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# THIRSTY TIMES

FREE

**Chelmsford & Mid-Essex, Maldon & Dengie  
and North West Essex CAMRA Branches**



**Chris 'Podge' Pollard  
In Memoriam**

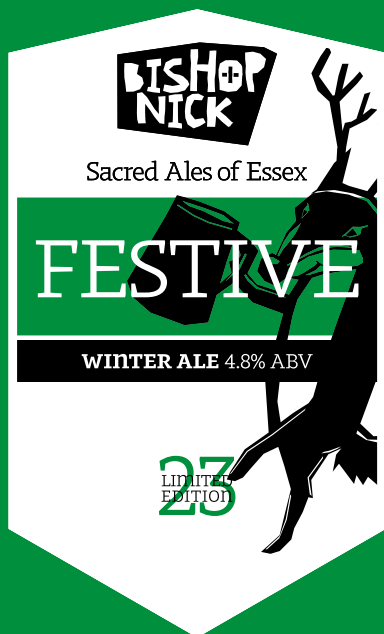


**Winter Beer & Cider Festival, 20-23 February, 2019  
King Edward VI Grammar School, Chelmsford CM1 35X**

**Issue 28**

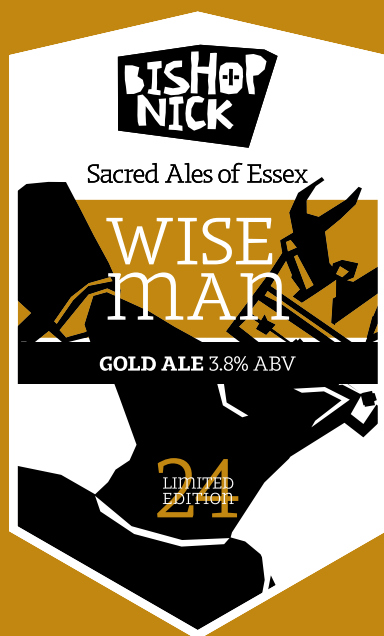
**Winter 2018**





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## My memories of Chris 'Podge' Pollard by **Tim Webb**

**B**elgian beer expert, tour organiser and member of the British Guild of Beer Writers, Chris Pollard (pictured), passed away recently. Here, friend and fellow author, Tim Webb, reflects on his friend.

Chris Pollard, known universally as Podge, did not consider himself much of a writer, yet with his muse and foil, Siobhan McGinn, he penned six books, three of which were ground breaking.

We first met in a bar on the Belgian coast in 2003. Not quite fat, subtly bespectacled, wire-bearded in ginger-grey, and sporting an unseasonably short-sleeved Caribbean shirt, his Burnley accent untrampled by decades in Essex.

He had this idea that lambic beer was on its last legs and in passing would also bring to an end a culture of Payottenland cafés run by ageing widows, who used nutcrackers to pluck the corks from bottles of gueuze. Something must be done. His ridiculous idea was to compile a guide book to what remained. Was I interested?

His best ideas were the daftest, his thoughtfulness easily mistaken for naiveté. I raised a few obvious objections but with affably relentless persistence he won the day.

Creating the first edition of *LambicLand* was a triumph of determination over good sense. We discovered a book for selling needed an ISBN number, a right



granted only to bone fide publishing companies, so we created Cogan & Mater, the name a nod to CAMRA's first effort, Alma Books.

He reckoned that a book about a niche beer culture in a semi-rural area just beyond the Brussels Ring would likely sell, ooh, a couple of hundred copies—even more if it we included Flemish Dutch alongside the English script. The cost per copy remained astronomical so we decided to go full colour and double the print run to 2,000. What use is money if you can't record a culture for posterity? The printers overran by 400 copies, but getting the joke threw the extras in for free. We sold every one.

### **Saving lambic from extinction**

Fifteen years on, I have little doubt that Podge's daft idea helped to save lambic from extinction, in turn striking a major blow for the survival of beer diversity and, inadvertently, paving the way for today's legions of lesser 'sour' and 'wild' beer styles.

He did it again with his *Around Town in 80 Beers* proposal for a book series, proving the viability of this odd format by compiling with Siobhan on three editions of *Around Bruges* and in 2007 *Around London*, a commercial flop that was nonetheless an important early driver of the capital's emerging craft beer scene.

Yet it is in Belgium that he will be most mourned, many a well-meaning but otherwise chaotic café entrepreneur owing him their livelihood.

Podge's ability to spot and describe what makes a café great was unequalled. Always convinced that he could not write a sentence, in truth his observations

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took you right to the heart of a place, with priceless advice, such as "The Dalmatian is deaf".

His infectious enthusiasm for all things Belgian knew few boundaries and his ability to discover cafés, through a combination of assiduous research and prodigious networking, was awesome. His leads assisted the itineraries of the coach tours he ran, and for two decades have populated most guides to the country's bars and beers.

It helped that he was also a hell of a good bloke. A lot will miss him but many more will miss his work.

It was sad news to hear that Podge passed away on 19th August, 2018. Podge did so much for the Chelmsford and Mid-Essex CAMRA branch. He took Chelmsford Summer Beer Festival outside, the Winter Beer Festival to King Edward VI School, initiated the branch *Recommended Pub Guide* and started our *Thirsty Times* magazine. These are just some of the things he brought to the branch during his time of over 25 years of as chairman.

Podge and Siobhan introduced Belgium and Belgian Beer to many of our branch members and other CAMRA members. Taking us to places in Belgium that we have never heard of, yet where they took us there was always an interesting bar or brewery serving good beer. I'm sure we all have good memories of going on a Podge trip. I know I do.

We have missed the colourful shirts, the pickled eggs, and the cheese and some of the sayings that Podge would say like "How do", or "Move on", when he was branch chairman and now we will miss Podge.

Podge certainly lived up to his slogan, 'Driving people to drink since 1994'. Well Podge you did do and I'm sure you will be driving the angels too.

So raise your glass to PODGE.

Cheers, Doug Irons, Chairman CME CAMRA



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# PUB HERITAGE GOES UP IN FLAMES

**By Mike Renow,**  
*Sportsman's Revived Team*

The fight to reclaim The Sportsman's Arms in Nounsley continues.

The last time we wrote in 2012, the Sportsman's Arms had been purchased from a Pub Co as a going concern by a development company.

A few months later the tenant left and the pub was closed.

The owners then declared the pub derelict and applied to the local council to move the local development boundary to include the pub and allow demolition of the premises to build a suggested 5 houses on the site.

This was refused, and the pub remained empty with no meaningful attempt made to market it as a pub.

The local parish council achieved an Asset of Community Value (ACV) listing for the site with Braintree District Council.

The pub remained closed and the owning company changed hands in April 2018 when a new director took control.

Since the pub was held as a company asset, the sale of the company did not trigger the requirement of the ACV legislation allowing the local community to make a bid to purchase the site.

Under the new directorship the company lost no time in stripping the ground floor public area of the pub and destroying it on a bonfire, bar and counter included, in the car park in front of the pub.

This was followed over a period of eight weeks by unauthorised works partitioning the pub interior and establishing residential



occupation of a building supposedly derelict.

Local Authority enforcement action followed resulting in a planning application to convert the pub to a restaurant with 82 seats plus a 24 seat function room upstairs, without at the same time applying to change the A4 Drinking Establishment status of the site.

Coincidentally, the validation date for this application was one day after the ACV listing expired at Braintree District Council.

The local community have been assured they can use the restaurant arrivals bar to replace the lost amenity of the pub.

The problems experienced here with owners able to exploit loopholes in the ACV provisions are apparently not uncommon nationally.

The application reference at Braintree District Council is 18/01553/FUL and public comments encouraged until 29<sup>th</sup> October 2018. The council's

planning website shows details of the proposal being made by the owners.

When open the pub attracted customers including walkers and cyclists from a wide area and comments confirming this would be welcome.

Public comments can still be made after the 29<sup>th</sup> of October before the application goes for consideration by the council planning committee, however they may not be taken into consideration as officers prepare their report.

