

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



# COUPLE CALL 'TIME' AT THE ENDEAVOUR

SEE PAGE 7

Issue 21 Spring 2017

## FROM THE EDITOR

hanks once more for picking up your free copy of Thirsty Times. This edition is so packed to the gunwales that not only have a couple of articles had to roll to next issue, but I've also given most of my editor's space to Colin Valentine for his appeal to you, to participate in the Bournemouth Member's Weekend and AGM.

Change is upon us, whether we would wish it or not. Probably two of the most important all-members CAMRA get-togethers will be this and next year. These will shape, define and renew CAMRA's mission for the future as it hands on to the next generation. The struggle against bland, mass-produced beers is won but we now confront the lagers, alcopops and fluorescent, scented liquids that da yoof of today throw down their necks instead of a good ale.

Anyway, enough of that grump, on to the plaudits. Maldon & Dengie congratulate branch Cider Pub of the Year The Carpenter's Arms, Maldon and overall

branch PoTY The Compasses, Great Totham. Honourable mentions for runners-up The Station Arms, Southminster and The Farmer's Yard, Maldon. Respective licencees John Walpole and Alex Chambers/Hayley Rogers retain their 2015-16 titles.

Further on the PoTY front we hear that Colchester and North East Essex have awarded to The New Inn, Colchester and South East Essex have awarded Mawson's Micropub in Southchurch their PoTY with SEE Rural Pub of the Year going to The Shepherd & Dog, Ballards Gore. Mawson's is the pioneer brewery tap of the George Brewery, next door in Great Wakering.

Just space to mention that CME's PoTY presentation to The Hop Beer Shop, Moulsham Street Chelmsford will be at 7.30 for 8pm at the shop on Saturday 25th March. 'Hop' to see you there!

Ad multas cerevisias Tony Vernon



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## **CAMRA CHAIRMAN'S NOTES**

# Why I'm looking forward to Bournemouth this year

by Colin Valentine,
NATIONAL CHAIRMAN

This April, I will be joining CAMRA members from across the UK in the seaside resort of Bournemouth for CAMRA's Members' Weekend, which includes our National AGM and Conference.

I personally have been attending the CAM-RA Members' Weekend for almost 30 years, well before I was active nationally, never mind National Chairman.

The weekend has always been, and still is, an opportunity to meet with old friends, make new acquaintances and socialise with other CAMRA members from across the country.

Most importantly, what it represents is a fantastic opportunity for any member across the organisation – whether you have just joined, been a member for 20+ years, active or inactive – to shape the future direction and purpose of CAMRA.

As chairman, I now have the great responsibility of making sure that the AGM and conference part of the Members' Weekend is run successfully and open to every single one of our 185,000 members. This year, that responsibility is even greater than ever before.

Following 50 consultation meetings across the UK and three national surveys, we have now seen the proposals that were put forward by the Revitalisation Project Steering Committee on CAMRA's future.

Whether you agree or disagree with the proposals, took part in the consultation events or stayed at home, the Members' Weekend will be the opportunity to discuss them inside and out ahead of a decision next year.

Over the weekend, members will be able to consider the Revitalisation Project and pro-



posals on the future of CAMRA in a series of discussion groups. It will be your chance to have a say on the Revitalisation Project's findings and represent your views in the debate.

A final decision on the proposals will then be taken at the Members' Weekend in 2018.

I am proud to chair an organisation that is a true democracy – where every member has the opportunity to feed into our policies, direction and future.

I never forget that without our huge membership base and dedicated volunteers; there simply would not be a CAMRA.

I hope you will consider joining us in Bournemouth this year.

The closing date for registration is Friday, March 17. For more information simply visit camraagm.org.uk.





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## BEER FESTIVAL

Sample Scottish beers at the Maldon Beer and Cider Festival this year!

The 15th Maldon Beer and Cider Festival will be held at the Plume School, Fambridge Road, Maldon, CM9 6AF, between Wednesday 5th and Saturday 8th April. There will be more than 60 real ales and 16 ciders on offer, with a great selection of beers from Scotland, as well as a wide range of beers from the best breweries in Essex.

