon Pub, which is closest to the parish boundary with Cholesbury, is recorded as having its first licensed keeper in 1766 although as an unlicensed alehouse – of which there were many before compulsory licensing - it may date back to 1693. The pub was known as the Half Moon until 1812, the Moon from then until 1883, when it took its present name. The Full Moon was the traditional meeting place for the Lord of the Manor of Hawridge to hold court, with proceedings mainly concerned with the use of the commons, especially grazing rights and enclosures.

There were fourteen pubs recorded throughout the hilltop villages with The Full Moon claiming to be the oldest however, the first recorded landlord was Jonathan Dell in 1766, though some of those other long-gone pubs had named landlords at least ten years before. As always, with the march of time and without delving into county and parish records, it is difficult to be precise when researching pubs but what has been recorded is that there was plenty of choice for ale drinkers in that beer was available from Chesham Brewery, Wellers of Amersham, the Wilson & Roberts Ivinghoe Brewery and Lock and Smith of Berkhamsted.

Behind the pub is the Hawridge Tower Mill – among the last of its kind to be erected in Britain - a windmill which was constructed in 1883 replacing a Smock and Steam Mill from twenty years earlier. Built by the Hillsden family of Tring for £300 it was a working mill for less than thirty years before becoming a private house in 1912. After that it was home to a number of famous people of the day, including the former wife of Peter Pan author J. M. Barrie, plus the likes of D. H. Lawrence, Bertrand Russell and Compton Mackenzie as guests. Whilst it isn't recorded as their local – a mere three-minute amble – would undoubtedly have been The Full Moon.

Grade II listed since 1983 and a pub for three hundred years The Full Moon has throughout its history accommodated auctions for the sale of farmland and local property, and as said, was the Manorial Court of Hawridge.

As said before when researching pubs, it is easier to find historical detail than more recent records. What I am able to report with accuracy is that in the forty plus years I have known the Full Moon it has always been a true country pub and remains so today. Not just for it's fairly isolated location but also for its attitude and the knowledge shown of all things rural. When Rossway Park was owned by the Hadden-Paton family, their land extending to Horseblock Lane on the edge of the common, those of us who were beaters and shot on the game days considered the Full Moon our local pub, and we held several ends of season dinners here. Later, one of our shooting party members Peter Alberto, and his wife Annie, were the licensees for eleven years. That country sports tradition continues as another of the old Rossway participants, Philip Matthews, who also runs a large agricultural contracting business, with his wife Hannah, have been the licensees here for eight and a

half years. Long may their being in charge continue – a well-run and very popular pub.

So, the Full Moon is a true rural pub – never more so than on Boxing Days when it plays host to the local hunt as it has done for decades, with well over a thousand people coming to continue this tradition on the common. The Full Moon welcomes dogs, walkers, cyclists and more and it's not unknown for horses to be tethered in the car park!

If you're looking for a countryside pub menu that features local produce, you're in luck! The Full Moon pride themselves on using fresh, locally sourced ingredients from their rural area to create delicious, seasonal dishes. It should also be noted that Phil, Hannah and their team keep their cask ales in excellent condition, as confirmed by their constant 5-star Cask Marque rating. In addition, various events take place throughout the year from music to visits from the Aldbury Morris Men.

Pub opening hours – Monday closed, except Bank Holidays. Tuesday – Sunday 10.00am to 10.00pm.

Restaurant opening hours – Tuesday – Friday 10.00am to 2.30pm & 6.00pm to 9.00pm. Saturday 10.00 all day. Sunday 10.00am to 4.00pm, no evening menu.

The Full Moon, Cholesbury Lane, Hawridge, Chesham, Buckinghamshire, HP5 2UH. Telephone 01494 758959.

Website: www.thefullmoonpub.info

Email: contact@fullmoonpub.info

Instagram: www.instagram.com/the_full_moon_hawridge/

Facebook: www.facebook.com/people/The-Full-Moon-at-Hawridge/

Richard Abraham

## The Three Blackbirds, Boxmoor

The Three Blackbirds is an historic pub located in the heart Boxmoor, Hemel Hempstead, possibly dating back to the 18th century. It recently received the Mid-Chilterns Pub of the Year Award for 2025.

Despite the front door being marked with '1642' this is disputed in local lore disputes this as the true foundation date.

While the pub's history is tied to the area, Boxmoor's development accelerated after the Hemel Hempstead railway station opened in 1837, located a mile away due to landowner opposition.

The pub is now owned by Greene King, Lee Emmett, General Manager, has been there since 2015, and contrary to what AI says, they've not had any fires, but refurbishment work was carried out in Nov 2015. It is worth mentioning that, like many pubs in the local area, it was originally owned by Benskins. It then came under Carlsberg ownership, the Spirit and now Greene King.

Says Lee, "Here at the Three Blackbirds, we thrive on been the "Hub of the Village" but not only to Boxmoor but to all surrounding areas. The team and I have put a lot of hard work into making the pub what it is today, as you may know if you go back 5 years and the pubs ethos, was something completely different.

The hard work, dedication and support has proven vital into our transformation, and this shows as we were awarded Mid - Chilterns Overall Champion pub of the year 2025. This award means so much to us.

When the Monks Inn closed down in the town we sprang into action to try to give all Clint's

loyal Ale drinkers somewhere to go to have some fantastic Ales, which only strengthen our believe that Boxmoor and Hemel needed somewhere that cared about Ales and what the customers wanted. We have since had two very successful Ale festivals and our Third is planned for August Bank Holiday weekend 21st - 26th.

We have some big plans going on in the background to expand our real ale range, and to take what we offer in relation to Ales to the next Level.

