

**FREE!**



# The Chiltern Tapler

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

Winter 2024-25 | [www.midchilternscamra.org.uk](http://www.midchilternscamra.org.uk)

***It's the Saison of Cosy Pubs and Dark Ales***



*The Rose & Crown, Ivinghoe. (See p24)*

Championing Real Ale & Real Cider and Local Pubs & Breweries,  
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.

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 <https://instagram.com/midchilternscamra/>

## Welcome – Saisons Greetings!

Welcome to the Winter edition of the Chiltern Tapler, the quarterly magazine from the Mid-Chiltern's CAMRA branch, which obviously encompasses the festive period.

With a mind that wanders, when I first thought of Christmas unsurprisingly 'Jingle Bells' came to mind and so I thought, that given pubs are unlikely to get a visit from Santa's sleigh – unless the local Rotary Clubs or other charities are doing the rounds – what else may provide a similar sound. That led me to thoughts of brewery drays – the mind taking off in a fairly obvious direction. The engine sounds of diesel driven drays are unlikely to engender many thoughts of Christmas, vital though they are in keeping the supply of our favourite tipples on the bar, but the jingling harness of shire horses could possibly equal that of Rudolf and his mates.

In days of yore, horse drawn drays were how beer got from the breweries to the pubs, some travelling great distances. For example, whilst researching the Rose & Crown, Ivinghoe for the article you will find within, I learned that in the 1800s Wilson and Roberts Brewery from that village hauled ales weekly into London. It is unlikely they were the only ones. Sadly, there are just three breweries which deliver casks of ale to pubs by horse drawn transport – they are Hook Norton, Oxfordshire; Wadworth's of Devizes, Wiltshire; Samuel Smith, Tadcaster, South Yorkshire; Robinsons of Stockport, Cheshire and Daniel Thwaite, Blackburn, Lancashire.

Although Hook Norton is only 'down the road' from our region we, in the Mid Chilterns, cannot experience horse dray deliveries to our pubs which is a pity though we are able to 'catch up' with how life once was because most of the breweries still using Shires parade

them up and down the country at agricultural shows.

The meandering mind now having returned to thoughts of said festive season, please enjoy our Winter issue – hopefully over a pint or several of great ales or ciders - and, on behalf of the Mid Chilterns CAMRA committee, we wish you a very Merry Christmas and a Happy, Healthy 2025.

There are articles on pub updates in Pub Watch, and articles from various contributors, as well as interesting articles from CAMRA.

As is usual there is a Wordsearch Puzzle with the word list consisting of some of the breweries featured in the Hemel Old Town Beer Festival.

So, settle down with a pint or several of well-kept cask ale or cider and enjoy this edition.

Cheers,

**Andy & Richard**

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

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

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

New and existing members are always welcome at any event.

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

## regular | ADVERTISING & SUBSCRIPTION RATES

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

To enquire about advertising in *The Chiltern Tapler*, contact the 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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## THE CHILTERN TAPLER

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

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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.

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.

### 2024

#### DECEMBER

##### **Tues 3 – Sat 7: Pig's Ear - East London Beer and Cider Festival**

Round Chapel, 1d Glenarm Road, Hackney, London, E5 0LY

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

Cock & Rabbit, The Lee, Great Missenden, HP16 9LZ

##### **Sat 7: Winter Social (12 pm) – The Tring Trail**

Start at Tring Brewery, The Robin Hood, Craft Yard, The Black Horse, The Bell, The Akeman, Castle Inn, The Kings Arms

##### **Fri 20 – Sun 22: The Full House Christmas Beer Festival**

128 Marlowes, Hemel Hempstead, HP1 1EZ

### 2025

#### JANUARY

##### **Wed 8: Branch Meeting (8pm)**

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

#### FEBRUARY

##### **Wed 5: Branch Meeting (8pm)**

The Red Lion, Village Road, Chenies, Rickmansworth, WD3 6ED

##### **Wed 12 – Sun 15: GBBF Winter 2025**

Magna Science Adventure Centre, Rotherham

#### MARCH

##### **Wed 12: Branch Meeting (8pm)**

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

#### APRIL

##### **Wed 2: Branch Meeting (8pm)**

Venue to be advised via <https://www.midchilternscamra.org.uk>

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

Riviera Centre, Chestnut Ave, Torquay

#### MAY

##### **Wed 7: Branch Meeting (8pm)**

Venue to be advised via <https://www.midchilternscamra.org.uk>

#### 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.



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**CAMRA LOCALE ACCREDITED** DISCOUNT AVAILABLE WITH CARD

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

# LocAle



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

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



## What is LocAle?

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

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

## Why support LocAle pubs?

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

- **Public houses** as stocking local real ales can increase pub visits.
- **Consumers** who enjoy greater beer choice and diversity.
- **Local brewers** who gain from increased sales.
- **The environment** due to fewer 'beer miles' resulting in less road congestion and pollution. ***This rules out breweries who deliver beer via distant distribution centres.***
- **The local economy** because more money is spent and retained locally.
- **Tourism** due to an increased sense of local identity and pride – let us celebrate what makes our locality different.

## CAMRA LocAle Breweries & Pubs

Although it is not set in stone, what counts as a LocAle is taken to be *approximately* 30 miles between brewery and bar. The Mid-Chilterns area stretches over quite a large area and depending on where you are in that area, the following breweries fall within that category:

**Aylesbury:** Aylesbury Brewhouse Co, Chiltern Brewery.

**Borehamwood:** Better World Brewing Ltd. **Brill:** Vale.

**Chiswick:** Fuller's. **Hatfield:** The 3 Brewers of St Albans.

**Henley-on-Thames:** Chiltern Valley Winery & Brewery, Lovibonds Brewery Ltd, Luxtons.

**Hoddesdon:** New River Brewery.

**Leighton Buzzard:** Leighton Buzzard Brewing Co. **Long Crendon.** XT Brewing Company.

**Maidenhead:** New Wharf Brewing Co Ltd. **Marlow:** Rebellion Beer Co Ltd.

**Pinner:** Pinnora Brewing. **Potten End:** Mad Squirrel.

**Reading:** Ridgeway Brewing. **Redbourne:** 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.

**Cheddington:** The Old Swan. **Chenies:** The Red Lion. **Chesham:** George & Dragon, Mad Squirrel Brewery Shop, Queen's Head, Trekkers.

**Coleshill:** Harte & Magpies.

**Dagnall:** Red Lion. **Flamstead:** Spotted Dog. **Flaunden:** Brick Layers Arms, Green Dragon.

**Great Missenden:** The Nags Head. **Hawridge Common:** The Full Moon.

**Hemel Hempstead:** The Full House. **Ivinghoe:** Rose & Crown.

**Ivinghoe Aston:** Village Swan. **Kings Langley:** Saracen's Head.

**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:** Robin Hood, Anchor, Kings Arms, Castle.

**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 MS London Porter and Evolve, when visited late November. The **Boot & Slipper** offered Greene King IPA, Old Speckled Hen, Timothy Taylor's Landlord, Rebellion Roasted Nuts. Meanwhile, and St Austell Tribute. **OLD**

**AMERSHAM:** The **King's Arms** had Rebellion IPA, Rebellion Roasted Nuts, and Chiltern Brewery Beechwood Bitter. The **Saracen's Head** had Greene King IPA, Speckled Hen, 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 Squadron Scramble, Rebellion IPA, and Frosty Fangs (brewed by Greene King on a late November visit. The **Chequers** was serving Wainwright's bitter, Eagle, Timothy Taylor's Landlord, and Rebellion IPA.

**APSLEY:** During a late November 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, Hobgoblin, and St Austell Tribute, whilst the **Paper Mill** had Dark Star Hophead, Fuller's ESB, London Pride, and Starlink. **BERKHAMSTED:** Late August, The **Crown** was offering Greene King Ruddles Best and Abbot, Tring Santa's Little Helper, Tring Starry Night, Sharp's Doom Bar, and one other to come on but unknown at the time of visiting. The **Boat** was selling Fullers London Pride, ESB, and Dark Star Starlink Dark Star, with Fuller's Winter Ale just about to go on, and Love Rugby by People Captain, as a special The **Rising Sun** had Adnams Mosaic Pale Ale, St Austell Proper Job, Chiltern Beechwood, Harvey's Sussex Best. and Riser Bitter by Tring Brewery. The **Bull** offered four Tring beers, Sidepocket for a Toad, Liberator, Moongazing and Tea Kettle,

with Starry Night and Santa's Little Helper due to come on for the Christmas period. The **Mad Squirrel Shop** was serving Mad Squirrel Evolve with Short Days Vienna Pale Ale and Diablo on rotation, at the end of November, whilst the **George** was serving Tring Brewery Ridgeway, Exmoor Christmas Ale and Tring Cracker. The **Goat** was serving Tring Side Pocket for a Toad and Fuller's London Pride. In the **Highwayman** had Sharp's Doom Bar Timothy Taylor's Landlord and St Austell Tribute, Tring Washington (rotating with other Tring seasonals) on handpump at the end of November. The **Crystal Palace** was serving Timothy Taylor's Landlord, Wadworth 6X, London Pride and Lilley's Mango Cider at the end of November. The newly re-opened **Lamb** was serving Timothy Taylor's Landlord, St Austell Tribute and Bath Gem on rotation. **BOURNE END:** The **Anchor** had Tring Side Pocket for a Toad, Tring Ridgeway, Courage Director's and Wychwood Hobgoblin at the end of November. Next door the **White Horse** was serving McMullen AK Mild, Country Best Bitter, and Bootwarmer. **BOVINGDON:** The **Halfway House** was serving Old Speckled Hen, and Old Golden Hen, in early December, while back the **Bell** had Tring Side Pocket for a Toad, and Young's London Original. **BOXMOOR:** Alongside regular Greene King IPA **Three Blackbirds** offers up to three guest beers. At the beginning of December, it had Vale Black Beauty Porter, and Robinsons Unicorn Pale Ale. In early December the **Steam Coach** offered Greene King Abbot, Tring brewery Santa's Little Helper and Starry Night, and Timothy Taylor's Landlord. 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

