



CAMPAIGN
FOR
REAL ALE

THIRSTY TIMES

Chelmsford & mid-Essex Branch of CAMRA



**The Orange Tree, Chelmsford
is Pub of the Year (again!)**

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.

- Cosy and inviting bar area
- Noted for food
- Locally sourced ingredients
- Sunday roasts
- Alfresco dining
- Casked conditioned gravity fed local real ales
- Private dining room
- Interesting wine list
- Reassuringly traditional
- Garden and car park
- Real fires
- Dogs, Cyclists, Walkers welcome
- Muddy boot friendly



The Square and Compasses

Fuller Street, Essex CM3 2BB

Tel: 01245 361477

Email: info@thesquareandcompasses.co.uk

Web: www.thesquareandcompasses.co.uk



ORANGE TREE CROWNED PUB OF THE YEAR AGAIN

The Orange Tree in Chelmsford has been voted the branch's Pub of the Year - for the second year running. To say that landlord Silent Mike Collins was delighted would be an understatement! Within a few days he was sporting a tee shirt proclaiming the achievement.

With Roger Protz in the city to officially open the Chelmsford Winter Beer and Cider festival it seemed appropriate to ask him to congratulate Mike on his success. If you want to see the official certificate presented to Mike at the Orange Tree keep an eye on our website

for the date – www.chelmsfordcamra.org.uk. I could repeat what we said about the pub last year because not much has changed, and it doesn't need to. Mike runs a proper pub with a focus on real ale (and cider) drinkers, and our members obviously appreciate it.

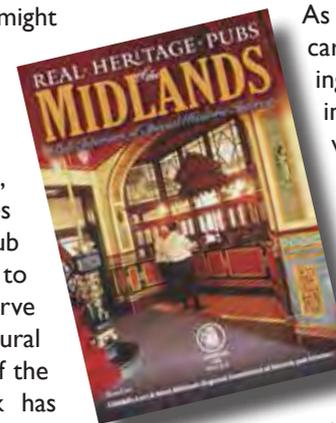
Runner up in the contest was another long-time favourite, the Compasses at Littley Green, with the Railway Tavern in Chelmsford also highly placed. Congratulations to Mike, Joss and John for giving the real ale public what they like.

PUBS – THE INSIDE STORY

Real Heritage Pubs of the Midlands

by Paul Ainsworth, CAMRA Books

When we visit pubs, most of us understandably concentrate on the beer and increasingly, nowadays, the food. Other features, such as the bar staff and resident pets, might swim into our ken, but how many of us pay attention to what can be examples of a precious and threatened heritage – the architecture, design, and interior features of our local? CAMRA's Pub Heritage Group works to document, celebrate and preserve features of real architectural significance in pubs, and one of the manifestations of their work has been a series of books, published by CAMRA, of which this is the latest.



'palaces', and include some unsung interiors from the inter-war period. The 201 featured pubs include The Olde Trip to Jerusalem, cut into the rock under Nottingham Castle and The Royal Oak in Chesterfield, which incorporates a 16th-century half-timbered building. As well as the pub listings, the book carries special features such as 'Ringing the Bell', 'Gents Only', 'Celebrating Ceramics' and 'Taking it Home with You'.

This is the first guide of its kind for the Midlands, and it champions the need to celebrate, understand and protect the genuine pub heritage remaining to us. It will not only provide great inspiration for exploring and appreciating the Midlands' pubs, but may alter your whole perception of your own favourite watering-holes.

The Real Heritage Pubs of the Midlands, isbn 9781852493240 will be on sale from April 16th, at a RRP of £5.99 and a CAMRA members' price of £4.99. The author, Paul Ainsworth, will be signing copies at the CAMRA Shop over the Members' Weekend.

PUB NEWS

An application for change of use of the **Queens Head, Braintree** from A4 to A2 (offices) has been approved. This was a Greene King pub until about a year ago when it was sold, we believe as a free house. As it is the only pub serving a substantial area of west Braintree the branch sent an objection to Braintree council but it couldn't prevent the loss of another community pub.

The sale of the **Flich of Bacon, Little Dunmow** to a group of local people unfortunately fell through. As we go to press it is on the market for £275,000.

Better news though from the **Butchers Arms at North End** which reopened just before Christmas following major alterations and refurbishment.

You may recall that the **Golden Fleece, Chelmsford** was closed for a short while a couple of months ago for improvements. Thanks, Brett, for the CAMRA invite to the reopening. In fact £120,000 has been spent on the pub which now has four distinct zones. There is a new menu and they're looking to attract more people, particularly families, for lunchtime and early evening meals, but without affecting their regular live music and sports fans. The Fleece is serving Beavertown's Gamma Ray,



Whitstable Pale Ale and Brewdog's Dead Pony Club on draught, with a range of six US bottled beers including Shipyard, Goose Island and Sierra Nevada. Landlord Brett says "Our craft beer selection is different to anything else in Chelmsford, so that's a strong pull for younger customers, and we're getting families with children in for meals, which we've not had before. We're gaining new customers all the time."

If you're an Adnams fan put this date in your diary - 23rd April (St George's Day). The **Railway Tavern, Chelmsford**, is hosting an Adnams tasting night from 5pm to 7pm. A couple of the Adnams guys will be there offering tasters of 3 Adnams beers, some of their award winning spirits, plus some giveaways, all this accompanied with some good English nibbles supplied by the pub. Should be a good night.

Will & Donna at The **Woolpack, Chelmsford** announce the traditional Easter Beer Festival will be held from Thursday 2nd - Sunday 5th April. There will be over 80 real ales, ciders and perrys, and food will be served all day in the marquee. You can view the beer list on our branch website



The Spring Beer Festival at the **White Hart Hotel, Witham** starts on St George's Day,

Thirsty Times

PUB NEWS

23rd April, with more than 20 ales and 4 ciders. The cask ale bar there is proving a real success and the 12 days of Christmas beer festival went well, with members of Ipswich CAMRA calling in en route to Chelmsford. The pub has a new big screen which has been a favourite for the Six Nations rugby tournament and will be the place to be for the Rugby World Cup in September!



Another regular festival returns at **The Bakers Arms, Danbury** over the May bank holiday, Friday 22nd - Monday 25th May. A good selection of beers and ciders, with food available all day including their speciality fish and chips and home-made chilli and curry in the beer tent. Live music as well.

The Leather Bottle, Pleshey has a beer festival the last weekend of March.

The **Horse & Groom at Writtle** has some interesting monthly food themes coming up. All of April is a Seafood Festival, May is a Festival of British rare Breeds, June a Cheese and Cask Ale Festival, and all of July is a Summer Food Festival. Remember that the pub offers card-carrying CAMRA members a 10% discount on real ales, including their house beer brewed by Brentwood.

Spring 2015

You can read elsewhere of the remarkable achievement of Rosemary Cotton at the **Three Compasses, West Hanningfield** who has been serving real ale there since 1971. Another milestone is approaching at the **Chequers in Felsted**. On May 18th landlady Wendy Barker, who was born there, will celebrate 60 years since her father took over the pub, which has been in the same family ever since. Wendy plans a celebration later in the summer.

Finally, have you visited the Stay in a Pub website (www.stayinapub.co.uk)? It's an initiative "to improve pubs' profitability and help protect the British pub in difficult economic times". Next time you're travelling it's worth a look. You can check availability of accommodation and book online with no booking fee. Three pubs in our area are listed there - can you guess which?

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CAMRA REWARDS ROSEMARY FOR 43 YEARS OF REAL ALE



Chelmsford CAMRA members Charlie and Linda Smith who surveyed the pub for Whatpub, Chairman Doug Irons, Rosemary, John and Charlotte Cotton

The Chelmsford and mid-Essex branch of the Campaign for Real Ale recently made an award to Rosemary Cotton, landlady of The Three Compasses, West Hanningfield, for serving Real Ale there since July 1971, the year that CAMRA was founded.

She was presented with a commemorative certificate, an engraved vase and flowers by the chairman of the branch, Doug Irons, on Saturday 17th January. Members of the branch enjoyed her hospitality, home cooked food and real ale at the pub to celebrate her amazing achievement and dedication.

You could say that beer is in her blood as she was brought up in the Crown Inn at Kings Somborne in Hampshire, which had been run by her family for 3 generations. Her husband Kenneth was landlord of the Three Compasses so when he died in 1986 she became licensee. She bought the pub with her son John in 1998,

who is joint licensee, so they were able to extend the Grade II listed building dating from 1475. She has stayed loyal to the Ridley family who owned the pub for many years and so has Bishop Nick Ridley's Rite Bitter 3.6%, brewed by Nelion Ridley, permanently for sale. A second hand pump features a golden ale chosen by Rosemary who never has a holiday, just a few hours off occasionally as she enjoys chatting to her customers so much.

"I thoroughly enjoyed the evening. What a joy to be remembered for 43 years at the pub and to be presented with lovely flowers and an engraved vase which I will treasure for the rest of my life. The award will be in pride of place where everyone can see it in the saloon bar. It was a brilliant night and thoroughly enjoyed by all. It does not seem like 43 years since 1971. Thank you everyone for all your best wishes and wonderful presents."

Easter BEER FESTIVAL!
Entertainment & Hog Roast!
35 REAL ALES ALL BREWED IN ESSEX
GOOD FRIDAY - SATURDAY - SUNDAY - EASTER MONDAY

3rd April 11.00am to 6.00pm	4th April 11.00am to 6.00pm	5th April 12.00noon to 6.00pm	6th April 11.00am to 6.00pm
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BREWERY NEWS

WIBBLERS BREWERY

Nigel Sadler, our Wibblers correspondent, reports:

Wibblers Brewery has won Champion Beer of East Anglia with their 5.3% stout called "Crafty Stoa". Head brewer and owner, Phil Wilcox said "We're extremely pleased to learn that we have come out on top with this ale; there was some stiff competition this year and the overall quality of the beers was extremely good which make this win all the more pleasing".

