

**FREE!**



# The Chiltern Tapler

Magazine of Mid-Chilterns CAMRA

Spring 2025



*The Hop Tap, Hemel Hempstead. (See p27)*

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and telling the story of beer and brewing in the Chilterns

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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

Hello and welcome to the first edition of 2025, of the **CHILTERN TAPLER**, the quarterly magazine from the Mid-Chilterns branch of CAMRA (Campaign for Real Ale). We hope you had a great Christmas, and the New Year has started well.

With just slightly above freezing conditions outside my office as I type, it doesn't quite seem like it is Spring just yet! That said the sun is at least shining after a very damp and dismal winter. But no matter, I have found the pubs to be warm and welcoming throughout those dark months. Just over the road from here in Cheddington, Wordsworth would recognise the scene as the daffodils are coming into flower, so I'm guessing Spring has almost sprung.

One of the editorial team managed to sneak away from the chill for a couple of weeks in Mexico and you can read a little about the beer and brewery scene there later in these pages.

The **CHILTERN TAPLER** made it through to the second round of voting in the CAMRA Magazine of the Year competition but failed to progress farther for a diverse number of reasons with which we shall not bore you but suffice it to say that the feedback has been interesting and, for the most part, taken on board. The changes may be imperceptible to the reader but be assured that they will be worth putting in place.

One obvious change since our Winter Edition is that CAMRA have, after fifty plus years, changed their national logo. Gone is the old pint pewter tankard – part of the rationale being is that the modern drinker wouldn't recognise such a vessel if confronted by it! It does make a sort of sense - to be fair nothing should stay the same after so many years – and the new symbol is growing on us. Love it or not, it is here to stay, and the motivation of CAMRA remains, good community pubs, beer shops and clubs serving good beers – cask

and indeed other dispense methods - and cider.

On the subject of good beer, that can be found in abundance in one of our featured pubs, the Red Lion, Marsworth, Mandy and Pete welcome customers from far and away. This is true of all the Mid-Chilterns pubs and, in the current difficult climate for all small businesses – and it will get worse following the budget changes after April – we are indeed fortunate to have so many community venues serving good ales, ciders and food in our region.

As usual there are articles on pub updates in Pub Watch, and articles from various contributors, as well as interesting articles from CAMRA, and the Wordsearch Puzzle with the word list continuing our series on independent and smaller breweries.

Enjoy Spring 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](http://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](mailto: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. Look out for announcements on our website [www.midchilternscamra.org.uk](http://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 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.*

#### Lexicological corner

A bit of research by Richard with assistance from lexicologist Susie Dent, revealed the following: In the past drinkers would happily

visit *Lushington Crib*, *The Shicker Shop* - and surely best of all – *Fuddlecaps Hall*. All of them synonyms for the pub, which would be presided over by the jolly *knight of the spigot*; a badge to make the publican’s chest swell with pride. Best not get *ramsquaddled*, *obfuscated*, or indeed *spifflicated* – all terms for getting drunk.

#### The Tapler gets around!



Duarte Chaves and his wife, with the Autumn 2024 Tapler

It was heard from somewhere that Duarte Chaves, who runs FugaCidade Bar, Funchal, Madeira, loves and collects UK CAMRA magazines.

Prompted by this Richard contacted him and sent him a

Tapler on the understanding he would get a photo of it and then in his bar.

#### Next time you get asked...



...which is better than my car!

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

## 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](mailto:tapler@midchilternscamra.org.uk) or call 07748 103190 (Andy), or 07900 907175 (Richard).

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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

### Advertising Rates

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Inside cover A5	£120	£110
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](mailto: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](http://camra.org.uk). © copyright 2025 CAMRA Mid-Chilterns Branch; all rights reserved

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.

**2025****MARCH****Wed 12: Branch Meeting (8pm)**

Crown & Sceptre, Briden's Camp, Red Lion Lane, Hemel Hempstead HP2 6EY

**APRIL****Weds 2: Branch Meeting (8pm)**

George Ale House, High St, Great Missenden HP16 0BG

**Sat 12 – Sun 13: Members's Weekend + AGM 2025**

Riviera Centre, Chestnut Ave, Torquay

**Thurs 17 – Sun 21: Cask & Cider Festival**

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

**Sat 26: Social - Boxmoor Trail (12 pm start)**

Meet at the Fishery Inn, Fishery Rd; Grapes, Greene End Rd; The Post Office, Puller Rd; The Three Blackbirds, St John's Rd; and The Steam Coach, St John's Rd.

**MAY****Weds 7: Branch Meeting (8pm)**

The Anchor, London Road, Bourne End, Hemel Hempstead, HP1 2RH

**JUNE****Wed 4: Branch Meeting (8pm)**

Venue to be advised via

<https://www.midchilternscamra.org.uk>

**JULY****Wed 4: Branch Meeting (8pm)**

Venue to be advised via

<https://www.midchilternscamra.org.uk>

**Fri 18 – Sun 20: 3rd Hemel Old Town Beer & Cider Festival**

St Mary's Church, High Street, Old Town, Hemel Hempstead, HP1 3AE

**AUGUST****Sat 12 – Sun 13: GBBF 2025**

NEC Birmingham, Pendigo Way, Marston Green, Birmingham, West Midlands, B40 1NT

<https://greatbritishbeerfestival.co.uk/>

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](http://www.midchilternscamra.org.uk) for the latest information or Contact the Social Secretary if you need more information.

## Hemel Old Town Beer Festival

### It's back for a third year - return of our local festival

Mid-Chilterns CAMRA are thrilled to announce the return of Hemel Old Town Beer Festival for 2025, taking place over the weekend of July 18th-20th. Held at the historic St. Mary's Church, High St, Hemel Hempstead HP1 3AE, 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.



Festival goes enjoying singing and dancing in the pews with one of the day's entertainers. Perfect venue!

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 will go on sale soon so be sure to keep an eye on the branch website and social media channels. We look forward to seeing you at Hemel Old Town Beer Festival 2024. Cheers, Jared Mid-Chilterns CAMRA Chairman / Hemel Old Town Beer Festival Organiser"

### Recruiting now!

With the news that Hemel Old Town Beer Festival will return for its third year, the branch is now recruiting for event volunteers.

Held across the dates of July 18th-20th, the event requires assistance for the weekend sessions, as well as set-up and takedown. The minimum shift of just 3hrs gives free entry to



volunteers for the whole weekend, plus a half pint of beer for every hour worked.

We were delighted to see so many returning faces

at our 2024 event. We think this is a testament to the fun and friendly environment at Hemel Old Town Beer Festival. With roles ranging from bar service to token sales to takedown, we will appreciate your assistance in any capacity.

Apply now through the QR code below or visit [www.smartsurvey.co.uk/s/20SOI2](http://www.smartsurvey.co.uk/s/20SOI2).



Here's what Wetherspoons said of the festival.

### **ALE FANS' PRAYERS ANSWERED BY BEER FESTIVAL IN CHURCH**

A Campaign for Real Ale (CAMRA) beer festival sponsored by The Full House (Hemel Hempstead) attracted more than 1,200 people over three days. Bars at the CAMRA event, held at Hemel's St Mary's Church, were run by the pub's shift manager and ale champion Alex Baker, assisted by team leader Megan Rose and bar associate Chloe Williams. Pub manager Steph Robinson also attended the event, as did Tony de Silva, now kitchen manager of The Grand Assembly (Marlow). The sponsorship also included the donation of two barrels of beer. Alex said: "It was a great event, very busy and we ran out of beer just as we were closing on the Sunday." Jared

Ward-Brickett, chair of Mid-Chilterns CAMRA, said: "Alex essentially acted as manager of the bars for the event. "He and his team did a great job – and it was fantastic to see so many people at the annual Old Town Beer Festival." More than 30 beers and ciders were available from local and national brewers, alongside street food and live music. Pictured (left to right) are Tony de Silva, Tyrone Robinson and daughter Steph Robinson, CAMRA branch chair Jared Ward-Brickett and his partner Chloe Gilbert, Reverend Canon John Williams of St Mary's Church, Alex Baker, CAMRA branch treasurer Charles Tuema and event volunteer Jack Richardson.

Courtesy of Wetherspoons News magazine Winter 2024/25.



## Members' Weekend – beers, brewery tours and other fun stuff - exclusively for CAMRA Members!

CAMRA is well-known as a volunteer-led organisation that hosts beer and cider festivals, all round the UK. But, if you are a CAMRA Member, there is another event you can enjoy, that is free to attend - Members' Weekend!

This is similar to a weekend beer festival, but hosted in a different location every year, and it also includes CAMRA's AGM and Conference. The AGM serves as the opportunity to vote in new Directors and receive the accounts. Conference is when we hear the Chairman and Chief Executive speak, debate motions from members, and celebrate members' and Branches' achievements, as various awards are presented.

Conference can be quite interesting, although I have never got up early enough to catch the AGM. What is most interesting is the dedicated Members' Bar! This serves a range of fantastic local beers and ciders that you won't find in a lot of pubs; carefully curated choices by local experts where the drinks you buy are more likely to be supporting local brewers and small businesses. You can also get your beers/ciders in thirds and halves, thus offering the opportunity to try even more delightful drinks without a massive hangover.

But what Members' Weekend also offers is the opportunity to go on a trip/tour of a local brewery (Friday/Saturday evenings) as well as attend on-site "fringe" activities (just like other conferences), mostly on Saturday afternoon. These are usually on the theme of beer/cider education, such as tutored tastings, or support for development of Branches e.g. member recruitment. You can of course, just stay in the bar! Every year there is something different and this year, cider fans will be well catered for: not only are we in the West Country, but 2025 is the 50th anniversary of CAMRA campaigning on real cider and perry.

In April 2025, [Members' Weekend](#) is on the English Riviera, in Torquay. There's usually an excellent short guide to the area (prepared by CAMRA's hosting Branch) which points you to local hostelries, where the ale (and/or cider) is good! It's perfectly planned for a weekend away. Arrive on Friday, check into your hotel, then (from 4pm) you can sign in to the venue, get your member's bag and head into the Members' Bar. On Saturday morning, there's the short AGM followed by Conference. The

bar opens at lunchtime, and afterwards, Conference resumes, followed by fringe activities. It can be a very busy day. But if the weather is good, perhaps you'll take time to explore Torquay e.g. Torre Abbey, the beach and the harbour? Conference continues on Sunday morning with the Bar opening at lunchtime, so you can try a few more beers/ciders in the afternoon before travelling home, or perhaps checking out local pubs.

I've been to the last three Members' Weekends - in Eastbourne, Sheffield and Dundee - and as you may have gathered from my sales pitch, planning on my fourth! I can't say I have attended much of the official business, but each year, it is an opportunity to dip your toes into something different. Highlights of Eastbourne: a long walk on the Downs and a tour of the Long Man Brewery. Sheffield involved exploring the city, and pubs around Kelham Island. Dundee was mostly art and history (RRS Discovery, the Verdant Works Museum and the V&A) - for my write-up from Dundee, check out [August/Sept 2024 London Drinker](#).