Whilst all the above is vitally important to us, we are about a lot more than just fantastic ales, we offer great food and a very reasonable price, lots of weekly events , from Bingo in the afternoon , to music bingo on a evening, 2 very popular quiz nights, and lots and lots of Monthly events, follow us on Social media or keep checking our website. We believe we offer something for everyone.

Please pop and speak to a member of the team to find out more."

The Three Blackbirds lies in the heart of Boxmoor, just five minutes from Hemel Hempstead's town centre. Treat yourself to your favourite tipple and take a seat in the well-kept beer garden while they whip you up some pub food classics. From lovingly prepared pies to perfectly cooked steaks, their menu has it all, including plenty of options for their veggie, vegan and gluten-free customers. To ensure your trip is trouble-free, which is why we offer free Wi-Fi and disabled facilities, as well as coach parking for large groups, so check out their events page! They're dog-friendly, so your four-legged friends needn't miss out on a cheery jaunt to your new favourite spot.

Pub opening hours – Mon – Sat 11am to 11pm. Sunday 11am to 10:30pm.

Kitchen opening hours – Mon – Sat 11:30 to 9pm. Sunday 12pm to 9pm.

The Three Blackbirds, 194 St John's Rd, Boxmoor HP1 1NR

Mid-Chilterns CAMRA are delighted to announce our annual branch awards for 2025

## Pub of the Year Awards 2025

Mid-Chilterns CAMRA are delighted to announce our annual 'Pub of the Year' awards for 2025, with ***The Three Blackbirds, Boxmoor*** **taking overall champion 'Pub of the Year'.**

Congratulations to Lee, Charlotte and all of their team at the pub!

The Three Blackbirds pub in Boxmoor, Hemel Hempstead – Mid-Chilterns CAMRA Pub of the Year for 2025.

Our **Joint 'Runner-Up Pub of the Year'** recipients have been announced as ***The Rose & Crown in Ivinghoe*** and ***The George Ale House in Great Missenden***. Congrats to both teams at their respective pubs!

Richard presenting the Joint Runner-Up Pub of the Year Award at the Rose & Crown, Ivinghoe

**'Cider Pub of the Year'** has been awarded to ***The Rising Sun (Berkhamsted)***, a treasure trove of close to twenty artisanal ciders and perrys.

Our ***'Most Improved Pub of the Year'*** goes to ***The Queen's Head in Chesham***, a pub that has seen an incredible reincarnation under the guidance of Paul and Manuel.

**'Community Pub of the Year'** goes to ***The Anchor in Bourne End***. This award has been granted for the Julie and Don's outstanding efforts since reopening the pub in May 2024.

Jared presenting the Community Pub of The Year Award to Julie at The Anchor

Congrats again to Julie, Don, their team and the extended Anchor community.

**'Newcomer Pub of the Year'** went to ***The Hop Tap in Market Square, Hemel Hempstead***. Having just opened the premises, which used to house Monks Inn micropub, in November 2024 – owners Tony and Tracey have made a big splash with their quality and range.

## Dedication Award

A rare award recognising twenty-eight years of management was presented to Tony and Lorri at the ***The Post Office Arms in Boxmoor***. The **'Personal Recognition Award for Long Service and Dedication'** award was issued in celebration of the couple's phenomenal tenure at 'The Patch' – well done again to Tony and Lorri!

## Branch Campaigner of the Year

For the first time ever, a special **'Branch Campaigner of the Year'** award was

commissioned to celebrate the efforts of ***Richard Abraham*** who fulfils Tapler Editorial and Brewery Liaison Officer Roles within the branch. Richard's two official titles are just a drop in the ocean when speaking of his dedication to real ale and quality pubs – congrats to our branch campaigning champion.

Richard's Award proudly hanging on the wall in his pub "The Pig & Whistle" in his garden

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

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## Mid-Chilterns Branch Awards 2025 Summary

| Award | Position | Awarded To | Location |
|---|---|---|---|
| Pub of The Year | Overall Winner | The Three Blackbirds | Boxmoor |
| Pub of The Year | Joint Runner-up | The Rose & Crown | Ivinghoe |
| Pub of The Year | Joint Runner-up | The George Ale House | Great Missenden |
| Cider Pub of The Year | Overall Winner | The Rising Sun | Berkhamsted |
| Most Improved Pub of The Year | Winner | The Queen's Head | Chesham |
| Community Pub of The Year | Winner | The Anchor | Bourne End |
| Newcomer Pub of The Year | Winner | The Hop Tap | Hemel Hempstead |
| Long Service and Dedication Award | Winner | Toni & Lorri, The Post Office Arms | Boxmoor |
| Branch Campaigner of The Year | Winner | Richard Abraham | Cheddington |

In this section we have collected articles which readers may find of interest. It covers topical items as well as CAMRA articles on campaigns, industry news and opinion.