In addition, there will also be a Belgian Beer Bar over the weekend. Excellent hot and cold food will be available from our fantastic caterer, the "Essex Hog King" during all sessions

The venue is extremely popular, as there is plenty of space in the hall, an outside drinking area and ample parking; a very friendly and relaxed atmosphere prevails. Last year more than 1,700 people visited the festival, downing well over 4,000 pints over the four days.

Entrance to the Festival is £1, (free to CAMRA members) with a £3 deposit for the souvenir tankard, fully refundable if it is returned. We hope to see you there!







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## CALLING TIME AT THE ENDEAVOUR

## By Claire Irons, Publicity Officer CME CAMRA

After 15 years as publicans of the Endeavour pub in Springfield Road, Chelmsford, Jacqui and Mike Mitchell will be retiring on 8th March 2017.

They will not have Time to Call Their Own completely as Jacqui will continue her job with Essex County Council. Over the years they have made the pub a real hub for the local community with quizzes, a darts team, poker, crib and weekly meat raffles fund raising for Farleigh Hospice and the Royal National Lifeboat Institution. As well as regular charity events raising £17,000 for an eclectic range of charities, they have gone the extra mile to serve their customers, even doing take away roast dinners for local regulars.

Chelmsford & Mid-Essex CAMRA appreciate that they take pride in looking after their beer with six on hand pump including at least two LocAles such as Mighty Oak Maldon Gold and Wibblers Dengie IPA. Having been in the Good Beer Guide no fewer than 30 times, the Endeavour has been the traditional starting point for the branch's annual mild crawl in May, visiting Chelmsford pubs selling mild beer. While Mike and Jacqui have been at the helm they are proud to have featured in the Good Beer Guide nine times, including this year.

A week after their emotional Farewell Retirement Party, branch Chairman Doug Irons presented them with a Special Award including a certificate, personalised engraved crystal vase and flowers. The branch and the locals wish Jacqui and Mike a happy retirement from being great publicans of the Endeavour for 15 years.

Doug Zeeman, a regular at the pub, wrote a poem to celebrate their success so here is an abridged version for the Thirsty Times magazine. Thank You to Doug for his poem and pictures of the Special Award presentation.

## A New Beginning for Jacqui, Mike & Lacey

Jacqui and Mike after fifteen years, Are to 'throw in the towel' this year, Their life will be changed in a lot of ways, A new beginning is drawing very near!

For 'The Endeavour', has been their abode, A community with such great rapport; There have been many times of great joy, And some that have been less allowed for!



We've played cricket and climbed poles, With karaoke and quiz nights, yet more; Disco and theme bashes have also been held, And celebrations of birthdays galore!

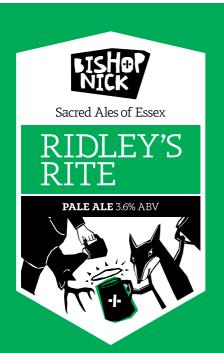
The support of charity has always been there, Farleigh, Lifeboats and many local needs, Thank you, Jacqui, and Mike from them all, For the events, have raised lots of proceeds!

We remember Holly and Tia, past pub dogs renown,

Now Lacey, the Westie is part of the fun; She really enjoys all the fuss from us all, A new life for her has only just begun!

'Time will be called' very shortly, The Endeavour will not be the same, For without Jacqui and Mike at the helm, The 'barque' will sail on with less fame!

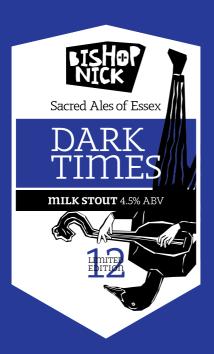
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Essex

## BRAINTREE REAL ALE FESTIVAL



## by Chris Rouse

The 13th Braintree Real Ale Festival will be Thursday 15th to Saturday 17th June 2017, and will be held at the Bocking Arts Theatre (formerly Braintree Institute), Bocking End, Braintree, Essex, CM7 9AE. The 2017 theme has not been chosen yet, but we plan to have about 50 different beers, 10 ciders & perries, and wine from Essex available at the Cider Bar. We will also have hot & cold food at all sessions.

The 2017 opening times are planned to be: Thu 15th and Fri 16th June 12noon-11pm; Sat 17th June 11am-10pm. The festival is jointly organised by Braintree Lions and NW Essex CAMRA. More CAMRA volunteers to help run the festival are always welcome; please contact Chris Rouse chrisjrouse@yahoo.co.uk for more information.