And as for Torquay (11-13 April)? At the time of writing, the full programme hasn't been revealed, but I am looking forward to it. The only catch is that you have to be a CAMRA member to come to the event and to visit the dedicated Members' Bar. So, if you're a CAMRA member, why not [login and register to attend now?](#) Remember, it's free to attend, and early registration means you'll be the first to be notified of the booking process for the trips and activities, some of which sell out quickly. You can also get more involved by volunteering – see the event page to be part of Team Torquay. If you want to bring your partner, you can [add them to your membership](#) for just £8. And if you're not yet a member, you can join at <https://camra.org.uk/membership/membership-rates> and get all the other benefits that CAMRA membership brings.

Maria Freeman, South East London CAMRA Member

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

### What is LocAle?

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

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

### Why support LocAle pubs?

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

LocAle aims to reduce the number of "beer miles" from brewery to pub cellar.

Learn more at [camra.org.uk/locale](http://camra.org.uk/locale)

- **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. **Colehill:** 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, Bell, 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 on Tap and Where?

The Mid-Chilterns area has a lot of wonderful pubs serving a variety of quality beers and ciders, often in a lovely country pub environment. What could be better? On recent visits to pubs in the area, the following beers and ciders were on offer. Please note that this is only a snapshot on the day and that some pubs may have one or two real-ales on permanently, whilst they may rotate or change others regularly.

**AMERSHAM:** Mad Squirrel was serving Suni American Pale (cask beer), when visited late February. The **Boot & Slipper** offered Rebellion Line Out, Old Speckled Hen, Greene King Scrum Down, IPA, Tring Ridgeway, and Tring Side Pocket. **OLD**

**AMERSHAM:** The **King's Arms** had Rebellion IPA, Rebellion Smuggler, and Chiltern Brewery Beechwood Bitter. The **Saracen's Head** had Greene King IPA, Abbott, and Timothy Taylor's Landlord, on offer. Whilst the **Crown** was serving Rebellion IPA, whilst the **Elephant & Castle** had Fuller's London Pride, Tring Piggeries, and Rebellion IPA on a mid-February visit. The **Chequers** was serving Wainwright's Amber, whilst the **Eagle** was serving Timothy Taylor's Landlord and Rebellion IPA. **APSLEY:** During an early March visit, the **White Lion** had Fuller's London Pride, Dark Star Hophead, and Tring Ridgeway on the pumps. Nearby, the **Oddfellows Arms** had Iron Maiden (Robinsons) Trooper, Timothy Taylor's Landlord, and St Austell Tribute, whilst the **Paper Mill** had Dark Star American Pale, Fuller's ESB, and London Pride. **ASHLEY GREEN:** The **Golden Eagle** was serving St Austell Tribute and Young's Original in a mid-March visit. **BERKHAMSTED:** Late February, The **Crown** was offering Greene King Ruddles Best and Abbot, Loch Lomond Lost in Mosaic, 3 Brewers Copper, Sharp's Doom Bar, and Purple Moose Brewing Calon Lân. The **Boat** was selling Fullers London Pride, ESB, and Grand Slam. The **Rising Sun** had Chiltern Ruby Anniversary Ale, Vale VPA, Windsor & Eton Knight of the Garter, and a selection of ciders, in an early March visit. The **Bull** offered four Tring beers, Sidepocket for a Toad, Liberator, Level Headed and Scrum Down, while the rugby is on. The **Mad Squirrel Shop**

was serving Mad Squirrel Evolve at early March, whilst the **George** was serving Tring Brewery Going Loco, Tomothy Taylor's Landlord, and Fuller's Grand Slam. The **Goat** was serving Tring Side Pocket for a Toad and Fuller's London Pride. In the **Highwayman** Sharp's Doom Bar, Timothy Taylor's Landlord and St Austell Tribute was being offered at the end of February. The **Crystal Palace** was serving Timothy Taylor's Landlord, Tring Scrum Down and Mansion Mild, and Lilley's Bee Sting Still Perry at the end of February. The **Lamb** was serving Timothy Taylor's Landlord, Rebellion IPA, and Robinson Dizzy Blonde on rotation. **BOURNE END:** The **Anchor** had Tring Side Pocket for a Toad, Scrum Down, and Courage Director's in mid-February. Next door the **White Horse** was serving McMullen AK Mild, Country Best Bitter, and Rivertown Tide. **BOVINGDON:** The **Halfway House** was serving Old Speckled Hen, in late February, while the **Bell** had Tring Sidepocket for a Toad and Dovetail, and Young's London Original. **BOXMOOR:** **Three Blackbirds** offered Mad Squirrel De La Crème and Vale Mad Hatter, at the beginning of March, plus a selection of ciders including Lilley's Scrumpy, Darkcider, Rum, and Sunset. Down the road the **Steam Coach** offered Tring Tea Kettle, Ridgeway, Greene King Scrum Down, and Abbott Ale. The **Grapes** was serving Tring Side Pocket for a Toad, whilst down the road, the **Fishery Inn** had St Austell Proper Job and Fuller's London Pride on at the bar. **BRIDEN'S CAMP:** On the bar at The **Crown & Sceptre** was Greene King IPA, St Austell Cornish Best, Church End Brewery What the Fox's That, and Tring Sidepocket for a Toad. The beer list changes quite frequently, so you can be pleasantly surprised on a visit. **BULBOURNE:** The

**Grand Junction Arms** was serving Tring Side Pocket for a Toad and Fuller's London Pride. **CHALFONT ST GILES:** The **Ivy House** was serving Fuller's Gentle Giant and London Pride, mid-February. **Merlin's Cave** was serving Young's London Original Bitter, London Special, and Chiltern Beechwood Bitter. The **Feathers** had Rebellion IPA, and Old Speckled Hen on offer, whilst The **White Hart** was serving Greene King IPA, and Scrum Down. **CHALFONT ST PETER:** The **Jolly Farmer** was serving Timothy Taylor's Landlord, Chiltern Beechwood Bitter, and Sharp's Doom Bar, whilst the **Greyhound** was serving Rebellion Overthrow, and IPA. **CHEDDINGTON:** The **Three Horseshoes** was serving Sharp's Doom Bar, Eagle Brewery Bombardier, Wainwrights Golden, and Renegade Good Old Boy whilst the **Old Swan** had Tring Ridgeway and Liberator, and Timothy Taylor's Landlord. **CHENIES:** The **Bedford Arms** was serving Young's Original London Bitter, and St Austell Proper Job, whilst the **Red Lion** had Adnams Southwold Bitter and Ghost Ship, Windsor & Eton Last Drop, Wadworth Swordfish, and Mad Squirrel London Porter, on offer, in a late February visit. **CHESHAM:** In late February the **Queen's Head** was selling Fuller's London Pride, HSB, Gales Seafarers Ale, Butcombe Pale Ale, and St Austell Proper Job (both guest ales). Also, in late February **Trekkers** was going to be serving Rebellion Underworld, and Twickenham Naked Ladies from March. The **Mad Squirrel** taproom was serving Mad Squirrel Evolve Modern Bitter and De La Creme. The **George and Dragon** was serving Tring Side Pocket for a Toad, and Adnams Southwold Bitter. The **Jolly Sportsman** was serving Black Sheep Best Bitter, and Fuller's London Pride. The **Generals Arms** was serving Greene King Abbot Ale and IPA, and Fuller's London Pride. **CHIPPERFIELD:** When visited at the beginning of March the **Windmill** was selling Greene King IPA, Tring Colley's Dog (rotating with Side Pocket for a Toad), and Sharp's Doom Bar, whilst the **Chipperfield Boot** had Tring Ridgeway and

Wainwright's Amber Ale on. **Blackwells** was serving Tring Ridgeway & Sidepocket for a Toad, mid-February. Meanwhile, in early March the Two Brewers was serving Greene King IPA and Abbott Ale, St Austell Tribute, and Old Speckled Hen. **COLESHILL:** The **Red Lion** was serving Vale Gravitass late February, whilst the **Harte and Magpies** had Vale Best Bitter (alternating with Chiltern Pale Ale), and Rebellion Smuggler. **DAGNALL:** The **Red Lion**, in late February, was serving Tring Side Pocket for a Toad and Liberator, Vale Wolfpack, and VPA. **FLAUNDEN:** Rebellion Smuggler, Young's London Original, and Timothy Taylor's Landlord, were on the pumps at the **Green Dragon** when visited in mid-February. Also has Rebellion Overthrow and St Austell Proper Job on when busier. Whilst at the **Bricklayers Arms** Tring Brewery Side Pocket for a Toad is a regular, 3 Brewers Golden English Ale, Chiltern Copper Beech, and Chiltern Beechwood Bitter, were on as guest beers. The guest beer rotates between 3 Brewers, Vale Brewery, Chiltern Brewery and Mad Squirrel. In early March, the **Alford Arms, FRITHSDEN**, had Tring Side Pocket for a Toad, New River Great Amwell, and Chiltern Beechwood Bitter. **GREAT MISSENDEN:** In mid-March, the **George Ale House** was serving Verdant Lamanva Best Bitter, Seven Day Amber Ale, The Ordinary Bitter, and St Austell Conversion. Meanwhile, the **Wild Kite Taproom & Bottleshop** was serving Tring Side Pocket for a Toad, and Verdant Lamanva Best Bitter; and **The Cross Keys** was serving Fuller's ESB, London Pride, HSB, and Oilver's Island Golden Ale. **HEMEL HEMPSTEAD:** Alongside regular beers Greene King IPA, Abbot, Sharps Doom Bar, Redemption Hopspur, Samrooks Pumphouse Pale, Rebellion Overthrow, Nethergate White Stout, Vale (ABC) Dead Ringer and Redemption Big Chief. The **Hop Tap** was serving Jupiter Heights IPA, on gravity, Brew York Milk Stout, Wye Valley HPA, Tring Bring Me Sunshine, and Flatter Cornish Cloudy Cider on hand pump, in early February, plus a selection of ciders in a box. **HEMEL**