## Campaigners save iconic beer

Industry

Draught Bass, a legendary Burton pale ale, has been saved from oblivion thanks to tireless campaigning by lovers of the beer. At its peak, Draught Bass, brewed in Burton-on-Trent, accounted for close to a million barrels a year and was the biggest-selling premium cask beer in the country. But Bass left brewing in 2000, and the brand ended up owned by the world's biggest beer group, AB InBev, best known for American Budweiser and Stella Artois. It said it had little interest in such "low volume" beers as Draught Bass and sidelined it. Production was moved to Marston's in Burton. While the quality of the beer remained high, the beer became difficult to find outside its heartland of Burton and Derby and sales dwindled to around 30,000 barrels a year. In 2010 AB InBev – a merger of breweries in Belgium and Brazil with Anheuser-Busch in the US – said it was putting up for sale Draught Bass, Boddingtons Bitter, Flower's Original and Flower's IPA with an asking price of £15m. There were no takers as AB InBev refused to include the beers' trademarks, one of which, the Bass Red Triangle, was the first registered mark in Britain when new legislation was introduced in 1876 to protect companies from fake and misleading brand images by rivals. Draught Bass aficionados leapt to the beer's defence, determined to restore its availability. They were keenly aware of its keynote role in the pale ale revolution of the 19th century. While Bass never called the beer India pale ale, just pale ale, it was an integral part of the revolutionary beers produced in Burton. The first beer brewed for the British Raj in India came from Hodgson's brewery in East London, based close to the docks where goods – including beer – left on epic three-to-five-month sea journeys to Mumbai (Bombay) and Kolkata (Calcutta). But Hodgson fell out with the East India Company that controlled trade to the sub-continent. As a result, the EIC encouraged brewers in Burton, notably Allsopp and Bass, to supply beer to India. The mineral-rich waters of the Trent Valley, with such flavour enhancers as gypsum and magnesium, brought out the full flavours of the new pale ales and the Burton brewers swiftly outsold Hodgson. Bass became a world-wide phenomenon. Exports went on from India to Australia and New Zealand, while the beer in bottle was sold in the dining cars of Union Pacific trains in the US. A famous 1882 painting by Édouard Manet of the bar at the Folies-Bergère night club in Paris showed two bottles of Bass with the familiar red triangle trademark on the labels. Worried that the beer in AB InBev's hands would continue to decline or even disappear, its supporters launched a spirited campaign to bring it to the attention of fellow beer lovers. A National Bass Day was organised every year, with drinkers encouraged to visit pubs and consume generous quantities. Ian Thurman, based in Youlgreave in Derbyshire, produced a register of all known pubs that serve Draught Bass. Ian Webster, in Burton, is a historian of the local brewing industry. He created a Facebook page with the slogan Great Stuff This Bass –

an advertising slogan once used by Bass to promote its leading beer. Finally, AB InBev responded and announced this month that it would invest in and promote the beer, "which will remain in Burton". There will be new pump clips, stamped glasses and merchandise. AB InBev will include the red triangle trademark in its promotion with the slogan "Trademark No 1: true quality that stands the test of time". As well as being prompted by the British campaign, the global brewer will have noted that many versions of IPA are now brewed around the world and a large number of American breweries produce their interpretations of the style. AB InBev itself owns Goose Island brewery that started life in Chicago but now has plants in New York State, Colorado and Canada where its IPA and other beers are produced. Its major international rival, Heineken, owns the Lagunitas brewery in California that brews a popular IPA. If the Draught Bass (4.4 per cent) brewed at Marston's remains true to its old Bass recipe, it will be brewed with pale malt, maltose syrup and Challenger and Goldings hops. The beer will no longer be fermented with Burton Union yeast as the owner of Marston's, Carlsberg Britvic, has closed and disposed of the Victorian vessels that were developed to make sparkling pale ale. But regular Bass drinkers agree that the Marston's beer is well made and has a fine palate of biscuit malt, peppery and spicy hops and a pronounced note of sulphur on the aroma from the Trent water. AB InBev's decision to promote Draught Bass is proof that even global giants can be forced to listen to consumers. The task now is for supporters of the beer to encourage publicans to stock it and introduce customers to history in a glass. Thanks to Colston Crawford of the Derby Telegraph for additional information.

17/05/2025 by Roger Protz

## Clear focus on transparent labelling

Campaign

Transparent labelling to ensure consumers know what they are drinking was a key topic at the 71st delegates meeting of the European Beer Consumers' Union (EBCU). CAMRA joined delegates (pictured) from other member organisations across Europe at the Confederazione Italiana Agricoltori centre for a seminar and a two-day conference at De Markten cafe and the Muntpunt library in Brussels, Belgium. Kicking off the weekend, representatives from Austria, the Netherlands, Czech Republic, Denmark, Finland, Belgium, Germany, Ireland, Italy, Spain, Poland, Sweden and Switzerland took part in the Rising Costs, Rising Expectations: Beer Consumer Trends 2025 – Environment, Transparency, and Wellbeing seminar. It focussed on how the beer industry can adapt to rising production costs and inflation, while still championing affordability, health, and sustainability. As well as accessible product information such as ingredients, customers need to know where the beer is being brewed, and labels should clearly state if a global conglomerate owns the drink. The positive impact of pubs on wellbeing was also a major talking point. Pubs provide a welcoming place for people to feel part of a greater community, helping to tackle loneliness and social isolation. When discussing the topic of the environment and sustainability, the importance of supporting local brewers to minimise the ecological footprint of beer production was a key theme. Delegates also

examined internal affairs, including sharing member and executive reports, finance and budget updates, strategy proposals and working group reviews in the first of a two-day delegates meeting. The final day featured workshops and discussion groups aimed to develop ideas for the future of the EBCU and improve the organisation. The meeting concluded with Brussels Beer Challenge technical advisor Yannick de Cocquéau discussing EBC-endorsed beer competitions. More information about the European Beer Consumers' Union can be found here. Photo by Anikó Lehtinen.

