



CAMPAIGN
FOR
REAL ALE

THIRSTY TIMES

Chelmsford & Mid-Essex Branch of CAMRA

OVER
300 REAL ALES
100 CIDERS
AND PERRIES

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FAMILY FUN DAY

CHELMSFORD
Summer
Beer & Cider
Festival
2016

**CHELMSFORD SUMMER
BEER AND CIDER FESTIVAL**

TUESDAY 5TH JULY - SATURDAY 9TH JULY

ADMIRALS PARK, RAINSFORD ROAD, CM1 2PL

NOON - 11PM

TWO BRANCHES ARE WELCOME

Editor's introduction

By Claire Irons, Publicity Officer for Chelmsford & Mid-Essex CAMRA

Thirsty Times is spilling over to spread the word for campaigning by providing articles of interest to those who enjoy pubs, people and especially real ale and cider. Most people join CAMRA for the camaraderie; free entry to beer festivals; Wetherspoons vouchers and to drink beer and/or cider with like-minded people. So join in the fun and make new friends!

Our neighbouring branches want a piece of the action and so we welcome on board our friends from Maldon & Dengie (MAD) and North West Essex (NWE) branches of CAMRA. We shall have their Pub News, Social & Campaigning Diary and articles as well as extending the Brewery News section. Therefore we have increased from 5,000 to 6,000 copies of Thirsty Times quarterly. Of course, volunteers are required to help with

distribution of Thirsty Times to pubs in the branch areas, out on trips and to festivals.

Contact details

MAD: Chris Harvey 07743 675 622 / charvey23@gmail.com

NWE: Chris Rouse 07824 726108 / magazine@northwestessex.camra.org.uk

See the inside the back page for Chelmsford and Mid-Essex (CME) branch contacts and advertising contact details.

Thank you on behalf of the CME branch to Podge as editor and Bryan Grimshaw for proof reading Thirsty Times issues 1 to 17.

I have enjoyed being editor for this issue (TT18) and am happy to have Tony Vernon take on the role as editor for future issues, and I will continue to proof read the magazine.

North West Essex CAMRA Branch

By Chris Rouse

The North West Essex branch of CAMRA covers the area of Essex north of the A120 and west of the old A131, including Saffron Walden, Stansted Mountfitchet, Great Dunmow, Great Yeldham, and the north west of Braintree, with Thaxted in the centre.

We're a small branch in terms of members, but large in terms of area – which is not the ideal situation. However, we do what we can, and hope you can play your part, even in a very small way.

As more and more pubs close, it's important that we all do something to at least halt the decline, or better still, reverse it. The best way is to visit pubs, not just your local, but ones further afield, especially ones you've not been to before.

North West Essex Pub of the Year and Club of the Year

The North West Essex Branch Pub of the Year 2016 is The Fox & Hounds, 3 Chapel Street, Steeple Bumpstead CB9 7DQ. A presentation took place (pictured) on Tuesday 19 April. Our



Photo: Chris Rouse

Club of the Year is The Wethersfield Village Hall Club, Old Mill Chase, Wethersfield, CM7 4EB. There will be a presentation on Monday 4 July.

The Wethersfield Club is a friendly social club popular with locals and visiting teams. CAMRA members are welcome as guests. It is home to local darts, pool, snooker, crib, and chess clubs. The club stages a number of social events including live music throughout the year. A real centre of village life, children of all ages are welcome with responsible adults.

ADDITIONS TO THIRSTY TIMES

Maldon & Dengie CAMRA: 'Spoilt for Choice'?

By Chris Harvey

When I first got involved with the Maldon & Dengie Branch of CAMRA, shortly after I moved back to Essex after 25 years' absence, I was a little taken aback by the rather bold statement on the branch logo, which says 'Spoilt for Choice'. Sounds almost conceited, doesn't it? Well, it didn't take me long to realise that it is actually a very appropriate slogan for the area. We have plenty to be proud of in our little corner of Essex when it comes to real ale, real cider and pubs.

In the past 10 years, two of our local breweries (**Crouch Vale** in South Woodham Ferrers with Brewers Gold and **Mighty Oak** in Maldon with Oscar Wilde) have won the coveted CAMRA Supreme Champion Beer of Britain award no less than three times, beating off incredibly stiff competition from nearly 1,000 British breweries. The other two breweries in our area (**Wibblers** and the **Maldon Brewing Company**) regularly win regional and national awards for their fine ales. Only three months ago, Wibblers were awarded a Gold Medal at the CAMRA National Winter Ales Festival for their superb speciality stout, Crafty Stoat. Uniquely in Essex, all of our breweries have opened tap rooms during the past year, where it is possible to sample the very best beers each of them offer.

Elsewhere in this magazine, there's an article about the Crouch Valley Rail Ale Trail which we are developing in collaboration with the Maldon Tourist Information Centre, on which you can visit two of these brewery taps by train.

And then there are our pubs. Two have been crowned CAMRA's National Pub of the Year, most recently the **Swan in Little Totham** in 2005. The area boasts a wonderful variety of public houses. Some of them focus on serving superb locally-sourced food in attractive surroundings, while others are comfortable locals which are at the centre of community life.

We are very fortunate to have nearly half of **Gray**
Summer 2016

& Sons' pubs in our area, as a large number of the Chelmsford-based company's hostelrys serve a good range of ales from local breweries and further afield.

Here are some of the highlights in our area as far as pubs are concerned...

Maldon and Dengie CAMRA's Pub of the Year is the **Compasses in Great Totham**. This 18th-century roadside inn, on the B1022 between Tiptree and Maldon, has faced a very uncertain future in recent times, with the current owner trying (and fortunately failing to date) to get planning permission to build houses on the car park. The current licensees, Alex and Hayley, are passionate about their beer and cider, and the great range on offer amply demonstrates this.

“The current licensees, Alex and Hayley, are passionate about their beer and cider”

The **Carpenters' Arms in Gate Street, Maldon** is our Branch Cider Pub of the Year, and also Runner-up in the Essex Cider Pub of the Year competition. It is a back-street gem, which has been a pub since 1847. Its low beams and warm welcoming atmosphere make this community pub more country than town, with a wide range of well-kept real ales and ciders from around the UK and the local breweries.

The **Chequers at Goldhanger** is a characterful 15th-century village inn with an enviable reputation for fine food and ales. The **Swan in Little Totham** is a charming village local, serving a very good range of beers and home-cooked food. The **Hurdlemakers Arms in Woodham Mortimer**, the **Bell at Purleigh** and the **Prince of Wales in Stow Maries** are locally renowned for their superb food and excellent beers. The **King's Head in Tollesbury**, the **Norton in Cold Norton**, the **Station Arms in Southminster**, and the **Queen's Head** and **New Welcome Sailor in Burnham-on-Crouch** are all superb traditional community locals worth seeking out for their fine range of beers and warm welcomes.

So, as you can see, we really are 'Spoilt for Choice'! Why not pay us a visit soon to find out for yourself?

WINE & KITCHEN AT THE NORTON

Boris and Nora would like to welcome you to the brand new relaunched bar and restaurant Wine & Kitchen at The Norton in the village of Cold Norton for a new and unique experience.



We are passionate about local, top quality produce and that's why we have personally sourced every ingredient you'll find on your plate. Expect an innovative and evolving menu according to the seasons. If you fancy a bite on the go you'll find just what you need on our bar snack menu available all day including our now famous homemade crisps.

Beer is a serious business for us. Boris the beer boss carefully looks after our ever changing selection sourced from the good people at local breweries such as Mighty Oak, Wibblers and Farmers Ales with the occasional cask from further afield. Boris is also planning on making his own brew shortly so keep your eyes on the pumps!

Serious preparations are underway for our first ever beer festival that will take place over the weekend of the 19th August. As well as top beers and ciders, we'll be having a blazing barbeque, live music for a festival vibe and free drinks for the little ones.

If you're after something other than beer, we're always happy to talk you through our unique and extensive spirits selection and delicious hand-crafted wines. Look out on our website or facebook page for upcoming events such as Meet the Brewer evenings, wine tastings and live music.

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The village pub is alive and well...

Set in beautiful countryside the Square and Compasses is believed to date from about 1652. Inside, the cosy atmosphere and various styles of eclectic furniture and antiques ensures your comfort in which to enjoy a drink or two and maybe something to eat, in the company of family and friends.

Lovingly restored this old public house has been returned to its status as a major feature in the day to day life of the village. It's a welcoming, friendly, traditional, countryside pub with character and excellent customer service.

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- Private dining room
- Interesting wine list
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- Real fires
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- Muddy boot friendly



MEET | EAT | DRINK



The Square and Compasses

Fuller Street, Essex CM3 2BB

Tel: **01245 361477**

Email: info@thesquareandcompasses.co.uk

Web: www.thesquareandcompasses.co.uk



PUB NEWS

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By Bryan Grimshaw

Good news that the **White Horse, Witham**, which is owned by Hawthorn Leisure and not GK as I indicated last issue, has reopened after what turned out to be a very short closure.

Also in Witham the **Cherry Tree** (Punch) has reopened after a full redecoration inside and out with new lighting and furniture, at a total cost, we hear, of £342,000. We wish the new landlord, Deborah McNerlin, well.

News of another pub closure – the **Rifleman, Braintree** (Greene King). No news of whether this is temporary or permanent. Part of the site already has planning permission for residential development.

Now some updates on a few other of our closed pubs. We hear the **Kings Arms, Broomfield** is going to be refurbished and run by a group which already owns three pubs in the area. I won't name the group in case it is a false rumour but if true this will be good news for real ale drinkers and diners.

Major building work is now under way at the **Green Man, Howe Street**, which was scheduled to reopen in early summer. This has slipped slightly to September, with the renovations estimated to cost around £1m. The new owners are brothers Chris & Jeff Galvin, who are both chefs. Chris is quoted as saying: "It won't be a gastro pub, it will be a magnificent, proper British pub, with a large dining room added on."

The **Cross Keys, White Notley** is currently closed for some refurbishments prior to opening again in June (maybe by the time you read this). Lois and Gary will be running the Keys for the new owners. Having passed various exams and courses for the trade they are keen to provide well-kept real ales as well as a good range of wines.