**HEMPSTEAD OLD TOWN:** The **Olde Kings Arms** was serving St Austell Tribute, early March, whilst **The Old Bell**, just up the High Street was serving Old Bell Best Bitter, and Greene King IPA. **The Rose & Crown** was not serving any real ales but **The White Hart** across the road was serving Tring Liberator and was rotating with other Tring beers, at the time of writing at the beginning of March. The **Rose & Crown**, in **IVINGHOE**, had Tring Ridgeway, Caledonian Deuchars, and Chiltern Black, and Sandford Devon Scrumpy in mid-February. **The Village Swan** in **IVINGHOE ASTON**, had Tring Sidepocket for a Toad and Fuller's London Pride. **KING'S LANGLEY:** The **Saracen's Head** was serving Tring Side Pocket for a Toad, Adnams Broadside, and Timothy Taylor's Landlord, on a beginning of March visit. **LEY HILL:** The **Crown** was serving Tring Side Pocket for a Toad, Sharp's Doom Bar, and Fuller's London Pride, in late February. **LITTLE GADDESSEN:** The **Bridgewater Arms** had Greene King IPA, Tring Side Pocket for a Toad and Tring Moongazing, mid-February. **LITTLE KINGSHILL:** The **Full Moon** was serving Rebellion IPA and Fuller's London Pride, at the end of February. **LITTLE MISSENDEN:** The **Crown** was serving Timothy Taylor's Landlord, and Otter Bitter in a late February visit, whilst the **Red Lion** had Greene King IPA, Rebellion Smuggler, and Timothy Taylor's Boltmaker. **LONG MARSTON:** **Long Marston Cricket Club** was serving Rebellion Smuggler at the bar. The **Queen's Head**, meanwhile, was serving Rebellion Smuggler and Tring Side Pocket for a Toad. **MARSWORTH:** The **Red Lion** was serving Rebellion Smuggler, Rebellion Underworld, Tring Liberator, and Loddon Ferryman's Gold. In early March **Royal British Legion** was offering Rebellion Smuggler, Rebellion Outcome, Chiltern Original, and 3 Brewers Special English Ale. **MENTMORE:** The **Stag** was serving Tring 1847 (AKA Piggeries) and Going Loco. **NASH MILLS:** The **Red Lion** was serving Salopian Shropshire Gold on an early March visit, whilst

the **Three Tuns** had St Austell Tribute on tap. **NORTHCHURCH:** The George & Dragon was serving Timothy Taylor's Landlord, Tring Side Pocket for a Toad, and Wainwright's Gold, at the end of February. **NORTHALL:** The **Swan** was offering Timothy Taylor's Landlord, Sharp's Doom Bar, Greene King Abbott Ale, and St Austell Proper Job in early March. **PENN STREET:** The **Hit or Miss** had Badger Fursty Ferret, Best Bitter, and Tanglefoot, on in a late February visit, whilst the **Squirrel** was serving Rebellion Roasted Nuts, Timothy Taylor's Boltmaker, and Tring Side Pocket for a Toad. The **Old Oak** had Rebellion Roasted Nuts on offer. **POTTEN END:** **Martin's Pond** was serving Sharp's Sea Fury, and had had Sharp's Coast to Coast on, with rotations between that, Sharp's Doom Bar and one from Tring. The **Plough** was serving Tring Level Headed, and Dovetail at the beginning of March. **SEER GREEN:** The **Jolly Cricketers** was serving Rebellion IPA, Line Out and St Austell Tribute, in mid-February. **TRING:** The **Akeman** was serving Tring Side Pocket for a Toad, and Fuller's London Pride, on an early March visit. Recently on the bar in the **Anchor** was Greene King IPA and Scrumdown Golden Ale, Tring Going Loco, and Side Pocket for a Toad. The **King's Arms** offered regulars Tring Side Pocket for a Toad, Moongazing, and Liberator, and Chiltern Beechwood. Along the road in the **Bell** were Farr Brew Lock In, Bitter, Pale, and Hopenden. On rotation are other Farr Brew beers. The **Robin Hood** had Fuller's London Pride, ESB, Oliver's Island and Dark Star Hop Head. Meanwhile, the **Black Horse** was serving Tring Side Pocket for a Toad. **TROWLEY BOTTOM:** The **Rose & Crown** always has Otter Bitter on hand pump. **WATER END:** The **Red Lion** was serving Fuller's London Pride and Hophead Dark Star, when visited at early March. **WHELPLEY HILL:** On a late February visit, the **White Hart** was serving Tring Side Pocket for a Toad and Greene King IPA. **WINKWELL:** The **Three Horseshoes** had regulars Fuller's London Pride and Adnams Southwold on when visited in late February.

## What's happening in the Mid-Chilterns Area

It's now 5 years since the first lockdown due to the pandemic, and times are still tough, but local pubs have survived and been undergoing refurbishments and re-opening.

### The Chipperfield Boot, Chipperfield

The pub has started serving food during the daytime. The opening times for the kitchen are:

Mon, Tues & Weds: 12 – 4 pm.

Thurs: 12 – 6 pm.

Fri: 12 – 7pm, Fish & Chips Friday with 5 – 7 pm just serving Fish & Chips.

Sat: 12 – 6 pm.

Sun: 12 – 4pm, Roasts only

### The Crown & Sceptre, Briden's Camp

The pub is now closed on Mondays until further notice.

### The Golden Eagle, Ashley Green

The publicans have recently invested in improving the outside area. There will be more in the summer edition.

### The Queen's Head Chesham.

The Queen's Head has been announced as the winner of Fuller's Glorious Gardens Competition. The competition, now in its third year, is open to Fuller's tenanted pubs. Paul Marsh, the tenant, was presented with a plaque and cash prize at an award ceremony hosted by last year's winners, the Wych Elm in Kingston. The Queen's Head's courtyard garden was the smallest of the gardens in the final but uses the space well.

### The Rising Sun, Berkhamsted

Mark Granger, the owner, has now raised £40,000 for a fighting fund using crowd funding, to future-proof against any future legal action. The pub, a long-time favourite with drinkers because of its wide selection of real ales and ciders, have had about 50 police visits between August 2023 and March 2024.

### Correction:

#### The George, Berkhamsted

We have been asked to point out that new tenants for the pub, signed a 5-year lease last year. The information we based on Stonegate looking for new tenants turned out to be out-of-date. We apologise to Simon and his wife.

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](mailto:tapler@midchilternscamra.org.uk)



## News from some of the breweries in the LocAle area

### Chiltern Brewery

[www.chilternbrewery.co.uk](http://www.chilternbrewery.co.uk)



#### 2025 is our 45th Anniversary!

To mark this milestone, they have an exciting range of special and one-off beers planned that will complement their stable of multi-award-winning core beers.

When creating these celebratory beers, they looked back at some of their most popular beers since 1980, and looked to the future, with exciting, mould-breaking, new beers.

Their celebratory brews will be a mix of their popular Small Batch Brews, and full-scale brews that are a re-imagining of specific beers.



*In the photo L-R: Dave (Head Brewer), Ally (Brewer), James (Assistant Brewer), Scott (Drayman)*

Their Small Batch Brews are beers that they 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 fewer in number! Almost always brewed to recipes created by their Brewers, using either

malts, or hops, (or both!) that they have gone out of their 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.



Out now, they have **Hop, Spring & Jump 3.8%** - the return of the always popular Spring beer. Golden, citrusy and juicy.

Shortly to be followed by **Marmalade Ale 4.4%** - Their third Small Batch Brew 2025 release. This NEW beer will be amber coloured. A smooth beer with hints of orange and treacle.



In April, in addition to **Hop, Spring & Jump 4.4%**, they will have **Easter Ale 4%** as part of Small Batch Brew releases. This is all about completeness. It will be a smooth, rounded flavours at a pitch-perfect strength!

All 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

[www.farrbrew.com](http://www.farrbrew.com)



The new brewery is finally operational, and they are producing some great beers again, with some new ones in the offing.

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](mailto:info@farrbrew.com) – which goes to both Nick & Matt.

## Mad Squirrel Brewery

[www.madsquirrelbrew.co.uk](http://www.madsquirrelbrew.co.uk)



### International Women's Day

The brewery's latest initiative in support of International Women's Day on 8 March was to fly Francie, a German Brewster (female brewer

with the assist in

5% ABV Pale Ale using the

'Krush' hops. The pump clip commemorates Amelia Earhart, the first female pilot to fly solo across the Atlantic Ocean, set many other aviation records and was ahead of her time in being an advocate of women's rights. This ale is now going into J. D. Wetherspoon nationwide.



for those unfamiliar title) in to production of 'Beerhart', a Gluten Free on cask, experimental

### Celebrating 10 years of Sumo

Mad Squirrel continues in their celebration of ten years of the iconic 'Sumo' which was hitherto only in keg has now been launched in cask, an American Pale Ale at 4.7%. In addition, in unfiltered keg, they are also producing 'Sumo DDH' 4.7% Pale Ale – as the name implies double hopped. Also, 'Super Delic Sumo' which has the same base recipe using Super Delic and Mosaic hops but an increased strength of 5.7%. This, I understand, has been conjured up by Mad Squirrel

all 'Jack of Trades', Fin Tougher.

Also, on unfiltered the double 'Buzzkill' a NEIPA in

keg is hopped 6.5% cans which is now nationwide with Sainsburys. 'Afterglow' a 5.8% NEIPA is already with Sainsburys and launching with M&S later this year.

For the first time Mad Squirrel have six keg lines and three cask ales with Dayla.

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](http://www.madsquirrelbrew.co.uk/brewery/brewery-tour)

## Pope's Yard Brewery

[www.popesyard.co.uk](http://www.popesyard.co.uk)



Popes Yard was recently awarded the "Skillmakers Certificate" from West Herts College for developing workforce skills, and a film shot on the premises - "Rock Paper Scissors" - has won the prestigious British Short Film award at the BAFTAs.

"It's a gripping and emotional war drama based on a true story, taking us through the harrowing journey of Ivan, a 17-year-old Ukrainian boy, and his father, who find themselves trapped in a makeshift hospital bunker as war rages on around them.

We are honoured to have hosted the cast and crew for the filming of the bunker scenes in this moving short film. ", said Barbara.

A snapshot of Ukraine in 2022. Filmed in 2023 - a graduate project by filmmakers at the National Film & Television School.

Ivan, would have been pleased to know that the story of these events had travelled so far and been seen by so many, but Ivan was shot and killed in combat in January 2024

For more information email:

[ale@popesyard.co.uk](mailto:ale@popesyard.co.uk)

## Rebellion Beer Co

[www.rebellionbeer.co.uk](http://www.rebellionbeer.co.uk)

### Cask Monthly Specials: 2025 Greek Mythology

#### March – Endurance



Strength: 4.0%

Amber & Floral

Hops: Aurora

Malt: Pale, Double Roasted Crystal

An extremely well-balanced amber ale with herbal and floral hop aroma. Offering perfect refreshment for those days when you feel like you have had the world on your shoulders.

#### April - Tempest



Strength: 4.5%

Copper & Hoppy

Hops: Talus and Azaca

Malt: Pale, Munich, T50

We've been brewing up a storm with Tempest; a copper best bitter that's been liberally hopped with US varieties Talus and Azacca. Citrus and tropical fruit notes dominate this well-balanced ale.

#### May - Zebedee



Strength: 4.7%

Golden and Refreshing

Hops: First Gold, Golding, Citra

Malt: Pale

A straw coloured, pale ale with a clean, fresh & uncomplicated taste. The hops add a crisp bitterness, making it very drinkable. Citra hops added in the hopback give Zebedee a tropical fruit aroma.

## Tring Brewery

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



### Tring Brewery raises ten thousand pounds for Hector's House



Tring Brewery have presented a cheque for over ten thousand pounds to Berkhamsted-based men's mental wellbeing charity, Hector's House. The result of their 2024 charity campaigning.

Hector's House was founded in 2016 to campaign in the name of Hector Stringer, a Tring local who sadly took his life aged 18. It



aims to prevent suicide and reduce mental health stigma through education, awareness and support. Hector's House were nominated

to be Tring Brewery's charity of choice for 2024 by resident brewer Sam Reed, who is a Hector's House ambassador, and was a close friend of Hector Stringer.