with Starry Night and Santa's Little Helper due to come on for the Christmas period. The **Mad Squirrel Shop** was serving Mad Squirrel Evolve with Short Days Vienna Pale Ale and Diablo on rotation, at the end of November, whilst the **George** was serving Tring Brewery Ridgeway, Exmoor Christmas Ale and Tring Cracker. The **Goat** was serving Tring Side Pocket for a Toad and Fuller's London Pride. In the **Highwayman** had Sharp's Doom Bar Timothy Taylor's Landlord and St Austell Tribute, Tring Washington (rotating with other Tring seasonals) on handpump at the end of November. The **Crystal Palace** was serving Timothy Taylor's Landlord, Wadworth 6X, London Pride and Lilley's Mango Cider at the end of November. The newly re-opened **Lamb** was serving Timothy Taylor's Landlord, St Austell Tribute and Bath Gem on rotation. **BOURNE END:** The **Anchor** had Tring Side Pocket for a Toad, Tring Ridgeway, Courage Director's and Wychwood Hobgoblin at the end of November. Next door the **White Horse** was serving McMullen AK Mild, Country Best Bitter, and Bootwarmer. **BOVINGDON:** The **Halfway House** was serving Old Speckled Hen, and Old Golden Hen, in early December, while back the **Bell** had Tring Side Pocket for a Toad, and Young's London Original. **BOXMOOR:** Alongside regular Greene King IPA **Three Blackbirds** offers up to three guest beers. At the beginning of December, it had Vale Black Beauty Porter, and Robinsons Unicorn Pale Ale. In early December the **Steam Coach** offered Greene King Abbot, Tring brewery Santa's Little Helper and Starry Night, and Timothy Taylor's Landlord. 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, Dark Star Hop Head, and Vale November Ram. **CHALFONT ST GILES:** The **Ivy House** was serving Fuller's London Pride, and Oliver's Island late November. **Merlin's Cave** was serving Young's London Original Bitter, Winter Warmer, and Chiltern Beechwood Bitter. At **The Feathers**, had Rebellion IPA, Old Speckled Hen and Green King Watchroom Golden Ale on offer, whilst **The White Hart** was serving Greene King IPA, Fireside Winter Warmer, and Rocking Rudolph. **BULBOURNE:** The **Grand Junction Arms** was serving Tring Side Pocket for a Toad and Fuller's London Pride. **CHEDDINGTON:** The **Three Horseshoes** was serving Green King Fireside, Sharp's Doom Bar, Eagle Brewery Bombardier, and Wainwrights Gold, whilst the **Old Swan** had Tring Ridgeway, and Tring Liberator, and Timothy Taylor's Landlord. **CHENIES:** The **Bedford Arms** was serving Young's Original London Bitter, Winter Warmer, and St Austell Proper Job, whilst the **Red Lion** had Adnams Southwold Bitter, Rebellion Overthrow, Tring Side Pocket for a Toad, and Church End Stout Coffin on offer, in a late November visit. **CHESHAM:** In late November the **Queen's Head** was selling Fuller's London Pride, HSB, Gales Seafarers Ale, and Dark Star Starlink. Also, in late November **Trekkers** had Ossett Silver King, and Round Corner Vanishing Act. The **Mad Squirrel** taproom was serving Mad Squirrel Evolve Modern Bitter and London Porter. The **Pheasant** had their new regular Fuller's London Pride on recently, with guest beers Timothy Taylor's Landlord, and Timothy Talyor's Landlord Dark due to come on next. The **George and Dragon** was serving Tring Side Pocket for a Toad, and Sharp's Atlantic Ale. **CHIPPERFIELD:** When visited at the beginning of December the **Windmill** was selling Greene King IPA, Tring Side Pocket for a Toad (rotating with Colley's Dog), and Sharp's Doom Bar, whilst the **Chipperfield Boot** had Tring Ridgeway and Wainwright's Amber Ale on. **COLESHILL:** The **Red Lion** Rebellion Old Codger. The Harte and Magpies

had Chiltern Pale Ale (rotates with Vale IPA), and Rebellion Smuggler. **DAGNALL:** The **Red Lion**, in late November, was serving Tring Side Pocket for a Toad, Oakham Bishop's Finger, with seasonal serving Greene King Rocking Rudolph, Tring Santa's Little Helper, and Vale Santa's Ale. **FLAUNDEN:** Rebellion Smuggler, Young's London Original, Timothy Taylor's Landlord, and St Austell Proper Job were on the pumps at the **Green Dragon** when visited in late August. Whilst at the **Bricklayers Arms** Tring Brewery Side Pocket for a Toad is a regular, 3 Brewers Golden English Ale, Chiltern Festive Foxtrot, and Chiltern Beechwood Bitter, were on as guest beers. The guest beer rotates between 3 Brewers, Vale Brewery, Chiltern Brewery and Mad Squirrel. The **Alford Arms**, **FRITHSDEN**, had Tring Brewery Side Pocket for a Toad, New River Twin Spring and Chadwell, being served in the last week of November, with 3 Brewers Classic and IPA about to go on. **GREAT MISSENDEN:** At the beginning of December, the **George Ale House** was serving Round Corner Brewery Vanishing Act, Church End What the Fox is Hat, Windsor & Eton Roasted Nuts, And Quantock Brewery Wills Neck. Meanwhile, the **Wild Kite Taproom & Bottleshop** was serving Tring Side Pocket for a Toad, and Chiltern Brewery Beechwood Bitter. **HEMEL HEMPSTEAD:** Alongside regular beers Greene King IPA, Abbot and Sharps Doom Bar, the **Full House**, had White City form Portobello Brewing Co., Exmoor Gold, Rebellion Roasted Nuts, Cairngorm Wild Cat, Coach House Post Horn, Windsor & Eton Conqueror and two being changed at the beginning of December. The newly opened, **Hop Tap** was serving Siren Soft Pale Ale and Jupiter Heights IPA, on gravity, New Bristol Brewery Under Toffee Stout, My Nelson Romance, Tring Side Pocket for a Toad, and Old Rosie Cider on hand pump, at the end of November. **HEMEL HEMPSTEAD OLD TOWN:** The **Olde Kings Arms** was serving Timothy Taylor's Landlord, late November, whilst **The Old Bell**, just up the High Street was serving Old Bell Best

Bitter, Greene King IPA, and Rocking Rudolph. **The Rose & Crown** was not serving any real ales but **The White Hart** across the road was serving Tring Ridgeway and Christmas Cracker, with others in the cellar waiting to be put on, at the time of writing at the end of November. **HOLMER GREEN: The Earl How** was serving Sharp's Doom Bar, Dark Star Hophead, and London Pride, **The Old Oak** had Rebellion IPA and Rebellion Roasted Nuts on in November visit. The **Rose & Crown**, in **IVINGHOE**, had Chiltern Beechwood, Caledonian Deuchars, and Chiltern Black, on in late November. **The Village Swan** in **IVINGHOE ASTON**, had Tring Sidepocket for a Toad and Chiltern Beechwood Bitter. **KING'S LANGLEY:** The **Saracen's Head** was serving Tring Side Pocket for a Toad, Adnams Broadside, and Timothy Taylor's Landlord, on in an end of November visit. **LEY HILL:** The **Crown** was serving Lancaster Brewery Lancaster Blonde, Eagle Brewery Bombardier, and Sharp's Doom Bar, in late November. **LITTLE GADDESSEN:** The **Bridgewater Arms** had Greene King Yard Bird Pale Ale, IPA, Rocking Rudolph, and Tring Side Pocket for a Toad about to come on, at the end of November. **LITTLE KINGSHILL:** The **Full Moon** was serving Rebellion Roasted Nuts, Rebellion IPA and Fuller's London Pride. **LITTLE MISSENDEN:** The **Crown** was serving Timothy Taylor's Landlord, Otter Bitter, Harvey's Sussex Best and St Austell Tribute. The **Red Lion** had Timothy Taylor's Boltmaker, Greene King IPA, and Deuchars IPA, in a late November visit. **MARSWORTH:** The Red Lion was serving Lodden FerryMan's Gold, Tring Washington, 3 Brewers Copper and Marlow Rebellion. **MENTMORE: The Stag** was serving Tring 1847, and was awaiting Elgoods Brewery Christmoose Carol, and Ossett Elf. **NASH MILLS:** The **Red Lion** was serving Salopian Firkin Freezin on a visit at the end of November, whilst the **Three Tuns** had Iron Maiden Trooper 10<sup>th</sup> Anniversary on tap. **NORTHCHURCH:** The George & Dragon was serving Timothy

Taylor's Landlord, Tring Side Pocket for a Toad, and Wainwright's Gold, more a summer beer but very popular. **NORTHALL: The Swan** was offering Timothy Taylor's Landlord, Sharp's Doom Bar, Greene King Abbott Ale, and St Austell Proper Job in late November. **PENN STREET:** The **Hit or Miss** had Badger Fursty Ferret, Best Bitter, Tanglefoot, with Hall & Woodhouse's winter cask due to be on soon, on in a late November visit, whilst the **Squirrel** was serving Rebellion Overthrow, Squirrel's Tipple, and Timothy Taylor's Landlord. **POTTEN END: Martin's Pond** was serving Sharp's Sea Fury, with Sharp's Coast to Coast, about to come on, and rotations between that, Sharp's Doom Bar and one from Tring Brewery. The Plough was serving Tring Side Pocket for a Toad and Moongazing, alternating with a seasonal beer from Tring. Christmas beers were going to be available from the start of December, at the time of writing at the end of November. **TRING:** The **Akeman** was serving Tring Side Pocket for a Toad, and Fuller's London Pride, on an early December visit. Recently on the bar in the **Anchor** was Greene King IPA, Tring Washington, and Side Pocket for a Toad. The **King's Arms** offered regulars Tring Brewery Side Pocket for a Toad, Moongazing, Tatton Best Vale VPA, and Lister Limehouse Porter. Along the road in the **Bell**, Farr Brew Lock In, Golden, Redbourn, and Rosie's Pig cloudy cider. 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 Golden End, when visited at the end of November. **WINCHMORE HILL:** The **Potters Arms** was serving Rebellion IPA, Roasted Nuts, and Winter Royal. **WINKWELL:** The **Three Horseshoes** had regulars Fuller's London Pride and Adnams Ghost Ship on when visited in late November.

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

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

### The Black Cat, Lye Green

A recent notice on Facebook says that the pub is re-opening soon. No date, as yet.

### The George, Berkhamsted

Stonegate Group are currently looking for new tenants for the pub.

### The Hop Tap, Hemel Hempstead

The former Monks Inn premises re-opened on 14 November as The Hop Tap. More next issue.

### The Lamb, Berkhamsted

The pub reopened on Friday 18 under new management. Reports so far have been good with the beer kept well and a smart refurbishment.

### The Old Bell Gate, Hemel Old Town

This pub was closed for a short time but has now re-opened.

### The Rising Sun, Berkhamsted

Following some noise complaints from a new neighbour, Mark Granger, the owner, hopes to raise money for a fighting fund of £40,000 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.

Mr Granger said none of the recordings by the local authority using decibel-measuring apps had reached an actionable level.

He said Dacorum Council wanted to restrict the outside area to two tiny areas, which Mr Granger said would make the pub unviable.

### The Windmill, Chipperfield

The pub is under new management, after David Clark, the previous landlord, retired after 23 years at the helm. The new landlady, Sue Adams, has managed pubs for companies, but the Windmill marks the first time she has been in sole charge as landlady. We wish her luck at what is a great village pub.

Correction:

### The Chequers, Amersham

Is not looking for a new tenant, it is the Old Chequers, Gaddesden Row. The editors apologise for the misinformation.

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)

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# The Newest Bar In Town

## THE HOP TAP



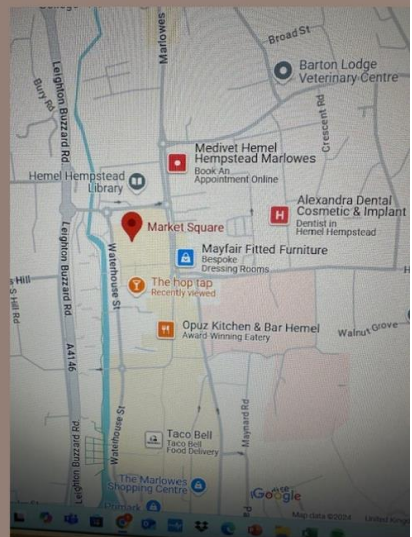
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News from some of the breweries in the LocAle area

**Chiltern Brewery**

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



**Festive Foxtrot – Seasonal Winter Ale 3.9%**



Dark, mellow, fruity, complex.

Seasonal Ale for early Winter, it is dark and irresistibly smooth, complex and cunningly

tasty. Bristling with malt and hop character.

Savour the warming flavours of rich chocolate and crystal malts and our Brewer’s selection of choice English hops.

Rich claret in colour this dark ale is the perfect brew for cold winter evenings and is the ideal accompaniment to winter stews and broths, sausages, pork pie, red meats and full fat hard cheeses.

**Three Hundreds Old Ale - Seasonal Ale**



"A robust, full-flavoured, dark old ale with real depth of flavour and a long finish."

A classic in the true tradition of old ales.

Satisfyingly dark but not impenetrable, good body but not overpowering, with a long pleasing finish. Exceptional balance of premium malt and choice English hops, carrying the unmistakable Chiltern 'stamp'.