Crafty Stoa started life some years ago as a brew made in conjunction with the renowned Durden Park Beer Circle. It is a recreation and interpretation of an 1885 recipe for Usher's



Stout. It's a very complex brew featuring a number of different coloured malts. The pale malt is finest East Anglian Maris Otter supplied by Crisp Maltings in Norfolk. The hops are pure English Fuggles from leading hop merchants, Charles Faram Ltd.

The beer is brewed in small batches due to its nature. Phil adds "It takes a good 10 days for the yeast to munch its way through the wort and we then like to condition it in the brewery for a further fortnight before sending it out to trade but it's one of these beers that gets better with a few more weeks on it. This allows the edges to smooth out and even more depth of flavour to come through".

Phil hopes that the beer will now go forward to both the Great British Beer Festival in August and the Great British Winter Beer Festival next year.

take some of the strain off our brewers who, although Jan/Feb are meant to be the quiet months, have had to brew 6 times a week since the beginning of January!

You may have gathered by now that our 2015 themed specials all have names from the Beatles hit 'Lucy In The Sky With Diamonds', but I wonder, have you picked up on some of our other one off brews with Beatle-ish names? This is just a bit of fun, with no actual prize, to test your Beatles knowledge; if you spot one of our specials and you think it's named for a Beatles song, please Tweet or Facebook us - we love hearing from you and we always respond; facebook:

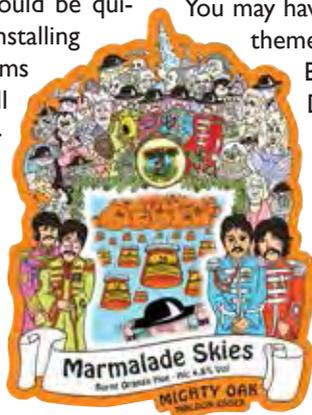
Mighty Oak Brewing Company or twitter: @MightyOakBrew



MIGHTY OAK BREWING COMPANY

The expansion continues...

We were hoping that January would be quiet enough to spend a few days installing some of our new kit, but it seems that January is the new July and all we had was one weekend to install our new Mash Tun, but the expansion is not over yet! Next in line is the bespoke Copper, and then FV will be in by Easter (fingers crossed). It's been a long time coming, and squeezing the vats in around the constrictions of our beautiful Victorian Goods Shed has given us some logistical problems to say the least. It'll be worth it in the end though, having this new larger kit will



BREWERY NEWS

BRENTWOOD BREWING COMPANY

Following judging at Colchester Winter Ale & Cider Festival in January, Brentwood Brewing Company was delighted to learn that their Marvellous Maple Mild 3.7% won CAMRA's Champion Mild of East Anglia 2014 Award. It means this popular Brentwood Beer, which also won Cornwall CAMRA's Champion Mild Ale Award at Falmouth Beer Festival in October 2014, will be entered into the national CAMRA Champions competition.



Keep an eye out for Brentwood Brewing Company's Beers of the Month. In March it's Burton Ale 4.8%. April's are: Hot XXX Buns 3.9% and Big Bunny 4.3%, a tasty golden beer with plenty of hop for Easter. For Saint George's Day on 23rd April, George and the Dragon 3.8%. Tasting notes can be found on the website.

On the subject of St George's Day, Brentwood Brewing Company is once again organising a fun outing on Thursday 23rd April to celebrate England's Saint's day as part of the brewery's campaign to make the date a new Bank Holiday. There's an open invitation (over 18s only) to join the brewery team on a pub walk around Brentwood, sampling Brentwood Beer, playing pub games and making bizarre World record attempts as the team visits popular local watering holes. Please check www.brentwoodbrewing.co.uk nearer the time for further details.

Looking ahead to later in the year, Head Brewer, Ethan Kannor, will be presenting something unique and rather unusual, his latest beer creation, Ethan's Marvellous Medicine.

Should you find yourself at a loose end on the first Saturday of the month, a pleasant way to

occupy your time could be to visit Brentwood Brewing Company's Open Day. From 10 30 am to 3.30 pm you can take a tour of the Brewery for £10 which includes a free pint of draught Brentwood Beer and a free gift. You can browse the goodies in the Brewery Shop and get a free taster of the two beers on tap.

For Open Day on April 4th, Easter Weekend, along with brewery tours for £10, the brewery is planning its popular Beer Tasting offer. Taste 5 different Brentwood Beers for just £5. Again, there'll be hot food but best to check the website for full details.

ROUND TOWER BREWERY

Hannah Tippler reports:

Now entering our third year, Round Tower continues to go from strength to strength with our Stouts and Slipstream 6% Black IPA still in high demand and our ever changing range going down well in pubs across the county. The Cricketers in Moulsham Street and The Hop Beer Shop are taking our beer regularly and our bottled beers are becoming popular in specialist beer shops such as The Hop Beer Shop and Beautiful Beers in Bury St Edmunds. We have recently branched out and made a very limited run of a Rye Beer called Catchers 5.8%, a dark rye beer that was enjoyed at the Chelmsford Winter Beer festival. We have recently made a Moulsham Pale Ale for the Moulsham Pale Ale weekend at the end of March. Each cask will be dry hopped with different hops and so you'll need to try them all to identify the differences! With the weather becoming warmer, keep an eye out for our new light, hoppy golds that are easy to drink in the sunshine. As always we are looking to the future and this spring we will also be brewing a strong dark beer that we will age ready for next Christmas.



BREWERY NEWS

MALDON BREWING COMPANY

This year's 'monthly specials' from the Maldon Brewing Company celebrate Maldon's barges. Some of the famous Thames Sailing barges we are commemorating are still in operation, owned by Topsail Charters, the East Coast Sailing Trust and the Thames Sailing Barge Trust, all of whom are based in Maldon. The barges now offer a variety of cruises and charter opportunities. Maldon and Heybridge Basin, and along the River Blackwater, are the best places to view these majestic boats.

January's beer was 'Thistle' (The last barrel went to the Chelmsford Beer Festival!) – a traditional dark brown mild, soft and beautifully mellow at 4.3%. Available in bottles while stocks last!

The barge Thistle is moored at Maldon and is currently being used as a tearoom by Topsail Charters. She is the oldest surviving iron barge, built in 1895 to carry coal from the Humber up to London.

You may well have sampled 'Reminder' at the Chelmsford Festival. This beer is also available in bottles. It is a golden beer with a hop from the USA which may well 'remind' you of tangerines! The barge was launched in 1929 and christened to "remind" her rivals of her great speed. She was champion barge in the races on both the Thames and the Medway.

March's beer is 'Centaur' – a traditional best bitter. The Minstrel hops give this beer a lovely fruity aroma, with spicy notes. Centaur, launched in Harwich in 1895, spent her early life trading on the continent and then shipping grain before retiring in 1965.

We have brewed 'Pudge' for April, a 3.9% golden ale. This is named to commemorate the anniversary of the 'little ships' of Dunkirk in May. Pudge was requisitioned in May 1940 whilst in Tilbury,

drafted to Dover and thence to Dunkirk to aid the evacuation. Three barges including Pudge were taken in tow by a tug and crossed the Channel under cover of darkness. Pudge hopes to make a return trip to Dunkirk for the celebration in May.

For May we have s.b 'May' (of course!) This is a copper beer using Challenger and Bramling Hops and rye malt for a dry finish

'Dawn' is for June and 'Barge Match' for July (the month of Maldon's match along the River Blackwater this year). Sailing Barge Dawn will be open to the public in April, having completed 8 years of repairs enabled by heritage lottery funding. We are planning a gold 3.8% beer using the hop 'Admiral', just right for warm sunny weather.

These beers can be bought in bottles from our brewery shop (subject to availability).

Visit us in the Stable Yard of the Blue Boar Hotel, Silver Street, Maldon. CM9 4QE. Opening times: 9.30am – 5pm Monday – Friday and Saturday mornings.

01621 851000
 maldonbrewing.co.uk
 info@maldonbrewing.co.uk

SPRING BEGINS IN MOULSHAM PUBS

Cast out those long dark nights of winter, the pubs of Moulsham welcome spring with a special event featuring special beers to celebrate the vernal equinox. The weekend starting Friday 20th March sees the key pubs of the Moulsham area presenting a selection of Pale Ales including some unique brews never tasted in the community before, tempting us off our lazy cozy sofas and out into the communal enjoyment of pub life.

Our local brewer Simon Tippler (great name for a brewer) of Round Tower Brewery on Navigation Road is creating a special Pale Ale just for this occasion. Moulsham Pale Ale (M.P.A.) is brewed with a mix of pale and extra pale ale malt made from East Anglian barley. With a small amount of hops added for the full length of the

boil to provide some of the bitter character, the majority of the hops are added in the last 10 minutes of the boil. Such a short time in the copper means that they contribute only a small amount of bitterness to the final beer but still help provide the great hop profile that is looked for in a pale ale. M.P.A. is hopped using Simcoe, which can provide passion fruit, pine and citrus characteristics and also with Centennial hops which can also add floral and lemony notes to the beer.

For Moulsham Pale Ale weekend Simon says "Some of the casks will have an extra addition of hops just before they leave the brewery and this 'dry hopping' will add to the aroma and overall complexity of flavour. Just to make things interesting, no two casks will be dry hopped with the same varieties meaning that in each pub there will be a different variation of the core beer".

Watch out for this celebration of Pale Ales at The Cricketers, The Queens Head, The Star & Garter, The United Brethren, The Woolpack, the newly-opened Hop Shop and at Chelmsford & mid Essex CAMRA 2015 Pub of the Year, The Orange Tree. Talk to the landlords of these pubs and see what they have planned.

Already Mike at the Orange Tree has promised a range of Pale Ales including Dark Star Hop Head 3.8%, Dark Star American Pale Ale 4.7%, Black Wolf Gold Digger 4.2%, R.C.H. Pitchfork 4.3%, Stonehenge Danish Dynamite 5.0% & Tring Piggott's Pale Ale 4.3%.