Tring's campaign for Hector's House started in January 2024 and has seen activities including an exciting online raffle, collections at all four of the brewery's membership nights and a sell-out charity beer festival (*ToadFest*) hosted in May.

The release of 'Whitewater' marked the campaign's launch – one of twelve specials that were brewed to champion Hector's House. Beer names and imagery were drawn from the vivid realm of local legend, with ales such as 'Kingmaker' and 'Dazzle N' Trap' enjoyed by discerning drinkers in the home-counties.



*Kingmaker, one of Tring's local legend themed specials, brewed for the month of March.*

In November, a special 'Hop Scented Beard Oil' was released in collaboration with beauty maker Bare Essentials, with all profits given to Hector's House. A limited run of 100 bottles were scented with fruity aromas and real hop extract, styled on Tring's popular 'Raven King' IPA. Raven King Beard Oil was put on sale in the brewery's shop and online store, raising close to £500 for the Hector's House charity pot.

The brewery's annual raffle accounted for close to a third of the overall pot, with £1500 raised in the space of just three weeks. Food and drink items were donated by nearby artisans *Yvette's Chocolates* and

*Puddingstone Distillery*. Experiential prizes from *The Alford Arms pub* (Frithsden) and *The Rex Cinema* (Berkhamsted) were joined by vouchers from surrounding institutes like *Watford Football Club* and *The Snow Centre, Hemel Hempstead*.

Tring contributed a veritable 'cherry on the cake' with their own raffle prize donations. Brewery contributions included membership to their Golden Toad Club, a unique Beer for a Year card (60 litres of draught ale to be taken in any increment) and a much lauded 'Brew Your Own Beer' experience.

The winner of Tring's big-ticket item, Brew Your Own Beer, will work with the brewery to design and produce their very own ale. Sam Reed (Tring brewer and Hector's House ambassador) was joined by Hector's House community members at Tring's brewery shop, where a cheque for £10,142.60 was presented to the charity on Thursday January 30th.

Upon presenting the cheque, Sam (brewer at Tring Brewery) commented: "It has been a pleasure and a privilege to champion Hector's House, we are thrilled help with their amazing work. As a close friend of Hector, it has meant a great deal to generate funds that will enable Hector's House to assist local men. Great strides have been made in the recognition of our mental health in recent years, though there is still much work to be done and Hector's House are excelling in their efforts. Long may their work continue!" Hector's House Founder and Trustee Robert Stringer said: "On a personal basis, the family and I could not have been more touched by the support received from Tring Brewery, linking back to Sam, a superhuman who has personally supported the family and Hector's House, particularly with Hector's Gentleman's Club. Over the many years, Tring Brewery have supported Hector's House in so many ways. However, what has been achieved in the past year has been phenomenal. An utterly incredible amount raised, which will ensure we can provide tailored support to the

community. Moreover, the awareness raised at Tring Brewery events, beer mats, pump tags (please edit) and the like, has really helped us in raising awareness which is a crucial part of our mission. On behalf of our beneficiaries, the team, Trustees and family, I am entirely humbled and grateful to Tring Brewery. Thank you." Here's to the incredible work of Hector's House: something we can all raise a glass to! Funds raised for Hector's House will be used to prevent suicide and reduce mental health stigma through education, awareness and support. If you or someone you know needs mental wellbeing



Sam from Tring Brewery (centre-right, holding cheque) presents a cheque for £10,142.60 to Robert Stringer (left-centre, Hector's father and charity founder + trustee) and Dec (front-centre, charity campaigns and events assistant) from Hector's House, flanked by members of Hector's House 'Gentle-man's Club'.

assistance, or you would like to help with local wellbeing awareness, please do reach out to Hector's House at [hectorshouse.org.uk](http://hectorshouse.org.uk).

**Other news**

Work has started on the outside area ready for the summer, and the bus is in the process of being painted

**Seasonal Special**

**Bring Me Sunshine – 4.2%**



Golden, fruity and refreshing. (March to May)

Fact – the sun always shines on Tring the day we release this beer. Cascade

hops and light roasted malts are the base for this fruity, hoppy golden-brown ale. Get some 'Sunshine' in your life.

Great with pasta dishes. Try with a simple green pesto covered penne or spicy crab linguine.

**Monthly Special**

**Level Headed – 3.9%**



Classic, drinkable traditional bitter. (March)

A well-considered brew featuring fruity British hops, this ale offers nuance and complexity at a drinkable

strength. A robust malt backbone keeps things on keel, contributing flavours of biscuit and caramel.

Notes of biscuit and caramel should play nicely into a hearty spring lamb tagine. A proper warm-the-cockles combo!

The latest tour booking dates and times can be found at [www.tringbrewery.co.uk](http://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**

[www.valebrewery.co.uk](http://www.valebrewery.co.uk)

EST 1995



**Seasonal Beers.**

**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

**Progress – IPA 4.5%**



Sailing serenely to a zesty destination: this hop-forward IPA blends old and new world flavours.

Hops: El Dorado, Progress

Malt: Pale Planet

**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

[www.webrew.co.uk](http://www.webrew.co.uk)

### Regular cask selection

#### Guardsman – Best Bitter 4.2%



Windsor & Eton's first cask ale was launched on St. George's Day 2010. The famous bearskin hats worn by the Guard regiments based in Windsor was their inspiration for this

classic Best Bitter.

Guardsman is a copper-coloured classic ale with a tangy taste, and a fresh hop aroma. Brewed with premium Maris Otter Pale and Crystal malts along with Golding and Fuggles hops (4.2% abv).

Ingredients; Water, malted barley, whole leaf hops and wheat

#### Conqueror – Black IPA – 5%

A black IPA, Conqueror is a rich, complex and very distinctive ale. It is brewed with a careful blend of 5 speciality malts along with Summit



and Cascade hops to produce an intense combination of roasted flavours balanced with full fresh pine hop aroma.

#### Windsor Knot –

#### Pale IPA 4%



WINDSOR KNOT is our celebration beer. Originally brewed to celebrate the marriage of Prince William and Kate Middleton in 2012, we then created a

special recipe for the marriage of Prince Harry and Meghan Markle. Like all our beers

WINDSOR KNOT is made with the finest natural ingredients including two specially selected hops, Sovereign and Nelson Sauvin from New Zealand. Together they deliver a refreshing, tasty ale with a hint of exotic fruit aroma.

### Seasonal Ales.

#### Azacca the Clones – Pale Ale 5%



MAY THE BEER BE WITH YOU! Naturally hazy, this stonefruit pale ale has mellow notes of peach with a smooth mouthfeel. This is the beer you're looking for! Limited availability.

#### Last Drop – Rose Red Pale Ale – 4%



CARRY THEM HOME with our annual 6 Nations Rose Red Bitter. Our sessionable bitter using Rye, and crystal and double roasted malt. Hopped with Mosaic and Simcoe hops to give a fruity / floral aroma.

#### Sligo Bay - Irish Red Pale Ale5%



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### Brewery News

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This issue we are shining the spotlight on The Red Lion, Marsworth, Bucks, and The Hop Tap, Hemel Hempstead.

## The Red Lion, Marsworth

According to deeds hanging in the pub, dated 1683, The Red Lion has been a centre point of Marsworth for hundreds of years. Recorded in 1872 as having been licensed for fifty years, this Grade II listed – since 1984 - pub is believed to be even older, possibly from the



*Exterior view of the Red Lion, Marsworth*

fifteenth century though was much remodelled in the 1800s. However, the building still retains some of its ancient cruck frame trusses and casements from those much earlier days. This is a beautiful old building in an attractive corner of the village close to the church. To the right of the front door there is a traditional public bar with a real fire, and a log burner in the adjoining room beyond. This was once two cottages, with a single front door and where the old fireplaces can still be seen. The door to the left from the entrance lobby leads to a tiny bar, once known as the 'Cozy Corner', with steps leading up to a further lounge. This pub is much loved by many, including those who's hobby is walking towpaths as it is situated beside Bridge 130 on the Grand Union Canal.

As with the majority of pubs I have researched, obtaining details of former licensees is not easy and tends to be recorded somewhat piecemeal. It is shown in County archives that on 19th March 1789 the Red Lion at Marsworth was conveyed from William Grange to a Joseph Lucas and in 1791 Joseph Lucas II (born 1751 and presumably a son)

was listed as a maltster in the village. Malting was often carried out in small villages and in the 18th century, Marsworth, as with Ivinghoe, had its own maltings. The Lucas family became an important part of Marsworth and surrounding villages through their farming and building enterprises in addition to the ownership of pubs. It is believed that in 1895 the Red Lion changed hands when it went from Lucas's ownership to the Aylesbury



*The Red Lion in bygone days*

Brewing Company (ABC). In the 1980s it was then purchased from ABC by Judy and Peter Goodwin, and then in 1994 by Dick Brake. Ten years later it passed to Dick's son, Michael in who's ownership it remains today; and for the past couple of years, it's been very well run by Mandy and Pete Oxley. Pete is responsible for the kitchen and producing excellent and



*Inside the bar at the Red Lion*

reasonably priced meals, and Mandy for front of house.

The Red Lion is a free house and true community pub, not just for Marsworth but – at times during the year – for those farther afield. That is evidenced by meetings of the Classic Car Club, Steam Engines gatherings and the Classic Bikers monthly meetings when, in all of those cases people came from far and wide. In 2024 The Distinguished Gentlemen Riders ([www.gentlemansride.com](http://www.gentlemansride.com)) made a huge positive impact by choosing The Red Lion as their start and finish point for their charity ride in May. Locally, last year the pub held its very first charity auction, raising £1967.00 for Hector's House; with monies from their monthly quiz nights and the Red Lion's first ever music festival also going to that charity; the acts giving their time free.

Pub opening hours – Monday 4.00pm to 8.00pm/Tuesday to Saturday 12 midday to 11.00pm/Sunday 12 midday to 9.00pm.

Kitchen – Closed on Mondays/Tuesday to Saturday 12 midday to 2.30pm and 6.00pm to 8.30pm/Sunday 12 midday to 3.00pm.

The Red Lion, 90 Vicarage Road, Marsworth, Buckinghamshire, HP23 4LU.

Telephone 01296 668366.

Website [www.redlionmarsworth.co.uk](http://www.redlionmarsworth.co.uk)

Email [info@redlionmarsworth.co.uk](mailto:info@redlionmarsworth.co.uk)

Richard Abraham

## The Hop Tap, Hemel Hempstead

The Hop Tap opened on Nov 14, 2024, on the site of what was the very popular Monks Inn. It is owned by Tony and Tracey Hosier.