The local community are puzzled as to how the owning company, having failed to invest in the pub they purchased, now feel able to make the proposed larger and more complex venture successful and are working to overturn the present planning application in the hope that it may then be possible to make a successful bid to purchase the pub and re-open it as a community venture at the heart of the village.

# HOP BEER SHOP, CHELMSFORD



Hop Beer Shop, Chelmsford, Oktoberfest with drinks, costumes and decorations sourced by CME branch members Barry and Jean Plumridge (5<sup>th</sup> & 6<sup>th</sup> from left ) was such a great success that landlord, John Prior (3<sup>rd</sup> from left) would like to make it an annual event.





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\*includes tea and coffee

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## Maldon & Dengie

By Chris Harvey,

Chairman, Maldon & Dengie CAMRA

The new tenant at the **Queen's Head on the Hythe in Maldon** is Neil Cox, who is also the tenant at the Anchor in Runsell Green, near Danbury (owned by Greene King). The Anchor has a very good reputation for its food.

Neil has decided to retain the services of Gavin Peachey as the bar manager at the Queen's Head; he had worked for the previous tenants Charlie and Viv Little at the pub for several years.

We will therefore continue to see a varied selection of real ales from regional and local breweries as before, with a good food menu.

We understand that new tenants have taken over recently at the **Ferry Boat Inn in North Fambridge**; this historic village pub usually offers three real ales and food is served. It will be interesting to see if any changes are made to the beer and food offerings.



**The Compasses in Great Totham** is offering an innovative service to neighbouring villages; it is running a food delivery service, whereby customers can order selected dishes from their menu and have them delivered to their door.

The pub is always worth a visit of course, as it has an excellent choice of real ales and ciders available.

As we go to press, it looks as though the revamped restaurant/bar called **Olio at the Chequers in Wickham Bishops** will be open within a matter of weeks.

We look forward to going there to try the Italian food

menu and hopefully sample some good real ales, too.

At the **Wibblers Brewery Tap Room & Kitchen in Southminster**, work continues apace on the extension to the taproom, which will more than double the floorspace.

Glenn Hackney, the very popular bar manager at the Tap Room has recently stepped down; his banter and beer knowledge will be missed.



Mitchell Corin has taken over as the bar manager in the Branch Pub of the Year and Cider Pub of the Year, the **Carpenters Arms in Maldon**.

We'd like to wish Mitch our very best wishes in his new role; we think he'll do very well there, as he has a warm, outgoing personality and really loves his real ale!

**STOP PRESS:** Normally, this article concerns itself only with pub-related matters. However, an important piece of news regarding one of our local breweries has come through just hours before the publication deadline.

The **Maldon Brewing Company**, famous for its Farmer's Golden Boar and Puck's Folly beers, has just received planning permission from Maldon District Council to build a new brewery in Cock Clarks, near Purleigh.

The brewery will be adjacent to the Maldon Oyster Company premises.

This move will enable Maldon Brewing to rationalise its operations and enable them to expand and diversify their beer range as required.

Maldon & Dengie CAMRA actively supported the planning application (there were quite a few objections raised, chiefly from local residents), so we're delighted to have helped in some way.

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[charvey23@gmail.com](mailto:charvey23@gmail.com)

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## Chelmsford & Mid-Essex

By Rob West,

*With contributions from branch members*

**The Vine, Black Notley** has a new kitchen and the garden has been expanded into a wooden floored patio, which is partly covered, with outdoor heaters. The mezzanine floor has been removed, creating much larger ground floor space.

**Braintree: The Swan** and **The Wagon & Horses** are both closed, with the latter having been sold by Greene King (subject to contract) to an Asian restaurateur, despite an offer from Silks brewery for the full asking price of £325K.

In **Chelmsford**, the **Admiral J McHardy** (formerly The Alma) is boarded up to be developed into residential housing, despite objections from our branch and local residents. **The Globe**, has been sold to a building development company.

**The Ale House, Chelmsford** will be holding beer festival 20<sup>th</sup> to 24<sup>th</sup> December featuring 24 cask ales, eight kegged beers, five German taps, one cider tap, 12 traditional still ciders and 60+ bottled/canned beers.

**The Woolpack, Chelmsford** will be holding a Christmas Beers Festival, Wednesday 5<sup>th</sup>-Saturday 8<sup>th</sup> December featuring 20 ales and ciders. Bookings for the CAMRA Christmas Lunch on Sunday 9<sup>th</sup> December with menu choices by 28<sup>th</sup> November to Claire Irons (see Branch Diary). Beer & Carols on the 19<sup>th</sup> and the Winter Beer Festival from Thursday 27<sup>th</sup>-Sunday 30<sup>th</sup> December are sure to spread festive cheer.

**The Willows, Cressing** is under holding management with new opening times and a return to traditional English pub food Tuesday to Sunday 12-3pm, with roasts on Sunday. Monday closed; Tuesday to Friday 12-

3, 5-11; Saturday 12-11.30pm and Sunday 12- 8pm. Red Fox, Willows Own remains the regular beer and any national beer may feature as a guest. No real cider is available.

**The Ship, West Hanningfield** appears to be closed but it is unknown whether it is temporary or permanent. Their Facebook page says "Due to unforeseen circumstances, the Ship will be closed until further notice. Thank you to all our customers for their support and understanding during this time."

**The Cross Keys, White Notley** has new managers, Toni Brackwell and Trevor Ducker, with Toni acting as the Designated Premises Supervisor. Food times are Monday to Saturday 12-2.30; 6 to 9.30 and Sunday 12 to 5pm. The new car park has spaces for 17 cars and the old car park is now an area with outside seating. Adnams Southwold Bitter and two changing beers, often Locale are on hand pumps.

The pub now has a website, as well as their Facebook profile: <http://www.ckwn.co.uk/>

Greene King have sold the **Victoria, Witham** which remains closed. Braintree District Council do not have any planning applications for it on their website.

**The Swan, Witham** remains for sale and is being run by the manager from the Victoria with new opening hours of Monday-Thursday, 12-11pm; Friday to Saturday, 12-12.30am and Sunday 12-10.30pm. Greene King IPA is the only real ale on offer.

The oldest coaching inn in Witham, the **Spread Eagle** remains closed. It is no longer on the market but is available on a new long term lease including the hotel rooms.

[pubnews@chelmsford.camra.org.uk](mailto:pubnews@chelmsford.camra.org.uk)



# SPOTLIGHT ON...

## *The Hurdlemakers Arms, Woodham Mortimer*

**By Chris Harvey,**

Chairman, Maldon & Dengie CAMRA

**T**he Hurdlemakers Arms is a little off the beaten track, but it's definitely worth seeking out. The attractive village pub is tucked away in a quiet country lane (Post Office Road) not far from the busy A414 between Maldon and Danbury.

The original building is believed to date back to Elizabethan times, when it was a farmhouse known as Conduit Hall Farm.

It did not become an inn until 1856, when the then owner, Thomas Bowen, obtained an off-licence. Thomas was known as a "Wood Dealer, Hurdle Maker and Beerhouse Keeper". This is evidently how the pub got its name; it is the only one of its kind in the country. Nettie and Gary Pilcher, the licensees, are an extremely friendly and welcoming couple. They've been running the Hurdlemakers Arms for 11 years now.

Gary has run several pubs and restaurants in the past, and he is the head chef and cellarman at the pub. The Hurdlemakers has a very strong local reputation for its

excellent food and superbly-kept ales and ciders.

Gary explains his philosophy: "I won't serve any food or beer in the pub that I wouldn't be happy with myself." Wherever possible, Gary uses locally-sourced produce. The meat comes from a reputable butcher in Chelmsford and the fish is delivered fresh from Billingsgate Market.

Many of the beers served in the pub come from our local breweries, including Maldon Brewing Company, Mighty Oak and Wibblers. There are up to five real ales on tap at any one time, plus five real ciders and a perry. One of the best features of the pub is its extensive garden, with its many picnic tables, marquee and barbecue pit. It's a great place to soak up the sun and enjoy good food and drink in the warmer months. There's a quaint old barn in the garden, which can be hired out for functions; it is also used to house the beers for their popular beer and cider festival, which takes place every year in the last week of June.