They and the new owners are determined to provide the village with a new hub. They intend to open the pub during the day from 10am to serve 'coffee and cakes' and try to regain some of the village spirit that has been lost over the last couple of years. Lois says: "On the run up to the opening we intend to hold a couple of open weekends so that people can pop in and have a look at the new plans and see what's happening. Exciting times ahead."

I received an email from Peter at the **Walnut Tree, Broads Green**, which featured in Pub News in our last issue. Peter writes "It appears that quite a few of your readers have misinterpreted the article on page 5 of the 17th edition of the Thirsty Times concerning ACV status and are under the impression that we are leaving the Walnut Tree and that the pub is being sold. Neither theory is correct. Sorry to disappoint everyone but I'm staying put!"

Very good to hear Peter and that should kill that rumour. ACV status only lasts for five years so I hope we'll be renewing it several times before it's needed.

The **Ivory Peg, Chelmsford** continues to grow its range of local breweries and craft beers, and is now stocking Hop Cross (in bottles) from the 'fantastic' Bishop Nick brewery and also featuring some of their draught beers. The management is keen to support local breweries and currently works with Georges, Saffron, Shalford, Brentwood, Nethergate, and Bishop Nick, as well as Adnams and Nelson Brewery from neighbouring counties. It has also increased its draught craft range and now stocks Whitstable Bay Pale Ale, Eton Rifles and Adnams Ease Up IPA.

The Ivory Peg is one of several pubs within easy reach of the Essex Cricket ground; if you use the River Gate it's just across the park. They claim to be "the perfect stopping off point to grab a pint and something to eat before the match. Our average food service times are currently just over seven minutes so don't be off if it's busy!"

The Wetherspoon Cider Festival is 8th–24th July, with a great range of ciders and perries. They will be running a 'vote for your favourite' competition and a raffle with all proceeds going to their supported charity Clic Sargent. Looking further ahead they will be hosting Pre-V events to get you into the festival spirit; look out for these on their Facebook page.

Another Wetherspoon pub, The **Picture Palace, Braintree** is also supporting local breweries strongly and has recently agreed a deal with Bishop Nick, its most local brewery at 800 metres away, to always have one of their beers on.

You'll have to be quick to catch this offer but during the Braintree Beer Festival they will be giving a 20% discount on food to CAMRA members. As well as the company's national cider festival in July they

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ADRENALINE RUSH: The team at The Horse & Groom, Writtle

will be running their own local beer festival during August. Billy, the manager and a real ale enthusiast, is also hoping to host some meet the brewer days and possibly arrange a brewery tour. Look out too for a monthly quiz night starting soon.

I've said before that there's always loads going on at the **Endeavour, Chelmsford** and this spring is no exception. The pub is in the middle of being redecorated on the outside. All started smoothly with the erection of scaffolding and the top of the pub changing to a nice bright cream, with grey and white woodwork. Then it was found that the downstairs windows and doors had not survived as well as the rest of this lovely old building (Jacqui's words). "New doors and windows are now on order; so please don't think we are closed or falling down!"

"We have recently had a great race night where we raised £393 for 'Dreams come true' a wonderful

children's charity whose sole aim is to make dreams come true for seriously or terminally ill children. A number of customers and our bar manager Bryony undertook the Walk for Life in aid of Farleigh Hospice in May. May also saw the first Rock and Roll Bingo, a new concept in bingo, no numbers just great music from the 60s 70s 80s and 90s – listen and shout 'Rock and Roll' for a line or full house; this could become a regular event!

"We have started a few new drink ideas. Alongside our regular guest ales we now have guest German lagers, and have started 'Sparkling Saturdays' with a bottle of Prosecco for £12 between 7pm and 9pm on Saturdays."

Look out also for their new offer – 'Party in the Pub'; they provide a buffet or sit-down meal menu, free room hire and free juke box – details coming soon.

The management team of the **Horse and Groom, Writtle**, decided to tackle this year's Adrenaline Rush 5km obstacle course in Queen Elizabeth's Park, Stratford to raise money for Macmillan Cancer Support. The team has been raising money for the past five months to reach their £1,000 target. The event took place on Saturday 21st May and all managers completed the course without any injuries.

Tom, General Manager, writes: "The grand total raised was over £1,350 but this could not have been done without the massive help from the family of the late Mr Alan Jones of Melbourne, who held his wake at The Horse and Groom in April and asked people to donate to the cause rather than buy flowers; they raised £400. My team and I would like to thank everyone who has donated and sponsored us this year, we look forward to a new challenge next year." The Horse and Groom is part of the Greene King estate that has signed up to another three-year partnership with Macmillan Cancer Support after a successful two-year partnership raising more than £2million.

Well done to all the pubs mentioned. Proof, if proof were needed, that a pub (or restaurant – read on) can be an important focus for charity fundraising.

Ah, it's that time of year when Morris Dancers emerge to entertain us and try to drink our pubs dry! Billericay Morris Dancers will be at the **Rodney, Little Baddow** on Thursday 16th June at 7.45pm, followed

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by the Chelmsford side on Wednesday 27th July, 7.45pm. "Stay and listen to them play their music after the dancing," says Lynne. She adds: "Flying off the pump at the moment is Flat Tyre by Westons (cider with rhubarb). People can't get enough."

An early announcement of their beer festival which runs from 7pm on Friday 12th August till 8pm on Sunday 14th August. Further details of events on their website or Facebook page, or pick up the phone.

Don't forget WhatPub for up-to-date contact information for all our pubs.

Some readers will remember the William Boosey, which has now become the **William B, Hatfield Peverel**. This is one of the Blue Group of restaurants; the Riverside in Chelmsford is another. Although now advertising as a restaurant people are welcome to call in for a drink during less busy times (Monday-Thursday) and maybe relax in their garden in the summer. You will find Shepherd Neame Spitfire and Whitstable Bay Pale Ale on at all times, with other

beers from the SN range such as India Pale Ale and Double Stout joining them. If you're looking for something a little different you could try a six course taster menu from Head Chef Stephen Bass on Friday 17th June from 7pm.

Or join them on Sunday 28th August from 7.30pm for a Cocktail and Canapes Evening. Amy writes: "This is in memory of my friend Charlotte who unfortunately passed away just over a year ago; she went to sleep and never woke up. Charlotte's friends and family have started fundraising for CRY (Cardiac Risk in the Young) in her memory, to raise money to pay for screening in our area and to try and raise awareness. Sometimes an individual like Charlotte may have a cardiac abnormality without any symptoms. Screening with ECG is aimed at identifying people with these conditions. The price, £20, covers a cocktail, evening canapes and a charity donation to CRY with all proceeds going to the Charlotte Adams Memorial Fund."

Good luck Amy.

THE QUEENS HEAD

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THE DISCOVERY: Better late than never

By Victor Savant

So, how did it begin? Some 10 years ago... I, retired American long-time resident in Germany, was visiting a close friend in Essex when his work colleague suggested one spring Saturday afternoon we join a group visiting a beer festival at a village pub a pleasant 45-minute walk distant. For the footsore, the weak, the weary or the woozy there was even a regular bus service back home. Great. Sounds entertaining. Fun. What's a beer festival? Let's do it.

Now, I live in Munich, the city many consider the capital of beer in the land even more people regard as the country of beer. I know German beers. They're good: high quality, pure, consistently unchanging year to year, always true to type, brewed by companies with lots of experience, tradition, seriousness. And rules. Always the same. The beers of my maturity.

But stepping back more years...

Born and raised in San Francisco, the beers I knew as a child, quaffed by my father and older brothers, remain in my memory not as tastes but only as names, and more specifically as the musical jingles from their adverts: "Burgermeister! A Truly Fine Pale Ale!" or "Go lively. Get lucky. Lucky Lager!" I remember the ads writ large on billboards, the trivial detail filling childhood memory.

But these two typical adman slogans left something in my consciousness of greater significance than their musical jingles or even the taste of the beers themselves (my drink at the time was chocolate milk.)

They planted two words in my vocabulary, unexplained, only vaguely understood as having something to do with beer, two words which lay dormant for five decades until that sunny afternoon here in Essex visiting my first beer festival in a tent behind a small-town pub looking at 20 (Wow! 20!) different casks of beer lined up, with odd, often humorous names, when I dared to ask one of the colleagues who seemed especially knowledgeable the slightly embarrassingly naïve question, "What's the difference between 'ale' and 'lager'?" The confident answer came back immediately: "Top

fermentation, bottom fermentation."

"Ah! So that's it!" I said just as confidently. Pause. "What's that mean?"

The explanation began and part of my world changed forever, a pretty big part if you consider what a role food and drink play in our daily existence. And though I now understand something of the theory and facts of brewing, the real answer to my question is given by the palate, the eyes, the nose.

It was but a few weeks later that I joined CAMRA, and a life-changing hobby – the quest for quality, skill, inventiveness, even a bit of fantasy in the creation of mankind's oldest manufactured beverage, became a big part of my life.

And this world of good taste, manifest through the integrity of craftsmen and people who care, has flowered into the conviviality of nice pubs and nice people, the joy of beer festivals, altogether the opportunity to participate in a deep and important cultural tradition. Very happy to be here.



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WINTER BEER & CIDER FESTIVAL

By Paul Murrell
Festival Organiser

Chelmsford & Mid-Essex CAMRA held their 17th winter festival at King Edward VI Grammar School from 17th-20th February which showcased 191 beers, 48 ciders, nine perries and five pyders. We were visited by more than 4,500 customers during the four days and had our best ever Friday attendance of 1,950 since we have been at KEGS. In fact our best ever attendance in the 17 years that the winter festival has been organised.

For the first time in a long time, and since I transferred to the branch in 2005, we had half pint tankards which proved to be extremely popular. All 400 had sold out on the second day of the festival. Many customers complimented the great atmosphere. They were pleased that we had 108 beers available on the first day and with beers selling out on the first two days we were still able to offer 163 beers for Friday.

None of this could have happened without the help of an army of volunteers who unselfishly gave up their own personal time to help with set-up, staffing the festival and take-down. I would like to thank all those CAMRA members and a small group of non-members for all of the help that they gave.