### A bit of background

Tony is a qualified mechanic/hydraulic engineer and did an apprenticeship with Dexion Company. He decided not to go into engineering but wanted to go into the brewing industry doing sales. He went to work for

Unwins, and opened a shop for them in Adeyfield, Hemel Hempstead, in 1983. He then went from branch manager to area manager, and then moved to Grolsch in 1987, as their first UK sales person for them, and was regional manager. He was at Grolsch for 7 years and during that time Grolsch bought Ruddles Brewery from Courage. He then joined Greene King and spent 20 years as a national account manager. Following that he spent 12 years as a consultant to small brewers such as Crafty, Robinsons and Mobblery (Knutsford), and the West Berks Brewery, to name a few.

In July 2021, he and Tracey started the Hops and Apples, in a former dentists, in Hemel Hempstead. Tracey ran the shop with Tony helping out when he had time, from buying



The Hop Tap. A micropub in a former bookies shop.

and doing the accounts. Their philosophy was to only work with family and independent brewers to help give them an outlet following the pandemic. The store has been very popular and on market days in Hemel Old Town, they have a stall selling a range of beers and ciders, and their own Jupiter Heights IPA, brewed by Crafty Brewing (spot the link!).

As mentioned at the start, both Tony and Tracey were regulars at the former Monks Inn, and enjoyed the range of real ales, ciders and keg beer on offer, plus the huge sense of community. When it unfortunately closed, Tony discovered that the Monkonians, as they

were affectionately known, didn't really have a pub to go to that served up the range of beers that the Monks did, so when the lease came up, Tony saw the opportunity, and took a 5-year lease from Jennings Bookmakers, the owners of the site.

As the micropub is quite small, they have a DJ on every six weeks, or so, depending on demand. Size is an issue so no plans at present for live music but that may change. It's a fluid situation and waiting to see what customers want. There is a suggestion box on the bar and Tony replies to each suggestion personally via Facebook.

Tony regards himself just as a custodian of the pub on behalf of the customers and very much regards it as a community pub, where people can chat, have a drink, and where a safe environment is provided. They take part in the "Ask Angela" scheme and all staff have been trained on it.

### **What's on offer**



Tony behind the bar at the Hop Tap.

The cask beers are changed regularly, with new brewers on every week and none on regularly. On keg they have Tring Brewery Alchemist and Raven King, and three in rotation, with one lager and two ales. There are normally two on gravity, which also rotate. Jupiter Heights IPA, their own beer, brewed by Crafty Brewing, is often to be found, but rotates along with the others on gravity. They

also have seven draft ciders in combination of hand pump, and bag-in-a-box. There are currently four handpumps and they are looking to put a fifth on in the summer. There is also a range of local gins and spirits, and wines.

### **Events**

There is a Quiz Evening every Wednesday at 8 pm. They will also be showing sport, if shown on terrestrial TV, including rugby, the Cheltenham Festival, and other major sporting events.

### **Food**

Tony said they are doing pie and a pint, pizza and a pint, pasta and a pint, Italian street food, and are talking to an Indian restaurant about having them supply nibble, such as bhajis and samosas.

### **The future**

Tony said they are planning on tap takeovers, tasting sessions including whisky and gin, depending on what customers want, and will also have seating outside the bar in the summer.

### **Meetings and gatherings**

Dacorum Motorcycle Riders (DMR) have the Hop Tap as their home base.

### **Opening times**

Monday to Saturday 12 midday to 11 pm/  
Sunday 12 midday to 9 pm.

### **Social media**

Facebook: "The HopTappers"

### **Web site**

[www.thehoptap.com](http://www.thehoptap.com)

### **Address**

The Hop Tap, The Square, 31-32 Marlowes,  
Hemel Hempstead, HP1 1EP



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.

## Indie Beer Week launched

Industry



A UK-wide week has been launched by smaller producers and pub operators to promote independent beer. “It feels more important than ever to help customers make informed choices about supporting local, independent breweries through the beers that they buy. The Indie Beer campaign does just that,” said Billericay brewery owner Richard Coppack. Building on the launch of the Indie Beer campaign at the end of 2024, Indie Beer Week will take place 11-20 April. The celebration is being launched at the Maltings Beer Festival in Newton Abbot, Devon, ahead of events taking place across the UK. Society of Independent Brewers and Associates (SIBA) spokesman Neil Walker said: “Indie Beer Week is a national celebration of great independent beer and a chance for our superb pubs and breweries to attract new customers or give regulars a great new experience by running special events, festivals, tap takeovers, meet the brewer evenings or tastings which celebrate local producers. “The huge response to the launch of the Indie Beer campaign, which is now supported by more than 400 breweries and has been used by tens of thousands of consumers, shows how important supporting local independent beer is to people. “The Indie Beer campaign and Indie Beer Week shines a light on genuinely independent breweries and makes it easier for consumers to find out what is or isn’t

independent via the IndieBeer.uk website.” YouGov data published by SIBA found 75 per cent of people surveyed believe consumers are being misled when buying beer from once-independent craft breweries. People were shown images of five beers that have been bought out by global companies: Beavertown Neck Oil (Heineken), Fuller’s London Pride (Asahi), Camden Hells (Budweiser), Brixton Reliance Pale Ale (Heineken), and Sharp’s Doom Bar (Molson Coors). When told these breweries were owned by global companies and not independent, three-quarters of people surveyed said they felt buyers were being misled, with the figure for the beer drinkers even higher at 81 per cent. The campaign is open to all independent UK breweries and is supported by consumer and industry organisations representing the beer-and-pub sector, including CAMRA, British Institute of Innkeepers, and the Independent Family Brewers of Britain.

14/02/2025 by Timothy Hampson

## Ancient beer style breaks out of Yorkshire

Industry



Stingo is busting out all over. An ancient beer style, largely forgotten and confined to Yorkshire, its county of origin, is now making an appearance in other parts of the UK. It's a beer with a long pedigree and it's not the first time it has travelled south. Between the 18th and 20<sup>th</sup> centuries, a large pub with its own brewery in London's Marylebone district was called the Yorkshire Stingo. Ex-patriate Yorkshire

people along with locals would gather in large numbers – often as many as 20,000 – to the pub's garden and drink stingo – a name that's come from the that strong gives. The pub demolished in 1964 to make way for the Marylebone



flyover but stingo was taken up by the major London brewer Watneys, which produced it until it went out of business in 1979. Yorkshire Stingo has made a comeback in its native region. Christian Horton, head brewer at Samuel Smith's in Tadcaster, has brewed an 8 per cent ABV interpretation of the style since 2006. He thinks it may have fallen from favour during World War One when brewers couldn't afford to make strong beers as a result of punitive levels of duty imposed by the government to help finance the armaments industry. His version is aged for a year in oak vessels, some of which are more than 100 years old. It's brewed with British ale malt and darker Munich malt that adds both colour and a touch of sweetness. The hops are Fuggles, Goldings, Phoenix and Styrian Goldings. It's the brewery's only bottle-conditioned beer and has delicious aromas and flavours of oak, vanilla, butterscotch, raisin fruit and spicy hops. Rooster's brewery in Harrogate has introduced a remarkable version of stingo. The brewery, founded in 1993 and bought by Ian Fozard in 2011, is now run by his sons Tom

and Oliver. Its Stingo is 9 per cent and was brewed four years ago. It was matured in tank but then transferred to former Pinot Noir wine and bourbon whiskey casks where it rested for nine months before returning to tank prior to packaging. The highly complex beer is brewed with Golden Promise pale malt, Munich, crystal and dark crystal malts with flaked barley and Demerara sugar. The single hop is Admiral. It has a bronze colour with oak, burnt fruit, roasted grain and spicy hops on the aroma. The rich palate is dominated by vinous



fruit, oak, juicy malt and spicy hops. The long, bittersweet finish has sweet malt to the fore but is balanced by oak, fruit and hops. Stingo had travelled south earlier. Two

breweries in Northampton, Phipps and NBC, both brewed the style. They had the misfortune to be bought and closed by Watney, but their beers have been revived by the Albion brewery that makes a 9.5 per cent stingo. The beer is aged in whisky casks for a year with one version aged for five times as long. It's robust, with rich vinous, oak and hop notes. Stingo has been produced since the 1960s by the major Dorset brewery Hall & Woodhouse, famous for its Badger ales. It's one of the oldest breweries in Britain, dating from 1777, and is committed to traditional beer styles. Its current version of stingo is called

Teamwork and commemorates members of the family who have left a powerful imprint on the brewery. The current version is 9 per cent and the label has images of John and Edward Woodhouse, former head brewer and chairman respectively. It's brewed with pale, crystal and



chocolate malts, and is hopped with Target, Progress, Fuggles and Centennial varieties. It has rich butterscotch and vinous notes on aroma and palate and is similar in flavour and character to port and sherry. Stingo beers belong to a class known as barley wines, and they have a heritage going back many centuries to a time when Britain was endlessly at war with France and patriots refused to drink the enemy's wine. That enmity is now behind us but the historic beer style it created has survived and has been revived. The beers above are available from the breweries' online shops. Pictured: Oliver (left) and Tom Fozard at Rooster's (Matthew Curtis, Pellicle).

09/02/2025 by Roger Protz

## Making our niche mainstream

Opinion



As times get harder, more breweries are seeking collaborations. They strengthen ties within the industry and help reach new audiences. Who among us wasn't delighted to see the fine union between Timothy Taylor and Northern Monk produce the 4.4 per cent stout Northern Rising? And surely all of us let out a little sigh of pleasure when we saw the stunning label on Three Rules, the first three-way Trappist collab between Tynt Meadow, La Trappe and Zudert Trappist. Not to mention the squeaks of pleasure that occur when tasting the full-bodied 7.4 per cent Dubbel within. A great collaboration project is exciting.