The pub is deservedly popular with families, couples, walkers and cyclists. If you just want to pop in for a pint or two, that's fine, as they welcome drinkers.

You can always be sure of getting a warm welcome and great service from Nettie, Gary and their hard-working team at the Hurdlemakers Arms.

It's not hard to see why the pub is a regular entry in the *Good Beer Guide*.



## CHELMSFORD & MID-ESSEX BRANCH

### Social Diary from December to April 2019

Minibus fares include drop off near home. Book with Martin Joy 07878 624443 /

[socialsecretary@chelmsford.camra.org.uk](mailto:socialsecretary@chelmsford.camra.org.uk)

Ask the driver to initial your Loyalty Card for future free trip /discount

Please score the beers that you drink at the pubs on [www.whatpub.com](http://www.whatpub.com)

Car sharing or public transport encouraged for

Make Your Own Way (MYOW) events

### DECEMBER

**Thursday 20<sup>th</sup> – Branch Christmas Party**  
**Queen's Head, Lower Anchor St, Chelmsford,**  
**CM1 0AS**

From 8pm. All members welcome. Optional Fancy Dress. Pay for drinks at bar. No meal

**Saturday 29<sup>th</sup> – Colchester Pub Tour, Joint Social with Colchester & NE Essex branch**  
**Meet Chelmsford Railway Station, 11am**

### JANUARY

**Tuesday 8<sup>th</sup> – Branch Committee meeting**  
**UB, New Writtle St, Chelmsford, CM2 0LF**  
8 for 8.30pm start

**Wednesday 16<sup>th</sup> – Branch meeting**  
**Battesford Court, 100-102 Newland St, Witham,**  
**CM8 1AH**

8 for 8.30pm start. Free pint for new members attending their 1<sup>st</sup> meeting

**Saturday 19<sup>th</sup> – Visit to Gravesend & Darent Valley**  
**Minibus departs 11am opposite Chelmsford Railway Station**  
£15 pp – members only

### FEBRUARY

**Friday 1<sup>st</sup> to Sunday 3<sup>rd</sup> – Branch trip to Bruges**  
Minibus via Eurotunnel. Travel approx £50 per person.  
Must book your own accommodation in Bruges and have valid passport.

## THINK THAT YOU HAVE FALLEN DOWN A BLACK HOLE?

**By Claire Irons, Publicity Officer, CME CAMRA**

To make sure you receive branch emails, follow these steps:

Sign in to the HQ website <http://www.camra.org.uk>

- Click on “Edit your membership information and check your email address is correct.”
- If not, click the “Edit” button at the bottom of page, correct it and save.
- Click on the “Preferences” tab.
- Under “Communication preference” ensure the opt-in setting for “I wish to be contacted by my local CAMRA branch .....” is set to “Yes”.
- If not, click the “Edit” button at the bottom of page, change the settings.

KEEP UP TO DATE and join in the fun with your branch activities via branch websites, social media, emails and attending branch meetings, trips to pubs, festivals and breweries!

SEE *Thirsty Times*, published quarterly, with extra events featured on social media/websites.

**[publicity@chelmsford.camra.org.uk](mailto:publicity@chelmsford.camra.org.uk)**

# SOCIAL CALENDAR

Bruges Beer festival whilst we are there. Check website <https://10times.com/bruges-beer-festival>.

*This trip is now fully booked but you can go on our reserve list or alternatively make your own way there and meet up with us in Bruges.*

Trip will also include visit to Veurne and Westvleteren.

## **Wednesday 13<sup>th</sup> – Branch Committee meeting**

**Endeavour Pub**, 351 Springfield Green, Chelmsford CM2 6AW

8pm for 8.30pm start. Make your own way, all branch members invited.

## **Chelmsford Winter Beer and Cider Festival,**

**Wednesday 20<sup>th</sup> to Saturday 23<sup>rd</sup> February**

**2019, noon to 11pm each day. Entry £3 non-members after 6pm. CAMRA members free**

**– King Edward VI Grammar School (KEGS)**

**Broomfield Rd, Chelmsford CM1 3SX**

More details to follow but all members are encouraged to volunteer and attend this event.

## **MARCH**

### **Saturday 2<sup>nd</sup> – Daytime Branch Cider POTY Judging Trip**

From -11am to 7pm

Free Campaigning minibus from opposite Chelmsford Railway Station.

Judging trip so you will be expected to score each establishment visited.

### **Saturday 2<sup>nd</sup> – Evening Visit to the Chappel Winter Beer Festival**

**East Anglian Railway Museum, Chappel & Wakes Colne, Essex CO6 2DS**

7pm by minibus from opposite Chelmsford Railway Station, also pick up in Witham.

Nominal Charge to cover costs for fuel.

NB- If beer at festival is sold out we will visit Colchester instead.

### **Wednesday 13<sup>th</sup> – Branch Committee meeting**

**Cross Keys, 2 The Cottages, Hatfield Peverel, Chelmsford CM3 2JQ**

8pm for 8.30pm start. Make your own way, all branch members invited.

If you would like a lift, please contact social secretary who may be able to reserve a seat

for you in one of the various cars attending the meeting.

### **Saturday 16<sup>th</sup> – Branch visit to Nethergate Brewery, Long Melford, Suffolk**

Coach from opposite Chelmsford Railway Station depart at 11am. Approx £20 each.

Open to members of other branches and non-members but CME members, have priority includes Free brewery tour, beer tastings followed by a Free pint & sausage in a roll (or veggie option), then it's a pay bar at £2.50/pint.

Evening visit to Mauldon Brewery Tap, Sudbury before our return to Chelmsford for 9.30pm drop off.

### **Wednesday 20<sup>th</sup> – Branch meeting**

**The Compasses Little Green CM3 1BU**

8pm for 8.30pm start in the Green Room.

Minibus for members 7.30pm from opposite Chelmsford Railway Station, £7.50 with drop home afterwards. Free pint to first time attendees. Everyone is welcome to attend.

### **Saturday 30<sup>th</sup> – Essex Cider POTY Judging Trip**

Minibus departs 11am opposite Chelmsford Railway Station. Open to members of all Essex CAMRA Branches, so please book early.

Judging the Cider Pub of the Year of each branch in an effort to judge and score them all for the Essex Cider Pub of the Year Competition.

You will be expected to complete scores sheets for each establishment visited.

This is a free minibus for campaigning purposes to those attending, but other branches will be asked to contribute to costs of hire and fuel for the day if their members attend.

## **APRIL**

### **Friday 5<sup>th</sup> to Sunday 7<sup>th</sup> – CAMRA Members' Weekend, AGM & Conference 2019 Caird Hall Dundee**

All members are encouraged to attend and support this event.

NB- Logan Airlines currently offering discounted direct flights from London Stansted.

Alternative lower price flights to Edinburgh from London. National Express also offering discounted rates by coach.

**Wednesday 10<sup>th</sup> to Saturday 13<sup>th</sup> – Maldon Beer and Cider Festival 2019**

**Plume School Farnbridge Rd, Maldon CM9 6AB**  
All Members encouraged to attend and support this event.

Regular public buses available from Chelmsford and Witham

**Saturday April 13<sup>th</sup> – Annual walk from Chelmsford to Maldon**

**Departing 9am from Railway Tavern CM1 1LW**

Walk along the canal to Maldon, stop off at Papermill Lock 12ish on to the Carpenters Arms, Maldon/Beer Festival / other great Pubs, Taps Rooms in the Town.

**Monday 15<sup>th</sup> April – Branch Committee meeting Hop Beer Shop, Moulsham Street, Chelmsford, CM2 0LD**

8pm for 8.30pm start. Open to all members.

**Wednesday 17<sup>th</sup> April – Pre festival drinks invitation**

**At Woolpack Pub, 23, Mildmay Rd, Chelmsford, Essex CM2 0DN**

From 7pm onwards for branch members showing valid membership cards.