In terms of campaigning, we were able to announce the vote for our branch Pub of the Year as selected by branch members. Congratulations to The Hop Beer Shop for coming first, followed by the Railway Tavern in second and the Orange Tree in third. We then made a presentation to Ian Reynolds of Berties Cider Company for winning the Cider of the Festival at our 2015 Summer Festival with Cox-A-Ruby-Do.

We also encouraged our customers to vote for their favourite beer, cider, perry and pyder of the festival. With so many types of beers, ciders, perries and pyders to choose from, it meant that we were able to offer a wide range to suit all tastes.

With a particular emphasis on winter brews for beer and cider it is not surprising that the top beers were in the Stout/Porter category and spiced ciders proved popular.

At the end of the four day festival, here is the list of the winners in all four categories:

BEER: (Joint 1st) Green Jack's Baltic Trader / Thornbridge's Cocoa Wonderland

CIDER: Delvin End's Winter Festival (Spiced)

PERRY: Berties Cider Co's Galanthus Perry

PYDER: Berties Cider Co's Con-Cox-Tion

Thank you to everyone who voted including those who decided to submit some humorous entries such as Katy Perry, Perry Groves, Incy Wincy Pyder and Shaun Pyder.

Thank you for your votes, your comments, your honesty, your good humour and, above all, for visiting the winter festival. We value your feedback, even the silly or negative.

We hope to see you again at our summer festival which is set for Tuesday 5 to Saturday 9 July at Admirals Park, Chelmsford CM1 2JPL.

Please visit our website: www.cbcbf.info and refer to the article in this issue of Thirsty Times.

- Thanks to Jane Monaghan for providing the beer, cider, perry and pyder voting information.



CIDER AWARDS

CAMRA designated May to be a cider month so it was fitting to present the awards for the Cider, Perry and Pyder of the Festival for Chelmsford Winter Beer & Cider Festival 2016 in May.

Pictured proudly showing their awards are Dawn Leworthy from Delvin End Cidery, Winner of Cider of the Festival and Ian Reynolds, of Berties Cider Company, with his awards for Perry and Pyder of the Festival Winter 2016.

COLCHESTER BREWERY



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ALL ABOUT ALE

BLOOD, SWEAT AND BEERS: Moving a brewery is hard work!

By Chris Harvey

Chairman of Maldon & Gier CAMRA



At some time in our lives, nearly all of us have had to move house. It's not an easy task, is it? Packing everything away, labelling boxes, arranging transportation of everything – and on top of that, there's the worry that items of value could get damaged or lost in transit.

Well, imagine all that work and stress multiplied several times over. That's what moving a working brewery is like – with most of it being carried out over one long weekend!

Wibblers Brewery was established by Phil Wilcox at Joyce's Farm on the Southminster Road in Mayland back in 2007. They have gone from strength to strength since then, becoming one of the best-known breweries in East Anglia. They've won many national and regional awards for their beers and ciders, and are now exporting beer to countries such as France and Finland, to name a few.

It was clear to Phil that Wibblers had outgrown

their original home, and if they were going to continue to expand the business, they needed to move. Ben Fisher of D J Fisher Farms, is the proprietor of Joyce's Farm and also owns the farm and buildings adjacent to Southminster railway station, off Hall Road.

A fairly ramshackle (but historic) barn on this site was identified as the perfect building in which to relocate the brewery. It has taken over two years to bring the project to fruition, but after an extensive and sympathetic restoration project, the big move was finally scheduled for the Easter weekend.

An army of willing volunteers (including me!) was enlisted to help with the move, which entailed stripping out all of the brewing equipment and assorted paraphernalia from Joyce's Farm and moving it three miles along the road to Southminster.

Because brewing is a process that requires most of the equipment, such as mash tuns and fermentation tanks, to be installed in a logical sequence, everyone had to be given precise instructions on where each piece of kit was to be placed. A giant

forklift truck was used to move much of the really heavy equipment into place.

It was hard, physical work, but we were cheerfully supervised by Phil and deputy head brewer George. We were well fed throughout the four days, and there was always some good beer and cider available to quench our thirsts!

By the bank holiday Monday afternoon, everything was more or less where it should be. The restored barn looks absolutely superb, with its soaring roof and



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medieval timber-framed structure. It's now nearly a month after the move, and I'm pleased to report that brewing has started on the new site and all is going well.

Their next major project is getting the Tap Room ready; this will allow people to come and sample the fine range of Wibblers beers and ciders (and good food, too) on most days of the week.

They hope to have this ready by early summer. Being only a few minutes' walk from the railway station, I am sure this is going to become a real attraction for locals and visitors from further afield.



The night we slept in a brewery

By Paul Murrell

This is something that we did and not just a catchy title to get you to read the article.

The Wibblers brewery moved location in Southminster from Joyce's Farm to Goldsands Road which is about three miles away. This took place over the four-day Easter holiday.

They have bought a derelict barn and extensively refurbished the building which is now the new brewery.

There were four of us from Chelmsford branch and we agreed to sleep over on the Saturday night instead of going home and then returning to help on Sunday.

The move was carried out by Wibblers employees, four members from the Maldon and Dengie branch of CAMRA, in whose area the brewery is located, and a number of friends of Phil, Abby and Jeremy.

Saturday's evening meal had been prepared by Abby, as were all meals during the move weekend, and this was effectively the end of the relocation activity for that day.

After the meal helpers then started to drift off home leaving six of us from around 9pm onwards watching various comedic music videos from YouTube, or just sitting around drinking and chatting with another couple whose caravan was already

in the brewery car park as they were helping for the duration of the move. Throughout the move beer and cider was available although only at meal times and when we had finished for the evenings.

We brought our camping equipment with us, tent, sleeping bags, blankets and layers of clothing to keep warm as breweries by their very nature are cold.

Eventually some time after midnight, it was undeniably time to go to bed and Phil very kindly let us sleep in the large office. Jane and I slept at one end while Claire and Doug slept at the other end. As we were in the office, we didn't need to use the tent, but we definitely needed the sleeping bags, blankets and extra clothing.

Although the wooden frames have been erected to separate the office on the mezzanine floor from the brewery, the glass had not yet been inserted into the window frames.

However, Phil in a jovial mood offered to close the internal 'windows' to help keep the cold out, which we did!

We were up early on Sunday, around 8am and Abby provided those of us who stayed over with a very welcome breakfast.

There was still a lot more work to do and we carried on till early Sunday evening when we reached a natural break and decided to return to Chelmsford.

BREWERY NEWS

BISHOP NICK *Libby Ridley tells us:*

Fetch the bunting, light the barbecues, we're declaring summer officially open. And to celebrate we have brewed a new single-hop Limited Edition which we've called **Fete** (4.5%). More floral than a Hawaiian shirt, this ale is packed with bold aromatic flavours. Mouth-watering citrus and grapefruit notes pour from American Cascade hops creating this refreshing golden nectar. Best served with good friends and sunshine. Available in cask and in bottle.



Our **Dark Mild** (3.7%) which we brewed in support of CAMRA's Mild Month of May is now available in bottle. Ours is intense, dark and devilishly moreish, this smooth British Classic is dominated by Chocolate Malt. Easy on the hops but amply dry this refreshing brew will keep you coming back.

Revelry Day is fast approaching (Sun June 19th). A perfect family afternoon to celebrate our dads on Father's Day. 12-4pm on site at East Street, Braintree. Hog Roast, Real Ale bar, English wines, home-made ice-creams, children's entertainment, free entry... Tick tick tick! See our Facebook/website for more detail.

We'll have our brewery bar at the Chelmsford Summer Beer and Cider festival 5th-9th July at Admirals Park and we will be setting up stall for the Essex Festival of Food and Drink again at Cressing

Temple Barns on Saturday 16th-Sunday 17th July alongside a plethora of local craft producers. Also looking forward to Braintree (9th-11th June).

Visit www.bishopnick.com for our outlets. New stockists include **The Bull** (Blackmore End) and **The Cock** (Clare).

This month also sees Bishop Nick beers available for the first time in selected Wetherspoons outlets including: **The Ivory Peg** (Chelmsford), **The Picture Palace** (Braintree), **The Port Jackson** (Bishop Stortford) and **The Battersford Court** (Witham).

The CAMRA award-winning **Hop Beer Shop** in Moulsham Street, Chelmsford is stocking our bottles and The West Street Vineyard. We've also started packaging our popular American IPA – **Martyr** in 330ml. Available online and in our shop and selected outlets including Majestic wines.

Our Brewery Shop is open on site to the public. Mondays to Fridays 9am-4.30pm. We stock our range of bottle conditioned ales and gifts including t-shirts, branded glasses and bottle presentation packs and a range of 8pt minicasks. Ample free parking and easy access to Braintree Freeport and the town centre. Come see us and buy your beer at source. Think Father's Day!

For a full product list see www.bishopnick.com Reach us on 01376 349 605 and follow us on Facebook – BishopNickAle and Twitter – @BishopNick or sign up for our newsletter at info@bishopnick.com

CROUCH VALE BREWERY *Colin says:*



FINE ESSEX ALES

As I am sure you will be aware, our big news is the opening of our new tap room here at the brewery, on March 4th. It's a bright, clean and modern environment in which to enjoy a pint and we are also now in the process of opening an outdoor seating area and patio at the front of the building, to be hopefully enjoyed in the summer months.

Progress can be followed on the Tap Room 19

page on the Crouch Vale website: www.crouchvale.co.uk/?page_id=1073, or on Facebook: www.facebook.com/groups/893678884042883/ (group) / www.facebook.com/TapRoom19/ (page), or on Twitter @taproom_19.

Beer-wise, we are continuing to produce our normal range and also various seasonal beers, despite the chronic shortage of US and Central European hops. You will be aware of Challenger and Mosaic but we also now have Citra waiting in the wings for June. Visit: www.crouchvale.co.uk/?page_id=110

BREWERY NEWS

BRENTWOOD BREWING COMPANY *Wendy Pike reports:*

You are invited to time travel back to 2006, to celebrate Brentwood Brewing Company's 10th anniversary at the brewery's Flashback Beer Festival on Saturday 18th June 10.30am-5.30pm.