The beer's idiosyncratic name is taken from the area immediately surrounding the brewery, known as the Three Hundreds of Aylesbury, not to be confused with the Chiltern

Hundreds, which extend across the Chiltern Hills at the back of the brew.

**Chiltern Black – 3.9%**



"Award winning, dark, complex porter for year-round drinking."

Dark, ruby treacle tones, hints of roast barley and

beautifully hopped with a chocolaty aroma.

Vegan

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

**Farr Brew**

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



As Farr Brewery has relocated from Wheathampstead to Redbourn and will be one of the breweries supplying pubs in the Mid-Chilterns branch area, we have initiated

coverage.

Richard went to the opening of the new brewery on Friday 22 Nov, at its new home, a former grain store at Great Revel End Farm, Gaddesden Lane, Redbourn, AL3 7AR.

There were between 200 and 250 folk that had turned up for the re-launch of Farr Brew. Apart from the brewery, there is also a tap room with four ales on, all unsurprisingly in top condition.

Given this was a large grain store barn about a month or so before opening, to now have a brewery plus a brewery tap within situ has been no mean feat.

The Bell, Tring, is one of their pubs and is in the Mid-Chilterns branch area.

We wish Nick & Matt great success with the new brewery and will cover more in the Spring edition of the Chiltern Tapler.

Their contact is as it always has been at [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)



### From Taskmaster to Cask Master

Alex Horne, comedian and musician, has launched a series of craft beers brewed by Mad Squirrel to tie in with Taskmaster.

Taskmaster, a British comedy TV panel game show created by Horne and presented by both him and Greg Davies. In the programme, a group of five celebrities – mainly comedians – attempt to complete a series of challenges, with Horne acting as umpire in each challenge and Davies, the titular "Taskmaster", judging the work and awarding points based on contestants' performances.

Fans can now buy seven different brews, under the "Taskmaster Ludicrous Brews" heading, and all named in reference to moments on the hit show. 81They are:

### Chip Biffington - Session Pale (Taskmaster)



Succulent and smooth, Chip Biffington is guaranteed to be the new love of your life, but not in any legal sense. With Amarillo, Citra, Lemondrop &

Centennial hops, this gluten free session pale is bursting with fresh, zesty personality. Just like you, after a cold pint of this.

Vegan friendly. Gluten-free

### Old Honk Foot - Nitro Irish Dry Stout (Taskmaster)



Pull up a seat and put your honk feet up. With roasted malts and a hint of red berry, our Nitro Irish Dry Stout is as smooth as a saxophone and as timeless as

a moustache. When you drink it, it feels nice in your mouth.

Vegan friendly. Contains gluten.

### The Barrel Dad - American Pale (Taskmaster)



The father of all brews! This American pale ale, made with summit and mosaic hops, is infused with tropical and citrus fruits, including pineapples

straight from the hallowed Taskmaster house, probably.

Vegan friendly. Contains gluten

### The Mean Bean – IPA (Taskmaster)

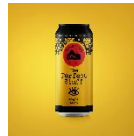


Take a bean, make sure it's a mean bean, then add a medley of Simcoe, Citra & Chinook hops and this is what you get!

A smooth, vibrant IPA that offers notes of citrus and pine, so definitely delicious if you're a fan of citrus and pine and smooth, vibrant things.

Vegan friendly. Contains gluten.

### The Perfect Stuff – Pilsner (Taskmaster)



If you're looking for a classic Pilsner style lager, look no further. You have found one.

And it is this one. Guaranteed to tingle your tastebuds, this brew is cold, crisp and crushable. It really is The Perfect Stuff (as in, that is what it is called).

Vegan friendly. Contains gluten

### Long Legged Lobster - Alcohol-free Lager (Taskmaster)



Alcohol-free, crisp and refreshing, the Long-Legged Lobster is as tasty as its legs are long. It is simple but efficient, light but wet: it is very

much the little Alex Horne of the beer world. Also, vegan and gluten-free, and a nice thing to drink

**Slap and Tong** - Alcohol-free American Pale (Taskmaster)



Slap and Tong is alcohol-free and full of hoppy flavour, providing everything we like in a hazy pale without the threat of a hangover. Brewed with Simcoe, Citra and Cascade hops, it's sure to smoothly slap your tongue with tropical goodness. And get this: Slap and Tong is vegan, gluten-free, and only 35 calories per can.

Taskmaster: The Live Experience – is on daily at Canada Water, London. Tickets are £70.00 each and is running until June 2025. Mad Squirrel has produced the beer, in keg and can.

**The Pub Landlord**

the comedian Al Murray, in his alter-ego, is currently touring the UK until next year drinking the one-off 3.8% Pale Ale branded with 'The Pub Landlord' logo and called “**Guv Island Pale**”.



Brewed by Mad Squirrel, who have their name on the cans, it is a light and citrusy hoppy sessionable pale ale with beautiful British aromas of Citra, Amarillo, centennial and Lemondrop. The perfect pint for the fella, or anybody else for that matter! The publicity from the shows has led to some pubs taking cans of this one-off beer.

Back to the brewery – current limited release casks:

**Short Days** – 4.5% Vienna pale.



Described as a wintery pale ale that balances bright tropical citrus notes from Mosaic and Chinook hops with a biscuity, toasty malt backbone from

Vienna malt.

**Winters Tail** – 4.5% Dark Bitter.



Winter's Tail is a rich, full-bodied dark bitter that brings warmth to the coldest nights. Crafted with the bold Motueka hops and the distinct Bramling

Cross, this brew blends deep roasted malts with earthy, spicy bitterness. The finish is long, bitter, and slightly warming, making Winter's Tail the perfect companion for the winter months.

Limited release - keg and can:

**London Docks** – 6% Export Porter.



Delivers roasted malt flavours with notes of dark chocolate, coffee, smoke and subtle earthy spice of Goldings hops.

**Post Paddle Pale Ale** – 3.4% Pale Ale



A pale ale crafted to invigorate your senses after a day on the water. Showcasing the innovative CRYO303 hop blend, delivering vibrant notes

of tropical fruit and citrus with a smooth, balanced bitterness. The light malt creates a crisp and refreshing finish. Perfect for unwinding after your latest paddle adventure!

**Pine West Coast Pale** – 4.4% West Coast Pale



A West Coast Pale that takes you on a wild ride through a forest of flavour. Bursting with the zesty brightness of Amarillo and Citra, it offers waves of

juicy orange and tangy grapefruit. Simcoe adds a bold twist, infusing the brew with a rich, earthy pine aroma. A hoppy adventure in every sip!

**Diablo** – 4.8% American IPA also being re-promoted.



Their other casks will still be available.

For the coming months in keg, there is:

**Trance** – 5.5%, Hazy Pale Ale.



Trance is a hazy pale that transports you into a flavour haze. Idaho 7 and El Dorado release bursts of pineapple with hints of sweet citrus, provided by Citra, Cascade, BRU-1 hops. With a soft feel and just enough haze to blur the edges, this brew is a tropical daydream in a glass.

In the wings:

To celebrate their 20th anniversary in December the brewery are to produce what they describe as two 'very big beers'. As yet unnamed they will be available in keg and bottle.

New limited releases from Mad Squirrel, which were coming soon at the time of writing, but have probably been released, at the time this magazine has been published.

**Notorious** – 6.5% Toffee Nut Latte Stout



Notorious Toffee Nut Latte Stout is a decadent, full-bodied stout layered with flavours of rich toffee, toasted nuts, and smooth espresso. Each sip

delivers a harmonious blend of roasted malts and nutty sweetness, with a latte-like finish that's indulgent yet balanced. Perfect for savouring on a chilly evening or pairing with your favourite dessert. Contains Herkules hops.

**De Le Terry** – 4.5% Chocolate Orange Stout



A rich, velvety stout inspired by the iconic chocolate orange. With flavours of dark cocoa and zesty orange, it combines creamy malt sweetness with a

hint of bitterness, perfectly balancing sweet and tangy. Warning: it is not advised to 'whack and unwrap' this product. Might we suggest a simple 'clink and drink'? Contains Herkules and Goldings hops.

**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)

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**Pope's Yard Brewery**

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



The brewery has moved to new premises on Paramount Industrial Estate, Watford, and have been doing some test brews to see how their recipes do with the different water chemistry.

They own the place with a 220-year lease and, as they are using only about 25% of the space, have sub-let to tenants, which gives them some extra income.

The site is underground, and is in a former chromium plate plant, so the winter temperature is not less than 11°C and, in the summer not above 25°C. Ideal for brewing and storing beer.

Visitors would need to use tunnels to reach the location, and its "eerie" feeling has apparently attracted the attention of location scouts.

So far, some smaller filming projects have taken place and location scouts for larger projects and music videos have apparently expressed an interest.

Barbara Leenen, co-founder, described the atmosphere as “speakeasy-style”, and said, although it isn’t suited to hosting a taproom, Pope’s Yard hopes to put on pop-up events and installations on-site.

Currently, they only have beer in bottles from the Apsley brewery but aim to start brewing again soon.

### **Rebel Girl**

Export India Porter - 9.9% ABV, 330ml

A forceful, dark, tropical ale. The scent of ginger cake rises from the glass as flavours of Seville orange and mango merge with caramel and cocoa. A beer that does not obey rules but is deliciously drinkable. Brewed by Barbara to mark International Women’s Day.

### **Danger Money**

Imperial Stout - 11.0% ABV, 330ml

Big, malty, velvet stout. Aromas of cocoa, coffee liqueur and cherry. Intense chocolate and medium roast espresso flavours with layers of toffee, molasses, toasted hazelnuts and a warming finish.

For more information email:

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

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## **Rebellion Beer Co**

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

### **Cask Monthly Specials:**

#### **December – Humbug**



Strength: 4.2%

Amber & Citrus

An amber beer with fruity hop character. Amarillo hops give a fresh aroma of orange, grapefruit and peach to the beer, yet Amber remains as crisp and clean as a winter’s morning.

#### **New Small Batch/Seasonal Beers**

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

### **West Coast IPA**



Strength: 6.0%

Citrus, herb, spice and vanilla.

We’ve tailored this West Coast to modern craft beer taste. We’ve knocked back the bitterness and added some fruiter/tropical hop notes whilst still staying true to the style.

The original craft beer, first brewed on the west coast of the USA in the late 70s and early 80s. Typically liberally hopped with a combination of Cascade Centennial and Chinook, they are known for an assertive bitterness, a citrus/piney aroma, and a dry finish.

Brewed with Cascade, Azacca, Centennial, and Simcoe hops.

### **Mince Pie Porter – Modern Porter**



Strength: 4.5%

Citrus, herb, spice and vanilla

They’ve taken inspiration from the nations favourite Christmas treat and created a festive Porter inspired by mince pies. They’ve added lemon and orange peel into the hop back and a currant infusion into the copper to really enhance the mince pie character.

They increased the dried fruit character by using malts that contribute a similar flavour.

Porter was the dominant beer style of the 1800s. Modern porters are nothing like the smoky, and aged beers of the Victorian era but are defined by their sweet, caramelised malt, robust body and dark colour. They are low in bitterness and should have only a reserved roasted malt character.

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## **Tring Brewery**

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

### **Tring Brewery November News**

#### **Raven King Beard Oil**

Tring have introduced, what could be a world first, their very own IPA beard oil, made with real hop oils and tropical aromas.

### Profits To Charity

All profits will be going to Tring's 2024 charity, Hector's House, helping to prevent suicide and destigmatise conversations surrounding men's mental wellbeing.

### Beer'D Oil

Inspiration was taken from Tring's Raven King IPA, blending luscious tones of invigorating pine and citrus with tropical fruit aromas.

### Made Locally

Each 30ml oil has been crafted by local-maker Bare Essentials, using only natural oils (including real hop extract!) for a vibrant and rich bouquet. Every glass bottle is packaged in a presentation tube, perfect for a seasonal gift. For the person that 'has it all' - they won't have this!