Two (or more) of your favourite breweries blending their styles and expertise. I love the thrill of finding a project that I've been keeping my eye out for in a pub. The expectation. The satisfaction that the beer is every bit as good as you'd hoped. But I've noticed breweries are thinking outside the box with their partnerships and I believe they are doing beer a great service. How does one spark joy with the local crowd better than working with their sports teams? Arguably no one is doing that better right now than Fierce Beer. In the summer, it launched a lager called 1983. It is served in the Fierce Beer 1983 Lounge at Aberdeen FC's Pittodrie Stadium. A month later, it launched Slapshot – another lager but this time brewed for its friends at the Aberdeen Lynx ice hockey team. I'm sure those two 4.2 per cent lagers are unique, but regardless the brewery has followed up with Wasp, a 4.2 per cent dry Irish-style stout for the football club on the back of 1983's success. Fierce is getting its beers in front of thousands of sports fans that it might not otherwise reach, presumably at home and away. We've got to respect how wonderful it is to see stadiums serving something more exciting than cooking lager to the fans. Music-inspired collaborations do the same job. They are not new, but they certainly seem to have stepped up a notch recently. Brew York has now released two beers with Britpoppers Shed Seven, for example. The latest was Liquid Gold – a homage to the band from York's biggest hit, *Going for Gold*, on the occasion of their 30th anniversary tour. If indie bands aren't your thing, then maybe Bristolian brewer Moor's collab with electro-punk-metal darlings Pitchshifter will get your toes tapping. Its session IPA, Genius, was available at certain dates of the band's recent UK tour. That's definitely improving beer quality thinking of most of the gigs I've ever been to. Bands don't get much bigger than Glasgow's Travis, (pictured) who have worked with a brewery steeped in musical heritage – Signature Brew in Walthamstow. Since its foundation in 2011, Signature has

collaborated with more artists than any other brewery in the world. The new lager, Raze The Bar, is being stocked across the Travis' near sold-out UK tour this month. While the official line is that Raze The Bar is "a crisp, refreshing helles with a soft malt backbone", Travis bassist, Dougie Payne, explained to me that they had asked for the beer to be "a bit like Tennent's" – a nod to the band's early days rehearsing in an upstairs room of the Horseshoe Bar in Glasgow. "I'm not a real ale guy," Dougie said. "I know people will laugh at me for saying it, but a good pint of Tennent's is the greatest thing in the world for me. We tasted [Raze the Bar] yesterday and it's great. It's got that Tennent's thing, but also this lovely lemon citrus thing. It's more complex. It's delicious." And it doesn't end there. Siren Craft Brew had a brush with Hollywood over the summer, producing a red berry sour called Something in the Water with the team from Alien: Romulus. The release has been so popular with fans of the film franchise that empty cans of the limited-edition beer have been selling for up to a tenner on eBay. Which we can all agree is utter madness, but it goes to prove how successful collaborations like this are. From the silver to the small screen, the collaboration which inspired me to write this column was Mad Squirrel vs Taskmaster. I don't think I've ever seen anything quite like it. A series of "ludicrous brews" were launched to promote the Taskmaster Live Experience spin-off from the Channel 4 TV show. It seems to be going down pretty well. Every time I've checked the webshop, the mixed case has been sold out. "The Taskmaster Collaboration has been extremely well received," a Mad Squirrel spokesperson told me. "People are enjoying the beer, loving the design and names of the cans, as well as enjoying all the beer on draft at the live experience in London." As we all know, a love of great beer is strangely niche for a country that sits comfortably in the top ten for volume of beer consumed annually. These enterprising souls are taking our subculture hobby and smashing

it into the faces of the mainstream. Blimey, there's even a Neon Raptor collaboration with Warhammer. These beers are tapping into the magpie instinct that fans often have to collect anything and everything to do with their chosen adoration. It's fantastic. Travis' Dougie Payne summarised it better than I could. "I think the novelty of the artwork and having us on the can will be the initial thing. But it's a really good beer. So hopefully, they'll come for the novelty and stay for the beer."

14/12/2024 by Laura Hadland

## Plans for new homes must include pubs

Industry

A trade association has called for the government's ambitious plans to build 1.5m houses in the next five years to include pubs. The British Beer and Pub Association (BBPA) has partnered with think tank Create Streets to produce the Brewing Communities report which found new towns and major housing developments will only flourish if they have successful pubs as part of the community. Dubbing this approach as creating "pub hubs" the report emphasises the importance of creating great places and great locals to



enhance communal life and reduce loneliness. The report, which was launched in parliament, highlights the decline in the number of pubs and high-street retail vacancies in the UK, which has negatively impacted communal and

neighbourly interactions. Hosted by Labour Growth Group chair Chris Curtis MP, the event saw parliamentarians and industry experts come together to discuss key policy recommendations for the government including business rates incentives, capital expensing and planning reforms. Creative Streets founder Nicholas Boys-Smith said: "No place, person or institution echoes through British history as joyfully as the pub. From Chaucer's pilgrims departing the Tabard, the Queen Vic in Eastenders, local boozers have always taken centre stage in British life. "If our streets were a home then our local pub would be its hearth, the place where we warm ourselves and where we meet and talk, relax and revive. But our pubs are troubled. Over a quarter have closed. This matters. If we desire neighbourhoods where we can come together then we should cherish our existing pubs, manage our streets and squares so that pubs can thrive and create new places which weave us together and don't spin us apart. "The good news is that we know how. The evidence on where people like to be and why is ever clearer. Let's lift the bar and create places in which pubs can thrive, and people can prosper. This report shows how." BBPA CEO Emma McClarkin (pictured) said the report highlights how people, pubs and the communities they call home suffer when town planning is poorly thought out. She warned that planning must focus on the people who live there, rather than hitting targets and construction numbers. She said: "The social and economic benefits that pubs offer to the development of new towns and the expansion of existing ones are clear. Pubs are an essential part of the new government's vision for 1.5m new homes – a focal point and key community asset that will help ensure the success of these new communities. "I hope this report serves as a call to action for policy makers, developers and communities alike to prioritise the creation of vibrant, connected spaces where people can come together, and feel they're at home."

25/01/2025 by Timothy Hampson

## Latest figures reveal six pubs close each week

Industry



New data which reveals six pubs a week are shutting their doors for good has seen the British Beer & Pub Association (BBPA) demand urgent government action to halt "completely avoidable" closures. Nearly 300 pubs closed across England and Wales in 2024 according to the latest figures from the BBPA. The trade body, which represents more than 20,000 pubs, reported there were 289 closures in the past year, which equated to more than 4,500 job losses alone. The BBPA says the enormous scale of closures can be halted if government sticks to its commitment of business rates reform, which must be swiftly and meaningfully introduced. Overhauling business rates for pubs and breweries, which are among the most heavily taxed business sectors in the UK, coupled with phasing in new employment costs, would slow down unnecessary closures the BBPA said. With the beer and pub sector pouring more than £34bn into the economy in one year alone and supporting more than a million jobs, the BBPA says government must remain committed to supporting the sector. BBPA chief executive Emma McClarkin said: "The scale of these closures is completely avoidable because

pubs are doing a brisk trade. Consumer demand is there; however, profits are being wiped out with sky high bills and pubs are facing yet more rates and costs come April. We're right behind Labour's mission to supercharge growth and can deliver this economic boost across the UK, but only if it is easier for pubs to keep their doors open. "Government must urgently bring in meaningful business rates reform and phase in new employment costs so pubs can keep boosting the economy, supporting local jobs, and remaining at the heart of communities." The BBPA said that the April cliff-edge when business rates relief drops from 75 per cent to 40 per cent, more than doubling bills for most pubs, new employment costs kick in and the start of the chaotic and unsustainable beer bottle tax (EPR fees), will all add to the financial pressures. The cumulative impact of the Budget will create an extra £650m in costs for the sector, which worsens the outlook for pubs, the trade body said. The regions that suffered the most from net pub closures were London at one per cent, followed by East Midlands and West Midlands, with 0.9 per cent closures. The Northeast suffered the least closures at 0.3 per cent. For every three pounds spent in a pub, one pound goes straight to the tax man, the BBPA stressed.

20/02/2025 by Timothy Hampson

## Double Diamond brewer back in business

Industry



Allsopp's, one of the most famous names in British brewing, along with its leading beers Pale Ale and IPA, are being recreated by a descendant of the founders. Jamie Allsopp (pictured) is the

seven times great grandson of Samuel Allsopp, a leading brewer in Burton-upon-Trent in the 19th century. Allsopp harnessed the mineral-rich waters of the Trent Valley to develop new pale ales that revolutionised brewing both in Britain and on a global scale. Jamie had a stroke of good luck when veteran brewer Steve Holt, who runs the Kirkstall brewery in Leeds, bought a ledger in an auction that contained Allsopp's recipes from the 19th century. This was manna from heaven for Jamie. He worked as a hedge fund manager in the City of London, and he used the money he made there to restore the family traditions. He took the brewing ledger, which dates from 1934, to Jim Applebee, an experienced brewer in Burton, and interpretations of Allsopp's IPA (5 per cent) and Pale Ale (4 per cent) were produced in Leeds. He has now added Best Bitter (3.8 per cent) and a seasonal Arctic Ale (11 per cent) plus he has created a lot of interest by bringing back Double Diamond (3.8 per cent), a leading



keg beer from the 1960s and 1970s. The beers are available at Jamie Allsopp's new pub, the Blue Stoops, in London's Notting Hill (127

Kensington Church Street, W8). The pub takes its name from the brewery's first pub in Burton. The beers are brewed by Steve Holt at Kirkstall, which has recently moved to the site of the former Tetley Brewery in Leeds. "But we're going back to Burton," Jamie said emphatically. "The local council is rejuvenating the town centre, and I've told it I am keen to install a brewery there." Brewing the beers in Burton will restore the heritage of Allsopp's, although the brewery started in 1742 with the name of Benjamin Wilson. His son, also Benjamin, turned it into the biggest and most influential brewery in the town.

Wilson Jnr had no children but employed nephew Samuel Allsopp and sold the business to him in 1807. Allsopp was encouraged by the East India Company (EIC) to send beer to India for the British stationed there. But the EIC stressed it should be a paler and more refreshing one than the dark milds, porters and stouts shipped there. Allsopp was given bottles of pale beer brewed by Hodgson's brewery in East London and exported to India. Hodgson had angered the EIC by not paying his bills and Allsopp was encouraged to work with the company to replace the London brewer. Allsopp took samples of Hodgson's beer back to Burton where he presented them to his head brewer, Job Goodhead. He said he could produce a similar beer to Hodgson's and, according to a local legend, he made a trial brew in a tea pot. The Trent water, rich in gypsum and magnesium, enhanced both the malt and hop character of Allsopp's beer and soon his pale ale was outselling Hodgson's in India. The success of Allsopp's in India encouraged other Burton brewers to also fashion pale ale for export. They also turned their attention to the domestic market with lower-strength pale ales. In 1934, Allsopp's merged with its next-door neighbour and became Ind Coope & Allsopp. In the 1960s the company joined with Ansells of Birmingham and Tetley of Leeds to form Allied Breweries. This brewing and pub-owning giant went through several ownerships and, eventually in 1991, it became part of a joint venture called Carlsberg-Tetley. Brewing ceased in Burton. Now Jamie Allsopp is restoring the key beers brewed in Burton. He uses a blend of Chevallier and Maris Otter pale malts along with crystal and Munich versions for colour, with Bramling Cross, Challenger, Fuggles and Goldings hops for Pale Ale and IPA. Allsopp was one of the first British brewers to produce lager, and Jamie also produces Pilsner (4.6 per cent) using Pilsner malt and a lager yeast culture. Crucially, Jamie was able to get the original Allsopp's yeasts from the National Collection

of Yeast Cultures in Norwich. A seasonal beer, Arctic Ale, was brewed by Allsopp's for British sailors attempting to find the North-West passage between the Pacific and Atlantic oceans. The strength of 11 per cent was



designed not only to warm the sailors but also to ward off scurvy during a long voyage with poor food. You face no such risks at the Blue Stoops in London. As well as the pub, there's a restaurant. Double Diamond was first brewed by Allsopp's in 1876 and was labelled India Pale Ale. A bottled version was launched in 1946 followed by a keg beer in the 1960s with a catchy jingle "A Double Diamond Works Wonders". Sales declined dramatically when CAMRA started the revival of cask beer in the 1970s. The Campaign produced a badge with the slogan "DD is K9P". The beer produced by Jamie Allsopp is brewed with pale malt and two American hops, Citra and Mosaic. It's available on draught and also in cans. Jamie says the media interest in the beer means a number of supermarkets may soon sell the canned version.