The cost of a pint at the festival will revert to 2006 prices, at £2 a pint. A donation will also be going to Brentwood-based charity Special Needs and Parents (SNAP). There will be at least 10 different Brentwood Beers on offer including some originals like **Big Brown Bear** 4.8% ABV, **Roy Rogers** 3.7% ABV and **Volcano** 4.6% ABV. A special anniversary ale has been created to mark the occasion. It's called **Legacy**, 4% ABV.

On the theme of beer festivals, Brentwood Beer will be at The Beer & Burger Fest 2016 at the Orsett Showground, 11-12 June.

Another of our new brews, **BFG (Brentwood Festival Gold)** 4.2% ABV, has been created especially for The Brentwood Festival 2016 which runs at the Brentwood Centre July 15-17.

Regular brewery open days are held on the first Saturday of each month 10.30am-3.30pm and brewery tours (£10 with a free gift and a pint) are available. Call the brewery to book.

To keep up to date on all Brentwood Brewery news visit www.brentwoodbrewing.co.uk and sign up for our monthly newsletter, The Beery News or follow us on Twitter: @BrentwoodBrewCo

Elephant School Brewing News

After much experimentation and innovation by Head Brewer Ethan Kannor, the first in a funky, new range of beers from Elephant School Brewing has been created, using some fine ingredients, thought to be rather good for you. The first one to be launched is a Passionfruit and Chia Saison called **Sombrero** at 4.5% ABV. It's been getting many compliments, in person and on Twitter, especially from Essex beer bloggers and real ale enthusiasts.

Keep an eye out now for **Sombrero** and for the rest of the range, which will be introduced throughout the year. It includes: **A Porter in a Storm** 4.9% ABV which is a Chocolate and Cranberry Porter, and yet to be named, a Fig and Rosemary Dubbel 8-8.5% ABV.

Other Elephant School beers currently available are:

- **White Elephant** 4% ABV – golden mild brewed with coriander
- **Aussie Blonde** 4% ABV – Australian-hopped, blonde beer
- **Oddsnsods** 4.3% ABV – Deliciously dark mixture of exotic bits and bobs. Drinks like a hoppy IPA thus proving looks can be deceiving.

Elephant School Brewing is the rebellious offspring of Brentwood Brewing Company, taking its name from the elephant school that was based at the army barracks in Warley, Brentwood. The British East India Trading Company ran the school until 1959.

As elephants never forget, we make one-off beers to remember. Contact us: 01277 200 483 / enquiries@brentwoodbrewing.co.uk
Follow us on Twitter: @ElephantSchoolB

MALDON BREWING COMPANY *Chris tells us:*

We have some great new beers in the pipeline to commemorate the 400 years since Shakespeare's death.

Both new beers are based our award winning and most popular beer, **Puck's Folly** – our golden ale brewed with the same recipe since 2003.

We have **Puck's Delight**, a lovely

hoppy, lighter version, at 3.8%. It's Puck's Folly with a twist!

And for those who want a challenge we have **Puck's Revenge** at 5.1%. Described by the brewer's as Puck's Folly with a kick!

We've already sold out of **Bottoms Up**, but it is still available in bottles, from our micropub Farmers Yard in Maldon... if you are quick!



BREWERY NEWS

WIBBLERS Abby writes:

Wibblers are pleased to announce that we are opening our taproom and shop on Saturdays and Sundays from 4th June. After a massively successful open day for the local residents of Southminster, the decision was made to open 12-8pm Saturdays and 12-6pm Sunday while the final fit out is in progress. Serving our ales direct from the cask, we will have three or four casks available alongside Dengie Cider and Odyssey lager.



fortnightly basis over the coming months with groups booking to come and see our new brewery.

Plans for this year's Annual Flocculation are coming together for our Crafty and Wobbly to be made. Our friends from the UK Homebrew Network and Craft Brewing Association are coming down for a weekend of camping, brewing, drinking and barbecue. No idea currently on style, strength or name but that is part of the fun of Floc.

Wibblers continue to be busy over the coming months with bars going up at various outside events – Museum of Power for their Japanese Autofest on 12 June, Barleycorn Faye on 21 August and Steampunk on 18 September, as well as being at Chelmsford Summer Festival and events further afield where we have been asked to provide our ales.

Be the Brewer days are nearly fully booked until September, so if you fancy making your own beer with us please get in touch. Tours are happening on a

Beer news: Our next couple of specials are **Copperhouse** and **England's 11**.

Copperhouse 4.2%: A great refreshing golden ale featuring New Zealand Motueka hops which give a light citrus and tropical fruit aroma with a delicate finish.

England's 11 4.3%: This is an orangey amber beer featuring spicy/marmalade notes from the Bobek and First Gold hops on the back end matched with a good traditional bitterness from the Boadicea used in the boil.

Each week there are 12 real ales, 12 real ciders, a selection of German lagers on tap and a range of bottled beers from around the world.

No matter what you drink, The Ale House is the place for you.

All (well partly) American Beer Fest, 28th – 31st July.

Quiz night last Sunday of every month. £1 per player, maximum 6 per team.

The Ale House

24-26 Viaduct Road, Chelmsford, CM1 1TS
Tel: 01245 260535 • Web: www.the-ale-house-chelmsford.co.uk
f [alehouse.chelmsford.7](https://www.facebook.com/alehouse.chelmsford.7) t @Alehouse_Cford

Opening Hours: Mon-Thur: 11am-11pm, Fri-Sat: 11am-midnight, Sun: noon-10.30pm

BREWERY NEWS

MIGHTY OAK *Gill says:*



Let the sun shine! All of us here at the brewery are in a buoyant mood and looking forward to some fun in the sun (and quite a lot of hard work too). Over the next couple of months you're going to see a number of our much loved 'old' brews coming back to life. Celebrating 20 years of brewing in Essex, Mighty Oak's brewer has brought back some old faves such as **Simply The Best** and **Burntwood Bitter**, which are due to make a reappearance in Essex pubs through the summer.

The Sea Change Sailing Trust, which provides residential opportunities for young people and vulnerable adults to learn and develop by living and working together aboard traditional Thames Sailing Barges, is this year launching the first Thames Barge to be built since the 1930s. C Toms & Son boatyard launched this very special vessel in Falmouth in May, and Mighty Oak is honoured to continue to sponsor the trust and provided the beer for the launch celebrations.

Mighty Oak Tap Room, Maldon

The famous 'Wall of Ale' is bursting with amazing Mighty Oak ales for you to try and buy. Take home four-pint jugs are very popular now that barbecue

season has begun. There's plenty of space in our little pub to stretch out with the Sunday papers in our reading room, or a chat with your mates in the bar, or if you're feeling brainy our monthly quiz could be right up your street.

Whatever your taste; ales, wines, Wilde Spirit, ciders, soft drinks, cheese and biscuits, traditional bar games, friendly conversation and buzzing weekend nights, there's something for everyone to enjoy.

Laugh and the world laughs with you... coming soon at The Mighty Oak Tap Room 'The Goon Show'. Local am-dram artists are putting on a bit of a laugh-in. Later on in the summer, if it's sleuthing you prefer, we have Sherlock Holmes micro-play – bring your deerstalker! Check out our webpage for dates: www.micropubmaldon.uk

Real Ale in Maldon – you're in for a treat!

It seems that Maldon pubs are on the up and up; with two high street pubs having undergone a complete re-vamp, and at least half a dozen other real ale pubs and restaurants, plus the two fabulous Micro Pubs including our very own Tap Room, Maldon has become THE place to be for real ale and a fine time out in Essex.

ROUND TOWER *Simon says:*



Summer is upon us and we've got some lovely quaffable golden beers coming out over the next few months, so keep an eye out for them soon.

If you are going to come along to the Chelmsford & Mid-Essex Summer Beer Festival in July, then pop along to our bar and see what we have got on offer.

This year we will have plenty of comparisons for you to try. After the success last year, we will be repeating the experiment of dry hopping each cask of one beer with different hops so you can see the influence the hop has on the final flavour.

In the same vein, we are going to have one beer available in several different casks, each brewed with a different yeast to really showcase the influence the yeast has on the whole experience of the beer from

mouth feel to flavour. Finally we will also be running a fined / unfinned beer comparison. So there will be lots of great beer to try and also a fantastic opportunity to see how different ingredients work together to make the final flavour of the beer.

I'm not sure I am allowed to write this here, but did anyone see the couple of experimental kegs of Slipstream that went out recently. They were well received and we will be releasing more of our beer in keg of the next few months. Rest assured our beer is keg conditioned in the same way that our casks are and are unfiltered and unpasteurised so are still packed full of flavour.

We are pleased to regularly have our beer served in some of the best pubs in the area and also to have our bottles sold in both The Hop Beer Shop and Lathcoats Farm Shop.

LAZY SUMMER AFTERNOONS

Chelmsford Summer Beer & Cider Festival 2016

By Naomi Claxton

July is just around the corner, which can only mean one thing for Chelmsford – another taste explosion of beer and cider coming to Admirals Park! The Chelmsford Summer Beer and Cider Festival gives you the opportunity for five days of kicking back relaxing, meeting friends and trying your choice of over 500 different drinks being showcased across the week.

As well as real ale and real cider from across the nation, there will also be offerings from international breweries. Not only will there be perries, pyders and wines to choose from, but new for this year, prosecco too!

If you need something to help soak up the drink, there is a wide range of street food to tempt your taste buds. From Mexican, Caribbean, Japanese, hog and beef roast, pizza, Mediterranean, Cornish pasties to name a few.

The festival will be open from noon till 11pm, Tuesday 5th to Saturday 9th July. If you are hoping to try and beat the queues, take a tip from joint festival organiser Graham Bishop who says: "Visit us on Wednesday evening when the festival is quieter, and try thirds instead of pints, you get to sample a good number and you hopefully won't suffer so much the next day."

You can also beat the queues by volunteering. More than 250 volunteers go in to making the festival the successful community event it is and the festival can't function without more coming forward, please see our website for more details. Volunteers enjoy free food, beer and cider, a souvenir polo shirt and if you're a seasoned festival camper, camping.