### December Monthly Special: Starry Night



The December monthly special, the eleventh in a series of brews supporting Hector's House, Tring's 2024 Charity of Choice, is Starry Night (4.0% ABV). A seasonal fruity bitter.

Deeply coloured seasonal bitter with festive notes of hedgerow fruit and spice. Fruit flavours from Bramling Cross (UK) hops are entwined in a robust, malty backbone.

Pair it with Bubble & Squeak, topped with a free-range poached egg and oak-smoked bacon lardons. Lovely-jubbly!

### Seasonal Special: Santa's Little Helper.



Warming winter ale, this festive special is the perfect balance of roasted malt and premium aroma hops. This tittle would warm even the cold heart of Scrooge. 4.8% ABV.

Food Pairing: Well, it's got to be the full Christmas dinner, with all the trimmings.

Remember to save a couple of pints to have with the bubble and squeak on Boxing Day.

To find out more? Head to their website ([tringbrewery.co.uk](http://tringbrewery.co.uk)) and select 'party sizes' from the shop dropdown menu.

Monthly special ales are available on draught from local pubs and the Dunsley Farm brewery shop. Details for brewery members' nights, online raffle launch, and other supplementary activities will be announced via Tring Brewery social media and newsletter channels throughout the year.

The latest up to date information as well as tour booking dates and times (subject to local council and government advice) can be found at [www.tringbrewery.co.uk](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.

#### Santa's Ale - Amber Ale 4.1%



Brewed by their jolly elves for the big man himself, Santa's Ale is made for yuletide cheer. But don't be thinking this is a beer as heavy and stodgy as a Christmas pudding; this ale is smooth easy drinking, perfect for quaffing down throughout the festive season.

Hops: First Gold, Phoenix

Malt: Pale Planet, Crystal, Munich

**Good King – Ruby 4.9%**



A beer for dark wintery nights, this full-bodied ruby ale is generously layered with roasted malt flavours.

Hops: Fuggles, Mount Hood, Pulawski

Malt: Pale Planet, Munich, Crystal, Roasted Barley

**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

**Windsor & Eton**

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

**Seasonal Ales.**

**Mandarin Winter Ale – Fruity Winter Ale 4.5%**



Bavaria Mandarina hops give a gorgeous citrus aroma.

Ingredients: Water, floor malted barley, Bavaria Mandarina hops, wheat and mandarin.

Mandarin Winter Ale is brewed and packaged at Windsor & Eton Brewery.

**Silent Knight of the Garter – Golden Ale 3.8%**



Silent Knight of the Garter was launched on June 14th, 2010, to coincide with the annual Ceremony of the Garter at Windsor Castle.

The beer is a straw-coloured easy drinking Golden Ale with a distinctive

fresh citrus hop thanks to the use of American Amarillo whole leaf hop with its gorgeous grapefruit aroma (3.8% abv)

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

KNIGHT OF THE GARTER Golden Ale is brewed at the Windsor & Eton Brewery.

**Father Thames – Premium Bitter 4.8%**



Windsor & Eton's premium bitter celebrates their links to the River Thames and its importance to the London and Thames Valley Beer Trade. From their brewery

next to the banks of the Thames, they've gone upriver to source barley from local Berkshire farms and downriver to Kent for the British hops. FATHER THAMES has notes of toffee and caramel that are offset with a marmalade hop aroma.

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

**Three Wise Guardsmen – 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

GUARDSMAN Best Bitter is brewed at the Windsor & Eton Brewery.

**Brewery News**

Want your brewery featured next time? Contact the Editor:

@tapler@midchilternscamra.org.uk

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This issue we are shining the spotlight on The Rose & Crown, Ivinghoe, Bucks.

### The Rose & Crown, Ivinghoe – ‘Serving Ale for 300 years’



Reading the logo ‘Serving Ale for 300 years’ on the back of staff polo shirts, in this compact corner pub, the obvious thought is, ‘how can that be?’, when the present building dates from the 19th Century. As far as one can tell though this is not just a promotional claim as the first record of a tavern or similar at this location was circa 1690. Ale houses in the 17th Century were very different from how they have evolved since then. Anecdotally the ale house where the Rose & Crown now stands was a ‘local dirty house’ which could mean that – as with most in those days – they were only frequented by men of the lower classes, in their working, i.e. dirty, clothes. Or



another suggestion was that when customers carried their own jugs to

be filled from the wooden ale barrels – as was the system for many years before serving at the bar came into being – they could also avail themselves of other ‘products’ in upstairs rooms!

The village itself has a history of brewing going back to 1720 when Ivinghoe Brewery was opened at the junction of High Street, Station Road and Church Road. It was operated by the Meacher family (later Meacher &

Rackstrowe) until 1873 when it was sold to Wilson & Roberts; malting was carried out on site and at Tring and in Ringshall. In 1927 Benskins of Watford took it over, with the brewery’s fifty-six pubs, one of which was The Rose & Crown. The brewery was demolished, in 1937, the Brewer’s House becoming a YMCA Youth Hostel but is now a private house. There is still an embossed ‘Wilson & Roberts – Ivinghoe Brewery’ pint beer bottle on the mantelpiece in the pub.



Although history from the building of the present 19th Century pub is hard to find it is believed that in 1860 it was in the hands of William and Emily Horwood. Interestingly the 1891 and 1901 censuses show Emily (born 1840 in Ivinghoe) but not William, though no longer at the pub. By the time of those two censuses the pub was in the hands of the Cato family, who also had connections with the brewery; Caroline Cato having ‘charge of the inn’ which is in line with women often being brewers (Brewsters being the correct term) and publicans, though not necessarily having the Magistrates licence in their own name.

Scroll forward to the fifties and sixties for part of which the landlord was a Charlie Newton, and the back room was then an off licence

remembered as where the 'older teenagers used to get their fags and cider!' Another notable mention of the Rose & Crown in those days came from the recorded monologues of the actor Bernard Miles (Later the Right Honourable, The Lord Miles, CBE) always in the rustic dialects of Buckinghamshire and Hertfordshire. Bernard lived in Ivinghoe Aston and was a regular at the Rose & Crown, where there is still his photograph, and so the pub gets several mentions in his humorous recordings.

In 1981 the pub was in the hands of Arthur Dillon and, after he passed away, his wife Sue took it over. When she retired the brewery owners – presumably Benskins (or their 'parent' owning company, Ind Coope) sold the pub to Terry Payne. After a number of years Terry sold it and it was then run by a lady called Paula, who had the Rose & Crown for three or four years, during which tenure things obviously went downhill, with trade falling off and going into decline. The pub was then closed for about eighteen months and there was much concern in the village about it being redeveloped as a private dwelling. In fact, in 2012 it went to public auction – with a reserve of £300,000.00 (the auctioneer apparently coming from Derbyshire and having no idea of local prices and trends) which it failed to reach. Luckily the auction had been attended, together with a number of concerned locals, by a New Zealander, Alistair Owens. Following a discussion outside Alistair went back into the pub, spoke to whoever represented the then owners, and a deal was struck, with him buying the freehold. Alistair carried out various modifications and re-configured the inside moving the bar to its current location. He turned its fortunes around and ran it successfully himself for a while and then leased it to a couple of locals who had the pub for five years. In 2017, Alistair offered the pub to Mick Bushnell 'lock, stock and barrel', or – as Mick puts it – the freehold of the

building and everything in it down to the last beermat!

Thankfully, Mick accepted the offer, and the rest is now history. The Rose & Crown is a top example of almost an old-fashioned freehouse, with quality ales, good food – cooked by Mick himself, a real fire and a welcoming ambience; a true small local with first rate staff and a friendly atmosphere.



Pub opening hours – Monday to Saturday 12 midday to 11.00pm/Sunday 12 to 10.30.

Kitchen – Tuesday to Saturday 12 midday to 2.00pm/6.00pm to 9.00pm. Sunday 12 to 3.00pm.

Rose & Crown, 8 Vicarage Lane, Ivinghoe, Buckinghamshire, LU7 9EQ.

Telephone 01296 668472

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

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

Richard Abraham

(with many thanks to a former long-time Ivinghoe resident, Bob Corn & Landlord, Mick Bushnell)

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

## BEER 'COCKTAILS'

A beer cocktail, as the name suggests, is a cocktail made by mixing beer and other ingredients, with beer being the main component. Some of them have been around for a long time and were often requested by customers in their local. I remember being in pubs years ago overhearing orders at the bar for a Half-and-Half (or Black and Tan) and wondering what it was. There are now lots of beer cocktails with more exotic additions or multiple spirits in their contents, but the following ones are more traditional, and the list below was originally printed in the CAMRA Beer magazine in 2018 (with a couple of tweaks). I must admit I had only heard of a small number of them and perhaps you know of others that are not listed here.

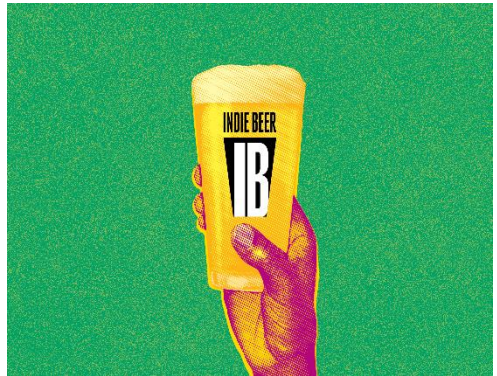
- **Shandy** - Bitter (or lager or mild) mixed with lemonade (or ginger beer)
- **BB** - Burton (Winter warmer – strong, full bodied, malty from deep roast malts, low on bitterness) and Bitter (pale ale)
- **Half-and-Half (outside of Ireland also known as Black and Tan)** - Bitter and Stout (traditionally Bass and Guinness)
- **Brown Split** - Bitter and bottled brown ale e.g. Newcastle Brown – (sweet, mild, lightly hopped)
- **Black Velvet** - Guinness and champagne (or cider for less expensive version)
- **Lightplater** - Cask Bitter and bottled light ale
- **Granny** - Old ale (Rich, dark, strong, similar to winter warmer) and mild
- **Mother-in-Law** - Old ale and bitter – a slightly insulating joke, sorry!
- **Boilermaker** - Brown ale and mild (in the US they add whiskey)
- **Blacksmith** - Stout and barley wine (dark, strong over 6%, fruit)

- **Happy Days** - Wee heavy (strong, malty, rich ale from Scotland) and bitter
- **Dragon's Blood** - Barley wine and rum
- **Dog's Nose** - Bitter and gin
- **Copper** - Porter and stout
- **Snakebite** - Lager and cider. There are also several variations such as adding blackcurrant juice to make a Snakebite & Black or Diesel.
- **Milk and Mackeson** – (Bottled sweet, milk stout containing lactose). In the past it was recommended to pregnant/nursing mothers as it was believed to be nutritious, obviously nowadays they are advised to avoid alcohol.

Liz Doughty

## New fight for independents

Industry



A new campaign to make it easier for drinkers to identify beer from independent breweries in pubs, bars and shops has been launched as demand for local produce rises across the UK. Production volumes for independent breweries have returned to pre-Covid levels with cask beer sold in pubs also in double-digit growth, according to statistics from the Society of Independent Brewers and Associates (SIBA) which has launched the new Indie Beer

campaign. SIBA says the issue isn't demand for independent beer but getting access to market and ensuring genuine products are sold to drinkers.

"Support for local independent brewers has never been stronger. Between them independent brewers employ 10,000 people, run over 2,000 pubs, bars and taprooms and pay millions in taxes in the UK. They are a force for good in the local communities they represent, and its essential global beer companies are not taking credit for the hard work of independent brewers," said SIBA chief executive Andy Slee.

New YouGov data published today found 75 per cent of people surveyed believe consumers are being misled when purchasing beer from once independent craft breweries.