12/05/2025 by WB Reporter

## Brewers in survival mode

Industry

Independent brewers are locked out of 60 per cent of the UK's pubs, due not just to those outlets operating under a formal beer tie, but increasingly because of factors such as brewery loans which include onerous beer supply agreements, and bigger players restricting access to dispense equipment. A survey of members of the Society of Independent Brewers and Associates (SIBA), carried out for its Independent Beer Report 2025, found 46 per cent of brewers list simple survival as their number one priority this year. That concern seems well founded, with SIBA's Brewery Tracker recording 1,715 active brewers in the UK market at the start of 2025, down 100 from a year earlier. Restricted access to the pub market is key to SIBA brewers' concerns, with 82 per cent of members' beer production packaged in cask and keg format, targeting the on-trade. However, members reported they cannot sell to 60 per cent of their local pubs, on average, while 79 per cent said beer lines permanently allocated to large brewers are the main obstacle to growth. With the government currently considering whether there are grounds for legislation to open up beer supply, SIBA chief executive Andy Slee told What's Brewing: "SIBA isn't arguing for abolition of the beer tie per se, it's about making sure that independent brewers and global brewers can live alongside each other, whatever the solution to that is. "Some pub companies, such as Greene King, are very supportive, with our members' beers in 25 per cent of the estate. Others are much less so." A YouGov poll for the SIBA report showed that 56 per cent of beer drinkers are more likely to buy a beer if it's locally produced, and 81 per cent feel misled when they discover beers they thought were independent, actually aren't. Slee added: "These report findings mean we can make the commercial case for pubs to serve independent beers, as well as having conversations at government level." He suggested that if the government identifies a problem with the current beer supply arrangements to pubs, the industry should try to find a solution before legislation is required. While cask beer volumes continue to decline, it still accounts for 58 per cent of SIBA members' total production. That represents a five per cent volume share decline in cask production year-on-year. In contrast, stouts, lagers and no and low alcohol beers are in growth, which has pushed keg volumes among SIBA members up to 24 per cent of the total, up from 18 per cent a year earlier. Darker beers are increasingly popular, and 80 per cent of brewers now produce a stout or a porter, with industry analyst CGA reporting a 121 per cent increase in "craft stout" by value in the on-trade last year. In addition, 60 per cent of SIBA brewers now produce a lager, suggesting independent breweries are making inroads into the market usually dominated by global lager brands. CGA figures show a decline in sales of most cask brands, with a few notable exceptions such as Timothy Taylor's Landlord, which continues to grow in both volume and value. Speaking at the launch of the report, CGA's Nick Riley said

cask as a category “definitely has a throughput issue, which in turn leads to a quality issue. It seems to be harder for pubs to sell good cask than it is to sell good keg.” While CGA recorded a two per cent decline in non-craft cask beer in 2024, and a larger 5.7 per cent fall in craft cask beer, Riley acknowledged that frequent changes of beer, typically seen in specialist cask beer pubs and tap rooms, are harder to track in terms of sales data. The YouGov survey found that 36 per cent of 18 to 24-year-olds say they never drink alcohol, a trend which is a strong driver of the increased production of no and low alcohol beers. However, report author Caroline Nodder also highlighted an increased take up of cask by younger beer drinkers, which she suggested may be partially driven by price among a demographic that has been hit harder than most by the economic downturn. “Cask generally tends to be a cheaper option on the bar.” Last year saw SIBA launch its Indie Beer campaign, in a drive to reduce confusion over the use of the term craft. While CGA’s data includes beers from global brewers which are positioned as craft beers to consumers, the Indie Beer logo and description is restricted to brewers with less than a one per cent share of the UK beer market, and at least 75 per cent of production in the UK. More than 500 breweries now actively support the campaign. Those supporters include Devon-based brewer Utopian Brewing, which has expanded into cask, and opened its first venue, a bar and eatery called Arcadia, in Exeter at the start of this year. Utopian founder and MD Rich Archer told What’s Brewing: “I was a big advocate of SIBA’s Indie Beer rebranding, because I think craft is a very confused term. In many ways cask is the most craft of all beers. “We’ve been brewing cask for two or three years, and I think there’s a strong market for good cask beer. Our cask is growing as fast as anything else we brew in terms of volume. It’s maybe harder to find the outlets. We’re seeing bigger outlets and the pub chains dropping cask. That means cask becomes less visible overall, but there’s a really strong opportunity in the indie outlets.” Andy Slee summed up: “Cask beer is unique to Britain. To a global drinks company, Europe as a whole is a region. If they’re producing loads of beers, and only one country in the region is selling this fiddly cask thing, they’re not interested. No matter what bullshit they give out about their passion for cask beer, they’re not interested. What makes the money is global lager brands. “So, over the next few years, SIBA can play a role in the rejuvenation of cask beer. There’s strong demand for well-brewed, regional cask beers, as well as consumers wanting to support local, independent businesses. My call to the global players is, just because cask’s of no interest to you, don’t take your bat and ball home. Where we can work alongside each other, it can work well for all of us.”

26/05/2025 by John Porter

## Indie brewers snubbed by giant pubcos

Industry

About 60 per cent of pubs and bars within 40 miles of small breweries are inaccessible as major brewers and some pubcos restrict access. A new report shows that while demand for independent beer remains strong, UK brewers face “heavy headwinds" from market access restriction, taxation and

reduced alcohol consumption. The Society of Independent Brewers and Associates (SIBA) in its Independent Beer Report 2025 found the current economic conditions threaten to blow the industry off course. The report paints a troubled industry. While average production climbed 10 per cent, nearly half (46 per cent) of independent brewers say their main priority is survival and almost a third (29 per cent) expect turnover to fall. The research showed the average production of independent breweries last year climbed 10 per cent, compared to an overall beer sector where national beer sales are down one per cent and now stand 6.6 per cent below pre-pandemic levels. For independent breweries, the increasing popularity of porters, stouts, craft lagers and no- and low-alcohol (nolo) beers helped drive growth. With average production among independent brewers increasing, it is stouts, lagers and nolo beers that are leading the way, with 24 per cent on average now going into keg beers. But it's not all good news for the indie beer sector, as at the same time, the number of independent breweries fell by 5.5 per cent, with around 100 closing their doors and others merging to survive, with pubs and hospitality venues continuing to close. The volatile trading environment had a cooling impact on the sector with 80 per cent of breweries surveyed making no major investments in their business last year. While breweries still intend to create more than 500 jobs this year, this is a significant drop from last year's nearly 800 jobs. SIBA chief executive Andy Slee said: "Time and time again, the research shows that there is high demand for the innovative, interesting and tasty beers that indie brewers are best at making." "Our members are great at adapting to changing tastes and have increased the number of stouts, lagers and nolo beers on offer. Which has helped drive a double-digit growth in production among indie brewers. "However, the current global trade anxiety and tax changes in the UK are making it a challenging market and indie brewers can't get their foot in the door to get their beers to the customer. "Our members currently have around 6 per cent of the market and, where they are allowed to compete against global breweries, they could have 30 per cent market share. "This lack of access means that beer drinkers are missing out, indie breweries are facing heavy headwinds to growth meaning fewer jobs are being created."