Special Invitation from Will and the team at the Woolpack for branch members to sample some of the beers on offer at the forthcoming Beer and Cider Festival at £2.50 per pint.

**Friday 19<sup>th</sup> April – Good Friday Easter Amble Eagle Pub, Stock Road, Galleywood CM2 8PS, Noon**

Visiting Galleywood Social Club; Running Mare; Horse & Groom then a short walk to the Clay Pigeon and Fox & Hounds, Tile Kiln before catching bus (or walk) into Chelmsford to end the

## MALDON & DENGIE BRANCH

**MAD Social Secretary**

**Mike Cutler 07754 206099/01621 850833**

### DECEMBER

**Please note, there is no branch meeting in December.**

**Tuesday 11<sup>th</sup> – Branch Committee meeting, Cats, Blue Mill Lane, Woodham Walter, CM9 6LS**

8pm. Open meeting to all members to observe and perhaps become involved in branch activities.

**Saturday 15<sup>th</sup> – Branch Christmas Dinner, Norton, Cold Norton, CM3 6JB**

7 for 7.30pm. Thai Cuisine all freshly prepared and home cooked by the excellent new chef at the Norton. Various dishes to choose from including curries and stir fries, although he is happy to cater for any type of diet. Cost for the three-course dinner will be £25.

**Friday 28<sup>th</sup> Winter Wander – Minibus Trip 5.00pm Start from Maldon**

Annual Magical Mystery tour visiting many great pubs outside our branch area. £7/8.00.

Pick-ups in Maldon and South Woodham Ferrers. Booking essential and required by Saturday 15<sup>th</sup> December.

**Late December to Early April MAD Real Ale Trail.**

Look out for the Maldon & Dengie Real Ale Trail in a pub near you. Visit all 30 pubs before the start of the 2019 Maldon Beer & Cider Festival held at the Plume Academy, which opens at 4.00pm on Wednesday 10<sup>th</sup> April, and get three free pints of your choice of beer at the festival.

### JANUARY

**Tuesday 8<sup>th</sup> – Branch Committee Meeting, Old Ship, Lock Hill, Heybridge Basin, CM9 4RX**

8pm. Open to all members to observe and perhaps become involved in branch activities.

**Tuesday 15<sup>th</sup> – Branch Meeting, Queen Victoria, The Street, Woodham Walter, CM9 6RF**

# SOCIAL CALENDAR

8pm. Come to find out all the latest news on what's happening in our branch. First pint FREE to new members attending their first meeting.

**Thursday 24th – Tenpin Bowling Evening, Madison Heights, Park Drive, Maldon CM9 5LD**  
8pm. Returning for a fun night out that no one takes too seriously, lasting about 2 hours. £10.00 pp approx. Meet at 6.00pm in the Rose & Crown (Wetherspoons, Maldon) for a meal, or join us for a drink in Farmer's Yard at 7.00pm, or meet us at the venue. Booking essential and required by Wednesday 9th January.

**Thursday 31st – 12th Colchester Winter Beer Festival, Colchester Arts Centre, Church Street, Colchester, CO1 1NF**

150+ real ales from all over East Anglia. Free admission for CAMRA members. Social from midday. Meet for breakfast in Playhouse (Colchester, Wetherspoons) at 11.00am.

## FEBRUARY

**Tuesday 5th – Branch Committee Meeting, Chequers, The Square, Goldhanger, CM9 8AS**  
8pm. Open meeting to all members to observe and perhaps become involved in branch activities.

**Tuesday 19th – Thursday 21st GBBF Winter Beer Festival, St. Andrew's & Blackfriars Halls, Norwich.**

Our third visit to this National Winter Festival featuring award-winning dark ales from all around Britain. The three-day trip will include visits to some of Norwich's excellent pubs as well as the festival. We will be staying at either Norwich Central or Riverside Travelodge for 2 nights at an approximate cost of £100.00 per room, single or double occupancy, transport can be arranged. Booking essential and required by Saturday 29th December.

**Friday 22nd – Chelmsford Winter Beer & Cider Festival, King Edward VI Grammar School,**

**Broomfield Road, Chelmsford, CM1 3SX.**

Social from midday onwards. Meet in the festival, which runs from Wednesday 20th to Saturday 23rd February, noon -11pm. Free to CAMRA members, £3 non-members after 6pm all days.

**Tuesday 26th – Branch Meeting, White Horse, Main Road, Mundon, CM9 6PB**

8pm. Come along and find out all the latest news on what's happening in our branch. First pint FREE to new members attending their first meeting. This is also the meeting where you can vote for our Branch Pub of the Year and Cider Pub of the Year, as well as voting for the Pubs to go into the next edition of the Good Beer Guide. There will also be an opportunity to cast your votes online if you cannot get to the meeting.

**For more information or to book any of these events, please contact MAD Social Secretary, Mike Cutler at: - [mjcutlers9@gmail.com](mailto:mjcutlers9@gmail.com).**

## NORTH WEST ESSEX BRANCH

### North West Branch Contact:

[contact@northwestessex.camra.org.uk](mailto:contact@northwestessex.camra.org.uk)

**Tuesday 4 December 2018 – Branch Meeting,**  
Horse & Groom, Cornish Hall End CM7 4HF,  
8pm

**Monday 7 January 2019 – Branch Meeting,**  
Kings Head, The Street, Gosfield CO9 1TP, 8pm

**Monday 4 February 2019 – Branch Meeting,**  
Waggon and Horses, High Street, Great Yeldham  
CO9 4EX, 8pm

**See the Branch Diary page of**  
[www.northwestessex.camra.org.uk](http://www.northwestessex.camra.org.uk)  
**for the current list of meetings..**

# THE CHEQUERS INN, ROXWELL

The Chequers Inn, Roxwell, is a traditional Freehouse offering a variety of local guest ales, which change throughout the year.

With the original building dating back to the early 17<sup>th</sup> Century, once inside, enjoying the warming open fire, it is easy to see why this cosy inn is such a hit with all who visit.

The current owners, David and Carol Lake, are in the process of handing over the reins to their daughter Maria Gray and between them, plenty of new ventures are underway.

So far this year the pub has seen its first ever 'Mini Beer & Gin Festival' which took place at the end of September.

The success of the event, in which the pub hosted a large variety of local ales and gin liqueurs, has meant that another festival is anticipated to take place next spring. Watch this space for details!

Although food is not a daily offering at The Chequers, every Wednesday, throughout the winter (until 27.02.2019 or until further notice), between 7.45pm and 8.45pm, a 'Wednesday Winter Warmer' supper can be enjoyed. This includes a hot supper plus a dessert for £10

**The current owners, David and Carol Lake, are in the process of handing over the reins to their daughter Maria Gray and between them, plenty of new ventures are underway.**

per person. The dish changes weekly, and can be viewed on The Chequers Inn Facebook Page, or enquiries can be made via email or telephone.

Following on from the successful Tuscan Wine and Food trial event in July, The Chequers is also holding three Italian Food and Wine afternoons on 27<sup>th</sup>, 28<sup>th</sup> and 29<sup>th</sup> December.

Elio Gentili and his wife Marianne will be returning from Italy to host this popular event at The Chequers. Places are limited, so please call or email for further details, and for all booking enquiries.

Private venue hire can also be arranged along with catering for private events.



## The Chequers Inn

The Chequers Inn, Roxwell, Essex CM1 4PD is a traditional Freehouse, offering a selection of local guest ales\*, lagers and a wide selection of gins, wines and spirits. See our Facebook page for our opening times and events, or for more details call 01245 248240 or email [chequersroxwell@outlook.com](mailto:chequersroxwell@outlook.com) for all enquiries.

\*currently Bishop Nick 1555 and Ridley's Rite, Greene King IPA and East Coast IPA

### Winter hours

Monday & Wednesday

5pm—9 pm\*

Tuesday, Thursday & Friday

5pm—11pm

Saturday

6pm—11pm

Sunday

3pm—8pm

Private venue hire and catering  
also available upon request



\*On busy nights we may stay open longer.

Please ring ahead if you intend to visit outside of these hours to avoid disappointment.