People were shown images of five beers from breweries that have been bought by global beer giants: 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, 75 per cent of people surveyed said they felt consumers were being misled, with the figure for the beer drinkers even higher at 81 per cent.

"People want to support smaller independent businesses, but when buying these beers, they're actually spending their money with global beer giants," said Slee.

CAMRA national chairman Ash Corbett-Collins said: "CAMRA has campaigned for more than 50 years for quality cask beer and thriving pubs in every community. This excellent campaign will help pub-goers make more informed choices at the bar, while supporting our much-loved independent breweries.

"We strongly believe it is vital people know the background to their beer – where it has come from, who has produced it and this is an incredibly effective way for people to find out

more, while giving much needed support to local businesses and breweries, while protecting our pubs."

The results of the research also showed consumers generally were more likely to think global-owned brands were actually independent, with Beavertown Neck Oil the beer people surveyed most likely to think was produced by an independent craft brewery. The survey found 40 per cent of people surveyed thought Neck Oil was independent – higher than genuinely independent breweries such as Vocation, Fyne Ales and Five Points.

The research was commissioned by SIBA as part of the launch of its [Indie Beer logo](#), which will be used on pump clips, cans and bottle labels to identify beers produced by a genuine independent UK brewery. The campaign also includes a new tool available at [indiebeer.uk](#) which allows people to find out who owns the beer they are drinking.

Slee said: "There is more choice than ever when buying beer, but it can be really hard to know what's the real deal – so we have launched the Indie Beer checker to make it quick and simple for people to see whether the beer they're buying is brewed by a genuine independent brewer or actually owned by a global beer giant. You can also look for the Indie Beer logo when buying beer, which can only be used by genuine independents."

SIBA is a not-for-profit trade association which campaigns for the fair treatment and promotion of independent brewers and supplier businesses in the UK. More than 300 of its member breweries have now enrolled in the campaign and will be adding the Indie Beer mark to their bottles, cans, and pump clips, with hundreds more to join in coming months.

Breweries backing the campaign include: Cloudwater Brew Co, Thornbridge brewery, Attic Brew Co, Windsor & Eton brewery, Elusive Brewing, Brains brewery, Ossett brewery, Titanic brewery and Rooster's Brewing.

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 (IFBB).

22/10/2024 by WB Reporter

## Independence versus authenticity

### Industry



Who makes your beer, and does that matter to you? That's the question SIBA (Society of Independent Brewers and Associates) is

asking with its latest initiative. Called Indie Beer, its intent is to help consumers easily identify if the beer they're drinking is produced and sold by an independent brewery, or by one of the handful of multinationals that dominates the British beer market. Drinkers can easily look this up via a specially designed website and participating venues also have access to various point of sale materials if they want to help their customers easily identify genuinely independent beer. "The campaign really seems to have resonated with people," SIBA head of comms and marketing Neil Walker told me. "We've seen around 40,000 searches on the brewery checker from more than 16,000 active users in the first week or so, from a complete standing start." For a long time, the majority of beer made and sold within the UK has been made by a handful of big producers. Back in the 1970s the market was dominated by a group affectionately referred to as the Big Six. Consisting of Allied Breweries (Tetley, Ansells and Ind Coope), Bass Charrington, Courage, Scottish & Newcastle, Whitbread and Watney Mann, in 1976 they were accountable for 83 per cent of the beer consumed in Britain. Much of their dominance was down to the steady acquisition of several smaller brands, each of them merging to form a lumbering beast that meant

– unless you knew where to look – consumer choice was highly limited. By the late 1980s calls from the industry about the lack of competition in the market were heard by the then Conservative government, which in 1989 introduced legislation called the Beer Orders designed to break up what was agreed to be a monopoly. It meant that no brewery was allowed to own more than 2,000 pubs, and tenants were allowed to buy in guest beer other than that from their premises' owner. The orders were effective in that they saw these brewing giants sell thousands of pubs. Whitbread, for example, had sold 2,500 by the end of 1992, as it pivoted into new ventures such as the Premier Inn hotel chain and Costa Coffee, the latter which it sold to Coca-Cola in 2019 for \$4.9bn. None of the historic Big Six exist today as brewing concerns, with their demise giving rise to the modern pubcos that dominate a huge proportion of today's on-trade. The Beer Orders were eventually repealed in 2003 citing that "no one company... holds a dominant position in the total market for beer". However, 21 years on I consider that the UK beer market once again finds itself in a similar position as it did in the 1970s – with one significant difference: with the exception of Diageo, none of the breweries that now dominate the market now originated in Great Britain. According to data published in October 2023, AB InBev, Heineken, Molson Coors, Carlsberg, Asahi, Mahou San Miguel and Diageo account for 81.6 per cent of beer sold in the UK. By the time you've filtered out smaller non-independent brands such as Greene King, around 13 per cent of the UK beer market remains for British-owned independent breweries to operate in. That's not a lot of wiggle room. On paper this looks and feels a lot like I imagine the dominance of the Big Six did in the 1970s. However, there's a significant difference between then and now. By the end of the 1970s there were reportedly 145 breweries operating in the UK. In 2024 that number is now 1,700. This means, in real terms, 99.6 per cent of the UK's breweries are

competing against one another for that 13 per cent market share, which is one way of understanding why SIBA has launched Indie Beer. “The issue for small breweries isn’t lack of demand, it’s restricted access to market and consumers who believe they are buying independent when they’re not,” Neil said. But does identifying whether a beer is independently produced or not actually matter to drinkers? Surely the majority of drinkers know, and don’t particularly care that their Carling or Stella or Budweiser is mass-produced. There’s a reason why these brands are so popular, after all. The issue is that these multinationals aren’t content with the fact they already own the most popular beer brands in the country, but that they seek further growth. This means eating into the market share occupied by the UK’s small, independent breweries. To achieve this, they’ve employed various strategies, such as creating pseudo brands steeped in manufactured authenticity. Madri, from Molson Coors, which plays on the current surge in popularity for Spanish lager, is a great example of this. Although in terms of its Spanishness its authenticity ends in Tadcaster, where it’s brewed. Another strategy is straight out of the original Big Six playbook, which has seen multiple small independents hoovered up and turned against their former peers. AB InBev has Camden Town, Carlsberg has Marston’s and all of its subsidiaries, Asahi has Fuller’s, Dark Star and Meantime, and Heineken – arguably the most successful at subverting the notion of independence via shrewd acquisition – has Beavertown and Brixton brewery. It acquired the latter in 2021 after buying an initial stake in 2017. Thanks to Heineken also owning 2,400 pubs via its Star Pubs and Bars subsidiary, it means it has a modern offering prepped and ready for this channel without the need to invest in developing a new brand from scratch. The question remains if customers care about who owns the beer they’re drinking, as independent or not, authenticity comes in many shapes and sizes. “At Brixton

we have always been transparent about who owns us, where our beers are brewed, and the values that guide us,” Jez Galaun, who co-founded Brixton brewery in 2013, told me. “While we are no longer an independent brewery, we are still founder-led and remain deeply rooted in our local community.” At Hop Burns and Black, an off-licence based in Peckham, South London, owners Glenn Williams and Jen Ferguson have been championing independent beer exclusively for a decade. When Camden Town sold to AB InBev in 2015 Williams told me it forced them to “codify our approach”. It meant that when subsequent stocked brands ceased to become independent, they delisted them, which happened with Brixton in 2017 and Beavertown in 2018. “The reason we got into craft beer in the first place was that it brought interest and excitement back to beer,” she says. “We didn’t start a shop in order to sell Stella Artois.” The independent sector of the beer industry needs to be taken seriously. This isn’t a handful of disgruntled brewers we’re talking about, but thousands of small British businesses, many of whom also employ several staff. Each brewery has an immense amount to worry about, from rising costs to an increasingly lop-sided beer market, the routes to which are seemingly becoming narrower every day – much of which is due to intensifying competition from the industry’s largest operators. On the positive side, independence is one thing these smaller brands have on their side that the multinationals don’t, so it’s certainly an angle worth exploiting. Despite admitting it’s a step in the right direction, however, Williams worries that SIBA’s new Indie Beer initiative might be too little, too late for the independent beer market. “The time to do this was when [it] first started, not six years down the track when brands like Beavertown and Brixton have such a foothold and are firmly entrenched with drinkers,” Williams says. “It feels like trying to put the genie back in the bottle.”

16/11/2024 by Matthew Curtis

## Table beer back on the table

Opinion



Table beer has roots that stretch back for hundreds of years, both in the UK and across Europe. The classification is not one made by style but

by strength. Table beer was the “middle of the road” in ABV terms, designed to be consumed in relative quantity and, as the name suggests, with food. We know from financial records that in the 18th century table beer attracted a higher rate of duty than the weaker small beer and less than strong beer. Over time the distinction between the types became blurred. Small and table beer were officially merged for excise purposes in 1802. Today, there is not much more clarity surrounding the definition of this category. Anything from around 2.5 up to 3.5 per cent or so can be acceptably described as a table beer, regardless of style. The Kernel unquestionably makes the OG contemporary table beer. Evin O’Riordain was inspired by Redemption Brewing Co’s session pale ale, Trinity, and ABC, a one-off from Brew Wharf in 2010. Both were three per cent, both were cask ales. The Kernel’s effort, first brewed in 2012, sought to replicate their body and character by using secondary fermentation to create depth even in bottle and keg. Now, The Kernel Table Beer has come full circle and has also been regularly available in cask for the last two years. Thanks to its flavour and fullness, it has become the platonic ideal of a table beer, the industry archetype. But with The Kernel, the beer in your bottle or glass ebbs and flows over time. The brewing team has the freedom to pick whatever hop combinations it likes. “We can celebrate each batch as being an individual beer,” Evin told me. “They’ll all be recognisably Table Beer, but you might get a different level of bitterness, or one might be slightly drier than the next. It’s really enjoyable for us to be able to celebrate

those differences. This is us trying to rebel slightly against the mechanistic nature of production.” Where The Kernel has led, many others now follow. Sean Ayling, of Tom’s Tap & Brewhouse in Crewe, brews table beers which were directly inspired by how impressed he was with Evin’s interpretation. Sean also mixes up the hops to keep it interesting and uses Kveik yeast as a way of bringing that all-important mouthfeel to the party. His taproom is currently serving version 19 of his recipe but tells me lower ABV beers divide opinion. “There are those who always start on table beer in the taproom, those who only drink table beer and those who won’t touch it.” We are being told that the public wants more lower alcohol products, but while Kernel Table Beer has seen steady growth since 2012, there hasn’t been any noticeable uptick in sales due to changing consumer tastes. Personally, I love moderate-strength beers and celebrate their increasing flavour, body and refinement. I very much hope we are at the start of a trend. Table beers are session-strength for people of smaller stature like me and if there’s anything I like more than one great pint, it’s two. As well as being perfect for British vertical drinking, table beer also has a wonderful affinity with food. Most beers that bear the table beer label are pale ales. Their hop-forward flavour in combination with a lower ABV makes them a wonderful pairing for fragrant foods with complex spicing like Vietnamese Pho or a Goan-style fish curry. More delicately flavoured foods also benefit from their delicate perfume, like moules frites or Caesar salad. Table beer doesn’t have to be pale though. In Belgium, tafelbier intersects with saison, which I once memorably saw described as the Swiss army knife of beer and food matching. Imagine, if you will, the refreshing tang of Burning Sky’s 3.4 per cent Petite Saison with a young goat’s cheese or matched with a simple ham salad cob down the pub. While the headlines may have been grabbed by Greene King reducing the ABV of its yawn-inducing IPA after the changes to duty last August,

much more interesting was the slight change to Hook Norton's classic Hooky Bitter, bringing it into the table beer fold at 3.4 per cent. It remains as drinkable a beer as ever, with an excellent balance of earthy, citrus, malt and bitter notes. I would argue that a traditional bitter has even more versatility for food pairing than a saison. The depth of flavour gives a lot to work with, but sometimes you can't beat the classics. Pair this with a ploughman's lunch and thank me later. Surely few gastronomic experiences cause a greater sensory thrill than sitting with a good book and sipping a pint of Hobson's 3.2 per cent Champion Mild with a bag of Black Country-made pork scratchings close to hand. It's time to look again at what lower strength beers can do for you. Don't throw your hands up in alarm at the threat of "drinkflation". Celebrate the increased opportunity for light but flavourful beers that will awaken your inner Jamie Oliver.