Will at the Woolpack will have a range of Pale Ales on cask, keg and a huge range in bottles too.

Celebrate your Local!

CHELMSFORD SUMMER BEER & CIDER FESTIVAL 7TH - 11TH JULY

Once again this July, Chelmsford will host one of the UK's largest Beer and Cider festivals. The festival is managed entirely by volunteers.

If you have never visited the summer festival it's not to be missed with its fantastic atmosphere, live entertainment, great choice of food, foreign beer and Essex's biggest beer garden. Featuring over 300 Real Ales and 80 Ciders and Perries the Festival has something for those who seldom sample through to the dedicated enthusiasts.

Those regulars who have come for several years will know how much the festival has grown and especially since the move into Admirals Park. Bigger marquees, a greater selection of Real Ale and Ciders and more visitors. This year more is planned and again more features will be added.

volunteer does for the festival it's crucial to the end result, a fantastic week for the City.

The festival is now looking for volunteers with unique skills. We would like to hear from anyone who wishes to share their expertise in marketing and media, video making, graphic design, administration and project management. If you are interested in joining a diverse group of volunteers, please contact the Festival Organisers directly sbfororganiser@chelmsfordbeerandciderfestivals.org.uk. It could look very good on your CV!

As always we will soon be on the lookout for anyone able to give anything from three hours upwards to help during the festival. The volunteer sign up starts on our website in early May. No experience needed and full training is given.

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Our chosen Charity partners for 2015 are **Peaceful Place** - an organisation focusing on support of people with young onset dementia, and **Chelmsford Chess**, who support adults that find themselves homeless, providing support services and temporary accommodation. Both organisations are centrally focused within Essex.

Volunteers are essential to the planning, implementation, building and delivery of the festival. Without the hard work, experience and dedication of these individuals Chelmsford could not enjoy a city sized festival. The volunteers are as different in variety as the ales we offer. Some choose to work a few hours serving behind the bar or building the festival site while others take on months of planning. No matter what each Spring 2015

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Our range of permanent ales:

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Also come and visit our brewery shop at:
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Tel: 01728 861213
Email: thebrewer@earlsohambrewery.co.uk

BEER DAY BRITAIN:

A NATIONAL BEER DAY - 15TH JUNE 2015

When Magna Carta was drafted in 1215, article 35 of the Great Charter included the following words:

'Let there be throughout our kingdom a single measure for wine and a single measure for ale and a single measure for corn, namely "the London quarter'

Magna Carta academics do not know what measure was intended for ale, because the London Quarter only referred to corn but what we do know is that ale was so crucial in England during the medieval era that it was mentioned in one of the most significant legal documents ever written. The number of ale-houses was rapidly growing in 1215 and just like now, they were destinations for social life and community spirit. Today beer is still hugely important not just in keeping our pubs open and social life healthy, but for all the jobs it helps to create and for the £22 billion a year that beer and pubs contribute to Britain plc.

June 15th 2015 will be the 800th anniversary of Magna Carta so what a perfect reason for the debut of Britain's national beer day - Beer Day Britain. National and international events are taking place to celebrate Magna Carta and what better way to celebrate it than with a glass of real ale!

Would you join in with a National Cheers at 12.15pm on June 15th? At that time we are encouraging people to go to the pub, or have a bottle of beer with lunch and say 'Cheers to Magna Carta and British beer and pubs'. If you do, please take a photo and tweet it. We hope to

trend on Twitter with the hashtag #CheersBDB. CAMRA members are without doubt the most enthusiastic and committed people in the land so I have no doubt that with your participation we will bombard Twitter with images of us beer lovers having fun with the national drink!

We are also encouraging everyone who makes, sells, or drinks beer to take ownership of Beer Day Britain and celebrate the day with whichever activity suits them best, whether that is brewers making celebratory beers (N.B.

Windsor & Eton Brewery own the trademark for any beers named 'Magna Carta' or permutations of it); breweries hosting open days; pubs hosting special events; organisers of ale trails or ale rail producing special BDB events; beer lovers trying to convert a non-beer drinker by taking them to the pub and buying them an ale; and everyone who uses social media helping to spread

the word to make Beer Day Britain the world's best national beer day!

Will you join the beery throng working to commemorate Beer Day Britain? For more suggestions of ways to get involved please download the information pack from the website. You can also download free artwork for the Beer Day Britain logo, and artwork for a beer mat. And please follow on Twitter and Facebook and help to proclaim Beer Day Britain and tell everyone what you are planning for the day. Social media contact details, artwork and information are on the website: www.BeerDayBritain.co.uk.

Cheers and here's to beer!

Jane Peyton, Beer Sommelier and instigator of Beer Day Britain



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SOCIAL & CAMPAIGNING EVENTS

Monday 9th March 2015

Branch meeting White Horse, Great Baddow

£2.49/pint Real Ale. Bus fare £5 members, £6 non-members. Depart from opposite Rail Station at 8pm, with the meeting starting at 8.30pm. To save money we will be going to this meeting by taxibus. Please arrive by 7.45 so the correct size bus can be ordered.

Friday 20th March 2015

Rural Pubs for 40 year Real Ale & Cider Trail bus

Roxwell, Mill Green, Blackmore. £6 members, £7 non-members – Booking required. Departing 8pm opposite Chelmsford Railway Station.

Saturday 28th March 2015

Trip to Titanic Brewery, Stoke on Trent

£25 members, £27 non-members – Booking required. Departing 8.15am opposite Chelmsford Railway Station.

Friday 3rd April

Good Friday Pub Crawl, Moulsham St.

Starting at the Sir Evelyn Wood at 12 noon and finishing at the Woolpack Beer Festival.

Saturday 11th April 2015

Essex Cider Pub of the Year

16 places only. Booking required. Departing 10am opposite Chelmsford Railway Station.

Wednesday 15th April 2015

Branch meeting at the Viper, Mill Green

Bus fare £5 members, £6 non-members. Depart opposite Railway Station at 8pm, with the meeting starting at 8.30pm. To save money we will be going to this meeting by taxibus. Please arrive by 7.45 so the correct size bus can be ordered.

Friday 17th to Monday 20th April 2015

Members' Weekend at Nottingham

Saturday 25th April 2015

Essex Beer Pub of the Year

16 places only. Booking required. Departing 10am opposite Chelmsford Railway Station.

Saturday 2nd May 2015

Rural Pubs for 40 year Real Ale & Cider Trail bus

White Notley, Black Notley, Little Dunmow (if pub open), Witham. £10 members, £12 non-members. Booking required. Departing 11am opposite Chelmsford Railway Station & Witham Railway Station at 11.30am.

Saturday 16th May 2015

Mild Crawl

Hope to start at the Endeavour, Springfield at 12 noon and walk down to town visiting the pubs that have Mild on.

Monday 18th May 2015

Branch meeting at the Woolpack, Chelmsford

Starting at 8.30pm. No bus.

Friday 22nd May 2015

Beer & Cider Festival at the Three Elms Chignal St James

Sharing a Taxi bus from the Railway Station depart 8pm. Meet at 7.45pm.

Tuesday 26th May 2015

Rail trip to Colchester Beer Festival

Meet at Chelmsford Railway Station to arrange a GroupSave ticket, time TBA. Or make your own way there.

Tuesday 2nd June 2015

Rural Pubs for 40 year Real Ale & Cider Trail bus

Margaretting, Ingatestone & Margaretting Tye. Cost £6 members, £7 non-members – Booking required. Departing 8pm opposite Chelmsford Railway Station.

Saturday 6th June

Annual Pilgrimage to Lewes & the National Cider Centre at Middle Farm

Visiting Harveys' Brewery en-route. Cost £25 members, £27 non-members. Booking required - only 24 places. Departing 8.30am opposite Chelmsford Railway Station.

Saturday 13th June 2015

Rural Pubs for 40 year Real Ale & Cider Trail bus

Pubs to be decided on the day. £10 members, £12 non-members. Booking required. Departing 11am opposite Chelmsford Railway Station.

Wednesday 17th June 2015

Branch meeting at the Cross Keys, White Notley

Fare £5. Departing 8pm opposite Chelmsford Railway Station, 8.15pm at Witham Railway Station. Meeting starting at 8.30pm.

You can book by email - socialsecretary@chelmsfordcamra.org.uk, or phone 07878 624443. For updated information see the Branch Diary at www.chelmsfordcamra.org.uk. Unless otherwise indicated all social event buses drop off at designated points on return to Chelmsford.

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BOOK REVIEW

Britain's Beer Revolution

by Roger Protz & Adrian Tierney-Jones

In 1988, CAMRA lent its name to a book called the New Beer Guide. Its subtitle, A Guide to Britain's Small Brewery Revolution, said most of what you needed to know about the contents.

Written in his usual affable style by What's Brewing editor Brian Glover, the book painted an optimistic picture of a changing world in which beer was increasingly being taken seriously and small breweries were beginning to rise up to challenge the hegemony of the big boys.

There was a long way to go, but a start had been made.

This year, CAMRA has published another book chronicling the changing world of brewing. Called Britain's Beer Revolution, it once again celebrates some remarkable achievements and trumpets the cultural overhaul that has led to breweries opening every week in the UK.

It's tempting to compare the two titles but brewing in Britain has undergone such a seismic shift that it would be unfair to do so.

When Brian Glover turned in his manuscript back in 1988, he was able to note the arrival of 150 new breweries since the day in 1971 when CAMRA was founded to shake up the brewing industry. If you lived through those times, you'll know just how big a deal that was.

True, it was still damned hard to find beer from small breweries, because of the way the pub market was stitched up, and those that did have the ambition to begin production very often failed to stay the course.

But, prior to those times, there was only one direction the British brewing industry was heading and that was to Hell in a handcart filled with pasteurised keg beer.