 Find us on  
Facebook



# BREWING SUCCESS FOR THE FUTURE

**By Nikki Whitehead**

In 1996 branding expert, John Murphy, set up his Suffolk brewery, St Peter's, with a vision to become the UK's biggest exporter of traditional craft beer in the bottle.

Producing a range of expertly brewed beers, the brand quickly gained popularity and 20 years on St Peter's Brewery exports around 40% of its products worldwide, with its iconic and unique oval bottle a favourite with importers all over the world.

Based in Bungay, in Suffolk, St Peter's Brewery resides in a picturesque setting next to St Peter's Hall, which dates back to 1280. The brewery itself is housed in listed former agricultural buildings which were last used in the late sixties. Brewery tours run throughout the year and the setting and history make the brewery a popular tourist attraction in the area.

St Peter's core range includes expertly brewed ales, IPAs, stouts and its popular and successful 'lifestyle' range of organic, gluten-free and alcohol-free beers, appealing to the whole spectrum of beer drinkers.

Its alcohol-free beers under the Without® brand include Without® Original, Without® Gold and Without® Organic. These 0.0% alcohol craft beers have secured national listings with some of the UK's biggest supermarkets.

St Peter's also brews guest ales and specials both in the bottle and on tap, with favourites such as No Brainer and seasonal brews such as Conkered.

But the real ale industry is at a time of change and transition.

The explosion of craft beer and craft breweries has altered the landscape and now, with new MD John Hadingham at the helm, St Peter's is set to



turn the page on a whole new chapter.

John's vision is to take a closer look at the on-trade market and give pub landlords something new to sell.

He sees the opportunity in offering a greater range of beers on draft and is about to introduce the brewery's very first kegs to the on-trade.

Offering some of its best-known beers in the new 30-litre stainless steel kegs, including its Without® 0.0% alcohol range, pubs will be able to sell a range of St Peter's beers on draft, with seasonal ales making an appearance at key times of the year to excite punters to try something new.

"It's a very exciting time at St Peter's Brewery," says MD John Hadingham. "We've got a great brand, an iconic bottle, a fantastic range of beers and a brilliant reputation.

With lots of new ideas brewing we're looking forward to what lies ahead."

For more information on St Peter's Brewery visit [www.stpetersbrewery.co.uk](http://www.stpetersbrewery.co.uk)





**By Claire Irons,**

*Cider Representative, CME CAMRA, and  
Essex Cider Co-ordinator*

## **CAMRA'S NATIONAL CIDER PUB OF THE YEAR 2018**

The first micropub in Bournemouth, which opened in 2015, has been judged as this year's National Cider Pub of the Year, stocking around 20 ciders from around the country and six ever-changing cask ales. However they also sell mead and rum and fine mobile phone users £1 with the proceeds being donated to the Dorset and Somerset Air Ambulance.

The pub is run by Lisa Gray and her husband Paul, who said, "The Firkin Shed is about people coming together in a safe, happy environment, with a friendly atmosphere and, of course, a decent pint! We actively buy from traditional cider makers and small producers, many of whom have cultivated their own orchards and share the same ethos. We hope that this has been reflected in this award and that our success has shown there is a place for real cider in all pubs."

Another micropub, The Cellar Door, also the first

in the town, of Newport in Wales, which opened in November 2017 was a finalist. The other two were the Blythe Hill Tavern, London SE23 (Greater London) and The Cricketer's Arms, St Helen's (Merseyside and Cheshire) and CAMRA's current National Pub of the Year.

## **THATCHER'S NEW CIDER MILL TO BOOST PRODUCTION**

Somerset cider-maker Thatchers has seen production rise from 12 million litres in 2009 to 66 million litres in 2017.

The company believes it will need to produce a further nine million litres in 2019 to keep up with the demand. Hence the company has applied to North-Somerset Council to build a new 63,292 square foot cider mill at Myrtle Farm, Sandford, home to Thatchers Cider for over 100 years, hoping to expand their production in 2019. Martin Thatcher, managing director of the company has said, "This investment is about our confidence in the cider market and the future of world-class cider making at Myrtle Farm. Our existing mill has served us well for many years but we are looking to increase our capacity to meet growing demand. The new mill will use less energy and be sustainable powered by energy generated on-site. There is a lot of talk about fruit cider but, as I see it, there's a raft of innovation and variety within the apple cider category, and this is where our focus lies."

Many will be familiar with the distinctive orange Cheddar Valley cider which has been rebranded as Stan's Cheddar Valley. This naturally cloudy 6% medium dry cider is oak-aged and made from apples, including Tremlett's Bitter for its tannins, and Dabinett for the body and flavour.

## **TARDEBIGGE CIDER,**

### **Tutnall, Bromsgrove, Worcestershire**

Having featured Tardebigge medium cider on the cider bar at Chelmsford Summer Beer & Cider Festival I was delighted to have the opportunity to visit their operation in October. Steve and Christine Cooper use only traditional cider apples and perry pears having planted their trees in the mid-1990s producing cider commercially from 1999.

I enjoyed their whole range, labelled from dry, dryish, mediumish, medium etc and particularly the perry: so keep an eye out for their products at the Cider Bar at our festival in July. Steve is very entertaining and





enthusiastic to educate so I asked him to write a piece about grafting cider apple trees for the *Thirsty Times*.

## Grafting apple trees

by Steve Cooper, Tardebigge Cider

Grafting is a method to join the parts of two plants with the upper part of one on the rootstock of the other.

In our case we wanted to reduce the number of Michelin trees—with their French fruit—and increase the number of Dabinett apples.

### Six steps of grafting

1. Select your graft wood: called scions, in January when trees are dormant, & stick in the fridge to keep dormant.
2. Make incision in rootstock tree in April-ish when sap begins to rise.
3. Prepare scion from fridge (or have words with wife who forgot to put them back after cleaning fridge... (Grrr))
4. Connect two with method chosen—there are many types

**A** side veneer

**B** cleft

**C** whip and tongue

**D** saw cut

I have played with many others but these seem to work. However I expect that 2/3 of them will fail.

Carry a roll of plaster just in case one gets carried away and mistakes one's finger for a tree.

5 Secure your graft—tape or nail.

6 Protect the graft—use grafting paste to seal the cleft and then cover the exposed tree with bitumen or wax.

It is vital to prevent the scion drying out in the first few days until the sap starts to rise and give it life.

It is essential to leave some of the old tree frame remaining—this can be cut off in later years as the graft wood takes over. The old boys say “it draws the sap” but in reality it is feeding the root system. The sap rises on a plain stump but often the tree will die the following year as it has not made enough reserves of energy.

Then wait. In the first year you hopefully will show some leaf and bud growth but don't let it flower- keep its strength for bonding with the root stock. The second year remove any failed ones and by the third year you may well have some fruit.

With trees, patience is the way.

Wassail!

# THE ORANGE TREE, CHELMSFORD

**By Claire Irons, Publicity Officer, CME CAMRA**

Over the last year since taking over as manager of the Orange Tree, in Lower Anchor Street, Trish O'Brien, has moved in above the pub with her sons, Colm and Liam, who help serving with a smile.

Nine or 10 real ales are served with four or five from Essex breweries. With the regular Dark Star Hop Head and Mighty Oak multi award winning mild, Oscar Wilde, Trish enjoys choosing a changing range of excellent beers of differing styles with dark and golden remaining popular. Following the success of the Tap Take Overs for Skinners, Titanic and Wantsum, she hopes to do more in the future.

Appreciated by cricket fans visiting the Essex County Ground around the corner it remains a pub for the locals. On display in the public bar is an original oil painting by John Heywood-Waddington, a regular for many years, of a group portrait entitled Bar at the Orange Tree paying homage to Manet's Bar at the Folies- Bergere, referencing the original composition of the central barmaid reflected in a mirror surrounded by customers.

It emphasises the obvious differences between a 21<sup>st</sup> century British pub and a 19<sup>th</sup> century Parisian music hall bar selling wine, champagne ,oranges and Bass beer originally displayed in 1882.