01/02/2025 by Roger Protz

## Goodbye to all that – it didn't last long

### Opinion

So, RIP Carlsberg Marston's Brewing Company. It didn't last long. Formed in 2020, like Monty Python's famous parrot, it is no more and has gone to meet its maker. In January, the Danish giant bought the soft drinks company Britvic for £3.3bn. It's one of the biggest mergers in the British drinks business and gives Carlsberg control of Pepsi Max, 7UP, Tango, Robinson's and R White's. That's Robinson's orange juice, not the family brewer in Stockport, you'll be relieved to hear. The merger has created Carlsberg Britvic, the UK's biggest supplier of fizzy drinks, including lager, to pubs and off-trade supermarkets and stores. Marston's, a once-famous Burton

brewer of fine beers, is now a pub company and just a sad footnote to British brewing history. In the short life of CMBC, Carlsberg – which chaired the company and controlled 60 per cent of the shares – closed or planned to close Banks’s, Jennings, Ringwood and Wychwood breweries. In common with Heineken, which has shuttered Caledonian in Edinburgh, the reason for the closures is Carlsberg’s mantra that sales of cask beer are in free fall. The Danes and the Dutch should listen to Sir Tim Martin, boss of JD



Wetherspoon, who said last month that “real ale was rocking” in his pubs. It’s the same encouraging message when you

turn to independent brewers. In Yorkshire, both Timothy Taylor’s and Theakston say sales of cask have recovered from Covid and are on the increase. Taylor’s says it’s selling more Landlord and other beers than before the pandemic. In the Peak District, Thornbridge reports that most of its production is cask and sales are strong, aided by the adoption of a Burton union fermenting system acquired from Marston’s and axed by Carlsberg. In Suffolk, Greene King has launched a series of Fresh Cask Releases seasonal beers for 2025 and is preparing to build a new brewery in Bury St



Edmunds at a cost of £40m. It’s now the undisputed biggest cask beer brewery in the country. In a similar vein, Shepherd Neame in



Faversham, Kent, has a monthly series of Cask Club beers alongside its regular ales Master Brew, Spitfire and Bishop’s Finger.

Both Greene King and Shepherd Neame have large pub estates, and they are supplying them with regular and seasonal cask beers as a result of genuine consumer demand – a concept lost on the likes of Carlsberg and Heineken. The closure of Banks’s brewery in Wolverhampton defies logic. It’s capable of producing 100,000 barrels a year and is considered to be the giant of the Black Country, famous for its mild and bitter. When all the closures are completed, Carlsberg will own just one brewery in Burton. Even with planned expansion, it won’t be able to cope with all the beers once produced by the Marston’s group, so many much-loved beers from Jennings and Ringwood will go down the memory hole. Molson Coors, an American-Canadian conglomerate that owns Carling lager, has also wielded the axe. It has “rested” production of the famous bottle-conditioned Worthington’s White Shield at a time when IPA as a style is enjoying a world-wide renaissance. It has no interest in the beer but refuses to sell it to independent brewers who would like to take it on. It has also pulled the shutters down on the National Brewery Centre, a museum that traces the history of brewing Burton and the wider country. Britain now lacks a museum devoted to the traditions of beer making, its deep roots in society and our unique styles of ale. The closure of the centre meant the Heritage brewery had to leave the site where it recreated old Bass and Worthington beers, including a cask version of Worthington E. It was keen to take on White Shield, but Molson Coors was obdurate in its determination to own the beer but no longer produce it. Heritage has now merged with the Burton Bridge brewery and has found a new home. Another victim of Molson Coors has not been so fortunate. The Leinenkugel brewery in Chippewa Falls, Wisconsin, in the United States, is 157 years old. It was founded in 1867 by Jacob Leinenkugel from Germany who chose the site in Wisconsin as the soil was ideal for growing both grain and hops. The brewery produces traditional German-

style lagers, including pale, dark and Oktoberfest, as well as a range of shandies. In 1988, the family made the serious error of selling the company to Molson Coors on the assumption the group would continue production at the original site. But MC announced last month it was closing Chippewa Falls and would move the beers to its main plant in Milwaukee. Jake and Dick Leinenkugel, the sixth generation of the family, contacted MC and said they were prepared to buy back the plant. They have not had the courtesy of a reply. The global giants are on a mission to centralise production in a few large centres and to weed out any beers that are not mainstream lagers. In Britain we are losing not only cask ales but also vital elements of our brewing heritage. I would remind the managers of the Marston's non-brewing pub company of the medieval saying: "He who sups with the devil hath need of a long spoon". Since writing this column Jennings brewery has been acquired by two local entrepreneurs

who plan to restart brewing at the site, <https://wb.camra.org.uk/my-articles/preview/jennings-to-return-to-brewing-in-cockermouth>

08/02/2025 by Roger Protz

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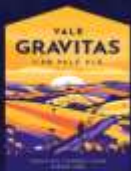
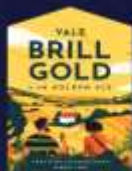
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**Editors on tour: Richard recently visited Mexico and had to check out the beer scene, of course!**

## Viva Mexican Beer

Unless you have visited Mexico my – possibly incorrect - assumption would be that, like me, the only beer from that country of which you'd have heard would be 'Sol' and 'Corona', the former purchased in January 2010 by Heineken International, and the latter in 2012 by AB InBev. Those two sold in the United Kingdom are now brewed here, 'Sol' in Tadcaster and 'Corona' in Magor, South Wales. In the UK 'Sol' currently has an Alcohol by Volume (ABV) of 4.2% though Heineken is believed to be reducing that to 3.4%, whilst 'Corona' (Mexico's best-selling beer by volume) is 4.6%. In Mexico the strengths are the same though it is very unlikely that the ABV of 'Sol' will be reduced there!

On our recent holiday in Mexico, I discovered other beers of which I was hitherto blissfully unaware and which, to my palate, are far superior to 'Sol' and 'Corona' – not that I'm a particular imbibor here of those. Following on from my learning curve I thought it would be interesting to explore the origins of Mexican beers and sample a few – all in the interest of research of course - and, having discussed it with Andy, produce the article you are now reading.

Brewing beer as we would now recognise it – despite alcoholic fermentation having been around since ancient times – began in Mexico with the Spanish Conquistadors invasion of the Americas at the time of the Aztec Empire between 1519 and 1521. The Spanish introduced European brewing methods using barley but, during what was their long period of colonial rule, production of beer was limited for a variety of reasons one of which was the lack of materials, and the severe restrictions and taxes placed on the product by the Spanish authorities. After the Mexican War of Independence (1810 – 1821) restrictions were largely lifted and the industry 'took off' and this

was then aided by the influx of German immigrants who brought with them a great deal of brewing expertise.

By 1918 there were thirty-six 'brewing companies' throughout Mexico but to compare that with today is difficult. For a start, breweries there now tend to be referred to as 'craft' ones – the first being credited to Gustavo Rodríguez in 1995 after he visited similar in Texas - of which, in Mexico in 2022 there were reported to be 2000! As an aside, Mexico is the world's largest beer exporter worth \$5.82 billion in 2023. Also, the world's sixth largest producer and consumer of beer, which is ranked as the 235th largest exported commodity in the world.

Leaving aside those mind-blowing statistics I would prefer to concentrate on the ones I sampled whilst there which were admittedly from a very small number of breweries, given we were all inclusive, meaning we didn't venture much beyond the resort or it cost Pesos outside of our already paid for venue! At the outset it should be noted that in the main, leaving aside strange additives to some of their beers such as chilli, salt, lime, mango and other weird (to my palate) flavourings, beer in Mexico is generally described as either *Oscuro*, meaning dark, or *Clara* which unsurprisingly covers the light beers.

Firstly, 'Superior' Cerveza (first brewed by Cervecería Moctezuma in Orizaba, Veracruz in 1896) was founded by a German immigrant – as mentioned earlier - brewer Wilhelm Hesse in 1890. In 1985, Cuauhtémoc purchased

Moctezuma Brewery and became Cuauhtémoc Moctezuma which in

2010, went to Heineken International. This is one of the cheaper Mexican beers evidenced by the fact



**Cuauhtémoc  
Moctezuma**

that it was the one supplied on a daily basis to our mini-bar and could only be found there in cans!

A rather more famous beer, 'Modelo 'Especial' (which can also incidentally be found in the UK



though thankfully not brewed here) was first created in Tacuba, Mexico in 1925, again using techniques of German brewmasters producing a Pilsner-style Lager.

Modelo 'Negra' (5.4 ABV) is described as a Dunkel-style lager which was first brewed in Mexico by Austrian immigrants, and was introduced as a draught beer in 1926, though we were only able to find it in cans or distinctively shaped bottles. This company also owned by AB InBev since 2012!

Cerveza Minerva was founded in 2002 in Guadalajara, better known as the home of Tequila and Mariachi – and has become their first 100% craft beer and is currently the largest one such in Mexico; Minerva produces almost 20,000 hectolitres annually and distributes to twenty-five Mexican states. As the nation's leader in artisan beer, Minerva is large enough to influence policy and has made craft beer a larger part of the Mexican economy and culture. Again, I only found Minerva in bottles, but they do produce a wide range of both Oscura and Clara beers, including a very decent 'Stout' (6% ABV) – not



a common style in the country. Also, a 'Pale Ale' (6%), 'Colonial' (5%), the amber 'Vienna' (5%), an American style 'IPA' (5.5%) and their 'Lager Light' (3.5%), all of which I found very quaffable. Thankfully, Minerva is still independently owned.

Another bottled beer I found most drinkable was Cerveza Pacifico (AB InBev since 2012), founded in 1900 by three German brewers in

the small Mexican port town of Mazatlán. This quickly became very popular across the country particularly in the Baja region where in 1970 it was 'discovered' by the surfing community from the United States who quickly took it back home. To this day they only produce Pacifico 'Clara', which is a 4.4% Pilsner-style Lager, and is still a best-seller North of the Rio Grande.

Mexico's oldest brewery, founded in Toluca in



1865, is Cerveza Victoria, now also part of the AB InBev empire, but unfortunately, I didn't find their 4% Vienna-style Lager in my limited area of travel.

From the foregoing you will probably be thinking that I didn't find any draught beer at all but very fortuitously our resort did indeed have such in every one of the twelve bars on tap. Step forward again William Hesse (mentioned above), the German brewer who founded 'Superior' in 1890 who in 1897 first brews Siglo XX, the beer Mexico knows today as Dos Equis 'Ambar'. He named the beer Siglo XX to usher in the upcoming 20th century with the Roman numeral "XX" signifying 20, and the Spanish word "Siglo" meaning century. This Oscura (dark) 'XX Ambar Especial' (4.7%), and their 'XX Lager Especial' (4.2%) a Vienna-style Lager were both on all the bars in draught dispense, and needless to say I drank my fair share! Both were satisfying beers, but the 'Ambar' became far and away my favourite beer of the holiday.