Saturday is family fun day from noon until 6pm. There



will be a funfair, face painting and entertainment from a magician and children's entertainer along with other surprises too.

There'll be great live music every evening featuring Indietones, Counterfit Joy, Break for Cover and The Parkas, plus more.

In association with Chelmsford Community Radio, we are able to offer you a chance to meet the beer experts with our series of afternoon talks. Running Tuesday to Thursday at 2.30pm they will feature a brewers question time, an afternoon with local beer historian Siobhan McGinn. In the evenings you can get expert guidance from authors Melissa Cole, Jane Peyton and brewer Sophie deRonde. Our resident experts will guide you through a range of beer styles, and inform you more on beer and brewing. Advance tickets for tutored tastings are now available online

Every year we look back, listen and learn so we can improve the festival and offer you something new. This year there will be:

- More food outlets increasing the food selection available
- More toilets.
- 10 more metres of cider bar.
- Prosecco
- Pre-sales tickets for tutored beer tastings, on sale now via our website now.

This year local charities Kids Inspire and Essex Respite and Care Association will be joining the festivities and raising money for their respective causes.

For more details, or to volunteer, visit the website www.cbcbf.info or search Chelmsford beer on Twitter and Facebook.

We look forward to seeing you there!



SOCIAL & CAMPAIGNING CALENDAR

CHELMSFORD & MID-ESSEX BRANCH

JUNE

Saturday 18th June.

Trip to Gibberd Farm Beer Festival

We are running a minibus to this event departing opposite Chelmsford Station at noon.

Cost £7 for members and £3 entry. Probably stop off at a CAMRA recommended pub on way home.

Usual Chelmsford area drop-off home afterwards.

Sunday 19th June. Revelry Day at Bishop Nick Brewery, Braintree Essex.

Members and their families are encouraged to attend this event, Sunday Super Saver Bus from Chelmsford to Braintree.

A day of revelry at Bishop Nick Brewery on Father's day. Ale and English wine, brewery tours, a hog roast and family entertainment. 'Toast your Heavenly Father'. Noon-4pm. www.bishopnick.com. #revelryday.@bishopnick

Wednesday 22nd June.

Branch meeting at The Chequers Felsted

8.30pm start. Minibus opposite Chelmsford Station at 7.30pm. Cost £7.50 members includes lift home.

Friday 24th to Sunday 26th June.

Seventh Billericay Beer Festival

at Billericay Football Club CM12 9SA

More than 50 real ales plus cider and perries, music marquee, food and soft drinks available all sessions. Members are encouraged to attend this event. 100 bus from Chelmsford to Billericay. Check website for more details: www.billericaybeerfestival.co.uk

Tuesday 28th June.

North East Essex Evening Runabout

Minibus opposite Chelmsford Station departing 7.30pm. Pick up and drop off for Witham available. Cost £8 for members only, visiting pubs in Bures, Lamarsh, Fordham and Henny Street. Usual drop off afterwards.

JULY

Tuesday 5th July to Saturday 9th July

Chelmsford and Mid Essex Summer Beer and Cider Festival at Admirals Park, Rainsford Road, Summer 2016

Chelmsford CM1 2PL

Check the website for full details: <http://cbcf.info/>

Wednesday 13th July. Branch Meeting at the Queens Head Lower Anchor Street, Chelmsford

8pm for 8.30pm start – all members welcome. No minibus to this event so please make your own way

Saturday 23rd July.

East Anglia Regional POTY judging trip

Free minibus, departing 10am opposite Chelmsford Station. Members only and limited to 16 spaces. You will be expected to judge each of the pubs of the year for all six counties of East Anglia on its merits as well as the beer they sell without prejudice. It will be a long day but most enjoyable. Drop off home. Please book early to avoid disappointment.

Thursday 28th July.

Bishops Stortford Beer Festival

(Note change of date from previously advertised)

Visit to this festival organised jointly with the Royal British Legion and Herts & Essex Borders (HEB) CAMRA. Minibus departing opposite Chelmsford station at 7.30pm. £8 for members only. Large selection of rare and interesting real ales and ciders, barbecue food, rolls and sandwiches available. Chelmsford drop off home.

Saturday 30th July.

Visit to Epping Ongar Railway – Beer Festival

Meet at Chelmsford Station 11am to arrange group save tickets to Shenfield. From Shenfield we collect the vintage Routemaster bus that takes us directly to North Weald Station where the festival is located. Cost is £12 for CAMRA members and will include transport to and from the festival and free rides on the Epping and Ongar Railway.

- See page 21 for more details.

Here is their event information page:

Our Annual Real Ale Festival returns this July – bigger and better than before! We'll have a great selection of 60 real ales* and 20 ciders* for you to sample, and steam and diesel trains on which you can enjoy them. CAMRA members can also enjoy discounted travel tickets on presentation of their card.

North Weald will be brought alive with live music,

SOCIAL CALENDAR

and the bar is set to be located in our recently-concreted engine shed, in which our Class 117 DMU is currently being restored. The DMU features on this year's glass – be sure to add it to your collection!

The bar is open from noon each day, and closes at 10pm on Friday 29 and Saturday 30, with an earlier close time of 5pm on Sunday 31.

AUGUST

Tuesday 9th to Saturday 13th August. Great British Beer Festival at Olympia, Kensington

The Great British Beer Festival is organised by the Campaign for Real Ale (CAMRA) and offers visitors over 900 real ales, ciders, perries and international beers as well as fantastic entertainment, food, seating areas, and traditional pub games to enjoy all under one roof in the heart of London. See more at: www.gbbf.org.uk/#sthash.LwmQp3e5.dpuf

Members are encouraged to volunteer to work as well as attend this festival. Please make your own arrangements to travel to this event.

Tuesday 16th August. Branch meeting at the Three Compasses West Hanningfield

Minibus Opposite Chelmsford Station departing at 7.45pm. Meeting starts 8.30pm. All members welcome. Cost £7.50 including drop off afterwards. We will be re-visiting the pub that has been run by Rosemary Cotton since 1971.

Saturday 27th August.

Visit to Broadstairs and Ramsgate micro pubs

Full day excursion by minibus from opposite Chelmsford Station. Departing 10am. Plan to visit the many micro pubs in the Broadstairs, Ramsgate area also possible visit to the Beglian Café Bar on Ramsgate Harbour and a possible stop in Margate where there are even more micro pubs. Cost £15 per person, usual drop off home afterwards.

SEPTEMBER

Thursday 1st September.

LocAle Trail Runabout

Minibus opposite Chelmsford Station Departing at 7.30pm. Cost £7.50 per person. Chance to visit some of the pubs on our LocAle Trail that are located in Bicknacre, Danbury and Boreham. Drop off home afterwards.

Tuesday 6th September to Saturday 10th

September. Chappel Beer Festival

All members encouraged to attend this event. No minibus this year as there is a cheaper and a regular train service available. Visit: www.chappelbeerfestival.org.uk/ for further details.

NB: Ticket only event on Friday Evening.

Wednesday 21st September 2016. Branch Meeting at the Tulip Pub

Church Lane, Springfield Chelmsford CM17SF. 8pm for 8.30pm start. No minibus to this event, members are encouraged to make own way to this venue by public transport.

Saturday 24th September 2016. Visit to Canterbury and the Food and Drink Festival

By coach from opposite Chelmsford Station, departing at 10am. Cost £25 for members, £28 for non members.

Hundreds of food and drinks stalls of all types, a CAMRA bar, plus local cider farms and local breweries' bars; music and entertainment and if that's not enough for you Canterbury has loads of history, pubs and a microbrewery as well boat trips and a fantastic cathedral.

There is also a planned visit to the award winning Dartford working man's club with its 15 hand pumps serving a fine selection of ales on the way home. ETA for arrival back to Chelmsford is 9.45pm.

OCTOBER

Saturday 1st October.

Full Day LocAle Trail Runabout

Minibus from opposite Chelmsford Station departing 11am. Cost £10 per person. Another chance to visit some of the more rural pubs on our LocAle Trail. We plan to visit six pubs during the day in Writtle, Blackmore, Mill Green, Ingatestone, Margaretting Tye and West Hanningfield. Usual drop off afterwards.

Thursday 6th to Saturday 8th October.

South Woodham Ferrers Beer Festival

Village hall, South Woodham Ferrers. Organised by Maldon and Dengie Branch of CAMRA further details to follow once these are published. All members are encouraged support and attend this event.

SOCIAL CALENDAR

HOP ON THE BEER LINE!



The weekend of 29-31 July sees the fourth Epping Ongar Railway beer festival at North Weald station, with an expanded range of 60 real ales and 20 ciders. All three days, heritage steam and diesel trains will amble through the Essex countryside complete with an on board bar.

In addition, classic Routemaster buses will be providing transport to and from the festival site, travelling from Epping (Underground, Central Line) for those coming from London, and Shenfield (TfL Rail & Greater Anglia) for those coming from Essex. The transport options mean there's no need for designated drivers, so everyone can enjoy a pint or two.

Continuing the success of their previous festivals, heritage trains start running at 10am each day, with the main festival bar opening at noon. On Friday and Saturday evening the bar will stay open until dusk, with drinkers



entertained by the sounds of folk music both nights. Later bus services and train services laid on, including the popular folk trains where the musicians decamp into one of the carriages.

By Sunday afternoon, the festival will be serenaded by the uplifting choristers of London City Voices before the event draws to a close at 5pm.

As with last year's event, there'll be real ales from London and Essex, with several produced specially for the occasion. A full list of both ales and ciders will be published in advance along with full details of the cuisine on offer. CAMRA members can buy discounted tickets, including bus and festival train travel, for £12.

For further information and to book tickets, take a look at See Chelmsford & Mid-Essex Branch Social and Campaigning Calendar for the visit on 30th July with proposed departure by train to Shenfield at 11am.



Saturday 15th October 2016.

Visit to Wibblers Brewery

Chance to visit Wibblers new brewery in the converted 17th century tithe barn at Southminster and sample some of their fine ales and ciders.