There is a strong sense of community with bingo, race nights and the quiz every Tuesday raising money for the Isabella's Wish to Walk Charity. Isabella has spastic diplegia, a form of cerebral palsy and needs Selective Dorsal Rhizotomy surgery in America and physiotherapy in order to be able to walk. The target of £75,000 was raised by 26<sup>th</sup> November, but ongoing therapy is needed.

There is no charge to see the Steamhouse band who play on a Saturday night every four to six weeks but donations are welcome.

Trish has taken on three new bar staff due to increased custom and functions such as weddings, parties and wakes.

"Thanks to all our regular customers, and new faces who have found their way to our great pub and enjoyed the friendly welcome".



## **An explanatory note on Bar at the Orange Tree by John Heywood-Waddington**

I painted *The Bar at the Orange Tree* as a homage to Manet's Bar at the Folie Bergere, but also, of course, as a homage to the Orange Tree itself. as a quintessential example of British pubs at their best – real ale, community pubs, welcoming to everyone, yet with a colourful cast of regular characters, full of stories, full of life – its own folklore contained within the warmth of its walls.

Manet's painting from 1882 was the last before his death in 1883, attained world renown not only as a symbol of Modernism, but also for its beguiling motif of reflections and that bar lady's mysterious, unreadable expression.

I thought it would be interesting to make a 21st century version of the painting, set not in a Parisian music hall bar, but a classic British pub, featuring the Orange Tree regulars in the mirror behind Trish, the landlady at the bar.

It amused me to see if I could recreate the composition of Manet's painting within a 21st century setting and somehow capture a similarly inscrutable expression on Trish's face as she regards a top-hatted patron.

Indeed, this detail was the only deliberate anachronism in an otherwise noticeably contemporary milieu.

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e: [mrjohnhw@gmail.com](mailto:mrjohnhw@gmail.com)

## **KEY KEG YEAR 2**

**By James Wood**

The dust has settled, the marquees are gone and the grass is recovering after Chelmsford Summer Beer & Cider Festival in Admiral's Park.

I returned to managing the Key Keg Bar with more knowledge and passion for the products than last year.

More people were interested in the "Dark Arts" of key keg. Whether I have converted anyone, I can't say, but I'm pretty sure some people's minds have been changed on the "Is it Real Ale?" debate.

The range of different styles of beer was varied: from sours to stouts, to Imperial Raspberry Blonde (11.5%).

I hope that everyone enjoyed what we had on offer. My staff were a mix of all ages and seemed to enjoy their experience.

Like last year we have learned a lot and hopefully next year Key Keg will return better equipped and I will try and get a good selection again.

Finally I would like to have the same staff back as they were amazing.

**John Heywood-Waddington  
Artist**

[www.mrjohnhw.com](http://www.mrjohnhw.com) • [mrjohnhw@gmail.com](mailto:mrjohnhw@gmail.com)



An emerging artist, whose subject matter is concerned with memories of specific places, people and times. Looking back to find answers in the future, specialising in portraits, landscapes and seascapes.

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## A Saturday in Dengie (Part 2)

By Doug Irons, *Chairman, CMECAMRA*

Part 1 of this adventure was in the Autumn 2018 Thirsty Times which can also be found, along with all previous issues, on our website [www.chelmsford.camra.org.uk/thirstytimes](http://www.chelmsford.camra.org.uk/thirstytimes) edition 027, pages 32 & 33.

At the end of Part one we are in the Cap & Feathers, a free house in Tillingham, where the beer is served by gravity and has three regular beers from the Mighty Oak range. My choice of beer here was a great Maldon Gold.

All aboard the minibus, we travel 4.2 miles from Tillingham to Wibblers Brewery, Taproom and Kitchen in Southminster. We are greeted by Abby and Phil Wilcox, who are the lovely people who run this wonderful brewery, just around the corner from Southminster Railway station and on a Sunday, First Bus No 33 will take you from Chelmsford to Southminster Railway station. However be warned that you may

have to get off at Maldon for a comfort stop on the way back. The brewery is situated in a late medieval tithe barn where you can sit outside to take in the peaceful, rural setting. Many of our group enjoy the ambience, ordering the local home-cooked food. Inside, the seats are at a height so you will have eye contact with the person you are talking to whether they are sitting or standing up, unless they are on their mobile phone, then I suggest you find someone else to talk to instead. The five regular Wibblers beers served are Apprentice, Crafty Stoat, Dengie Gold, Dengie IPA, Hop Black plus three changing Wibblers beers as well. My Goldsands burger with bacon and cheese in a bread roll served with chips and garnish, washed down with a pint of Wibblers Copperhouse was Yummy!! Martin who is driving, rounds us all up and we thank our hosts and head off.

The Queen's Head at Burnham-on-Crouch is a little gem with its wood-fired stove and bare floorboards. This pub is tucked away in a narrow side street opposite the clock tower in the High Street. The lane is called Providence and is a bit tight to drive a 17 seater minibus down. On my last visit here I recall meeting Jim Morton, who was once the landlord of this pub, and he reminded me to score the beer on [whatpub.com](http://whatpub.com), which helps the



selection of pubs for the Good Beer Guide, however on that occasion I was the driver. On this trip I was able to drink and had a pint of Wibblers Dengie IPA. The pub has two regular beers, these being Dark Star Hophead and Wibblers Dengie IPA plus two changing beers which are from Green Jack, Harveys or Mighty Oak breweries. Our group sit outside around the covered tables to enjoy the lovely afternoon before bundling to the next pub.

As I walk in to Tap Room 19, Crouch Vale Brewery Tap in South Woodham Ferrers, I recognise people who I work with and the guys from the butcher's stall in Chelmsford market, who are on a stag do (good idea). The beer is served from the cask from the ground floor cellar which can be viewed from the bar. There are five regular Crouch Vale beers: Amarillo, Blackwater Mild, Brewers Gold, Essex Boys Best Bitter and Yakima Gold plus two changing beers. Amarillo for me as it is a personal favourite of mine.

We move on to The Hurdlemaker's Arms at Woodham Mortimer. Hurdles were made from material cut down in the nearby wood. This popular Gray's pub is an attractive 400-year-old former farmhouse. With the changing range of real ales and ciders we appreciate that this has been the Maldon & Dengie branch Pub of the Year. Although the bar and restaurant are busy Nette, the landlady makes us all welcome and ensures that I get to chat with her husband Gary, the chef who is proud to present high quality food at a reasonable price.

Our last pub is the Swan at Little Totham, a pretty jigsaw picture pub which has been CAMRA National Pub of the Year. It is a Grade II listed, cosy three room cottage-style pub, which includes a separate restaurant and a public bar with a dartboard. Locally sourced food is served at lunchtimes and evenings. Children and dogs are welcome and they can play in the enclosed front garden. The pub serves three regular beers and three changing beers all direct from the cask, from the chilled cellar and has an extensive range of ciders. A beer festival is rocking when we arrive, with a band playing as we meet up with more friends. I finish on another favourite, the classic pale ale, Landlord brewed by Timothy Taylor's. After another superb day visiting so many pubs we are all pleased to get on the bus for the last time and head back to Witham and Chelmsford to be dropped off near our homes.

I would like make a special thank you to Martin Joy who drove and organised this trip around the Dengie Peninsula area. Not bad for £10.00, including drop off near home. CAMRA members can come on our minibus trips however sometimes we do take a coach and then non-members can attend. See [www.whatpub.com](http://www.whatpub.com) for more details about the pubs, and how to score the beers.



# The Brewers Arms

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 Sun: 12 noon - 11pm

**Main Road, Bicknacre, Chelmsford CM3 4HD**  
**Tel: 01245 224061**  
**[www.the-brewers-arms.com](http://www.the-brewers-arms.com)**



We would like to wish  
all our customers past and present

*A Happy Christmas &  
Wonderful New Year*



**THE SHIP**

The Ship is an established and popular Chelmsford pub that has been in the same family for three generations.

It's renowned for its delicious, home-cooked food, a range of real ales and craft beers and a warm welcome from its dedicated staff. The Ship offers the perfect getaway for a drink or a meal, so why not come along and sail with us and drop anchor for all day?