06/05/2025 by Timothy Hampson

## Tough times for independent brewers as numbers drop

Industry

The number of breweries in the UK has continued to drop, with 136 fewer at the end of March 2025 compared to the same time last year, continuing the downward trend seen in January. The number of active breweries now stands at 1,641, according to figures released by the SIBA UK Brewery Tracker. SIBA chief executive Andy Slee said: "Times are incredibly tough for independent breweries, and while the price of a pint in pubs may be rising for drinkers, the price brewers are paid for their beer actually dropped over the last 12 months. "What is desperately needed is a lower tax burden for pubs, lower direct taxes for brewers, and greater access for independent breweries to sell to pubs in their area – many of whom are currently controlled by global beer supply. "The latest brewery tracker figures do take into account some

brewing businesses which have been winding down during the last 12 months and we have also further improved our tracking processes, but even factoring that in, clearly things are not moving in the direction the industry would have hoped." The SIBA Independent Beer Report 2025 showed that on average 60 per cent of pubs within 40 miles of an independent brewery were inaccessible to them, blocking sales and reducing consumer choice. The regional figures show a very mixed picture across the UK, with some seeing greater closure rates than others. Looking at the Moving Annual Total (MAT) figures, the South East had the biggest loss with a -38 net closure rate, the Midlands has lost 33 breweries overall in the last 12 months, followed by the East which was down 20. It's a similar picture in the North East with a -19 net closure rate. Scotland had the next largest drop, at -11 net closure rate, with Northern Ireland (-6), the South West (-6), and the North West (-5) posting more moderate drops. Wales was the one region of the UK in growth, with a small +2 increase. To view the full regional and national brewery numbers visit siba.co.uk/brewerytracker.

19/05/2025 by Timothy Hampson

## Champion Beer of Britain top six revealed

Campaign

Finalists for CAMRA's top beer award have been unveiled at Cambridge Beer Festival. The winners in the IPA, mild, bitter, blonde, pale and golden beer categories will join the finalists announced at the Great British Beer Festival Winter, and all 12 will battle it out to be crowned Champion Beer of Britain 2025. The overall winner will be announced at the Great British Beer Festival at the NEC Birmingham, in August. The winners in the six categories, with tasting notes provided by Champion Beer of Britain Judging Panel organiser Christine Cryne, were:

- **Mild:** Penzance, Mild (3.6 per cent). Grainy malt coffee and chocolate dominates the taste with dried fruit notes.
- **Session Bitter:** Butcombe, Butcombe Original (4 per cent). Sweet-tasting bitter with malt dominating over a trace of dark fruit.
- **Premium Bitter:** Cairngorm, Wildcat (5.1 per cent). Malt predominates but there is an underlying hop character through to the well-balanced aftertaste.
- **IPAs (English and New World):** Elusive, Oregon Trail (5.8 per cent). A bold and bitter classically styled west coast IPA.
- **Session Pale, Blond and Golden Ales:** Track, Sonoma (3.8 per cent) A well-balanced sweet, fruity beer with moderate bitterness and plenty of citrus hops.
- **Premium Pale, Blond and Golden Ales:** Church End, Fallen Angel (5 per cent). Sharp, full-flavoured bitter with an edge of lemon.

CAMRA awards director Gary Timmins said: "This was a fiercely fought battle, and the winners and category runners-up should be extremely proud of themselves. Champion Beer of Britain showcases the best of cask beer in the UK, with beers entered by CAMRA members and volunteer tasting panels before

being judged using a blind process, so it's a truly independent competition.

For more on the Champion Beer of Britain go to: camra.org.uk/awards/champion-beer-of-britain.

More information about the Great British Beer Festival including tickets go to: greatbritishbeerfestival.co.uk.

21/05/2025 by WB Reporter

**Who won what**

| | Award | Brewery | Beer |
|---|---|---|---|
| **IPAs** | Gold | Elusive | Oregon Trail |
| | Silver | Castle Rock | Screech Owl |
| | Bronze | South Hams | Sherman |
| **Mild** | Gold | Penzance | Mild |
| | Silver | Five Kingdoms | McGregor's Mild |
| | Joint Bronze | Mr Winter's | Fusioneer |
| | Joint Bronze | Half Moon | Dark Masquerade |
| **Premium Bitter** | Gold | Cairngorm | Wildcat |
| | Silver | Fuller's | ESB |
| | Bronze | Brains | Rev James Original |
| **Premium Pale, Blond and Golden** | Gold | Church End | Fallen Angel |
| | Silver | Stone Henge | Danish Dynamite |
| | Bronze | Big Lamp | Prince Bishop Ale |
| **Session Bitter** | Gold | Butcombe | Butcombe Original |
| | Silver | Dancing Duck | 22 |
| | Bronze | RedWillow | Feckless |
| **Session Pale, Blond & Golden** | Gold | Track | Sonoma |
| | Silver | Ossett | White Rate |
| | Bronze | Arbor | Shangri La |