Most Exciting Drink

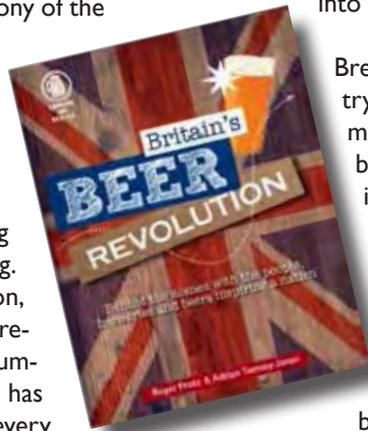
In contrast, just over a quarter of a century on from Glover's book, we arrive at a scenario where beer is the most exciting drink in the market place – and that's not just the jaundiced view of life-long beer bores like me: it's what the kids are telling us when they swarm into trendy bars.

Breweries pop up across the country on an almost daily basis and many of them go on to become big, strong players, continually investing in new premises or adding more capacity. The beers they brew are markedly different from those turned out by the breweries of the 1980s.

In those days, it was mostly bitter, with a sprinkling of mild and the rare treat of a stout, porter or barley wine if you were lucky. Today, it's by no means unusual to find a smoked wheat beer, wood-aged sour ale or something that looks like a stout but tastes like an IPA.

Life for the small brewer is undoubtedly better than it was for his (or increasingly her) forebears, with most pubs acting like free houses and specialist beer bars and off-licences further expanding availability.

That's the landscape that the authors of Britain's Beer Revolution, Roger Protz and Adrian Tierney-Jones, set out to capture in this very handsome, beautifully designed publication that is clear to follow and appropriately bursting with colour.



The co-writers explore Britain region by region, selecting a handful of the most notable producers and getting to the heart of their operation. There's no attempt to cover every brewery – the days when Brian Glover was able to do just that are long over – and there's not just a focus on the new generation. Instead, it's a combination of the old and the new, the well-established who are adapting to changing times and the thrusting novices breaking every rule in the brewing book.

Meet and Greet

We are taken on a meet-and-greet journey to hear the brewers spill the beans on their motivations and success stories. It's an opportunity to get to know the people behind some of the country's very best beers.

In the Midlands, for example, the selected breweries are Bathams, Buxton, Castle Rock, Marston's and Thornbridge, while in Scotland the authors have plumped for Alechemy, Fyne Ales, Harviestoun, Highland, Orkney, Stewart and Williams Bros – with a special feature on BrewDog.

A trio of beers are picked out as highlights for each brewery, there is a small selection of pub and other 'beer destinations', and guest 'insiders' – retailers, farmers or local beer writers – offer their own take on a beer drinker's life in each region.

Adding to the colour are stand-alone sections covering trends in the industry – anything from brewpubs to ecology to beer and food matching. Importantly, there's also a neat summary of how we got where we are, from the brutal days of 1960s merger mayhem to the exciting influence of American craft brewers.

Having more than one author can have its downsides but Roger and Adrian seem to have

squared the circle and produce material of equal merit and value. Roger's usual style is forensic, with a campaigning accent; Adrian is more poetic, with a colourful flourish. For the most part, they have reined back their natural inclinations to make a cohesive, entertaining read that successfully combines information with entertainment.

So far, I've only skimmed the surface of this book. There is so much reading in the 288 pages that it will take some time to fully digest. But, as a snapshot of the world we live in today, like Brian's earlier work, it looks like it'll be hard to beat.

1st edition (2014), 288-page paperback (CAMRA Books), £14.99.

This review is reproduced from Jeff Evans' website Inside Beer with Jeff's permission.



FANCY A CRAFTY PINT?

DAVID LARDI DROPS INTO LONDON'S SIX CRAFT BEER Co PUBS

Hard on the heels of the rapid growth of micro brewing it was hardly surprising that this should be followed by a rise of dedicated craft beer pubs to showcase their wares away from just local brewery taps.

Of course, even prior to this it was always possible for the discerning London drinker to find a decent pint, albeit with some difficulty, but now some wanted more than just a choice of three or four interesting casks along with a few better-known bottled Belgians or the likes of Sierra Nevada or Goose Island. Into this breach stepped not only a number of individual pubs but also, notably, some eventual chains such as the *Tap* and *Draught House* groups.

In London the first of these off the block, in 2009, was *Craft Beer Co's* uniquely named *Cask Pub and Kitchen* in Pimlico, food originally being as much a focus there as their beer. This was followed a year later by their Clerkenwell branch and then, virtually annually, further pubs in Brixton, Islington, Clapham and, most recently, Covent Garden, all of which take the house name of *Craft Beer Co*.

They even have an outpost in Brighton. Sadly, on a research trip to that fair town last summer— oh, all right, day out and pub crawl —I discovered their pub to be “closed for refurbishment” and due to re-open — literally — the very next day. (Expletive deleted!)

To quote founder Martin Hayes, the company's philosophy is “simply good beer, hand crafted with genuine passion and love by talented people”. This they have in abundance. The usual ratio of cask to keg in their bars is 2:3, with a minimum of 10 and 15 of each of these, and, in order to aid selection, they do print daily draught lists as well as having one for bottles.

To use Clerkenwell as an example, they offer 14 cask taps, 21 keg and over 400 bottles. Of the cask taps, three or four are given over to craft cider

while the rest celebrate what's best in the British micro brewing world. As they have no “regular” brews and the beers change on a daily basis it's a pointless activity actually naming any. Suffice it to say that they seek out interesting beers from around the country including a policy at any given time of offering four or so contrasting beers from a single major craft brewery so that you can “compare and contrast”. Pricing is on a simple sliding scale based purely on the ABV.

Down the other end of the bar their keg offerings are as varied as their cask. One might expect to find a Siren, Magic Rock or Kernel from England plus top ever-changing offerings from around the world. Perhaps a good Scandinavian representation from the likes of Mikkeller and Evil Twin or a De Molen from the Netherlands. If you're lucky there might be a Belgian Geuze or Lambic and, of course, the USA isn't ignored with heavyweight IPA's and IRS's.

It has to be said that some prices aren't lightweight either — this is London and not a *JDW's* — but given shipping costs and the fact that some ABV's are in double figures this is hardly surprising. The same is true of their incredibly varied bottle selection. While mortgage facilities aren't available they have recently introduced a welcome feature of offering a 33% discount for off-sales of bottles.

Because of lack of facilities, food at Clerkenwell is restricted to bespoke scotch eggs and pork pies. It is worth being there at closing time as, rather than putting display food back in the fridge, they will frequently just divvy it up between the remaining customers. More recently a pop-up pizza van/oven has appeared outside and the management are quite agreeable for customers to bring them in to eat.

Elsewhere food centres on craft burgers from the “Forty” company, with varieties such as the “Elvis” whose toppings include peanut butter and fried bananas. Honestly, it tastes better than it sounds

— while chips can be graced — for a supplement — with bacon dust or truffle oil.

Most of their pubs have taken over existing hostels and each has its own character. Pimlico has regular “Meet the Brewer” sessions plus roasts and live bluegrass on Sundays, Brixton is the liveliest and Islington the most relaxed with a number of separate rooms. Covent Garden is opposite the Shaftesbury Theatre and, with a large basement, is bigger than it might at first seem.

One excellent feature is their regular beer festivals, often mounted to celebrate a venue's birthday and normally featuring exclusives and collabs. A recent one in Clerkenwell was used as an excuse to turn 31 taps completely over to IPA.

The largest festival is in Clapham where, to date, they have held two four-day “100 Beer Festivals”. Last September it was actually 117 different brews which surely qualifies it as London's, if not England's, biggest single-pub festival. Amazingly, these included 26 exclusive beers, collabs and launches.

Their large outside covered patio served 86 beers on gravity while inside there were 19 keg and 12 London cask. Admission is free but they do charge a non-refundable £3 for a glass unless you take your own.

All pubs except Brixton are at least a 10 minute walk from a tube and slightly off the beaten track. Clientele is varied and friendly and one frequently bumps into familiar faces mixed amongst surprised tourists or office workers furthering their beer education.

Unlike Bermondsey's legendary “Beer Mile” a one-day crawl of all their outlets isn't really a viability as they're spread over such a wide area of London that you'd spend more time travelling than supping. Better to take your time and tick them off one or two at a visit. I doubt you'll be disappointed!

Full details of all their pubs can be found at www.thecraftbeerco.com which also gives information of online sales.



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BERMONDSEY REVISITED: THE UPDATED GUIDE TO THE BERMONDSEY BEER MILE

A year is a long time in the London beer world; in early 2014 the Bermondsey Beer Mile had 5 stops and provided an easy day's crawl. A year later, there are now 8 stops and it's a significant challenge to visit them all in one day. But if you're tempted, read on for some top tips.

The only day you can visit all venues is Saturday, but Kernel Brewery now closes at 2pm so you need to factor this into your planning. This suggested route starts at Fourpure Brewing Co near South Bermondsey station.

Fourpure (www.beerguidelondon.co.uk/pubs.php?IDKEY=149) is right next to South Bermondsey station, but quite well hidden. From the station, go onto Rotherhithe New Road and turn right. Take a right into the industrial estate at its main entrance and follow the road round to the left inside the estate, under the railway. You'll eventually see Fourpure ahead of you at No 22. Fourpure are now brewing some consistently excellent beer - their IPA is particularly recommended. They often have



around 10 draft beers available at their spacious and airy tap room but third pint pours are available to help you sample more of the range.

From Fourpure return to the main road and proceed back towards the station. Cross at the zebra crossing, and take a right into Galleywall Road. Continue for about 5 minutes until you see a pub at the junction with Southwark Park Road. Take a sharp turn doubling back to the right around the pub and you'll find Almond Road, where Partizan Brewing (www.beerguidelondon.co.uk/pubs.php?IDKEY=58) is based at Arch 8, right under the railway. There isn't much space here so you may have to stand, but Partizan's beers continue to be exceptionally good so it's an essential stop on the crawl.