In my view, as one who remembers the 1970's and the domination by large brewers, it is a great shame that so many international iconic and historic brands have again been



'swallowed up' – pun fully intended – by giant conglomerations. This is also true in Mexico where, as already recorded, many are owned by either AB InBev or Heineken International; the latter having had Dos Equis since 2010.

But visitors to Mexico who travel around will find reportedly a very large number of craft breweries so, whilst yet to adopt our very own Society of Independent Brewers title of 'Indie Beer', such may be discovered in abundance.

From my limited view in the short time, we were there I can still say that Mexico is a vibrant country with a colourful and interesting history about which I am still learning. For instance, our resort – the Ocean Riviera Paradise – was constructed in 2016 on the Mexican Caribbean, in the Riviera Maya, basically where the jungle met the ocean. Large areas of forest were retained, with its flora and fauna, and there was great pleasure in sitting on our balcony in the late afternoon listening to the sounds of the jungle whilst quaffing draught Dos Equis 'XX Ambar'. Salud.

Richard Abraham

Save it to this PC

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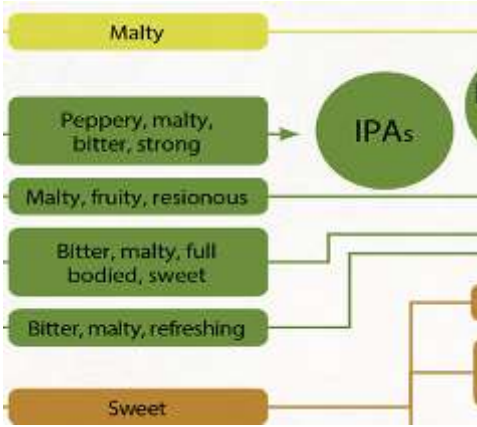
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## IPA

## So, what exactly is IPA?



The initials, as most ale drinkers know, stand for India Pale Ale. It was 'invented' in the mid-18th Century for providing beer to those serving in numerous roles with the British Raj on the sub-continent. It was born from the desire of officers commanding the East Indiamen sailing ships to make a fortune supplying home comforts to nostalgic expatriate Britons in India who worked for the East India Company or were stationed there in the military. At first, it is most likely that the beer aboard ships for the gruelling six-month journey would have been very lightly hopped Porters or similar. Unsurprisingly these couldn't stand the sea voyage and arrived in an undrinkable condition. In the 1780s a London brewer called Hodgson, brewing since 1752 in Bow, produced a strong, heavily hopped beer he called 'barleywine' or 'October Ale', an autumn-brewed stock beer popular among 18th century country gentry, a class whose sons probably made up a good number of the East India Company's staff. It was normally aged like wine before imbibing, and it not only survived the journey but was discovered to have improved considerably en-route. This then was the forerunner of IPA, and over time became much paler and more suitable for the Indian climate. So, it is

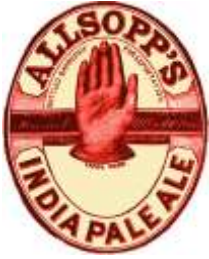
probably fair to say that greed and luck were the parents of India Pale Ale – greed because Hodgson gave the captains and commanders of the merchant ships eighteen months credit, which meant that they would go to his brewery rather than to the bigger, better known London brewers.

So, the expatriate British running the East India Company's "factories" and commanding its three private armies loved it, and by the beginning of the 19th century, Hodgson's was "the beer in almost universal use" in India. ("Beer" was what it was known as in India, rather than "pale ale"). In the Calcutta Gazette in 1822 when reporting on the arrival of goods from the 'Mother Country' it included, "Hodgson's warranted prime picked pale ale of the genuine October brewing, warranted fully equal, if not superior, to any ever before received in the settlement." Three decades later it was still an autumn favourite: in the Leeds Intelligencer of 18 October 1856, Tetley's brewery announced to its customers: "East India Pale Ale – This Season's Brewing are now being delivered." Even in 1898 Waltham Brothers' brewery in Stockwell, South London could say of its own India Pale Ale: "This Ale is heavily hopped with the very best Kent hops and nearly resembles the fine Farmhouse Stock-Beer of olden times"; presumably referring to Hodgson's. By 1814, 4,000 barrels of Hodgson's beer was being shipped and by 1821 the brewery effectively 'cut out the middlemen' and sold direct to the East, ceased the eighteen months credit and would only sell to the East India Company for cash; **and** raised the cost by 20%!

Unsurprisingly this didn't please those with whom Hodgson's had once contracted so they tried to establish like agreements with other London brewers, not a successful venture because Hodgson's would then drop their price effectively squeezing out the opposition and considered that their monopoly would continue ad infinitum. However, by now

brewers in Burton-upon-Trent started to get in on the act – the likes of Allsopp entered the race. In the early 1800s, Samuel Allsopp was the most successful Burton brewer, eclipsing even Michael Bass and William Worthington, and he set about trying to replicate “Hodgson’s

India beer”. What was probably not realised at the time – particularly by the London brewers, and possibly not even by those in Burton – was that the well water in that part of the Midlands naturally produces a much better pale, bitter ale than London water, which is rich in calcium carbonate, and is thus more suited to dark beers such as porter. So, Allsopp asked his maltster, Job Goodhead, to “find the lightest, finest, freshest barley he could”. Goodhead called it “white malt” and steeped a test brew, legend has it, in a tea kettle! This was a superior brew for its time – and probably would pass muster today – so Allsopp started to supply the East India Company with their pale ale.



possible to discover the exact Alcohol by Volume (ABV) of those early IPAs they are believed to have been anywhere between 7% and 10%. Incidentally, a few years ago at an Olympia Great British Beer Festival, Greene King tapped one cask a day of something they called an Extra IPA at 13%. They only served it in one-third of a pint measures and most – including me - found it undrinkable!

Gradually, on the home market, IPAs died out – some just branded as plain Pale Ales, the ‘India’ name dropped as it was no longer significant. There were some exceptions, one being the bottle conditioned Worthington’s ‘White Shield’ (5.6% ABV) which continued until August 2023 when the owners of the brand, Molson Coors, discontinued what many considered an iconic ale. In more modern times, pump clips – one example being Greene King IPA (3.6% ABV) first brewed in 1928 – bear little relation to those much stronger ales of earlier days. The American brewers started using the term in the seventies, and it has been taken up by the craft brewing industry so we now have a plethora of IPAs to choose from, including New England IPAs (NEIPA) and even Double IPA (DIPA, sometimes known as an Imperial IPA, also originating in the USA) where the ABV of the latter can be as high as 10%. Therefore, IPAs now come to the bar in a variety of guises with the ‘India’ part mostly being insignificant though possibly some could survive a six-month sea trip to the sub-Continent. Some stronger ales – Thornbridge ‘Jaipur’ (5.9% ABV) and St. Austell ‘Proper Job’ (5.5% ABV) come to mind – which also



The first known use of the expression India Pale Ale was in an advertisement in the Liverpool Mercury newspaper, on 30 January 1835, a remarkably long time after pale ale started being sold in India, and it was not for another couple of years that the expression was first used in advertising in The Times. Prior to a gradual adoption of the term, the beer we now call IPA was referred to as “pale ale as prepared for India”, “India Ale”, “pale India ale” and “pale export India ale”. Historically, beers were stronger and higher in alcohol than the present day but, whilst it isn’t

bear the IPA ‘label’ and are just possibly closer to those of earlier times than most of the others so called. Locally, Tring Pale Four (4.1% ABV), is an example of a West Coast IPA.



Richard Abraham



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

### Publicans

CAMRA's WhatPub website is Britain'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 will 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.

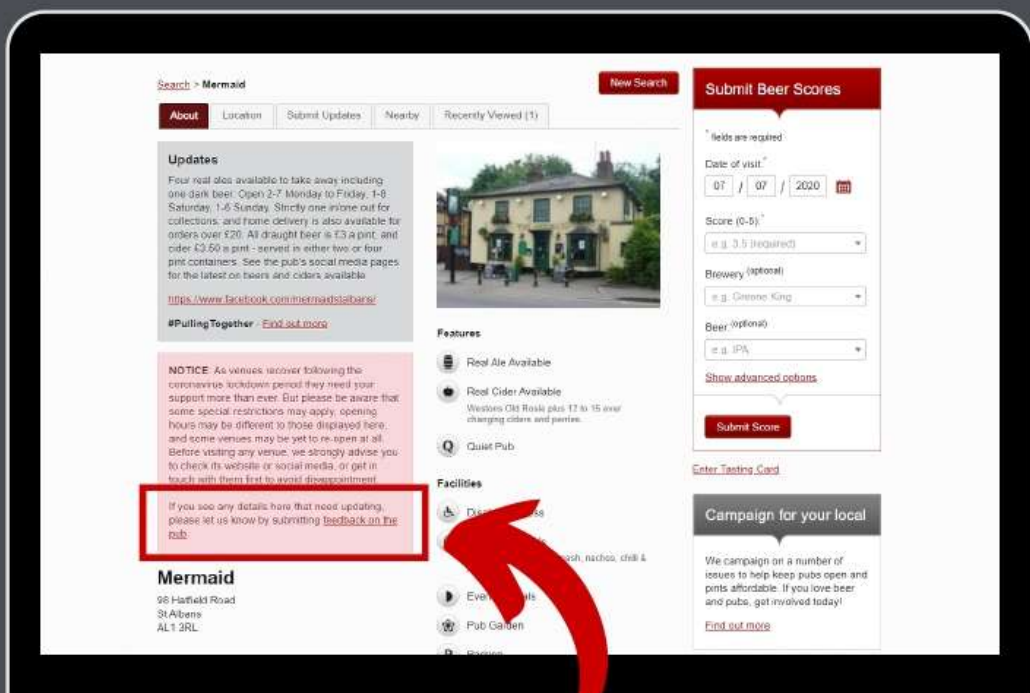
Once beer scores have been submitted online, CAMRA branches can download them and use them to help in the CAMRA Good Beer Guide selection process. For more information, go to <http://camra.org.uk/nbss>

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

# Help us power What?Pub



Things are a little different right now. Help CAMRA keep What?Pub up to date by using the feedback form to let us know about any changes at the pub:  
[www.whatpub.com](http://www.whatpub.com)



Campaign  
for  
Real Ale

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.

**Independent and Small Breweries H-P**

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

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

HALL & WOODHOUSE  
 HAMBLEDON  
 HARVEYS  
 HAVIESTOUN  
 HIUDEAWAY  
 HORNES  
 ILKLEY  
 IRON PIER  
 KIRKSTALL

LANGHAM  
 LEIGHTON BUZZARD  
 LYME REGIS  
 MAD CAT  
 MAD SQUIRREL  
 MARBLE  
 NEPTUNE  
 NEW LION  
 NEW WHARF

NORTH BREWING CO  
 NORTHERN MONK  
 OAKHAM  
 ONLY WITH LOVE  
 PENTRICH  
 PLAIN BREW CO  
 POPES YARD  
 POWDERKEG  
 PURPLE MOOSE

## 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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CHURCH, HEMEL**

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