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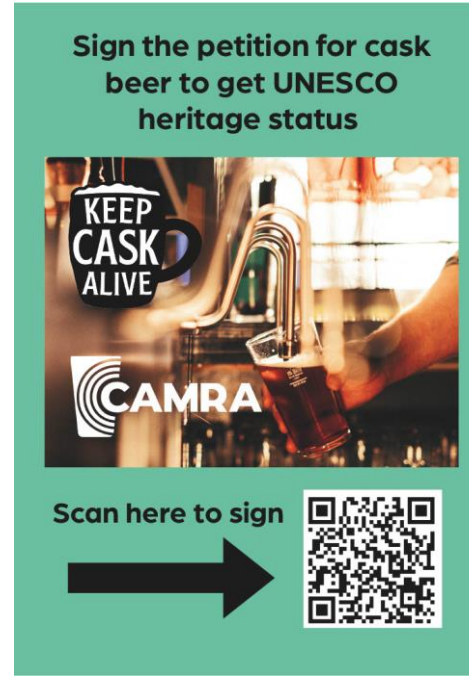
Sign the petition for cask beer to get UNESCO heritage status
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CAMRA
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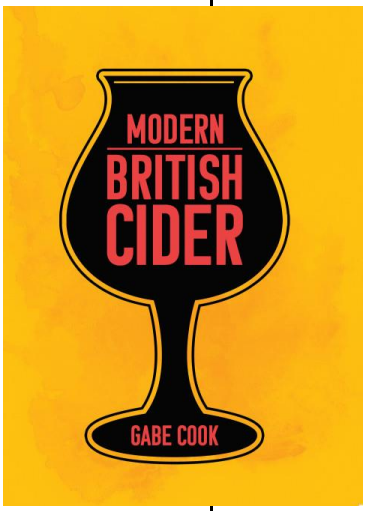
**Vice Chairman (Cider) of CAMRA's Real Ale, Cider and Perry Campaigns Committee, Ian Packham talks traditional cider and perry and CAMRA's campaigning.**

Real cider and perry are long established traditional drinks, which in certain parts of the country were supplied as part of the payment for farm labour up until 1887.

Traditional Cider and Perry are completely natural products, unlike most of the cold fizzy commercial products we are used to seeing, which are far from the real thing. Real cider and perry is produced naturally from apples (cider) and pears (perry) and is not normally carbonated or pasteurised. The harvesting of the fruit normally happens around October although this can vary dependent on the weather throughout the growing season.




The basics of traditional cider and perry production have remained the same for centuries – simply pick, wash, mill and press the fruit, place into a suitable container (in many cases oak barrels in the older days), allow to ferment and enjoy, although a number of producers do use separate yeast rather than that which naturally occurs on the skin of the fruit. Either way production uses virtually no energy at all, from picking of the fruit to the product being ready for sale, meaning that the production process is very environmentally friendly. Many of these natural ciders and perries tend to be dry as they have largely fully fermented using the natural sugar within the fruit. Some of them are sweetened by the addition of fresh apple juice, sugar, or other sweetener but perry tends to be naturally sweeter than cider.

The popularity of real cider and perry is rising as more people discover how deliciously mellow and aromatic the flavours of naturally produced cider and perry can be. A glass of real cider or perry represents generations of production dating back hundreds of years. There are also many new producers of cider and perry who are using the traditional process – albeit in some cases with more modern equipment - which still creates the traditional product.

Real cider was traditionally produced from cider apples which are different from eating or cooking apples. These typically have high levels of tannin which lead to a very bitter taste. There are many varieties of cider apple which have different characteristics and vary in levels of tannin and acid. They tended to grow in the Three Counties (Gloucestershire, Herefordshire and Worcestershire) as well as the West Country, especially Devon and Somerset. Cider is also made in many parts of the country with producers using eating or cooking apples instead, which leads to a different taste profile again. Similarly, perry pears are different to desert pears in that they are smaller in size and are high in tannin which tends to give an astringent taste rather than bitterness found in cider apples. They tend to dominate in the Three Counties which is where the majority of real perry is produced.

Unfortunately, the same cannot be said for many of the well-known ciders and perries sold in the UK that are not produced using the natural process from apples and pears but have been produced artificially using concentrated juice, chaptalised juice or syrup, some involving many processes prior to being ready for sale, that makes them far less environmentally friendly than the traditional product.

Concentrated juice is where the fruit has been pressed and then much of the water content has been removed to reduce the volume for transportation. It is then rehydrated prior to starting the fermentation process. Chaptalised juice is where the fruit has been pressed, and then large amounts of sugar are added to the juice. This is then fermented to a very high ABV where it can be stored prior to being diluted with water in order to achieve the desired alcohol content for sale.

The use of these methods, plus the changing methods of dispense for traditional cider and perry, often from polypins to bag in boxes, led to CAMRA reviewing its definition for real cider and perry.

The wording of the new definition states 'CAMRA defines Real Cider or Perry as being fermented from the whole juice of fresh pressed apples or pears, without the use of concentrated or chaptalized juices'. The definition document also includes a number of pointers to best practice which identify the preferred options for cider and perry. These identify fruit or flavoured ciders as a separate category, as they are for HMRC purposes, ensuring that any added fruit or flavourings are pure and not from concentrates, extracts or essences. A full copy of this document can be found on the CAMRA website.

Following this, CAMRA contacted as many cider and perry producers as possible in order to confirm their production processes and generated a list of producers complying with the definition. This is available as a map showing cider and perry producers as well as producers of fruit and flavoured ciders and perries, or as a downloadable list. These are available via the CAMRA website or directly at producers.camra.org.uk and the map is a living document that is updated on a regular basis.