Meet at Chelmsford Bus Station at noon, as there is a regular bus service from Chelmsford to Southminster (takes approx 1 hour) day pass ticket is currently £8. (There is also train service available, which takes

around the same time with two changes and is currently £9.68 per person for a return ticket).

Once at brewery we will do a tour and then sample drinks in the Taproom

Cost of brewery tour/visit is £10, which includes four pints, and some nibbles.

After our visit, we plan to visit the Station Arms in

SOCIAL CALENDAR

Southminster before returning to Chelmsford in the evening, optional stop off in Maldon for those who would like to visit some of their great pubs.

Please book your place for brewery trip so that we can gauge numbers.

Wednesday 19th October.

Branch meeting at the Eagle Pub Braintree

8pm for 8.30pm start. Minibus from opposite Chelmsford Station departing 7.30pm. Cost £7.50 for members only. Usual drop off home afterwards.

Saturday 22nd October. Visit to 6th Annual CAMRA Real Ale & Cider Festival & Autumn Diesel Gala. In association with West Kent CAMRA

Provisionally by minibus but may be small coach departing opposite Chelmsford Station at 11am. Cost is £15 per person, members only.

We have been invited to visit the Spa Valley Railway in Tunbridge Wells by West Kent CAMRA.

One hundred real ales, green hopped beers and Kentish ciders.

The main festival takes place at Tunbridge Wells West Station and is free to enter, with most of the ales and ciders on sale in the main engine shed, but

there are three other stations on the route which will also be holding events during the day and you can purchase tickets for trains to these as required.

Check out their website for further details: www.spavalleyrailway.co.uk

NOVEMBER

Tuesday 1st November 2016. Community Pubs Real Ale Runabout

By minibus opposite Chelmsford Station departing 7pm. Visiting pubs in Pleshey, Felsted, Fuller Street and Littley Green. Cost £7.50 per person. Usual drop off home afterwards.

NORTH WEST ESSEX BRANCH

Branch meeting: Monday 6th June, 8pm, Queens Head, High Street, Littlebury, Essex CB11 4TD.

Branch meeting and presentation: Monday 4th July, 8pm, Wethersfield Village Club, Old Mill Chase, Wethersfield CM7 4EB.

Branch meeting: Monday 1st August, 8pm, Bluebell Inn, High Street, Hempstead, Saffron Walden, Essex CB10 2PD.

MALDON & DENGIE BRANCH

Date	Time To Meet ..	At/To	Event	Travel Details	Charge
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Thur 9th...	7.15pm	Kings Head, Tollesbury.....	Presentation	Minibus	TBA
16th.....	8pm	Swan, Little Totham.....	Festival.....	Own Transport	
20th.....	8pm	Huntsman Hounds, Althorne..	Branch	Own Transport	
24th.....	8pm	Hurdlemakers Arms.....	Beer Festival	Own Transport	

July

TBA.....	Eve	Colchester Town.....	Walk.....	Minibus?	
Sat 16th ..	11AM	3 Dengie Pubs	Walk.....	Own Transport	
5th-9th.....	Own choice	Chelmsford	Beer Festival	Own Transport	

August

TBA.....	Day	Felstar Brewery.....	Tour.....	Own Transport.....	TBA
TBA.....	Eve?	Baddow/WoodhamWalter	Walk/Bus Tour?..	Minibus?	
TBA.....	TBA?	Hurdlemakers Arms.....	BBQ.....	Own Transport	
18-21st ...	Weekend	Ipswich	Barge Trip	Pudge!	

Contact: Social Secretary Richard Atkinson 07762 414309 / rsatkinson@btinternet.com

EPHING ONGAR RAILWAY

HOP ON THE BEER LINE

29 - 31 JULY 2016

Bar from 1200,
closing at 2200
Fri/Sat and
1700 Sun



REAL ALE
FESTIVAL 2016

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BEER • STEAM TRAINS • MUSIC • GOOD CHEER

60 Real Ales* 20 Ciders*

Inclusive Heritage Buses from Epping and Shenfield



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Epping Ongar Railway

*while stocks last.

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We are a friendly establishment, serving the local and wider community. Our location is perfect for everything from a quick business lunch to a lingering family Sunday roast. We welcome...

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- Ramblers, dog walkers, cyclists
- Clubs and associations
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www.thestaglittleeaston.co.uk



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We offer a range of six real ales on tap and
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Excellent homemade food is served Tuesday to
Saturday lunchtimes from 12noon-3pm.

Open 7 days a week

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Fri & Sat: 11-12midnight and Sun: 12noon-11pm

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Call us on 01245 420672

Email us at thewheatsheafpub@btconnect.com

Visit us at 70 The Green, Writtle, Chelmsford CM1 3DU

CIDER PRESS



Pictured are Alice, Pete and Gill from The Three Elms with this year's Cider POTY awards to match their 2015 success.



Pictured are Joss and Linda Ridley with members of their team and happy customers outside the Compasses being presented with their Branch Cider POTY Runners Up Award by Claire Irons



Pictured at the Carpenter's Arms are Maldon & Dengie Chairman, Chris Harvey; Cider Representative, Richard Atkinson; Claire Irons, organiser of the Essex Cider Pub of the Year competition and publicans Jules and John

By Claire Irons

CIDER PUB of the YEAR (CPOTY) COMPETITION

Thank you to all the judges, who I affectionately call my cider circuiters, for their scores and comments so I can feed back to the publicans accordingly.

Judging Criteria

Quality of Cider/Perry
Promotion/Knowledge of the Product
Atmosphere/Style/Decor
Service/Welcome
Community Focus
Sympathy with CAMRA Aims
Overall Value

BRANCH CIDER PUB OF THE YEAR

Chelmsford and Mid-Essex branch Cider Pub of the Year 2016 is **The Three Elms** with **The Compasses** being judged Runner Up in the competition. The finalists alphabetically were: The Ale House, Chelmsford; The Compasses, Littley Green; The King William IV, Braintree; The Square & Compasses, Fuller St; The Three Elms, Chignal St James

ESSEX CIDER PUB OF THE YEAR

Unfortunately the nomination from the North-West Essex branch, The King's Head at Ridgewell, closed indefinitely a few days before we set out on the judging journey. The winning pubs from the branch round went on to be judged in the county round, by members from different branches hence the listing with the nominating branch next to it.

The finalists alphabetically were:

- The Carpenter's Arms, (The Carps) Maldon nominated by Maldon & Dengie Branch
- The Odd One Out, (The Oddie) Colchester from Colchester and North-East Essex
- The Three Elms, (The Elms), Chignal St James, Chelmsford & Mid-Essex
- The White Hart, Weeley, Tendring branch
- The Woodbine, Waltham Abbey of Herts & Essex borders

It was an excellent competition with **The Three Elms**, again coming out top with The Carpenter's Arms being the runner up.

As organiser of the county round of judging, the number of pubs increasing their range of varied and interesting ciders, perries and pyders with an

Thirsty Times

CIDER PRESS

increase in local products as well as having a good geographical spread nationwide impresses me. Judges commented on the tasting notes provided by John and Jules at the Carps so the competition gets more intense year by year, with pubs upping their game all the time.

Congratulations to Pete and Gill and their team at the Three Elms for doing the double again, repeating last year's success. They go through to the Regional Round with pubs from each of the six counties of East Anglia for which they were runner up in 2015 to the Railway Arms, Downham Market, Norfolk.

STOP PRESS: The winner of the Regional Cider Pub of the Year for East Anglia is the Railway Arms, Downham Market, Norfolk, with The Three Elms, Chignal St James coming a close second and The Mermaid, St Albans, Hertfordshire in third place.

NATIONAL CIDER & PERRY CHAMPIONSHIP

CAMRA's National Cider and Perry Championships took place at Reading Beer and Cider Festival at the end of April with the judges being a specially chosen panel of experienced judges, drinks writers and CAMRA members who attended on the Friday of the festival. The competition featured ciders and perries from across the UK, with each cider and perry judged on its individual taste, aroma, flavour, after-taste and overall appeal. The winners were judged from those that had been successful in the regional rounds.

CIDER

Gold Harding's 3 Peace Sweet, Cambridgeshire
Silver Dunkerton's Cider, Herefordshire
Bronze Green Valley Cyder, Devon

PERRY

Gold Hartland's Farmhouse Perry, Gloucs
Silver Burnard's Stray Perry, Norfolk
Bronze Heck's Perry, Somerset

Judges described the Cider Gold medal winner, 3 Peace Sweet by Harding's, as possessing an aroma of ripe dessert apples, with a truly 'appley' flavour that is fresh and summery with plenty of crisp bite.

The winner of the Perry Gold medal is Hartland's Farmhouse Perry, which judges described as having a sherry, raisin and fruitcake aroma, being a refreshing drink with lingering sweetness. Dereck

Hartland, owner of Hartland's, said: "Winning this has just made my day. It's a terrific commendation of our product."

Quality and Diversity of the Entries

Andrea Briers, CAMRA National Cider and Perry Committee Chairman, commented: "The ciders and perries that we had to judge offered a diverse selection, not only in terms of taste and style but also in the varied locations where they were produced. These winners highlight how drinkable real perry and cider can be. It also demonstrates why more pubs and clubs should be offering real ciders and perries to their customers."

'Real Cider' is a term used to describe traditional cider made from freshly pressed apples. Served still rather than force carbonated, real cider is unpasteurised during production and unfiltered to produce a truly natural and delicious alcoholic drink. As cider is made from apples, perry is made from pears.

As usual, I plan to order all the national championship winners for our summer festival. So come, try them, and judge for yourself!

SUMMER BEER & CIDER FESTIVAL CIDER BAR

As the cider bar has been such a tremendous success we shall have the whole 35 metre tent to accommodate the extended bar to minimise queuing while choosing from the range of 110 on sale at once.

Special Feature: South Coast Ciders from Dorset, East Sussex, Hampshire and West Sussex plus all the National Cider and Perry Championship Winners subject to availability.

Cider made specially for this festival by Berties Cider Co, Braintree, and named Anything Fruity by festival volunteers.