The next stop is Kernel Brewery (www.beerguidelondon.co.uk/pubs.php?IDKEY=56). To get to Kernel from Partizan, return to Southwark Park Road staying on the same side of the railway. Take the second right into Blue Anchor Lane and follow it until you get to the main road (St James's Road) which you need to cross over. Keeping the railway to your right go down Lucey Road, tucked in between a housing estate (on the left) and the railway (on your right). At the end you will come out more or less right in front of Kernel - in total between 5 and 10 minutes' walk from Partizan.

Kernel is the original Bermondsey brewery and what many consider to be one of the best in the country. Unless you go early it's likely to be very busy here, but it's a great place to visit - though don't forget that 2pm closing time! Kernel beer is best tasted fresh, and you won't find it fresher anywhere else. It's worth braving the crowds for a super fresh Pale Ale or IPA, hoppy and delicious, or one of their highly regarded sour beers.

Stop number 4 is Brew By Numbers (www.beerguidelondon.co.uk/pubs.php?IDKEY=57)

Turn right out of Kernel and keep hugging the railway to your right. When you hit Spa Road, go left and immediately right onto Enid Street, and you'll find Brew By Numbers at Arch 79 on the right -



just two minutes from Kernel. Now expanding - and with backing from BrewDog - Brew by Numbers is another superb brewery offering a great range of beer every Saturday.

From Brew By Numbers, turn right out of the brewery and again keep the railway on your right. Turn right and go under the railway when you hit Abbey Street. Take the first right, Old Jamaica Road, and the next stop - brand new U Brew (www.beerguidelondon.co.uk/pubs.php?IDKEY=191) - can be found on your right at Arches 29- 30, No 24 Old Jamaica Road. This is London's first 'open brewery', where members can brew their own beer. The tap room will be open on Saturdays with around 8 - 10 draft beers available each week, including some of their own in due course as well as guests. U Brew is a very different type of brewery and I think they will do very well.

Return to Abbey Street and turn left, back towards the railway line. Cross the road and go down Druid Street, which hugs the railway line and is home to the last three stops on the crawl. Firstly, Bottle Shop (www.beerguidelondon.co.uk/pubs.php?IDKEY=158). As the name suggests, here you can buy bottles to take home. You can also drink on site, and there is a sizeable seating area on the mezzanine level. You can choose from any of the 200+ bottles

and drink them here - or choose one of the ever changing drafts. With regular tap takeovers and 'meet the brewer' events with some of the country's best breweries and an outstanding selection of bottles, you are sure to find something of interest here.

Anspach & Hobday/Bullfinch (www.beerguidelondon.co.uk/pubs.php?IDKEY=150) tap room is just 5 doors away at No 118 Druid Street. The brewery is owned by Anspach & Hobday but Bullfinch Brewery contract brews here and the two breweries share the weekend tap room offering a good range of beers from both breweries.

Turning left out of Anspach & Hobday you'll find the final stop about 300m further down Druid Street. Uniquely in Bermondsey, Southwark Brewing Co (www.beerguidelondon.co.uk/pubs.php?IDKEY=180) focuses mainly on cask beer, so the brewery tap provides a welcome alternative with some solid beers already being produced.

From Southwark Brewing Co it's a 10 minute walk back to London Bridge or a slightly shorter distance to Bermondsey station on the Jubilee line.

The Bermondsey Beer Mile is now so full of great

CHELMSFORD PUB CRAWL

Chelmsford is now a Destination Beer City – official! Here's a brief report from some fellow beer drinkers from Hertfordshire:

Saturday August 16th. On a bright sunny morning, Deb John and Caroline set off (wheelchair in tow) to catch buses to Chelmsford. We got off at Chelmsford Bus Station, amid hordes of teenagers off to the V Festival in another part of town, and went into the Ale House, underneath the arches of the railway. A splendidly wide selection of beers confronted us and we began sampling. After a couple of pints we caught the bus to Lower Anchor Street (not far from the cricket ground) and despite the appalling pavements, John valiantly pushed the wheelchair to The Orange Tree and then, after a few sandwiches and pork pies to support the “inner man”, we made our way to The Queen's Head.

We caught the bus back to the Bus Station and visited the Railway Tavern, which was busy, but we found seats and John checked the football results. Then on to The Plough which was just over the road and after a pint or so we walked to The Royal Steamer. We finished with a pint in the Ale House before catching the buses back to Sawbridgeworth. A good day out with excellent beer in every hostelry we tried.

Editor's note: we're always pleased to receive reports from visitors to our branch.

beer venues its getting tough to do it all in one day, but it provides an excellent day out and is now an essential part of London's beer scene.

Written by Jezza, SW London. Jezza's guide to pubs and breweries in London can be found online at: <http://www.beerguidelondon.co.uk>

The site contains full details of all the venues featured in this article – including opening times, which you should check carefully before setting off. You can also follow Jezza on Twitter @beerguidelondon or @bonsvoeux1 for frequent updates.

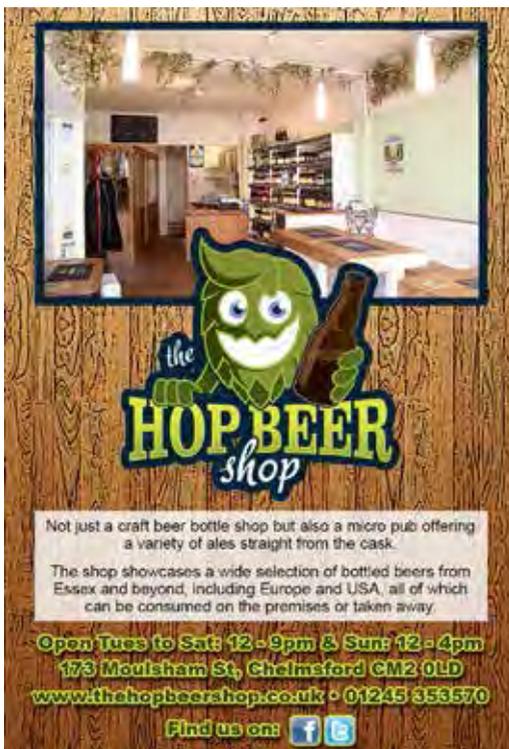
Opening times and full addresses:

- **Fourpure Brewing Co:** 22 Bermondsey Trading Estate, Rotherhithe New Road, London SE16 3LL. Open 11am to 5pm
- **Partizan Brewing:** Arch 8, Almond Road, London SE16 3LR. Open 11am to 5pm
- **Kernel Brewery:** Arch 11, Dockley Road Industrial Estate, London SE16 3SF. Open 9am to 2pm
- **Brew by Numbers Brewery Tap:** Arch 79, Enid St, London SE16 3RA. Open 10am to 5pm
- **U Brew:** Arches 29-30, 24 Old Jamaica Road, SE16 4AW. Opening hours TBC
- **Bottle Shop:** 128 Druid Street, SE1 2HH. Open 10am to 6pm
- **Anspach & Hobday/Bullfinch Brewery Tap:** 118 Druid Street, SE1 2HH. Open 11am to 6pm
- **Southwark Brewing Co:** 46 Druid Street, SE1 2EZ. Open 11am to 5pm

The Thirsty Times Bermondsey crawl: Saturday 28th March, from 11am

If you would like to join us on a guided tour of all the Bermondsey venues featured in this article then please come to the Thirsty Times Bermondsey crawl on **Saturday 28th March**. We'll be starting at 11am at Kernel Brewery. It's free to join - you just pay for your own beer. Spaces are limited to 15 so please register **by emailing Jezza: jezza@beerguidelondon.co.uk**

First come first served! We look forward to seeing you on 28th March.



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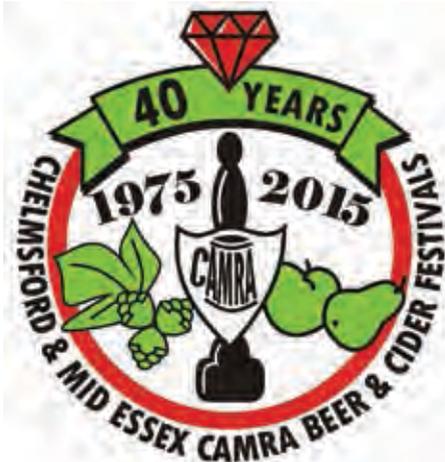
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CHEERS FOR 40 YEARS

Chelmsford and mid-Essex CAMRA do not do anything by halves so when it comes to celebrating their 40-year anniversary they are blazing a trail to be pro-active for campaigning throughout 2015. Some branches have a reunion in a pub over a few beers to mark their ruby anniversary and leave it at that. CME are making much more of this milestone. Of course, the obligatory booze up is on the cards too!

Logo Competition

Jane Waldock was presented with a certificate and her personalised 40 year shirt for winning the logo competition. Her logo is being used for all the publicity regarding celebrating 40 years of the branch. Her design is on the ruby red shirts for the festival volunteers to wear to promote the winter and summer festivals in advance as well as during the festivals.



Winter 18 to 21 Feb
Summer 7 to 11 July

CME40 Cider

In the autumn, a celebratory cider was made, which is to be sold at the summer 2015 festival. Ian Reynolds, assistant cider manager and cellarman produces Bertie's Cider in Braintree. He got branch chairman, Doug Irons, and cider representative, Claire Irons, into the practicalities of washing the apples, feeding them into the scrapper, collecting the resulting pulp and then making up the cheeses ready for pressing to extract the juice. With three people taking turns to do the jobs including cleaning off the cloths and reloading the combined scrapper and press machine the juice soon flowed. Ian carefully poured it into the fermenting vessels. One container had yeast added whilst the other one was left to ferment naturally. Hopefully some will be ready for the volunteer thank you

do in May which has been designated a cider month by CAMRA. It will be apt to sup some celebration cider then. Wassail!