One of the areas that CAMRA has concentrated on in the last year is information for people who are interested in learning more about cider and perry. The Learn & Discover platform can be found at https://camra.org.uk/learn-discover/ and covers the Basics for beginners – available to everyone – as well as Learn More for enthusiasts and Discover for connoisseurs – which is available exclusively for CAMRA members. You can learn about what real cider and perry are, and where to find them, an introduction to tasting cider and perry, cider and perry styles, cider terminology, how cider and perry is made, food pairing, cider apple and perry pear varieties and much more.

If you are keen on learning more about the product, enjoy drinking and supporting real cider and perry, and discovering a wide range of tastes and flavours then go have a look at the CAMRA website.

Cheers and Wassail!

## Beer Condition – the science

Rather than covering a particular beer style this issue, we are covering the science behind beer condition to answer the age-old question, "Why isn't my beer in perfect condition?"

**Beer Condition – the Science**

Why isn't my beer always in perfect condition? It should be! I am paying good money for it! When we talk about the condition of the beer we mean the amount of dissolved carbon dioxide in the beer from the secondary fermentation. A pint of properly conditioned ale will contain between 1 and 1.5 pints of dissolved carbon dioxide. The correct amount gives a good mouth feel with "fizz" on your tongue, a head on the beer that lasts and lacing down the glass as the pint is drunk.

Perhaps the best place to start is by explaining secondary fermentation – you have the primary fermentation taking place in which yeast converts sugar to alcohol and carbon dioxide as a byproduct, but this takes place in vessels where the carbon dioxide is allowed to escape in order to avoid blowing up the brewery! Before the end of this process or by adding additional sugar, the beer is put into sealed casks – the same science occurs as with the primary fermentation but because the cask is sealed the carbon dioxide cannot escape and so is forced to dissolve in the beer giving it a natural fizz. This is now cask conditioned ale.

Sometimes though, there is no fizz on your tongue, no beautiful head with beading down the glass and it seems to me that this happens more with dark beers, proper IPAs and hazy beers than with the more popular pale session beers (this is just a general observation, and I have not performed a statistical analysis of my beer scores). So where could the problem be? A large number of variables means that the best laid plans of mice, brewers and cellarmen can be thrown into chaos.

Let's start with the brewery. The fact that certain styles seem to struggle with condition more than others maybe points a finger at the recipe. Some dark beers use additives to boost the coffee or chocolate aroma of the malts, or they add vanilla or the dreaded plum. If these are oil-based additives, they will reduce the surface tension needed for bubble formation and reduce the time a beer will keep its condition once vented. In hazy beers the presence of the particulates causing said haze gives somewhere the bubbles will form (like the rough bit of the bottom of a lager glass). This again will likely result in less time the beer will keep its condition after venting. Stronger beers like IPAs will result in a reduction in surface tension due to the higher level of alcohol. Lower alcohol beers with higher surface tension and no haze may simply be easier for the licensee to look after. The other thing that could be going on at the brewery is insufficient live yeast for the secondary fermentation to take place.

So, the beer leaves the brewery, and it may come via a third-party supplier. How is it stored? What temperature? How long? Too hot you will kill the yeast; too cold it will go to sleep and then who knows how quickly it will wake up again? All of these things could affect the condition of the pint.

To the pub then, where the casks are stored in the cellar, before the cellarman, first stillages the beer, then taps and vents it. I used the word stillage, the casks lie on a rack (many a hernia has occurred, hence the popularity of standing them on end) allowing the sediment to settle below the position of the tap. Then after a day or so, it is time to tap and vent, yes, it's hammer time… well mallet time anyway. Using a mallet and either a hard peg or a venting tool a hole is made in the shive and put a tap through the keystone (don't worry about shive and keystone – just parts of the cask). A porous, soft peg is placed through the shive to allow excess carbon dioxide to be released. When the conditioning is complete the soft peg must be replaced with a non-

porous hard peg (hammer time) to keep the condition in. The venting time will vary depending on the style of beer as discussed in recipe, storage and age upon arrival, a one size fits all approach will not work. Timing this correctly is a skill, as all beers are different, all cellars too. While I think some of the more established breweries are able to provide instructions about their beers to the cellarman, many do not. Putting a beer on before enough secondary fermentation has occurred will result in the beer being under conditioned, sometimes referred to as being "green".

When it is time to put the beer on, a line is attached to the cask, the hard peg removed (if this has been put in correctly tools will be required) and replaced with a soft peg. If you try to pull the beer through the line with the hard peg inserted, you will literally suck the condition out of the beer by creating a vacuum. All of the tiny bubbles will expand and float to the top of the cask. When the pub closes the soft peg is once again swapped for a hard peg to preserve the condition of the beer. Failure to do so can result in the beer going flat.

There are further possibilities that could affect the condition of the beer when being served in the pub. If the volume of beer in the cask is low, then there would be a headspace which would mean that the carbon dioxide could mix with the air in the headspace rather than dissolving in the beer. If a beer is sat in the line for any length of time, it may become warm which would reduce the carbonation of the beer. Also, if the glass or line is unclean this could result in a reduction in surface tension and a rapid loss in the condition of the ale. It is a myth that the sparkler adds condition to a beer. If anything, it has the opposite effect as it clearly uses some of your carbon dioxide to form the head. It simply gives the appearance of condition to a beer by giving it a head, the creaminess of which will be determined by the size of the holes in the sparkler.

Finally dear customer, do consider that you may have just killed the head on your beer with your lip balm, the greasy chips you have just eaten or because you naturally have slick lips! The oil from your lips in any of these scenarios will reduce the surface tension needed for bubble formation and cause your pint to go prematurely flat.