27/07/2024 by Laura Hadland

## New research aims to protect British hop farming

Industry



Asahi UK and the Worshipful Company of Brewers have teamed up with the Royal Agricultural University (RAU) and the University of Warwick to fund two PhD research projects looking at how to develop sustainable approaches to British hop production in a bid to stop the further demise

of the UK's hop growing industry. Despite the significance of hop farming to British heritage, climate change and the prevalence of disease has meant that production in the UK has declined substantially since its heyday in the 1800s when it is believed there were almost 3,000 growers working more than 77,000 acres in the UK. There are now just 45 growers and only 2,000 acres of hops in the UK. The total acreage dedicated to growing hops used in our traditional British beers has halved in the last decade. Dean of Land and Property Management at the RAU Professor Duncan Westbury, who will be supervising the work, said: "Going forward, we need to support British hop growers, and this includes developing approaches that make production more environmentally and economically sustainable. "As well as the problems caused by a changing climate, growing hops in the UK is now also more difficult due to the increasing incidence of fungal pathogens in the soil, particularly a disease called verticillium wilt which can significantly reduce yields. "Hop growers currently do what they can to prevent disease, and this includes the use of chemicals and regular cultivation of the alleyways between the hop bines. However, these practices not only significantly impact biodiversity and soil health, they are also carbon intensive meaning that, while they may support the short-term production of hops, they contribute to the long-term problem." The two PhDs, for which the RAU is now inviting applications, will look to develop sustainable approaches to enhance UK hop production by increasing resilience to disease, through the implementation of wildflower alleyways, and the use of biochar, a carbon-rich, charcoal-like material. Asahi sustainability manager Sam Goodenough said: "With climate change comes high temperatures and also more rainfall, increasing the chances of droughts and flooding which can lead to a decrease in crop yields. "Hops are also particularly vulnerable to pests and disease and the strain these changes in weather put on the crop

further lowers their resilience and increases their risk to disease. “However, our research also found that the content of alpha acid, which is vital for delivering the flavour to beer, is likely to fall by up to 30 per cent by 2050 under the current climate projections of hotter weather and more frequent droughts. “We believe cross sector collaboration is key to identifying the solutions needed to safeguard the long-term future of hops and hop farming.”

06/11/2024 by Timothy Hampson

## Getting sips to lips

Opinion



How do we bring cask ale to the masses? It's a question that CAMRA has been asking since 1971. I've spent quite a lot

of time recently with the dedicated teams of staff, brewers and volunteers running Discovery Bars at festivals around the country. Devised and implemented by Alex Metcalfe at the CAMRA head office, the “live” wing of Learn & Discover offers festival-goers a chance to meet the brewer and – crucially – to taste their beers. Enthusiastic volunteers encourage punters to sniff jars of hops. Comparative tastings take customers not just through the diverse range of beer styles on offer, but also proffer the rare opportunity to taste the same beer served using different dispense methods, so the variations between cask and keg are firmly cemented in the mind. I think it's wonderful. I've watched avowed pale ale drinkers tentatively sip their first bitter – and love it. I've watched seasoned traditionalists hesitantly take up a cup of blue bubblegum sour (and it was very blue) and give it a quizzical eyebrow – and a thumbs up. The Discovery Bar is really challenging people to try something new, which can only be a net gain for UK beer. But of course, the limitation is that this audience is self-selecting. Beer-loving guests can bring a group of friends

along safe in the knowledge that there is plenty available for all comers. But there is still a likelihood, or perhaps even an expectation, that the majority of visitors will have at least a passing interest in beer. How do we reach those who know nothing about cask ale? It's a question that has played on my mind frequently in recent years. I love nothing better than spreading the Good Word about cask and converting a newbie. I've spent quite a lot of time organising tastings for just that purpose – not just in your regular pub environment, but also at places frequented by folk who do not have the slightest clue that cask ale exists. I did one such event at the Ludlow Food Festival in 2023, for example. It was – so I'm told – the first time in the festival's near 30-year history that anyone had hosted a beer tasting there. Imagine all the chefs, producers and food writers that have staged talks and demonstrations over the decades and not one of them has focused on cask ale. We can get cask ale down the throats of the gastronomically minded relatively easily. We know where to find them. Tell them about the magic and mystique of cask, get them to try it, and many will immediately embark upon a lifelong love affair that mirrors our own. But what of Big Joe Public? Well, I've been trying something to get them on board too, but some of you aren't going to like it... Have you heard of the Wetherspoons Game? It's a Facebook group where people use the Wetherspoon app to send drinks and food (mainly drinks) to strangers around the UK. It hit the headlines nearly a year ago when the game went viral, but the media has largely moved on now. But the group still persists. Thrives, in fact. It has 745,000 members. It even has a sponsor now. Every day, people post a photo of themselves at their chosen table, in their chosen Wetherspoon pub and sometimes random people send them drinks or a bite to eat. Sometimes loads of people do and the game gets closed down by the group moderators or by the pub staff for responsible drinking. It is worth noting that the game is not endorsed by

the pub chain. When I saw the reports on the game, I joined the group. I found it absolutely fascinating. I know a lot of you are not fans of Wetherspoon pubs, and that's okay. I know that lots of you are big fans, and that's okay too. I must confess, I was not too enamoured by the reports I read about the treatment of staff during Covid and that put me off visiting for a good while. But I have found myself mellowing, in certain "needs must" situations. I tucked in to a 'Spoons breakfast (no drink) before my second day at the Robin Hood Beer and Cider Festival in Nottingham last week, for example, because the Trent Bridge pub is literally right outside the festival. In my general Facebook scrolling, a post from the game occasionally pops up. I have a little read of who they are, and I read the comments to see what they've been sent. And I've been more than a little dismayed at how little cask ale is changing hands. Very few people ask for it, very few people send it. I've got a little bit addicted to sending players a pint of cask now. Not regularly, just here and there. I'll send a couple of pints to a table I like the look of. I've never played the game myself; I've only sent drinks. I have no idea how it is panning out. Maybe they tried it and were intrigued. Maybe they took one look at it and told the staff to take it away. There's no way for me to know. But I do find the glow of a totally random act of kindness rather compelling. I like to send drinks to players on the younger end of the spectrum because I love the idea that maybe, just maybe, I am responsible for the first step of their cask ale journey. Or perhaps they just wanted shots.

26/10/2024 by Laura Hadland

## Spicy beer pickle

Uncategorised



It has just been half-term in our household and following tradition we made our Christmas cakes - yes, we have

several, having first soaked the fruit in strong ale overnight. My children then feed the cakes every week with vintage port before decorating. We also started to make supplies for the festive period, which also make excellent gifts, jars of home-made mincemeat, packs of twice-baked biscotti biscuits, and my spicy beer pickles, a wonderful accompaniment to Boxing Day cold meats. A sour beer, vinegar, chilli, and spices give the pickles the perfect balance of tart, sweet, and heat. Pickles have a 4,000-year history and some of the first documented examples are cucumbers. Cleopatra believed pickles in her diet contributed to her health and beauty, and Ceasar fed them to his troops believing it made them stronger. By the end of the 1600s, immigrant Dutch farmers grew cucumbers in what is now modern-day Brooklyn to pickle in barrels. The technique of storing pickles in glass jars was an innovation that won its inventor the equivalent of a £250,000 prize from Napoleon to help preserve food for his troops. Traditional pickles rely partly on flavour from natural fermentation, my version relies on a sour beer and is a much quicker process that you store in the fridge. Sour beer has an intentional flavour created by a similar fermentation process to naturally preserved pickles from the Lactobacillus bacteria. Another technique is to add fruit with a high acid content to give the necessary tartness. From its origins underneath an arch at Manchester's Piccadilly Station, Track Brewing has gone on to create a huge range of beers from hazy hop-forward pale ales to imperial stouts. Its Lipari Lemon Sour has a bunch of tart lemon flavours balanced with lactose sweetness, perfect for my pickles. I use a firm cucumber that is thickly sliced but you can use wedges or even small whole cucumbers which will take a little longer to pickle. Spicy Beer Pickles When you are pickling and preserving it is really important to make sure that the glass jars you intend to use are scrupulously clean and sterilised. You can do this by carefully washing the jars first,

rinsing and then placing in a pan of boiling water and leaving the jars immersed in the boiling water for 10 minutes.

2 large cucumbers, washed  
440ml Lipari Lemon Sour  
150ml cider vinegar  
50g golden caster sugar  
1tbs sea salt  
2 medium red chillies, sliced  
4 cloves of garlic, peeled and sliced  
1tsp black peppercorns  
1tsp coriander seeds  
Small handful of fresh dill

Heat the beer, vinegar, sugar, salt, garlic, peppercorns and coriander seeds in a pan, stirring until the sugar and salt dissolve. Remove from the heat and let it cool to room temperature. Wash the cucumbers, dry them, and cut them into chunky slices. Pack in a sealable glass container with the sliced red chilli and the dill.

Pour the cooled pickling solution over the cucumbers, making sure that everything is covered. Cover and refrigerate for at least a day, preferably two before serving. Store in the refrigerator for up to a week.

17/11/2024 by Christian Gott

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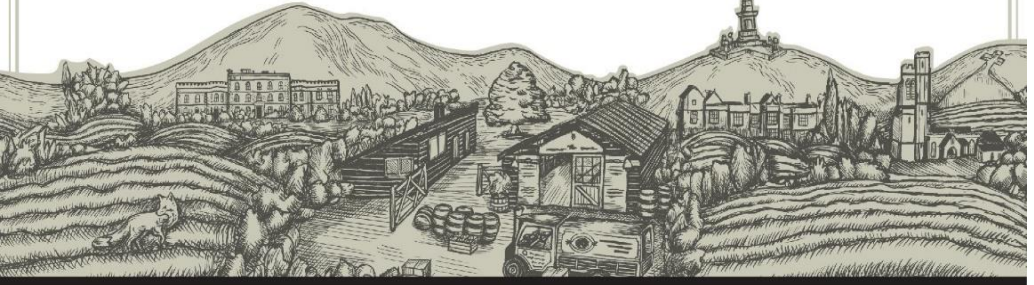
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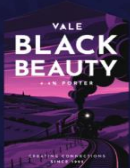
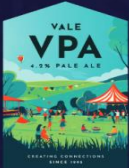
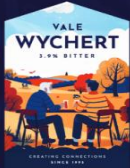
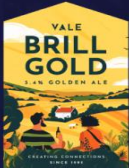
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## One for the road: the battle to keep the Netherlands' brown bars



Café 't Mandje in Amsterdam. Photo: Brandon Hartley

**The Netherlands' *bruine kroegen* (AKA brown bars) are becoming an endangered species. One politician in Amsterdam is leading the charge in a fight for their survival, but will those in other cities follow suit?**

Babbels was a beloved *bruine kroeg* in Leiden. The tables out front were a popular hangout spot for punters ranging in age from 18 to 80, especially during the summer months.

A dumpster replaced the tables on a grey afternoon earlier this winter. Within a few days, the numerous old photos and beer adverts that lined the walls had vanished. So had the nearly century-old cash register that once sat on the bar. It reopened as a shiny, new French bistro a few weeks ago.