Real Ale and Cider Trails

To support key campaigns 3 and 4 the 40 Pubs for 40 Years Real Ale and Cider Trails have been launched. These run from mid-January to mid-June with the prizes to be collected at the

Beer and Cider festival 7th - 11th July in Admirals Park, Chelmsford. Having encouraged people to try a range of real ales and ciders at the festivals we want them to do so in pubs throughout the year. This supports pubs with sales and beer scores. Scoring the beers they drink on www.whatpub.com helps in the selection of pubs for the Good Beer Guide and the Pub of the Year competition. The Trails consist of The Black Bull: the venue of the first branch meeting in October 1975, and the pubs in the Where To Find

The Best Real Ale in Chelmsford and mid-Essex pub guide. The guide includes public transport details, however weekend bus trips have been organised for the country pubs in the Out and About and Rural Trails.

Most of the 14 pubs in the City Centre Trail will have mild on in May for the Mild Crawl. Several thirsty drinkers had completed this trail within a fortnight of the launch. Although The Fritch of Bacon in Little Dunmow is temporarily closed it is hoped that it will reopen soon. Of course, if it fails to open in time then collecting the stickers for drinking real ale or cider in the remaining 39 pubs will merit the top prize of the trail shirt

Thirsty Times

and entry into the prize draw to win 35 pints of cider or beer. However, it proves the point USE IT OR LOSE IT! The mini trail featuring six of the original 12 pubs from the 1975 Good Beer Guide has proved popular. As the prizes for completing the ale and cider trails are to be collected from the Chelmsford Summer Beer and Cider Festival in Admirals Park, the biggest beer garden in Essex this becomes the 40th pub for 40 Years of Chelmsford and mid-Essex CAMRA.

40 Year Beer

Franco Davanzo of Felstar Brewery has brewed a beer to commemorate the ruby anniversary of the branch using 40 ingredients to create 40 not Out at 4%. This was launched at the winter festival and is now available from the cask or in bottles to enjoy throughout the year. For the summer festival Simon Tippler of Round Tower Brewery, the first in Chelmsford since Gray and Sons closed in 1974, and Nelion Ridley of Bishop Nick Brewery plan to brew their own 40 year beers to sell on their brewery bars whilst showcasing their range of ales. Nelion is from the family who ran Riddleys Brewery, the Essex Brewer, which was sold to Greene King in 2005.

Ale and Hearty

In 2013 the branch was involved in an exhibition at the Chelmsford Museum called Ale & Hearty - The Pubs and Breweries of Chelmsford, which also included the history of the branch and old photographs. Some of this material with updates is due for display at the festivals and the reunion party this year. Several members from the 70's are still supping and enjoying the fact that that the branch has grown to have over 1660 members. Shame the beer is no longer 20p a pint!

CME40 Party

Publicity Officer and Cider Representative, Claire Irons, is keen to hear from people who have interesting memories of the branch, its festivals and social events which they are willing Spring 2015

to share. Photos will be particularly appreciated whether they be of festival glasses, shirts, cakes etc. but most of all featuring people enjoying themselves with real ale, real cider and friends. At the summer festival, there will be plenty of room for articles and memorabilia as supplied by branch members so please get in touch.

Ideally it would be great to share them in person with members of the branch old and new at the CME40 party, which is to be held on Saturday 17th October at the Black Bull in Margaretting, 40 years after the first meeting. Landlady Julie Bennett, who was a Ridley's tenant for over 20 years, will have 6 real ales and a real cider for the party to accompany the buffet and good company.

Contact Claire at a branch meeting, on 01245 290710, 07773 093399 or email publicity@chelmsfordcamra.org.uk

Cider Safari

With the summer festival cider bar being the largest cider bar in East Anglia it has put Chelmsford on the map as a cider destination. As well as the Essex Cider Shop in Chelmsford, which supplies festivals, pubs and punters in the shop there are 20 branch pubs selling real cider at the last count; 18 of those are featured in the 40 Year Trails. Continuing the campaign for real cider and perry a cider map of Chelmsford and mid-Essex may be produced as a development of the cider safari for distribution beyond the branch. This will be an excellent reference including Whatpub details for all of these pubs.

And finally...

Visits to pubs that are no longer in the branch area due to boundary changes and a few old favourites from times gone by will round off 2015. CHEERS!

By Claire Irons, Publicity Officer, Chelmsford and mid-Essex CAMRA

CIDER PRESS

CIDER PUB OF THE YEAR

The CAMRA Cider Pub of the Year competition is underway and being judged by branch members with the result for the CME branch being announced in early March. I am also organising the County Round whereby the winners from each of the 8 Essex branches go through to be judged at the next level by mid-April. Members from other Essex branches are welcome to join the minibus on Saturday 11th April which must be booked in advance. See Social and Campaigning diary for details.

The categories for judging include:

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

The cider should not be stale or vinegary but should be right for the style.

Preview of the Summer Beer and Cider Festival

This year's special feature in addition to the CME40 Cider will be stock from the Midlands which are a bit out of the ordinary so expect the unexpected. I plan to have the range from Bottle Kicking Cider in Leicestershire along with several from Nottinghamshire, Shropshire and Staffordshire. In the name of research, I shall be attending the National AGM in Nottingham that includes a trip to Charnwood Cider. As usual, we plan to have the gold, silver and bronze winners of the National Cider and Perry Championships as judged over the early May Bank Holiday weekend at Reading Beer and Cider Festival. Of course Essex cider will feature with our very own **CME 40 cider** planned for each day which was made to celebrate 40

years of Chelmsford and mid-Essex CAMRA at Berties Cider in Braintree, with thanks to Ian Reynolds (also known as Bert hence the name of the company).

Winter Beer and Cider Festival

The first cider to sell out was new to the festival, Pickled Pig Bourbon Whisky Cask 6.5%. From the 40 favourites for 40 years selection it was no surprise that the first perry to go was Double Vision Impaired Vision 7.4% and the first pyder was Gwynt Y Ddraig Farmhouse Pyder 6%. Just as well I bought extra supplies!



Pictured are some of the cider team Paul, Glen, Malcolm, Claire and Paul.

Cider Pubs in our area

In addition to the 18 pubs selling real cider in the Recommended Pubs booklet that accompanies the Real Ale and Cider Trails we also have The White Horse at Witham selling Aspalls Cyderkyn and a changing range of Westons cider. Similarly The Star and Garter in Moulsham Street, Chelmsford varies with choices from Westons and Gwynt Y Ddraig. The Hop Beer Shop in Moulsham Street will also continue to sell draught bag-in box ciders currently from Pine Tree Farm Dudda's Tun.

See www.chelmsfordcamra.org.uk for details.

by Claire Irons

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WE HAVE TO TALK ABOUT CRAFT BEER...

.....

This is the last of four articles by prize-winning beer writer Tim Webb, author of The World Atlas of Beer, Pocket Beer Book, Good Beer Guide Belgium, Lambic Land and others, in which he traces the progress of beer in the last 40 years; debunks some myths about British brewing; picks out those parts of beer-making that create flavour; and challenges CAMRA to retake its vow to improve beer in Britain. All four can be found on the website www.booksaboutbeer.com

.....

PART 4: ENSURING THE FUTURE

In CAMRA's early days, enjoying good beer meant knowing a lot about where to find it and a little about what it was. Beer drawn straight from a cask or pulled by hand to the bar was great; while that which came twinkling from a flick-switch fount was rubbish. Electric pumps challenged our certainty, so had to go.

That world disappeared, as all worlds do in time. Nowadays the eight pubs that lie within easy cycling distance of my village home serve more cask ales than I would have found in the whole million-strong city of Birmingham when younger.

Back then, 'foreign beer' meant one of a dozen industrial lagers, few of which were imported. Nowadays I can have over 3,000 beers from round the world delivered to my door within a couple of days, most brewed to sound artisan principles.

This has been an unimaginably impressive revolution.

A WORD FROM OUR SPONSORS

So how does Britain's beer consumer group react to this extraordinary progress?

It deigns to be "not against" it. Support is not forthcoming and it is happy to stand back while older members who should know better make up facts to justify attacking the new and exciting. Meanwhile its annual flagship **Good Beer Guide**

is barred from mentioning many of Britain's best beers. From a Government-approved 'super consumer' this feels a tad cliquey.

The excuse is that CAMRA's membership continues to grow – benefits include free entry to beer festivals and 50p off a pint in some pubs. The basic rule of 'adapt or die' is deemed irrelevant.

Uniquely among beer consumer groups it fails to promote or campaign for better beer, preferring to favour one tightly defined sub-type. A beer group that promotes a rival and unrelated drink, cider, but cannot extend such favours to other beer styles, has a problem.

BEWARE OF ALIENS

None of this would matter were CAMRA not in danger of alienating the new generation of beer enthusiasts, who fail to see how Greene King IPA could possibly be considered superior to Punk IPA.

It annoys many older supporters too, who wince at statements on the nature of beer from senior or long-standing members who clearly know little about their subject beyond spouting the dodgy clichés of a bygone time.

This is not entirely their fault. CAMRA nationally has deprioritised beer knowledge and does little to encourage or enable members to discover and explore brewing beyond its narrow focus. The absence of understanding and exper-

Thirsty Times

tise about beer, even in the organisation's higher echelons, can be staggering.

ADAPT OR DIE

The concept of craft beer came in part from the typewriters of St Albans. It changed the nature of commercial brewing globally. The idea that today's craft beer lovers have interests opposed to those of yesterday's real ale campaigners is crackpot and needs exposing as such. CAMRA must talk about craft beer.

Whatever 'good beer' should mean in 21st century Britain, it is not a debate about cask versus keg. It is about flavour, diversity of styles and independent ownership, just like it has always been.

Because of my generation's efforts to save beer, today's beer drinkers inherited a far better world of opportunities. As such, they will form their opinions based on today's possibilities, not out-dated assumptions. Old CAMRA must understand that or it will become irrelevant to the future of brewing in the UK.