## The History of Braintree Real Ale Festival

It was in 2004 that John Hedges and Simon Smith, two members of Braintree Lions Club, proposed to their colleagues that the club hold a real ale festival. The festival was to have three simple aims: to introduce real ale to the people of Braintree, to raise funds for local charities and to promote the availability of Essex-brewed real ale. Discussions took place with members of the North West Essex branch of the Campaign for Real Ale (CAMRA) and the decision was made to run the event as a joint venture between Lions and CAMRA.

The first Braintree Real Ale Festival took place in 2005 in a marquee in Weavers Park in

the centre of the town with a modest selection of real ales and ciders. In 2006, the event moved to Braintree Institute (now Bocking Arts Theatre) and has grown/adapted each year to become a well established event in the town. We believe the Braintree event has encouraged more people across the district to try real ale and real cider & perry. Now, many pubs put on real ale events themselves. Many others regularly stock a variety of real ales and ciders produced by local breweries and cider makers. To illustrate the growth and popularity of real ale since our first festival, there are now over 30 breweries of varying size within Essex alone.

Since that first festival in 2005, Braintree Lions Club has raised and donated in excess of £160,000 to local, national and international charitable causes with some £40,000 coming directly from our Real Ale Festivals. Charities which have benefited from the festivals include Essex Air Ambulance, Marie Curie Cancer Care, The Alzeimers Society, Helen Rollason Cancer Care, Macmillan Cancer support and many locally-based charities.

This year's event is once more being run as a partnership between Braintree Lions Club and North West Essex CAMRA and will again take place in the splendid surroundings of the Bocking Arts Theatre, another of the Courtaulds family's legacies to the town. Although the Braintree Real Ale Festival is not the biggest in Essex, the organisers and regular attendees believe it cannot be matched for atmosphere and friendliness.

#### chrisjrouse@yahoo.co.uk



Six to eight gravity real ales on at all times including Brewer's Gold, Captain Bob, Oscar Wilde and TT Landlord as permanent ales.

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- Special Food Night every month See Facebook for details. One to book in the diary is our Summer Beer Festival with 70 plus ales, ciders and craft beers Friday 9th June to Sunday 18th June (Father's Day!).

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## **SOUTH WEST ESSEX CAMRA TRIP TO**

## by Beryl Ellis, SWE CAMRA

**Day 1:** After we had arrived in Edinburgh by train or plane, we all met up in the bar of the White Lady Hotel, one of the JD Wetherspoon hospitality chain in Corstorphine just outside the city centre.

Before our first brewery trip we visited Abbotsford Bar and Restaurant in Rose street. The bar was notable for being an 'island', with surrounding tables on all sides. This and the other restaurant upstairs offered a good menu to suit all tastes.



'Island' bar at the Abbotsford, Rose Street

There were six changing beers from Scottish micros and the staff were friendly and helpful. For whisky lovers there were 107 single malts listed on a blackboard by the bar! After leaving Rose Street, we caught the bus to the Stewart Brewery at Loanhead. We had a tour of the brewery, and all had a glass to take away before heading back to the hotel.

Day 2: After a good night's sleep and

breakfast at a Toby near the hotel, we caught a bus into the city. Haggis and neeps back at the Abbotsford was a very enjoyable lunch.

It was then time for our second brewery

trip, to Barney's Beer. This micro is at the back of the Summerhall Arts Centre in Newington, just west of Arthur's Seat and the beer was very good. After returning to the



hotel, we needed a rest before dinner!

Day 3: After breakfast we went into the city and started to visit some of the pubs. First was the Bow Bar in 80 West Bow, a good traditional pub with eight changing ales. After that was the Nicholson pub, which was the Rose Street brewery and featured a good selection. The Jolly Judge was down a side street at 79 Lawnmarket, with three changing ales and one changing cider. The Blue Blazer off the Lothian Road was next, with seven changing beers.

After catching a bus to Leith and walking around the harbour we stopped by The Malt and Hops, 45 The Shore, Leith, boasting no less than eight changing beers from Scotland and the Borders. On returning to the hotel we found a local pub; Winstons at 20 Kirkloan, Corstorphine had Deuchars and three changing beers on.