So, what have we learned? Why isn't my beer always in good condition? Recipe? Everything in place for the secondary fermentation? Storage? Timings? Hammer time? Cleanliness? Slick lips? Probably a combination of all of the above. Best to mull this over with another pint, I think!

Very slightly edited by Richard Abraham
First published in the 'WirrAle Drinker' and reproduced with the kind permission of the Wirral CAMRA Chairman, Paul Mossman.

Richard Abraham

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## Calling all Publicans…and Drinkers – we need your help

### Publicans

CAMRA's WhatPub website is Britian's most comprehensive database of the nation's pubs, listing almost 30,000 pubs, clubs and bars. It provides customers with free access to information about YOUR PUB. So, having brought customers to your front door, let's not disappoint them by giving the wrong description and out-of-date opening times!

It is important that your WhatPub entry is kept up to date, and whilst the local branches work very hard trying to make the information relevant and current, CAMRA members can't be everywhere all the time! This is where YOU, the publican, can help CAMRA to help you.

Go to WhatPub.com, search for your pub (name and part address/post code) and check the information. Maybe something needs correcting, opening hours, regular beers, facilities, transport connections? Or perhaps the description of the pub, its history and the photo can be improved upon?

It's very simple to contact CAMRA with your changes using a phone or laptop/PC/tablet.

See **'How to update WhatPub'**, opposite.

### Drinkers

Sitting in your local, enjoying a quiet pint, might be a good time to check if the WhatPub entry is up to date. Has one of the regular beers changed? Has the pub stopped showing live sport on the TV? Is there something else you've noticed? Take a look at the pub's entry by searching whatpub.com. if you think a change is needed, see **'How to update WhatPub'**, opposite.

Once that's done how about using WhatPub to plan your own 'ale trail' (or 'pub crawl' as some of us still call them)? A geographic search by county, town, first part of the post code, etc., is easy, as using the filters to narrow down your choice based on a list of features and facilities. And as WhatPub is provided by CAMRA, a filter on the homepage allows a search for only those pubs and clubs that serve real ale.

All pubs are included from village locals to destination pubs, from town community pubs to city centre bars, and from historic pubs of architectural interest to slick modern outlets.

Whatever your taste, you're almost guaranteed to find a suitable pub in any part of the country.

### How to update WhatPub

**Non-CAMRA Publicans and Drinkers**

1. Search for your pubs, then click on **'updates on the pub'** in the pink box (you can also use **'Submit Updates'** if on a PC/laptop).
2. In the three boxes enter **Your Name, Your Email Address, Your Message**. Your message should list the required amendments and let WhatPub know if you are the publican.
3. Now confirm that you're not a robot and click on **'Send to CAMRA'**.
4. You will receive an email from CAMRA with a copy of your message and confirmation of the Local CAMRA branch it has been forwarded to.
5. Your suggested amendments wil be received by a designated CAMRA Officer from the Local Branch. Once authorised, WhatPub will be updated.

### CAMRA Members:

1. Search for your pub, then click on **'updates on the pub'** in the pink box (you can also use the **'Submit Updates'** if on a PC/laptop).
2. Click on **'Go to Login page'**.
3. Enter your **Membership Number** and **Password** then click on **'Login'**.
4. Scroll down the list and click on **'Yes'** next to the item you want to change. This will open a drop-down box.
5. Type your change(s) in the box.
6. Repeat for each item you want to change.
7. Scroll down to the bottom of the page and click on **'Send to CAMRA'**.
8. Your suggested amendments will be received by a designated CAMRA Officer from the Local Branch. Once authorised, WhatPub will be updated.

### 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

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

Pubs, Pints, People.

# Give a gift membership to the beer lover in your life!

Beers are best shared with others. So, treat someone you like to a CAMRA gift membership and bring them along to the pubs and festivals that matter.

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CAMRA

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

**Bucks town & villages in the Mid-Chilterns branch area**

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

**The words in the grid can be found from the lists of breweries below. Ignore spaces and special characters.**

**AMERSHAM**
**ASHERIDGE**
**ASHLEY GREEN**
**BOTLEY**
**CHALFONT ST GILES**
**CHALFONT ST PETER**
**CHARTRIDGE**
**CHEDDINGTON**
**CHENIES**
**CHESHAM**
**CHESHAM BOIS**
**CHESHAM VALE**
**DAGNALL**
**EDLESBOROUGH**
**GREAT MISSENDEN**
**GROVE LOCK**
**HAWRIDGE**
**HOLMER GREEN**
**IVINGHOE**
**IVINGHOE ASTON**
**LEY HILL**
**LITTLE KINGSHILL**
**LITTLE MISSENDEN**
**LYE GREEN**
**MARSWORTH**
**MENTMORE**
**NORTHALL**
**PENN STREET**
**PITSTONE**
**SEER GREEN**
**SLAPTON**
**ST LEONARDS**
**THE LEE**
**WHELPLEY HILL**
**WINCHMORE HILL**

## Branch Contacts

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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# THE BLACK LION

## FREE HOUSE

8 REAL ALES

8 TRADITIONAL CIDERS

100+ CONTINENTAL BEERS

OVER 300 PREMIUM GINS & SPIRITS

DOG FRIENDLY

14 CRAFT BEER LINES

LARGE COURTYARD GARDEN

UNDER 21s WELCOME UNTIL 5PM

## UPCOMING EVENTS

GIN & JAZZ FESTIVAL: MON 7th - SUN 13th JULY

SUMMER BEER FESTIVAL: MON 18th - MON 25th AUGUST

@BLACKLION.LB
@CRAFTCLUB.LB
THE BLACK LION
LEIGHTON BUZZARD

BL@CKLION.COM
01525 853725

20 HIGH STREET
LEIGHTON BUZZARD
LU7 1EA