The Campaign must grow with its times and extend its influence beyond the traditional pub sector, which is contracting. The growth area for interesting beer is off sales, new-style cafés, hotels and restaurants – or the places where decision makers encounter beer, if you prefer. To influence here CAMRA must roll back from its cask obsession and renew its vows to make beer better.

Heartfelt opinion must start to be informed by understanding. A basic level CAMRA activist should know how beer comes to taste the way it does and how different types of good beer are best made. And whatever expertise senior activists may have they should know what is happening in the wider world of well-made beer.

FINAL PLEA

And please do something about that title! Books from consumer groups should reflect what they

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are in their title. CAMRA's *Good Beer Guide Belgium* rates every beer and brewery in that country, outlines its national beer styles and lists the beeriest cafés, shops, tourist attractions and events. Its UK equivalent is a collection of Branch members' favourite pubs, with a beer and brewery section in which 80% of those listed are occasional light ales.

If it were the *Guide to Cask Ale Pubs*, fair enough but it ain't. Please liberate its editorial team to make it be what it sounds like it is, before somebody complains.

THE BOTTOM LINE

In the fifteen years since my first efforts to get CAMRA to talk about craft beer, British brewing has fallen far behind its less established rivals. Its export performance is pathetic and is likely to remain so unless it recaptures past greatness, with or without CAMRA support.

Light ales polluted by fruit syrup, poor imitations of better-made foreign styles and old names revived to fig leaf mediocrity simply will not cut it with modern beer lovers. They expect and can get far better.

Artisan brewing in Britain is about to reach a place where it will do just fine without CAMRA. I am not so sure that CAMRA will do well unless it can accept and celebrate the new beer buzz, counselling caution by all means and remaining sceptical of snappily dressed men talking brand, but always ALWAYS on side with better beer and praising every effort to create and promote it.

Tim Webb served on CAMRA's National Executive for seven years, running the Great British Beer Festival for the first two, then heading up publicity and publications. He has since written numerous best selling beer books, thus far translated into nine languages. In his spare time he runs a small publishing company and booksellers (www.booksaboutbeer.com).

A DAY TRIP TO ORVAL



The Abbey

Orval is one of the six Trappist breweries in Belgium where brewing is carried out within the abbey grounds and overseen by monks. It is remarkable in at least two respects; it only produces one normally-available beer, and once a year it holds two open days.

It is located deep in the Ardennes but with a little planning it is possible to use public transport to reach it on a day trip from the beerier cities of Flanders. However, if you want to take advantage of an off-peak fare you need to be able to start your journey after 9 am. The last time we visited we based ourselves in Leuven, “the city of beer”, and stayed close to the station at the very convenient Park Inn hotel.

So having applied online for tickets for the open day when booking opened in May we set off one September morning to catch the local train to Ottignies on the main line from Brussels, buying coffees and croissants from Panos at the station, together with one of their vast range of freshly-made baguettes to eat on the train as lunch was several hours away.

Belgian railways offer over 60s an amazing value return ticket to anywhere in the country for six euros; even full-fare payers will find rail travel a bargain. So we began our 400km round trip. A platform change at Ottignies and then a comfortable 90 minutes on the Intercity to Libra-

mont. Forget your few words of Dutch; we are now deep in Francophone territory. It is at this stage that you begin to spot people who may well be on the same mission as you – I’ve noticed something similar when travelling to beer festivals in the UK. No doubt some of them are similarly marking us out as fellow travellers!

The next local train is a brand new, spacious affair which takes you through some lovely rural countryside to Florenville. Lovely name and a lovely town, but no sign of it at the station which reminds me of the “deepo” you’ll have seen in Westerns. Five minutes after the arrival of the infrequent trains it is deserted and the only sounds are birdsong and the buzzing of bees. I exaggerate slightly because some of the “suspects” we noted earlier will, like you, be strolling around to pass the time before the arrival of the bus. Unusually for Belgium the bus service is very erratic and does not connect with trains but after 25 minutes it duly appears and the few passengers board. Through Florenville town and on to our stop at Orval carrefour – a crossroads not a supermarket.

We’re nearly there and suddenly more people and cars appear, which we follow in the direction of the abbey, smug in the knowledge that we don’t have to worry about driving home. We’re a little early but even if we weren’t it would be wrong not to go in to L’Ange Gardien, the brewery tap, which we pass on the way to the abbey. Here they serve the petite Orval, in its distinctive glass with green lettering – a slightly weaker version of its big brother. This is the only place you can drink it – a chance not to be missed. They do good food too so this is the place for lunch, if you’re lucky, outside on the raised terrace.

Time now for our visit. Although the tours are not guided you will be assigned a fairly narrow time slot and your name will be ticked off on a list, so no just turning up. We are presented with a small gift each of an Orval bottle opener and a ticket for a free drink and off we go, following

the arrows. The brewery is modern, spotlessly clean, tidy and quiet to the point that brewing could be taking place without you ever being aware, apart from that faint aroma beloved of beer aficionados. Complementing the gleaming stainless steel are some stained glass windows and interpretation boards in several languages. A few humans are strategically placed to answer questions. Perhaps not surprising then that the highlight of the tour may be the bottling hall where thousands of the famous skittle-shaped bottles enter, are washed and dried, checked, filled, capped, labelled and checked again before being placed into crates and disappearing. To see the speed at which the rogue bottles are spotted and shunted off is fascinating. It’s a shame to leave but, conscious of those following, we walk through a vast warehouse, dodging forklifts trying to keep up with the inexorable stream of pallets, and find the tasting room. It’s everything you would expect, enormous quantities of Orval being served by a collection of past and present brewery workers to a happy laughing crowd. Sadly your ticket only gets you one bottle, together with a plate of abbey cheese. I don’t think beer ever tastes better than at the brewery and we are not disappointed. As if to complete the experience the odd monk makes an appearance lending authenticity to the occasion.



The Brewery

Eventually we make our exit via the gift shop, of course. Now, decisions! Orval may be in short

supply elsewhere but here it is in abundance. Is it possible to carry a box home on the train? What pieces of expensive glassware do we trust ourselves to get home safely? Probably not the mirror, but there are plenty of other smaller, lighter souvenirs, including our “free” bottle openers!

With some time before the bus it’s time for a drink. There’s the Guardian Angel of course but for a change we make for the Hostellerie d’Orval, a bar/restaurant/hotel at the crossroads. They offer a range of good beers but today it has to be an Orval. The slightly tart taste which strikes you at first has now become quite normal and makes every glass refreshing. Although lunch was only a couple of hours ago it’s time to refuel ready for the long journey home.

We are able to get a slightly earlier bus to Florenville to take a quick look round the town and have a last drink before the train – Orval, need you ask? Then it’s bus to the station and retrace our steps. It may be worth setting an alarm for 5 minutes before your scheduled arrival as the warm, comfortable coaches can have an extremely soporific effect. What seemed quite a long outward journey can pass in a very short time on your return!

The change to a local train wakes us up and when we reach our destination we’re beginning to feel distinctly thirsty. Time for a nightcap, or two. Now, you may already know that Orval continues to mature in the bottle, thanks to its yeast. And that you pay a little bit more for each year of maturing, or “ripening” as the Belgians translate it. It’s money well spent because at this time in the evening you want less refreshing and slightly more mature flavours. At Leuven station you can walk directly to an “Ambassadeur d’Orval” pub just across the square. Ambassadeurs have taken a course in keeping and serving the beer so you are assured of top quality.

Now, which way was the hotel!

TRAVELS THROUGH GERMANY

Having “done” the Oktoberfest in Munich several times, this year we decided to do the Frühlingsfest (Spring Festival). Colloquially known as “die kleine Schwester von Oktoberfest” (the little sister of the Oktoberfest) it is held in the same place as the Oktoberfest but, being less well known it’s less manic as there are fewer “Ausländer” (foreigners). Although we enjoyed it and our reception was, as always, extremely friendly somehow it didn’t quite have the same atmosphere as its more famous “brother”. One thing I have noticed; no matter how bad your German is, (and I have to confess mine is appalling), if you make the effort everyone will do their utmost to help you.

Before going to the Frühlingsfest we spent a few days in the Allgau, which is an area south and west of Munich and bordering the Austrian Tyrol, with which it shares the same stunning scenery. We were blessed with good weather so were able to fully appreciate the beauty of the place. We came across one meadow carpeted with yellow flowers with a backdrop of rolling hills and snow-capped mountains. Jean was so impressed that she wanted to don her dirndl and stand in the middle of the field and sing “the hills are alive with the sound of music”! Fortunately I was able to persuade her not to as it might frighten the locals and get us deported! Naturally we sampled the local Allgäuer Edelbräu, a crisp, deep golden hoppy beer of 5.5% a.b.v.

After the Allgau we went to Neuschwanstein Castle. Built in the *Burgenromantik* style for “mad” King Ludwig II, the cost of this castle and other grandiose building projects almost bankrupted Bavaria and resulted in the king being deposed in 1886, and his death in mysterious circumstances shortly after. The local beer we tried here was Füssener Lech Flösse Dunkel; dark, reddish brown, very sweet chocolate malt flavour 5.4% a.b.v.

From Neuschwanstein we drove to Munich for the Frühlingsfest. The weather was warm and sunny so we sampled the delights of Munich’s Paulaner brewery’s open-air “Bierstube” and their 6% a.b.v. “Oktoberfest” Beer; a golden lager style beer brewed to a traditional recipe of the first Oktoberfest in 1810. We then sampled the “Dunkel” and

“Naturtrüb” Weissbiers, (dark and cloudy wheat beers, 5% a.b.v.) of Munich’s Franziskaner Brewery. Because these beers are unfiltered, to get the best from them there is a technique to pouring: first, chill the glass, then holding the glass at a 45° angle gently pour about four-fifths of the bottle into the glass, then swirl the bottle round and, with the glass upright pour the remaining contents into the glass to give it a good head. This goes for all cloudy wheat beers including the last one we tried at the Oktoberfest which was the Urweisse (4.9%) from the Erdinger Brewery of Erding, a suburb to the north east of Munich. We then went to the Hofbrauhaus in Munich for a couple of litres of “Hofbrau Oktoberfest” (lager-type beer, 6.3%) and the ubiquitous pork knuckle and dumplings. By this time my nose was going numb and I was getting double vision so I decided that, perhaps we had sampled enough for the day and we reluctantly agreed that it would be best if we forewent further visits to other beer halls and made our way back while I was still able to stand. Fortunately, Jean had only been having a few sips of the beers I was drinking so she was sober enough to guide me back to the campsite.