**Day 4:** After breakfast we went into the town by bus, and walked along Princes Street and The Royal Mile. The latter was definitely worth exploring, with a wide variety of shops selling everything from fossils to cheese. Winstons was again the venue after our



Touring the Stewart Brewery, Loanhead

## **EDINBURGH**



The multi award-winning Volunteer Arms/ Staggs Bar, Musselburgh

return to the hotel, our discovery today being that they also had a good range of single malt whiskies.

**Day 5:** Toby's for breakfast again and after doing some shopping we went for a ride on the new tram system.

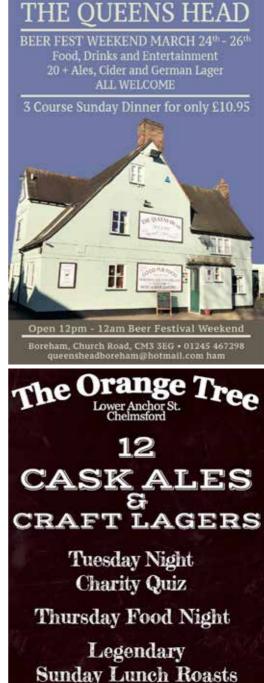
It was a day for excursions, with some travelling by train over the Firth of Forth to Dunfermline and others visiting Galashiels courtesy of the recently-opened Borders Railway. At the Volunteer Arms, North High Street Musselburgh, Oakham JHB, Bishops Farewell and nine changing beers were on.

Also known as Staggs Bar, this pub which has been owned by the same family since 1858 is the current Edinburgh and SE Scotland Pub of the Year 2016, and simultaneously the overall Scotland and Northern Ireland PoTY.

As if that weren't enough, a host of other awards festooning the walls inside include the overall UK Pub of the Year 1997. After that we all went to the mussel inn in Rose Street for a meal together via 'Dome', a bar sporting a decorative ceiling rose.

**Final Day:** Having had breakfast, we all packed for the homeward journey. Abbotsford Bar was visited one last time and, after stocking up on supplies, we boarded the train to go home. Having spent an enjoyable few days in Edinburgh, we were homeward bound.

beryl.ellis91@gmail.com



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## CHELMSFORD AND MID-ESSEX

## by Gordon Fish, CME Pub Campaigns

After having been closed for about four years, the Monkey, Terling (formerly the Rayleigh Arms), has reopened. The pub has been completely refurbished, with a large bar towards the front and a separate lounge and restaurant area towards the back serving good quality English food. Apart from the regular beer from Adnams, two beers are served under gravity, always from Mighty Oak and Crouch Vale. The 1840s-era pub dominates the village, so it cannot be missed.

It was announced in the last issue of Thirsty Times that Tony Keogh of the Vine, Black Notley has retired. The new owner is Robert Smith, who lives locally and has many years of experience in the hospitality industry. Martin George is the new manager, and we wish him very well for the future. The intention is that the Vine will remain a traditional pub, with real ales being featured as before. The plan is to put more emphasis on the restaurant, without it becoming a fine food establishment - serving good honest food and beer. Opening times have been extended, with the pub staying open for most of the day, seven days a week. Over the next two to three years, the plan is to refurbish the premises, but keeping its present aspect and character.

The landlord of the **Railway, Witham,** Carl Davidson, sadly died after a fall in the New Year.

He had been running the pub for about three years and making success of Some readers may remember that there was a fire that left



the pub closed for many months – Carl was the landlord who took over the pub following its refurbishment and restored its business. He was well liked by the customers, and was noted for his sense of humour and unusual dress sense! His wife Sylvia now runs the pub and we wish her the very best for the future. This is a large, spacious pub serving real ale and locally-sourced food. It is beside Witham railway station and its taxi ranks, and is served by most buses, very easy to reach by public transport.

This year the **Battesford Court, Witham** will be 15 years old! To mark the occasion a beer festival will be held on Saturday 24th June, with emphasis on locally-brewed beer. Also, Wetherspoons will be holding The Spring Ale Festival nationally, from Wednesday 22nd March – Sunday 2nd April. Specifically, the Battesford Court will be holding a preview from 7.30pm on Monday 20th March; all CAMRA members are most welcome and there will be complimentary tastings. A well attended and successful event was held last year,.