Best of the Rest: There will be an eclectic, diverse range from around the UK including Johnny Kickstart from the Isle of Man (limited edition) and Down, Down Cider made by Status Quo and Celtic Marches Cider Company, Herefordshire plus many award winners to keep the customers satisfied.

The cider bar is re-stocked all week including Saturday 9th July, so come and tantalise your taste buds.

ESSEX CAMRA PUB OF THE YEAR



WINNER

**The Compasses
Great Totham
(Maldon & Dengie)**

By Doug Irons,
Collator of Essex Pub
of the Year Judging



SECOND: The Alma, Harwich
(Tendring)



THIRD: The Victoria, Colchester
(Colchester & North East Essex)



FOURTH: The Hop
Beer Shop Chelmsford
(Chelmsford & Mid Essex)

FIFTH: Fox & Hounds, Steeple
Bumpstead (NW Essex)

SIXTH: Theobald Arms,
Grays (SW Essex)

SEVENTH: Mayflower,
Old Leigh (SE Essex)

CHELMSFORD & MID-ESSEX BEER PUB OF THE YEAR PRESENTATIONS



WINNER: The Hop Beer Shop, Chelmsford
Photo by Matt Chinnery



RUNNER UP: The Railway Tavern, Chelmsford



HIGHLY COMMENDED:
The Orange Tree, Chelmsford

County pubs For Regional Pub Of The Year

Bedfordshire	Black Lion, Leighton Buzzard
Cambridgeshire	Falcon, Huntingdon.
Essex	Compasses, Great Totham.
Hertfordshire	Half Moon, Hitchin.
Norfolk	Fat Cat Tap, Norwich
Suffolk	Stanford Arms, Lowestoft



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LOCALE TRAIL LAUNCH

By Claire Irons (for the Pub Campaigns Team)

CAMRA LocAle is an accreditation scheme to promote pubs selling locally-brewed real ale. Pick up your copy of the **Chelmsford & Mid-Essex LocAle Pub Guide** at the Chelmsford Beer and Cider Festival in Admirals Park, Chelmsford 5th-9th July.

The **LocAle Trail** is incorporated in the guide as a foldout entry form featuring 47 pubs in our branch area where you should be able to enjoy a great pint of beer brewed in Essex. The trail is divided into sections with the prizes allocated according to how much effort participants make for campaigning. All 30 Essex breweries are listed so try as many of their brews as you can at the festival as some small breweries only make enough for their local pub and occasional festivals.

Campaign by trying a range of real ale, cider or perry in different pubs

You can campaign by collecting a sticker for drinking a half or a pint of real ale, cider or perry in the LocAle pubs and scoring the beer you drink on whatpub.com. The forms have space to note what you drink and when for each pub.

Campaign by Scoring the Beer on Whatpub.com to aid selection of pubs for the Good Beer Guide

CAMRA members can score the quality of beer on a scale of 0-5 on Whatpub.com throughout the year for each pub they visit. Details of how to score are in the LocAle Pub Guide.

If you are not a member, why not join Europe's most successful consumer organisation? A membership form is in *Thirsty Times*, our LocAle Pub Guide or you can join online by visiting camra.org.uk

If you join at the summer festival, you get many extra benefits including free entry to beer festivals and a voucher for a free branch trip.

This data will be used for the selection of pubs to feature in the Good Beer Guide. Of the 160 or so pubs in our branch area, only 17 can go in the Good Beer Guide but you will be providing evidence of pubs that sell good quality real ale.

Recommended Pub Plaques

All the pubs featured in our recommended guide have been issued with a plaque the publicans are proud to display and a supply of the guides and stickers. More stickers will be distributed as required during the course of the LocAle Trail campaign – 5th July until 30th November 2016.



See how many pubs you find which have the complete set of plaques since we started the annual Chelmsford & Mid-Essex branch Recommended Pub Guide in 2009. This year there are gold plaques for our Pub of the Year, the Hop Beer Shop in Chelmsford and our Cider Pub of the Year, the Three Elms at Chignal St James. The runners up in these competitions have silver plaques namely the Railway Tavern, Chelmsford and the Compasses, Little Green respectively. All the others have green plaques as featured on the pub guide and LocAle trail.

Vote for Chelmsford & Mid-Essex Branch Pub of the Year

Vote for your choice of Pub of the Year from the 160 or so in our branch area as listed on our website www.chelmsford.camra.org.uk. There is space allocated on the LocAle Trail entry form for your vote or email to douglasirons50@gmail.com

Come to a branch meeting and make new friends. Free beer when you attend your first branch meeting!

Although the LocAle Trail entry forms must be submitted by 7th December 2016 with winning entries drawn by 31st January 2017, Pub of the Year votes will be accepted until 31st January 2017.

PRIZES: Beer, brewery trips, vouchers, clothing, souvenir glass, trail pen with bottle opener and surprises!

Thank you to the Essex breweries, which have provided prizes for the competition.

For cider drinkers there are bottles of cider and tokens for cider at the Chelmsford Winter Beer & Cider Festival, King Edward VI Grammar School, Broomfield Rd, Chelmsford CM1 3SX, 15th-19th February 2017.

Full details of the competition and prizes are on the LocAle Trail form and our website: www.chelmsford.camra.org.uk

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6TH-10TH JULY 2016

SUNDAY 10TH JULY 12PM-9.30PM

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SATURDAY 9TH JULY 12PM-11.30PM

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THE TURNER BROTHERS ADY JOHNSON & BAND BROKEN EYES
VARDO AND THE BOSS HOT TRAMP THE FLAT MOUNTAIN FAMILY

FRIDAY 8TH JULY 6.30PM-11.30PM

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ALVIN YOUNGBLOOD HART'S MUSCLE THEORY STEVIE NIMMO TRIO

THURSDAY 7TH JULY

NICOLAS MEIER EMILY DANKWORTH
LARRAINE ODELL & THE JAZZNIGHTS TRIO
Jazznights in St. Mary's Church. Doors: 6.30pm

B-FEST
Showcase for local young musicians in the Big Top.
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WEDNESDAY 6TH JULY St. Mary's Church. Doors: 6.30pm

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CAMRA REVITALISATION PROJECT

Shaping the future

By Claire Irons

Publicity Officer

Chelmsford & Mid-Essex CAMRA



CAMRA has launched a review of CAMRA's purpose, focus and strategy called CAMRA's Revitalisation Project so all members have been contacted by post with a 16 page booklet to explain the history of CAMRA, what has been achieved so far and to consult all members regarding their opinion as to what is the way forward.

STAGE 1: CONSULTATION

Many members will have responded to the initial online or paper survey by 30th April.

For more information and to respond to the consultation, which runs until September 2016, visit www.camra.org.uk/revitalisation where you can book to attend the consultation meetings in East Anglia.

In addition to consulting CAMRA members, the project invites wider participation from interested people in the beer and pub industries as well as politicians and opinion formers, among others.

STAGE 2: The development and presentation of a formal proposal for consideration by members at the Members' Weekend and AGM to be held in Bournemouth 7-9 April 2017.

STAGE 3: The implementation of whatever is decided by the end of 2018.

CONSULTATION MEETINGS

PETERBOROUGH

18 June,
1.30-3.30pm
Oakham Brewery Tap
80 Westgate
Peterborough
PE1 2AA

NORWICH

3 September,
1.30-3.30pm
The Forum
Millennium Plain
Norwich
NR2 1TF



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Our beers are available throughout East Anglia and also at our brewery shop in Debenham (Unit 1A Meadow Works Business Park, Kenton Road, Debenham, IP14 6RP)
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VOLUNTEERING

Have you ever wondered why anyone gets involved in CAMRA? People volunteer for various reasons, some more unlikely than others. Here is the story, in her own words, of one prominent volunteer.

'Not long after I moved to England my partner, a keen drinker of real ale, suggested that we visit a local beer festival.

Coming from Shetland, where there was (and still is), very little real ale I had not come across CAMRA, but that visit to the beer festival introduced me to an organisation that was to become a large part of my life.

At the time I wasn't a beer drinker so, as my normal drink in pubs was keg cider, it was suggested I visit the cider and perry bar. This was the moment when I discovered real cider and perry, a drink that tastes of apples (or pears) and wasn't cold or fizzy. Unfortunately, at the time, finding these products in pubs was very difficult so I joined CAMRA to find out about beer festivals which sold cider and get information on which pubs sold real cider.

It took a few years but in the late 90s I attended one of my local branch socials and started to attend branch meetings. This led to me taking on the role of branch press officer and, while I had tried some beers, I still wasn't keen but I felt that, as press officer, I should start to learn a little more about real ale. Again, this was a revelation. I started to learn which beers I preferred and, when no real cider was available, instead of the keg cider I was now drinking real ale. Other branch roles followed and a few years later I started taking on regional and national posts, eventually becoming the regional director eight years ago.

My interest in cider also developed further over this period and I wanted to make it easier to find the real drink in pubs around the country. I joined the National Cider and Perry Committee and having been secretary to the committee for a few years I then took over as Chair, a position I still hold. Although these roles take up a lot of my time I still enjoy doing them.

I have found volunteering for CAMRA to be a very good hobby which has led to me appreciate real ale and cider and has given me a lot of experience which has been useful in all aspects of my life. I

have made many good friends as well.

Not everyone can give as much time as I do. Most volunteers work mainly at branch level and do what they can locally, dependent on the jobs and other commitments they have, and the campaign could not run without them. It has been said by a lot of them that they too gained useful experience and made new friends.

I'm sure that if you are able to help in a small way, either by delivering a few magazines or keeping them up to date on news from pubs in your area, they would be very grateful for your help.

Andrea Briers, East Anglia Regional Director and Chair of CAMRA's Cider and Perry Committee

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CROUCH VALLEY RAIL ALE TRAIL

By Chris Harvey

To celebrate the opening of several exciting new tap rooms and micropubs in the Crouch Valley and the Dengie this year, Maldon & Dengie CAMRA members took part in the inaugural running of the Crouch Valley Rail Ale Trail on Saturday 21st May.

More than 30 of us converged on Battlesbridge station at noon, to make the short walk to the Battlesbridge Antiques Centre, where the newest micropub in the area is to be found.