After Munich we drove to Nuremberg, an old walled city, famous as the place where Nazi war criminals were tried after the end of World War Two and also for “Nürnbergerwurst”, a spicy chipolata-sized sausage, usually served up to twelve at a time with sauerkraut, and best washed down with Altstadt Hof Schwarzbier, a sweetish malty, chocolatey dark beer 4.8% a.b.v.

Our final visit of this tour of Bavaria was to Bamberg, a mediaeval city in the province of Franconia. Bamberg is famous for its “Rauchbier”, which is brewed using malted barley which has been smoked using beechwood. The most famous is “Schlenkerla Rauchbier” from the Schlenkerla Brewery in Dominikerstrasse. “Schlenkerla” loosely translates as “tipsy” or “swerving” and the logo of the company is a tipsy man. It is, I have to say an acquired taste; it’s my favourite German beer but Jean thinks it’s disgusting!

Ein Prosit!



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ICELAND

If you are thinking of visiting Iceland and you are reading this, the chances are you have already done some research into the availability of beer over there. We did, and it looked promising. If the thought hasn't crossed your mind and you get curious, a good place to start would be with "The Reykjavik Grapevine" (www.grapevine.is). Grapevine describes itself as a slightly subversive, irreverent English language tourist rag and it can be a very entertaining read; hard copies are to be found in hotels and tourist outlets all over town. It carries an eight page large-format list of all the major bars in town (samples snipped) as well as an honest description of the bar, typical prices and age groups. Not so common in the UK, at the prices they charge over there the happy hour can be most welcome, and some bars maintain this offer until late in the evening. Grapevine also has its own iTunes "appy hour" app detailing - er, yes, all the happy hours in town. Typically, beer prices were in the range of 800-1100ISK (£4-£5.50) whether that be a relevant sized bottle, or 'pint' of draught.

Getting a handle on the beer that is produced in Iceland is easy, just go to www.ratebeer.com/country/iceland/95/ and have a poke about. Actually finding the range of beers is not so easy. If you want to drink Belgian beer, go to Belgium. Similarly, German beer from Germany etc., but don't try drinking "foreign" beers in Reykjavik. The prices can be particularly punishing. The Einstök beer range is also well described here: einstokbeer.com/einstok_tasting_sheet_universal.pdf (e.g. "With clear notes of toffee and dark chocolate, this Porter is roasty and rich, offering a medium body that is robust, yet smooth on the palate. Toasted and chocolate malts give it a sinister black colour, but its easy-to-drink taste will have you believing that there's no more need to be afraid of the dark") so I needn't go into all that pretentious guff myself. It would be wise to familiarise yourself with the range because, unsurprisingly perhaps, Einstök beer is pretty universal there.

The "Volcanos and Glaciers" tour we joined was quite enough to give us a flavour of the island, but

allowed us very little flexibility in getting out and about, so our best sampling experiences were limited to Reykjavik itself. It's not a very big place; you can walk around its extents easily and the main tourist areas are easy to find, but not necessarily the bars. Our hotel - the Plaza Centre was serving, amongst others, Black Death beer, a Baltic Porter at 5.8% and, whilst I wouldn't normally attempt a standard keg beer, I opted to try, and was pleasantly surprised by, the Viking Classic. This appeared more like a standard light bitter and it actually had flavour! There was more on offer, but we wanted to get out on the town.

So; where to go to try a bigger range of beer? Let's start with Frederiksen Bar: The address, which was given as Hafnarstræti 5, was a building that looked suspiciously like the entrance to a mall, or a bank, and was closed with a much graffitied shutter. Hmm... This didn't look too good. Around the corner was an Irish Pub which we didn't fancy so we wandered about trying to find the place before eventually giving up.

Next off, we looked for Micro Bar: The address is given as Austurstræti 6. Easy, you would think, and we are told it's connected to a hotel lobby. After strolling up and down that road a few times, we gave up and walked elsewhere. We then found ourselves on the parallel street of Vallarstræti and there was Micro Bar, large as life. Strange, we thought. After realising that the description given in Grapevine was totally correct in that it had as much atmosphere as the moon, we looked at the excellently varied beer list. A flight of samplers from five of the eight taps on the bar was well received, but we drew the line at sampling the Evil Twin Breakfast Biscotti Break at 6200ISK (£31.50) and I'm not sure who would pay 15,500ISK (£78.70) for a 3l bottle of unspecified Chimay. As we left, through a different door to the one we had entered, we realised that the City Center Hotel frontage was the address we were given and, only then, did we see a tiny sticker for the Micro Bar on one of the pillars outside. Quite why Grapevine didn't publish the bar's address as Vallarstræti, is anyone's guess.

We had another go at trying to find Frederiksen and, eventually, Mara spotted it at the end of a street adjacent to Hafnarstræti, on the junction of Naustin and Tryggvagata. It turned out that the building whose address we were given is essentially U shaped and extends along the adjacent street and onto the next. I guess it must be a vaguery of the Icelandic postal system that dictated the address. No matter, the Einstök Porter on draught and Icelandic Toasted Porter in bottles were both excellent and the food was superb. Mara had liquorice salt cod, and I tried fish & chips Iceland style, which was great. We returned a few days later to try the excellent lamb shank and grilled salmon. The double smoked bacon sounded good, but there are only so many hours in a day.

The Icelandic Bar (Islenski Barinn) was quite fun, with an interesting range of beers, but not many printed concessions to English speaking tourists. No matter though, virtually everyone speaks English there and it is probably the second (or in some cases first) language you will see in Reykjavik. The Graskers Porter was stupidly priced for the quantity and stated I felt I had to try it. Ah, well - you're only young once. Interestingly, the draught beer there was served in old fashioned dimple jugs and the bar pumps were quite attractively-shaped wooden artworks.

Bravo was reminiscent of a 'brown' café with a DJ playing muted vinyl rock. A nice, warm bar on a wet evening, with a pint of stout and half of wheat beer = 1400ISK. Very comfortable and nice atmosphere, with almost everyone drinking beer, rather than wine and/or mixers. A lovely

collection of old lamps on the ceiling gave it an appearance of unkempt chic that the clientele was strangely at odds with. There were stainless steel lined walls in the Gents, with entire sheets of Sci Fi comic strips forming the wallpaper. 'Martian' lingo was overridden by THUD & FWOOSH etc. It might as well have been in Icelandic...

Unfortunately, our tour took us to two one-horse towns where the only watering hole was the hotel bar. At the Hotel Edda, in Vik, we managed to run up a bar bill for 11,500ISK (£58.40) for about 15 drinks for three people over the course of two days. That is an average of about £3.80 for 330ml draught and 250-330ml bottles. Still, it was a hotel bar, we were a captive audience and we weren't about to drink coffee all evening... We fared worse on Mara's birthday when the relevant hotel bar only served the Viking Pils and that was a bit of a let-down, to say the least.

Perhaps the highlights of the trip were climbing to the top of a dormant volcano, Eldfell, on Westmann Island in almost horizontal rain, sailing amongst ice-

bergs in a glacial lagoon and visiting the Hallgrímskirkja (Hallgrímur's Church) which is a notable landmark in Reykjavik and visible from miles away - literally. We visited the tower in the evening after nightfall and with the benefit of a good meal and some nice beer beforehand, all felt good in the world. It is open to the elements at the top and there was a gale blowing; the tower swayed elastically in the wind and it was really quite exciting. Not to be missed...

Steve Webb



Graskers Porter - Pumpkin beer

NORWICH CITY OF ALE RETURNS FOR ITS FIFTH YEAR

The annual City of Ale festival is back for its fifth year, which will see hundreds of real ale drinker's return to the fine city of Norwich for 2015.

The ten day celebration will run from 21st-31st May and a number of pubs and breweries will be involved to provide fans with a selection of real ales and a party atmosphere.

Fans of City of Ale can expect ale trails, pub quizzes, live music and events, whilst tasting a variety of speciality beers along the way.

Dawn Leeder, Co-Chair of Norwich City of Ale said: "We want to bring people together in friendly and welcoming pubs as we promote Norwich as the UK's Real Ale destination. Norwich is full of history and heritage. We have pubs and breweries which go back hundreds of years, so people get an experience which is more than just tasting a pint."

The event is funded by Norwich Business Improvement District (BID) as it looks to attract more visitors to the city. Last year was the most successful City of Ale celebration to date with 44 public houses and 39 breweries taking part in the festivities.

Dawn continues: "We saw a fifth of visitors come from outside our region last year which was nearly double that of the year before. Our ambition for 2015 is for the festival to continue to grow in popularity and for people to come to the city, specifically for a real ale experience."

This year's event coincides with Radio 1's Big Weekend, which is expected to help bring even more visitors to Norwich.

To keep up to date with what's on during Norwich City of Ale, visit: www.cityofale.org.uk

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Publication date for the Summer 2015 issue (14) is 10th June. If you run out of stock or have not received the next issue by 19th June please contact:

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Spring 2015

THIRSTY TIMES

Thirsty Times is published by the Chelmsford & Mid-Essex Branch of CAMRA, the Campaign for Real Ale (© 2015) All rights reserved.

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Printed by Colourplan Print,
20 Wharfedale Road, Ipswich, Suffolk, IP1 4JP
Tel: 01473 400379

Email: info@colourplan.co.uk

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