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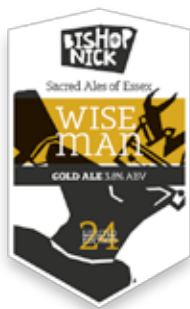
# BREWERY NEWS



*Libby writes to tell us:*

Fantastically exciting times for Bishop Nick. We have just taken delivery of our fourth fermentation vessel which increases our potential brew

capacity by 25%. In line with this we are expanding the office space on site to accommodate another sales administrator who we have recently appointed – you may well have already been introduced to Anita Creasy. Anita will be working alongside Claire Wager on a part time basis.



We have two new limited edition Christmas beers: **FESTIVE** (4.8%) winter ale which is deep copper in colour and shouts nuts, toffee, raisin, fig and biscuit – epitomising all that is fabulous about this time of year.

To complement this 'old ale' style beer we also have **WISE MAN** (3.8%) which is a refreshing golden ale perfect for a pre-dinner pint with your nibbles. These beers will be available as well as our core beers for home entertaining and gifts. Minipins, polypins, minicasks etc can be pre-ordered from the brewery.

Our last Limited Edition **RESPECT** which was brewed in commemoration of the 100<sup>th</sup> Anniversary of Armistice Day sold out in record time (proceeds from which will be donated to Military Charities). Our popular porter **WITCH HUNT** also sold extremely quickly and went down well for Halloween.

The Brewery Shop at East Street is open Monday-Friday 9am-4.30pm (and Saturdays in December 10am-2pm)

For a full product list see [www.bishopnick.com](http://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](mailto:info@bishopnick.com)



*By Wendy Pike*

## Events

The brewery is all set for a busy pre-Christmas season. One of the highlights will be the Christmas

Beer Festival on Saturday 8th December 10.30am-5pm. As well as new beers to try (see below) and old favourites, there will be music, fun and a short, high-energy if low-budget, brewery team panto production, Jack and the Beer Stalk. Festive food and snacks will be available. Donations are encouraged for Essex based SNAP (Special Needs and Parents) charity.

## Christmas and new beers

### Crimble Crumble

4.5% bottled, rich and fruity ruby ale, Brentwood.

**Santa's Sack** 4% light brown, slightly sweet, festive ale, Brentwood.

**Jungle All the Way** 4.3% draught golden ale from Elephant School.

**Toblerone Stout** 4.5% sweet stout brewed with chocolate, honey and almond flavours.



## News

Roland went to Westminster, representing the Ongar and Brentwood area, to take part in CAMRA's Save Our Pubs campaign mass lobby day (October 30th).

On the way back he popped into The Palm Tree at Mile End and saw landlord Alfie. Despite unhelpful

gossip on social media claiming the pub had closed, Roland can confirm the pub is still very much open.

"The beer was top notch and landlord Alfie's jokes are as bad as ever," said Roland.



# BREWERY NEWS



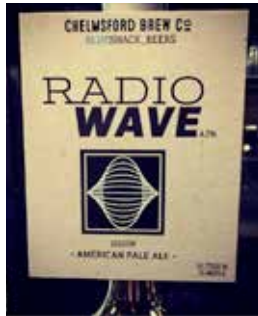
**CHELMSFORD BREW CO**  
**BLUESHACK BEERS**

## **Hans writes to tell us:**

We are gearing up for Xmas here at the brewery and getting as much beer ready as we can for the people of Chelmsford and beyond!

Our NEW Ruby Ale will be available for Christmas and January. It's called the EIGHT FIFTEEN. Where does the name come from? Well it's a long, tired and emotional story.

It's a rich ruby ale with a wonderfully complex malt base, soft fruit finish.



Our session American Pale Ale RADIO WAVE 4.2% has been well received so far. It's available in bottle as well as cask. Craft kegs are being tested as you read this and will be available very soon.

Let's not forget the Port Jackson! Brewed after a four month slumber. We had a bit of time to assess where we wanted this beer to go. We are so happy with the Port Jackson.

It's got the complexity you wish for in a porter but at a strength you can enjoy several. This beer is by far our favourite right now, it's very well balanced.

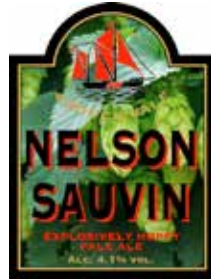


## **Colin tells us:**

The new beers keep on coming!

New for November we had Nelson Sauvin (abv 4.1%) and Full Nelson (abv 5.2%). Both are pale and brewed with the New Zealand Nelson Sauvin hop,

as the names suggest. Full Nelson will be available in bottle-conditioned form, as well as cask.



Santa's Revenge (abv 5%) will be available in December and Anchor Street Porter (abv 4.9%) in January – this will also be in both cask and 500ml Bottle-conditioned form.

## **Mike Farmer writes to tell us:**



We have several new beers out this year, as well as several returning favourites. Returning will be Farmer's Christmas Stout 4.8% which has rich coffee and roasted flavours, Five Gold Rings 3.8% golden with US Nugget hops and Secret Santa 4.0% golden with the delicious Mosaic hop.



New for 2018 we have Santa's Last Stand – a 4.4% ruby bitter late hopped with Cluster hops, A Winter's Ale 4.0% – an amber bitter, smooth and easy drinking with US Pallisade hops and finally Silent Night 4.8% - golden with the amazing Citra and Summit hops giving big hoppy citrus flavours. All six beers are available in bottle and cask and can be found in various free houses and bottle shops around Essex.

# BREWERY NEWS



## Ruth O'Neill tells us:

Our Christmas Ales, Bingle Jells, Little Cracker and Yellow Snow will be available in bottle in addition to Maldon Gold, Captain Bob and Oscar Wilde that are now permanently available in bottle.

Our brewery open day is on Saturday the 8<sup>th</sup> December from 11am -3pm. We will have free samples of our Christmas beers and our spirits, plus a paying bar and food.

Wilde Samphire Gin is taking the "world by storm" and we having a second batch distilled in time for Christmas.

## Christmas Ales Below:



**LITTLE CRACKER** 3.6% nut brown – Delicious roasty malts, bitter sweet citrusy hops - a real cracker!

**YELLOW SNOW** 3.8% golden – Plenty of zesty Brewers Gold hops; a refreshing session ale.

**PURPLE REINDEER** 4.0% ruby – Amazing hops imparting dark fruits and slightly cedar wood aroma.

**WONKY DONKEY** 4.3% blonde – Very pale, full flavoured ale with floral/herbal hop character and long bitter finish.

**WHISTLING WHEELBARROW** 4.5% porter – Coffee, chocolate, and dark molasses malts, spicy hops. A perfect Porter.

**BINGLE JELLS** 5.2% deep mahogany – Strong and full bodied winter warmer. Hints of dark fruits from the hops balanced by malty sweetness and balanced bitterness. Ideal for

after dinner with your Christmas Pud.



## Gillian writes to tell us:

Fallen Angel Brewery has recently been working with Chelmsford Civic Theatre

who ran a competition to name one of our beers for the theatre. The winning name is 'Civic Pride' which seems appropriate! We are very flexible and happy to

customize for our customers!

Our three bottle gift rattan bags make an ideal present for someone looking to give that someone special a unique, hand-crafted, locally made gift. It's also that time of year for spicing up those cold evenings. Any stout with naga in it has to be hot! This year Tesco decided to pair our Black Death with a holographic skull beer mug which has proved extremely popular across the stores! We also bespoke corporate gifts and have introduced a new golden ale into our range of classics - bitters, copper ales and sparkling ciders. Contact the brewery for details.



## Abby writes to tell us:

We have an Open Day on 8<sup>th</sup> December, 12 until 3pm. Our taproom extension will hopefully be completed by the end of November and

up and running for December.

Christmas beers have started to be brewed and we have an early bird offer, order by 30<sup>th</sup> November and collect in early December to receive a 10% discount. Please email [sales@wibblers.co.uk](mailto:sales@wibblers.co.uk) for an order form.