Tucked away in the Muggeridge Farm parade of antique shops is **One Green Bottle**. This attractively-decorated and well-furnished micropub has something of a continental flavour to it. Up to four beers are served straight from the cask, brought in from a climate conditioned tap room.

The weather was kind enough for our group to make good use of the pleasant outside drinking area with comfortable furniture. The range of beers was excellent and included some rarely seen in Essex, such as Atomic Ales' First Lightning (from Rugby).

We were somewhat reluctant to leave, but we had other places to explore, so we made our way back to the station, catching an eastbound train for South Woodham Ferrers.

A few minutes later, we disembarked and walked through the side streets of the town to Crouch Vale's **Tap Room 19**. The welcoming manager, Ken, had opened early especially for us. The venue is bright, functional and well-furnished, with high-level seating to make it easy to converse with those who are standing. A good range of Crouch Vale beers was served straight from the cask, including the superb Amarillo.

Alex Chambers from the **Compasses in Great Totham** had joined us for the day, and that morning we had heard the fantastic news that it had just been voted CAMRA's Essex Pub of the Year. His partner, Hayley, joined us at the Tap

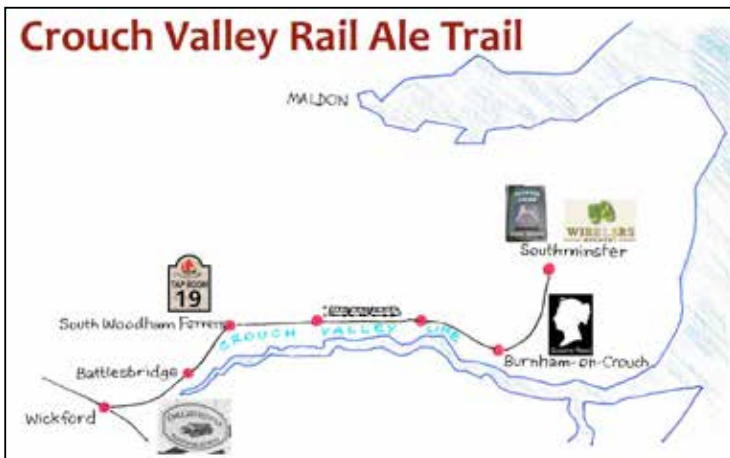
Room, where we gave them a thunderous round of applause for achieving this feat only 15 months after taking over the pub.

An hour later, it was time to move on – the next train rattled through North Fambridge and Althorne stations, to reach our next stop – Burnham-on-Crouch. Most of the group took the opportunity for a bit of a walk down Burnham's High Street to the **Queen's Head** in Providence, although some opted to try out the **New Welcome Sailor** first.



The Queens Head is a popular, traditional Gray's pub tucked away in a narrow side street just off the High Street, is recognised for the quality of its beers. Regularly changing guests often include dark ales. My particular favourite on offer during our visit was Earl Soham's Sir Roger's Porter.

After some excellent ales, we trekked back to the station for the last leg of our intrepid train journey.



We headed north to Southminster, where we disembarked and made the short walk to Wibblers' new **Brewery Tap** off Hall Road.

This will not officially open for another couple of weeks (and then only at weekends in the beginning), but Phil and Abby very kindly opened the brewery's doors and welcomed us in. Everyone was really impressed with the new brewery site and the beers and cider flowed. They really spoilt us (pictured), as they had Crafty Stoat on tap for us!

Before we knew it, was time for the last leg – the short walk along Station Road to the celebrated **Station Arms**. This classic, friendly weatherboarded pub has been in every edition of the Good Beer Guide for the past 25 years (and counting). The bare-boarded single bar is decorated with railway and brewery memorabilia.

The barbecue was already well lit and it wasn't long before master chef Robert Longley was cooking up a storm. Everyone enjoyed the range of food, beers and ciders on offer; the Colchester Brewery Mild was in fine form.

It stayed warm enough throughout the evening for most of the group to sit outside in the attractive courtyard, while others retired into the bar to enjoy the great blues music being played by Martin McNeill and West Weston.

The day was a great success, with everyone evidently enjoying the scenic train ride, the variety of venues visited and the excellent selection of beers we found. I think the Rail Ale Trail could become an annual tradition!



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OBITUARY: MYRNA DAY 4th July 1957 – 13th March 2016

Myrna Day died unexpectedly on Sunday 13th March. She worked at the entrance and exit on glasses at our summer and winter beer and cider festivals. When I was staffing manager for the summer festivals she would bring all the food for the staff during set up, and the party on the Saturday night before take down. Myrna would also bring in food for the volunteer staff breakfasts at the summer festival. As well as being a member of our branch, she was a good friend to many people including my wife and myself.

The volunteers who worked on glasses at our festival were normally recruited by Myrna as she managed to persuade her friends and even her family from Wales would help out.

In 2012 Myrna had a very bad illness and spent most of the year in hospital. While in hospital Myrna's left foot became very badly infected and she had to have her lower leg amputated. I will always recall visiting Myrna at Addenbrookes Hospital before she had the operation and she was at death's door. However two days later Myrna phoned me to tell me she had just had her left leg amputated



but she said: "It's okay I'll be able to see my granddaughter grow up so never mind.". I will always remember Myrna saying "never mind" and when I'm having a bad day when nothing is going right I just think of Myrna and how she had just lost her leg and how she said never mind and it just makes me think at least I haven't lost my leg. Her foot was amputated in the October of 2012 and to my surprise she managed to walk towards me at our Winter Beer & Cider Festival in February 2013.

Quite a few of our branch members used to stay at Myrna's cottage in Norfolk and Myrna will be remembered as a kind, generous and cheerful person.

Myrna was always very helpful and was a very brave lady who will be missed at our festivals and by branch members. On behalf of the Chelmsford and Mid-Essex branch we send our sympathy to Pete, Sarah and all of Myrna's family.

Doug Irons

Chairman Chelmsford & Mid-Essex Branch

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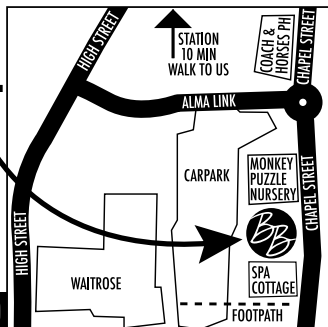
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Richmond Foodies Market Heron Square

Sunday 12th June 10.30am – 5pm

Richmond Foodies Market Heron Square

Saturday 18th June 9am – 4pm

Halstead Farmers Market

Sunday 19th June 10am – 5pm

Blackwater Country Show

Sunday 19th June 10am – 3pm

Ruislip Manor Farm Artisan Market

Saturday 25th June 8.30am – 11.30am

Little Hadham Village Hall

Saturday 25th June 10am – 5pm

Colchester Food Festival

Sunday 26th June 10am – 5pm

Colchester Food Festival

Sunday 26th June 10am – 3pm

Highams Park Farmers Market

Saturday 2nd July 9am – 2pm

Bishop Stortford Farmers Market

Sunday 3rd July 12pm – 5pm

Epping Town Show

Sunday 3rd July 10am – 3pm

Ruislip Manor Farm Foodies Market

Saturday 9th July 11am – 3pm

Richmond Foodies Market Heron Square

Sunday 10th July 10am – 5pm

Purleigh Game Show

Friday 15th July 6pm – 9pm

Marks Hall Garden & Country Show

Saturday 16th July 10am – 5pm

Marks Hall Garden & Country Show

Saturday 16th July 9am – 4pm

Halstead Farmers Market

Sunday 17th July 10am – 5pm

Marks Hall Garden & Country Show

Sunday 17th July 10am – 3pm

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ALL CHANGE AT QUEEN'S HEAD

New hands to the pumps of Burnham-on-Crouch pub

On November 17, 2015 I handed over the keys of the Queen's Head, Burnham on Crouch, to new tenants. I had been the tenant for nine years, running things with the help of my son Andrew.

Early in 2015 Andrew decided to pursue a different career, so I looked for someone else to manage the pub. Luckily I found the ideal person in Diane Pooley who, along with her husband Martin had become regulars at the pub. Diane had considerable previous experience in the trade and was keen for a new challenge.



**Diane Pooley,
new landlady at the
Queen's Head**

Diane started in March and I immediately knew that I had made the right choice. During the next few months Diane worked tirelessly to learn the workings of the pub, especially the routines for ensuring the quality of the real ales, and it became apparent to me that when the time came she would be the ideal person to take over the reins.

As I was approaching my 65th birthday and Diane was

as keen as mustard to take the pub on, I decided to retire a little early.

As the pub is a Gray's tenancy, Diane and Martin had to apply in the normal way and beat any competition for the business. I was delighted when the decision went in their favour. Diane has been running things now for six months and the pub is doing very well, dare I say better?



Due to the anomalies of the Maldon & Dengie Good Beer Guide voting system the pub will unfortunately not appear in the 2017 version of the guide. Do not let this put you off. The beer quality/choice is as good as ever and better than most. In my view it stands every chance of being reinstated in the guide next year.

**Jim Morton, Ex-Landlord,
Queen's Head, Burnham-on-Crouch**

CAMRA POINTS OF INFORMATION

From the Model Branch Constitution of the Internal Policy Document of the Campaign for Real Ale

3.4 Any member of CAMRA living within the geographical area of the Branch is allocated to that Branch. Any other member of CAMRA may apply to become a member subject to the approval of the Branch Committee who may refuse membership without assigning any reason.

3.6 Any member of CAMRA Ltd may attend an open branch meeting of any branch of the Campaign for Real Ale.

However only members of the Chelmsford & Mid-Essex branch of CAMRA are allowed to vote for the Branch Pub of the Year.



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Alternatively you can send a cheque payable to CAMRA Ltd with your completed form, visit www.camra.org.uk/joinus or call 01727 867201. All forms should be addressed to the: Membership Department, CAMRA, 230 Hatfield Road, St Albans, AL1 4LW.

Your Details

Title _____ Surname _____

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I wish to join the Campaign for Real Ale, and agree to abide by the Memorandum and Articles of Association

I enclose a cheque for _____

Signed _____ Date _____

Applications will be processed within 21 days

01/15

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Summer 2016

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