Babbels is just one of the latest *bruine kroeg* to bite the dust in the Netherlands. Hospitality sector association Koninklijke Horeca Nederland estimates their number has fallen by nearly a third in recent years to 8,260 at the end of 2022. Another source claims the number still in operation could be closer to 5,000.

In Amsterdam, local Labour councillor Lian Heinhuis decided to fight for Amsterdam's remaining ones after contemplating how quickly the city has been changing in recent years and what's being lost in the process.

"What do we want in the city?" she said to Dutch News. "For me, these are places where we meet and look after each other. I watched an authentic bar in my neighbourhood get sold and turned into a hip concept where not everyone felt at home."

She says she is worried that people from many different backgrounds are losing places where they could comfortably meet and chat with one another.

"That is precisely what makes Amsterdam, Amsterdam" she said. "Then I started doing research." Last November Amsterdam's city council unanimously approved her plan – to investigate whether brown bars should be given listed building status and even inclusion on the UNESCO intangible cultural heritage list.

But the logistics could prove tricky, especially since it's often difficult to tell what exactly qualifies as a *bruine kroeg*.

### Defining these dives

*Bruine kroegen* are sort of like neighbourhood pubs in the UK or dive bars in the US, but those comparisons don't quite fit.

"An American judge once said pornography is hard to define but you know it when you see it, and it's a bit like that with *bruine kroegen*," bestselling author Ben Coates told Dutch News. "The exact definition of what constitutes one is up for debate, but you'll know if you're in one as soon as you cross the threshold."

For some, an authentic *bruine kroeg* must serve Dutch beer and jenever as well as Dutch snacks mostly comprised of meats of somewhat dubious origin. Perhaps most importantly, these bars usually only play Dutch music, and the customers often sing along. But for others, it just needs to be an old pub located within the borders of the Netherlands.



Cafe De Dokter in Amsterdam. Photo: Brandon Hartley

It helps if the place has been open for over a hundred years, contains random bric a brac, and the shelves haven't been dusted since the reign of queen Wilhelmina. The cobwebs that cover the lamps in Cafe De Dokter, one such bar in Amsterdam that dates back to the 1798, have probably been up there for literally centuries.

"For me, the defining feature is the decor: mud-coloured, a bit shabby, and defiantly unfashionable, but very welcoming to anyone who likes beer and doesn't mind a sticky floor," Coates said.

The "bruine" is said to come from the decades of tobacco smoke that coloured the walls when smoking was allowed indoors.

### All are welcome

Contrary to popular belief, these bars aren't 'locals only' establishments and getting the word out about that could help them keep running further into the 21st century and beyond. But not everyone is on board with that idea.

Sharon O'Dea, a consultant originally from the UK, has a favourite bruine kroeg in Amsterdam, but she didn't want to share its name with Dutch News.

"I wouldn't want to encourage others to go to my brilliant local *kroeg* and spoil it," she said. "And the golden rule of the best ones: they're less than a minute from home."

Fernando Takai, an engineer, also likes them. "I love my local bar," he said. "It was kind of weird the first time we went there, mostly because we didn't even know brown bars were a thing, but everyone was super friendly, more than I was expecting since wife and I don't speak any Dutch."

### Not everyone's choice

Such places might not be a big draw for those who prefer to spend their Saturday evenings shaking their groove things in nightclubs or checking out the latest trendy cafe. The American cook and writer Anthony Bourdain lasted mere moments in a *bruine kroeg* while filming a segment for a travel show in 2012.

"This is the definition of hell," he said as the other patrons and his tour guide began singing a Dutch drinking song "This is like you're sitting with Neil Young, and he starts belting out the soundtrack from Annie."

### Problems and solutions

Many might assume that over-tourism, changing tastes, and ageing clientele are forcing bruine kroegen to shut down. While those factors definitely aren't helping, especially in Amsterdam, Heinhuis points out a bigger problem: proprietors who are getting too old to keep going.



Café 't Spui-tje in Amsterdam. Photo: Brandon Hartley

"What is most difficult for owners is finding a successor who wants to take over the bar and can afford it," she said.

Owning and operating a *bruine kroeg* is a dicey proposition for any young entrepreneur, especially in a city with high rents. Both in Amsterdam and elsewhere around the country, cafes and bars are still struggling with staffing shortages as well.

But Heinhuis remains confident the bars appeal to customers who are still many years away from getting their first grey hair.

“I think they’re becoming increasingly popular among young people,” she said. “We noticed that after our proposal, the papers started writing about them. That helps enormously to get the younger generations into a *bruine kroeg*. And often once they’ve been inside, they love it.”

### Meanwhile, in other cities

While Amsterdam’s city council is moving forward with protecting its *bruine kroegen*, those in other communities seem largely unconcerned. Dutch News reached out to several councils around the country. Only The Hague and Leiden responded.

Leiden spokeswoman Cora van der Elst said there have been no recent discussions about preserving the city’s bars. However, that doesn’t mean the new owners of one can simply toss everything in a dumpster. Many cafes and other business spaces already have listed building protection, she said.

If, for example, someone bought the Café De Vergulde Kruik, a *bruine kroeg* in the centre of Leiden, and wanted to turn it into a Victoria’s Secret, there are certain things that could have to stay in place regardless of how they look alongside the lingerie. Anything moveable is unlikely to survive. A vintage stain-glass overhang might need to stay put but even could be removed if the city agrees.

Eva van Wijngaarden, from The Hague city council, said there are no plans to extend the city’s listed building regulations to brown bars. However, the council did discuss logistics and respond to questions about granting them monumental status last autumn.



Frank the cat at Café ‘t Spui-tje in Amsterdam. Photo: Brandon Hartley

“The *bruine kroeg* is a part of Dutch culture,” she said. “It is, just like a restaurant, theatre, or museum, a place where people come together to relax and meet each other. At the same time, people nowadays have a much richer range of places to choose from.”

### Harder to find

While many patrons view these bars as great places to knock back a few beers, others contend they have immense social and historical value.

“Sadly, these bars are getting harder to find these days,” Coates said. “One of my own favourites in Rotterdam turned into a fancy hipster cafe a few years ago, and that seems to be part of a nationwide trend.”

But perhaps the greatest key to their survival could be simply adapting to changes tastes.

You’ll encounter at least a few conceptual compromises at De Huppel, one of the most popular *bruine kroegen* in The Hague. On a recent Saturday afternoon, it was packed with 20-somethings as well as regulars three times their age. A multi-generational family seated in the back was in the middle of a whisky tasting.

### Change with the times

One secret to the bar’s success could be the proprietors’ willingness to keep up with the times. The menu is in both English and Dutch. They serve ox sausage in addition to a few vegan items. The beer list is long, and their

## special feature | SAVING NETHERLAND'S BROWN BARS

selection of whiskies contains over 150 varieties. De Huppel's playlist has Dutch acts as well as decades-spanning international acts ranging from Jimi Hendrix to Muse.

"We very much do our own thing," De Huppel co-owner Eline van Urk Dam told Dutch News.

"We're moving with the times in terms of our menu, music, service, and such without losing the feeling of a brown bar. A brown bar does not have to be dusty."

March 13, 2024, Brandon Hartley, DutchNews.nl

### Some more examples of brown bars



Source: USA Today



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## The Ultimate Guide to a Sour Sensation

Saison (French, “season”) beer, originating from Belgium, is a versatile pale coloured and highly carbonated ale known for its fruity, spicy flavours and often sour notes. Traditionally brewed with low alcohol levels for farmworkers, it’s made with various grains and hops, creating a wide range of tastes from hoppy to malty, and is often bottle conditioned. Modern saisons can vary widely in flavour and alcohol content. Perfect for pairing with diverse foods, Saison beer remains a popular choice among craft brewers and beer enthusiasts.

### What Is the History of Saison Beer?

Saison originated in Wallonia, southern Belgium, and was first mentioned in the 19<sup>th</sup> century. It was most widely known as a beer from the industrial city of Liège, where it was brewed by professional breweries as a keepable version of the city’s spelt beer that had been produced for a few centuries around the city of Liège. It was brewed at the start of winter and conditioned in time for farm hands to quench their thirst during summer fieldwork. Larger farms would hire temporary labourers who would work long hours in the sun, making them very thirsty. They needed a healthy, refreshing drink that was not too high in alcohol content, and this culminated in the production of Saison.

Saisons were brewed to be stored for extended periods of time and the recipe depended on the farmhouse brewery that made it and the raw materials each had on hand. Farmhouse breweries grew their own barley and malted it themselves, most commonly using six-row winter barley. This malt was full of nitrogenous material (making the malt dark during kilning) and polyphenol-rich husk which deepens the colour of the wort by oxidation. These two elements gave Saisons a degree of acridness and rusticity.

Many brewers also used buckwheat, oats, spelt and wheat to brew Saison because these

were cheaper than malted barley. The grains gave Saison a pale colour, adding a smooth mouthfeel and additional esters in the aroma and flavour. Saisons were also heavily hopped because the anti-bacterial properties of hops prevented unwanted infections from contaminating the beer. It was common for sourness to develop in Saisons – a sourness that was desirable and an authentic characteristic of Saison.

The characteristic sour flavour of Saison is also due to secondary fermentation where wild yeasts are left to thrive. Brewers reused yeast from one batch to another, a process that provided a light tartness to the beer. Traditional Saison was then fermented and conditioned in wooded casks.

Two key factors in the production of traditional Saison is that they were meant to be stored until the warm season so they had to be durable for several months and they could not be so strong that the farmhands would not be able to continue working after quenching their thirst. The Saisons were unfiltered, bottle conditioned, heavily hopped and quite dry.

### What Makes a Beer a Saison?

Saison, pronounced ‘say-zon’, is a pale ale that is highly carbonated, fruity, spicy, and often bottle conditioned. Although it was traditionally brewed with lower alcohol levels, modern productions of Saison have medium to high levels of alcohol. Generally classified as a farmhouse ale, Saisons use wild, top-fermenting yeast and various local ingredients, including grains. These brews range from light to dark; they can taste hoppy or malty and have fruity or spicy characteristics. They are low in bitterness and alcohol. Artisanal Belgian breweries continue to make Saison, and, in the USA, it is popular among craft brewers.

Saison usually has the following characteristics:

- ABV: 4.4–8.4%

- Bitterness: 25–45 IBU (International Bitterness Units)

### **What is the Difference Between a Saison and a Farmhouse Ale?**

It is somewhat difficult to distinguish the two – Saison refers to a specific style while farmhouse ale is a catch-all phrase for any ale that is like Saison in character. The general opinion among brewers is that for a beer to be defined as a farmhouse ale, it should have something to do with a farm and local agriculture and to a beer that is made with ingredients farmed by the brewery.

To put it another way, all Saisons are farmhouse ales, but not all farmhouse ales are Saisons. The term 'farmhouse ale' is an all-encompassing classification, unifying many substyles of beers, including Saison, Sahti, Gotlandsdricka and Biere de Garde.

### **How are Saison Beers Made?**

If you ask a few brewers to define Saison as a beer style, you will not get the same answer because no two Saisons are alike and it is brewed with ingredients that are available, representing each brewer's own interpretation, meaning and style. Saisons are as unique as the brewer who produces them.

### **Fermentation**

Saisons are a particularly dry style of beer, due to the highly attenuating strain of *saccharomyces cerevisiae* yeast typically used to ferment them. These strains, referred to as "diastatic strains," can break down more sugars that are normally unfermentable by conventional strains. The activation of the STA1 gene in these strains causes them to produce glucoamylase enzymes, facilitating this extra attenuation.

Cross-contamination of diastatic strains has been known to cause beer spoilage in breweries. In some cases, the resulting unexpected over-fermentation has caused over-carbonated bottles and cans, necessitating recalls.