Here Be Dragons has been canned and is proving very popular, 5.8% really hoppy craft beer with complex flavours from lots of hops. It is on draft in the Taproom along with our other new craft offering Stoaty McMilshake.



# HOW TO JUDGE A PUB

## CAMRA CRITERIA FOR JUDGING PUBS

Category	Mark out of 10	Factor	Score
Quality of Beer/Cider/Perry		x2	
Style/Decor/Furnishing/Cleanliness		x1	
Service, Welcome & Offering		x1	
Community Focus & Atmosphere		x1	
Alignment with CAMRA Principles		x1	
Overall Impression		x1	
Total Scores			

Comments

**NB :** Cider pubs are judged on an extra category :  
Knowledge/Promotion of the product with different factors

### MY VOTE FOR CME CAMRA PUB OF THE YEAR 2019 IS...

Name of Pub
Location of Pub
Member Name
CAMRA Membership No
Tel. No
Email

**VOTES MAY BE POSTED TO:** DOUG IRONS

2 Pertwee Mews, Writtle Rd, Chelmsford, CM1 3BL

Email [puboftheyear@chelmsford.camra.org.uk](mailto:puboftheyear@chelmsford.camra.org.uk)

Handed to Doug at a Branch meeting.

FREE drink for first time attendees

**VOTES TO BE SUBMITTED BY MIDNIGHT 31st JANUARY 2019**

## SCORING YOUR BEERS

Want your favourite pubs  
in the CAMRA

**Good Beer Guide?**

Score your Beers on



**WHAT?UB**

Go to Whatpub@ <https://whatpub.com>

**"Member Login"**

enter your CAMRA Membership number  
and password

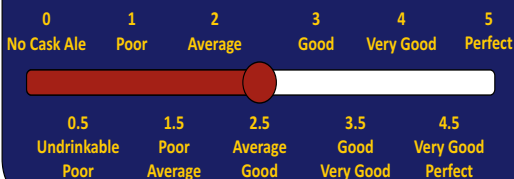
**Find your Pub**

Click on  to find pubs nearby  
Or

Type in the Pub's name and location

**Score your Beer**

Use the sliding scale to score your beer



**Find or type in the Brewery & Beer Name**

Submit Score

## Chelmsford and Mid-Essex CAMRA

### **"Score your Beers" Incentive 2018**

Every 20 Beers Scored gains an entry into our  
Beer Raffle to be drawn ready for Christmas

*If you prefer you can submit your scores on  
paper at Branch Meetings where score sheets  
are available*



# Join up, join in, join the campaign



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FOR  
REAL ALE**

From  
as little as  
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month!

Protect the traditions of great  
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at [www.camra.org.uk/joinup](http://www.camra.org.uk/joinup)

Or 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 send a cheque payable to CAMRA Ltd with your completed form,  
visit [www.camra.org.uk/joinus](http://www.camra.org.uk/joinus), or call **01727 798440**. \* All forms should be addressed to  
Membership Department, CAMRA, 230 Hatfield Road, St Albans, AL1 4LW.

## Your details:

Title ..... Surname .....  
Forename(s) .....  
Date of Birth (dd/mm/yyyy) .....  
Address .....  
.....  
..... Postcode .....  
Email address .....  
Daytime Tel .....

## Direct Debit

## Non DD

Single Membership (UK)	£25 <input type="checkbox"/>	£27 <input type="checkbox"/>
Joint Membership (Partner at the same address)	£30 <input type="checkbox"/>	£32 <input type="checkbox"/>

For concessionary rates please visit  
[www.camra.org.uk](http://www.camra.org.uk) or call **01727 798440**.

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.

## Partner's Details (if Joint Membership)

Title ..... Surname .....  
Forename(s) .....  
Date of Birth (dd/mm/yyyy) .....

Signed .....

Date .....

Applications will be processed within 21 days.



**CAMPAIGN  
FOR  
REAL ALE**

## Instruction to your Bank or Building Society to pay by Direct Debit

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**

### Name and full postal address of your Bank or Building Society

To the Manager ..... Bank or Building Society

Address .....

Postcode .....

### Name(s) of Account Holder

.....

### Bank or Building Society Account Number

.....

### Branch Sort Code

.....

### Reference

.....

### Service User Number

9 2 6 1 2 9

### FOR CAMRA OFFICIAL USE ONLY

This is not part of the instruction to your Bank or Building Society

Membership Number

Name

Postcode

### Instructions to your Bank or Building Society

Please pay Campaign For Real Ale Limited Direct Debits  
from the account detailed on this instruction subject to  
the safeguards assured by the Direct Debit Guarantee. I  
understand that this instruction may remain with Campaign  
For Real Ale Limited and, if so, will be passed electronically  
to my Bank/Building Society.

Signature(s)

Date

Banks and Building Societies may not accept Direct Debit Instructions for some types of account.



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 by Direct Debits
- If there are any changes to the amount,  
date or frequency of your Direct Debit  
The Campaign for Real Ale Ltd will notify  
you 10 working days in advance of your  
account being debited or as otherwise  
agreed. If you request The Campaign  
for Real Ale Ltd 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 The Campaign  
for Real Ale Ltd 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 The Campaign Real Ale Ltd  
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.

\*Price of single membership when paying by Direct Debit. \*Calls from landlines charged at local rates, cost may vary from mobile phones.  
New Direct Debit members will receive a 12 month supply of vouchers in their first 15 months of membership.

# BRANCH CONTACTS

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01245 290710 / 07773 093399

**Winter Festival Organiser:** wbfo@cbcf.info  
**Summer Festival Organiser:** sbfo@cbcf.info

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**Secretary** Steve Dearing  
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**Compiler of NWE articles for Thirsty Times**  
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07824 726108 (m)  
magazine@northwestessex.camra.org.uk

Publication date for the SPRING 2019 issue (29) is 25th March. To volunteer to distribute Thirsty Times or if you have run out of stock contact the relevant branch distributor:

**CME:** magazine@chelmsford.camra.org.uk /  
07803 055542

**MAD:** Steve Dearing  
07736 156745 secmad@btinternet.com

**NWE:** Chris Rouse 07824 726108

## Essex County Council Trading Standards

08454 040506. Contact in case of persistent short measures, failure to display price lists, strengths or business names

## COMING UP SOON IN THIRSTY TIMES:

- A Day Trip to – The Stanford Arms, Lowestoft
- What's Happened to Ridley's Pubs?
- Pub of the Year Announcements

# THIRSTY TIMES

Thirsty Times is published by the Chelmsford & Mid-Essex, Maldon & Dengie and North West Essex Branches of CAMRA, the Campaign for Real Ale. It is brought to you quarterly by unpaid volunteers with 6,000 copies distributed free to pubs and festivals across Essex. It is also available to read online at [www.chelmsford.camra.org.uk](http://www.chelmsford.camra.org.uk)

Please email letters, news, views and articles for possible publication to Tony Vernon, editor of Thirsty Times and to Claire Irons, Publicity Officer Chelmsford & Mid-Essex CAMRA. Thank you to all contributors and Mansion House Publishing. The editor reserves the right to edit articles if required with the full article appearing on the CME branch website.

Views or comments expressed in Thirsty Times are not necessarily those of the Editor, CAMRA Ltd or the Chelmsford & Mid-Essex (CME), Maldon & Dengie (MAD) or Northwest Essex (NWE) branches of the Campaign for Real Ale.

## Advertising

To advertise in Thirsty Times, contact:

**Tony Vernon or Claire Irons after 7th January 2019**

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20 Wharfedale Road, Ipswich, Suffolk, IP1 4JP  
Email: [info@colourplan.co.uk](mailto:info@colourplan.co.uk)

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**For advertising rates  
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Tony Vernon or Claire Irons  
after Monday 7th January  
2019.**

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**Spring 2019 issue:**  
**WEDNESDAY**  
**6TH MARCH**

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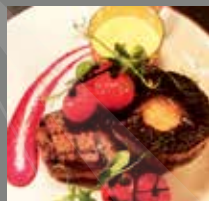


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