### **What does Saison Beer Taste Like?**

Saison are usually aromatic and fruity with a hint of pepper and soil. Since Saisons are created with wild, top-fermenting yeast, and various local ingredients like grains, the taste is quite refreshing, and the alcohol level, moderate. However, there are different styles that range from light to dark, from fruity to spicy and hoppy to malty, so there is a large variety from which to choose. A number of varieties have a light and dry finish with a balance of flavours.

Many Saison types are very fizzy and have a sharp bitterness, so they are good palate cleansers. Spices that go into Saisons include ginger, orange zest and coriander.

### **How to Serve Saison Beer?**

If you are drinking a Saison, you will want a tulip glass – with its curved shape, you will get a great head of foam while volatiles and aromas are enhanced. You can also use a beer goblet or chalice which are good substitutes for tulip glasses.

### **What is the Most Popular Saison Beer Brand in the World?**



The decision is virtually unanimous: Saison Dupont, from Brasserie Dupont, is the benchmark of all Saisons, consistently earning high praise from industry professionals. Brewed since 1844 in their farm-

brewery, it has since made a name for itself around the world.

### **What Foods Can You Pair with Saison Beer?**

Being a complex drink, you would be forgiven for mistaking Saison as being difficult to pair with food, but the opposite is true. With so much going on in the flavour and aroma of a good Saison, it can complement most dishes except for the most delicate foods. Saison's spicy, fruity notes can lift a barbecue to great heights. The peppery notes will bring out the flavours of any peppery or hot dish and it is an

## Feature | BEER STYLES – SAISONS

excellent choice for seafood and shellfish, particularly mussels.

A medium alcohol, pale Saison goes well with a fire-roasted chicken with golden skin and added pepper to match that of the Saison. The dry, palate-cleansing character of the beer cuts through chicken (and other) fat like a knife. Cooking country style? Bring out the Saisons. Rich, smoky ham with roasted potatoes balances Saison perfectly. It goes well with grilled red meat and cracked pepper crusted steak.

Saisons always pair exceptionally well with seafood dishes, charcuterie boards with a wide variety of cheese, and citrusy desserts like lemon meringue. Saisons can be enjoyed with white fish, salmon, and mackerel. This 'working man's beer' also complements fish soup such as bouillabaisse.

### Saison Cannot Be Neatly Categorised

Saison can perhaps best be described as a 'wild' beer in that it doesn't have any formal parameters or styles, and it can be so many different things. Many styles are dry, fairly hoppy and have an expressive yeast quality and a rustic edge, making Saison the perfect drink to share with family and friends at an informal gathering – no matter what time of the year it is!

### Some Examples

#### Petite Farmhouse Beer – 3.4%

**Brewery:** Burning Sky



This mixed fermentation small beer is light and easy drinking. It was aged in white wine barrels and then dry hopped for a refreshing finish before canning.

**Malt:** Malted Barley, Wheat, Spelt, Rye (Gluten)

**Vegan**

#### La Chouffe – 8%

**Brewery:** Brasserie d'Achouffe



LA CHOUFFE starts off with some citrus notes, followed by a refreshing touch, pleasantly spiced to give it great brightness. This golden beer, with its light taste of hops, was the

very first to come out of the Achouffe brewery's vats 40 years ago. Since then, its unique flavours have won it several awards and conquered the hearts of beer lovers the world over.

### Jackie O's MXD FRM 5%



MXD FRM is fermented with classic saison yeasts, many strains of wild yeasts, and a number of different beer souring bacterias, using Hallertau hops, oats, Pilsner, Raw White Wheat malts. Once the sugar rich wort is cast from the brew house, this melting pot of fermentive characters get to work for 2 months. The stainless steel fermented mixed fermentation saison is bottle and keg conditioned with the same mixed culture used in primary fermentation. A lightly tart, dry, and soft saison style ale, a little slice of fermented grace.

### Siberia Rhubarb Saison – 5.9%

**Brewery:** Ilkley Brewery

Keen to experiment with new yeast strains, and the wild farmhouse yeast used by French and Belgian brewers to create their "Seasonals" or "Saisons". Full of earthy notes, we wanted to brew a beer that balanced these flavours with a bit of fruity tartness. And as we're in Yorkshire, Rhubarb was the natural choice. Now grown in the world-famous Yorkshire Rhubarb Triangle, we've continued the journey of this awesome fruit and created this show-stopping beer.

Based on an article by Jake Gallagher

Jake, from Baltimore, and founder of Jake's Brew Haven, has been a craft beer and homebrew enthusiast since his college days. He loves scouring Europe for unique and unusual hops to add to his beers.



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# Join the CAMRA story

Join from  
**£30.50\***



Campaign  
for  
Real Ale

**Real ale is just the start...**

Start your CAMRA story at [camra.org.uk/join](http://camra.org.uk/join)

Enter your details and complete the Direct Debit form below and you will receive 15 months membership for the price of 12 and save £2 on your membership subscription

Alternatively you can join online at [join.camra.org.uk](http://join.camra.org.uk) or call **01727 798440\*** (Weekdays 9am to 5pm). All forms should be addressed to Membership Department, CAMRA, 230 Hatfield Road, St Albans, AL1 4LW.

## Your details (\*all fields compulsory)

Title\* ..... Surname\* .....

Forename(s)\* .....

Date of Birth (dd/mm/yyyy)\* .....

Address\* .....

..... Postcode\* .....

Email address\* .....

Daytime Tel .....

## Partner's Details (if Joint Membership)

Title ..... Surname .....

Forename(s) .....

Date of Birth (dd/mm/yyyy) .....

Email address .....

We will process your data in accordance with our Privacy Policy which can be found at [camra.org.uk/privacy-policy](http://camra.org.uk/privacy-policy).

We will only send you communications you have consented to, see relevant tick boxes, and service-based communications. To manage your full set of communication preferences, please visit your online member account at [account.camra.org.uk](http://account.camra.org.uk).

## Direct Debit Instruction

Please fill in the whole form using a ball point pen and send to: Campaign for Real Ale Ltd, 230 Hatfield Road, St. Albans, Herts AL1 4LW  
Email: [membership@camra.org.uk](mailto:membership@camra.org.uk) Telephone: 01727 798440\*

### Name(s) of Account Holder

### Billing Address

### Bank or Building Society Account Number

### Branch Sort Code

Postcode .....

Payments will show as CAMRA Membership on your bank statement.

I understand that CAMRA has partnered with Stripe, who collects Direct Debits on behalf of CAMRA and confirm that I am the account holder and the only person required to authorize debits from this account.

Signature .....



Campaign  
for  
Real Ale

## Join today

**Single Membership** (UK) £30.50  £32.50

Under 26 Membership £22.00  £24.00

**Joint Membership** £38.50  £40.50

(At the same address)

Joint Under 26 Membership £30.00  £32.00

(Both members must be eligible)

Please indicate whether you wish to receive

**award winning quarterly magazine BEER**

by email OR post:

Email  Post

**I wish to opt-in to Branch Communications**

We will ask for your consent in future communications and you can log-in to [account.camra.org.uk](http://account.camra.org.uk) and edit your membership preferences at any time.

Concessionary rates are available only for Under 26 Memberships.

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

Signed .....

Date .....

Applications will be processed within 21 days.



This Guarantee should be detached and retained by the payer.

## The Direct Debit Guarantee

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

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

## 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.

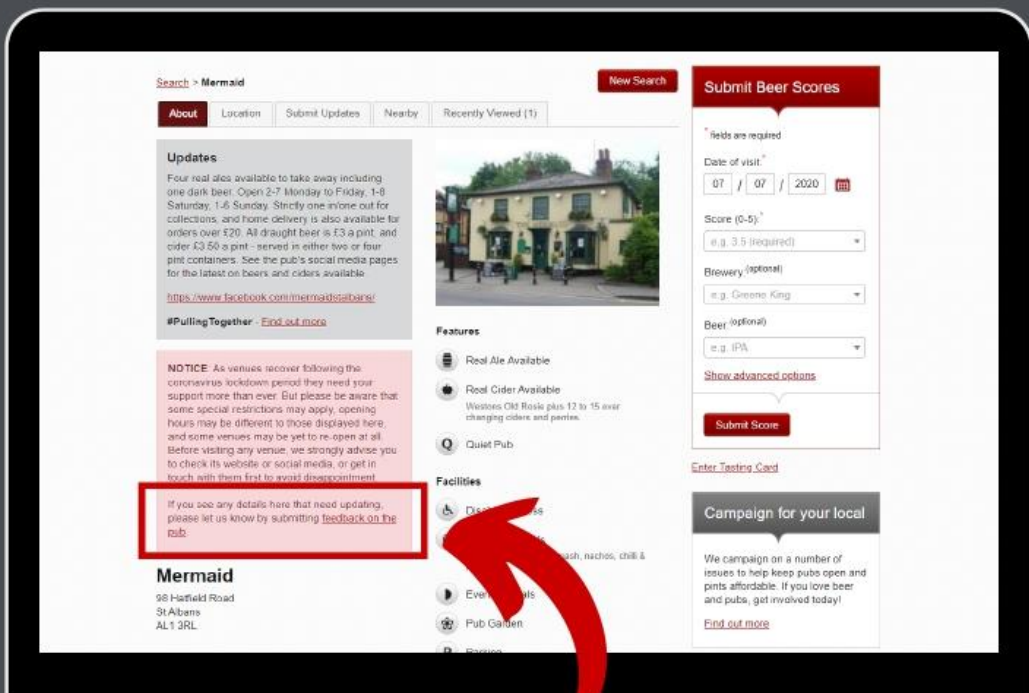
Once beer scores have been submitted online, CAMRA branches can download them and use them to help in the CAMRA Good Beer Guide selection process. For more information, go to <http://camra.org.uk/nbss>

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 WhatPub 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 A-G**

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

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

- ABBEYGATE
- ACORN
- ADNAMS
- ANSBACH & HOBBDAY
- ARBOR ALES
- ASCOT
- ATTIC
- BARNSGATE
- BLACK SHEEP
- BLACKJACK

- BRADFIELD
- BREWPOINT
- BRISTOL BEER FACTORY
- BRAINS
- BRASS CASTLE
- BURNING SKY
- CHILTERN
- CHURCH END
- CLOUDWATER
- CNRW LLYN

- COACH HOUSE
- CREATIVE JUICES
- DEYA
- FALLEN ACORN
- FARMAGEDDON
- FARR BREW
- FYNE ALES
- GADDS
- GIPSY HILL

## Branch Contacts

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

### Chair

**Jared Ward-Brickett**

chairman@midchilternscamra.org.uk

### Vice-Chair

**William Powell**

[secretary@midchilternscamra.org.uk](mailto:secretary@midchilternscamra.org.uk)

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### Branch Secretary and Club's Officer

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**Richard Abraham**

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### Brewery Liaison Officer (Mad Squirrel)

**Richard Abraham**

### Brewery Liaison Officer (Pope's Yard)

**Charles Teuma**

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### Beer Information Officer

**Nigel Harris**

### Cider Officer

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### Young Members Contact

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### Beer Scores Officer

**Nigel Harris**

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T: 0845 644 6700

### Press Officer

**Jared Ward-Brickett**

chairman@midchilternscamra.org.uk

### LocAle Officer

**Committee**

locale@midchilternscamra.org.uk

### Awards Officer

**Vacant**



# DAYLA

DRINKS

**4.0M**  
**PINTS**

OF CASK ALE SOLD ANNUALLY

**500+**  
**WINES**

IN PORTFOLIO

**450**  
**GINS**

IN PORTFOLIO

**800**  
**SPIRITS**

IN PORTFOLIO

**30**  
**VEHICLE**  
**FLEET**

**169**  
**YEARS**  
IN THE INDUSTRY

**120**  
**EMPLOYEES**

**20+**  
**AWARDS**

**8** QUALIFIED  
TECHNICAL  
ENGINEERS