David Arnott, landlord of the White Hart Hotel, Witham and Tracy Russell, also from the White Hart, donated £2,400 to the Hub in Witham which has been threatened with closure. The Hub is used by the Job Centre, the Youth Chamber of Commerce, the Witham Lionesses, the Luncheon Club, and many other charity organisations. The donation has been described by the chairman of the Chamber of Commerce as a 'Christmas Miracle'. One of the fundraisers, Tina Townsend, stated: "Overnight we have received a hugely generous offer from Dave and Tracy at the White Hart Hotel who have agreed to sponsor The Hub for 2017! We are truly grateful for this amazing donation and act of kindness." To donate please https://www.justgiving.com/crowdfunding/ Witham-community-hub

Other news from the White Hart Hotel is that there will be a new food menu in the spring, and that the St Georges Day beer festival will be held from Thursday 20th-Sunday 23rd April.

The Eagle at Galleywood continues to be in the news. Planning permission for the co-op and car park has been refused by the council, after a contentious and confusing meeting held onsite on 17th January. Of course, this is subject to appeal and it is very likely that Hawthorn Leisure will exercise their rights in this matter. This battle is by no means over, and the local community intend to keep fighting this battle.

There is news from the **Eagle, Braintree**. It will be serving four real ales, three of them changing

every week. The landlord will listen to suggestions for beers to stock, and will endeavour to get them in. For those who do not



know the Eagle, it is a traditional community pub with two bars, ten minutes walk from Braintree railway station.

The **Red Beret, Chelmsford** has had a somewhat fearsome reputation in the past, but is doing all it can to put this right. The pub has had a massive facelift and is looking better than ever. There will be a beer festival over Easter, from Friday 14th-Monday 17th April.

After a false start at the end of last year, the **Spread Eagle, Witham** now has a restaurant, serving traditional English food, fresh fish and bar snacks. Although in a separate room, the restaurant is now an integral part of the pub and certainly worth a visit. The Spread Eagle is the only pub in Witham to sell Fuller's London Pride.

Melba Hume, landlady of the Victoria, Witham retired from the pub in early January, having run

it for about six years. The new landlord is John Fortune, and we wish him very well. The plan is to run the pub



as before, with no major changes in the pipeline in the near future.

The **Swan, Witham** is under new management. The new landlady is Glynda Joyce, and we wish well for the future.

As reported in the last issue of Thirsty Times and featured in this issue, Jacqui and Mike are leaving the **Endeavour, Chelmsford** in early March. On Saturday 11th February Doug Irons, Chairman of Chelmsford and Mid-Essex CAMRA presented them with a vase and certificate thanking them for all the work they have done for the pub, and for the various charities they have supported over the last 15 years. We welcome Mike & Tina Collins, who will be taking the pub over.

The **Boars Head, Braintree** is now a free house, owned and operated by Stuart & Linda Buckley.

The **Wheatsheaf**, **Hatfield Peverel** is holding a beer festival from Friday 26th-Sunday 28th May. There will be charity stalls and 30p for every pint sold will be donated to charity.

The **Woolpack, Chelmsford** will be running a beer festival from Thursday 13th-Sunday 16th

April, Easter weekend with over 80 real ales and ciders. There will be live music every evening. On Wednesday, 12th April, there will be a pre-festival evening



from 8-11pm, to which all CAMRA members are Spring 2017

most cordially invited.

The Bakers Arms, Danbury will be holding its annual beer festival from Friday, 26th-Monday, 29th May. Food will be served all day and there will be a live band on Friday followed by a brilliant singer, Marc Halls, on Saturday.

As most readers will know the **Cross Keys, White Notley** was closed for most of early 2016. It is now trading very well and has had a very successful Christmas. They revived the traditional Boxing Day sausage breakfast this year and raised £225 for Farleigh Hospice. This year they are extending the food range and times and plan to introduce a Sunday Breakfast. We will also see pub quizzes and darts evenings. For those who would like to visit the pub a good opportunity will be on Sunday 26th March, when there will be a special three-course Mother's Day Sunday lunch. Please contact the pub for bookings.

Shepherd Neame closed the **Oaklands Inn**, **Great Notley** this January at short notice. The local community, with the support of the local parish council, have applied for the pub to be listed as an Asset of Community Value. At present the application is with Braintree District Council, and a decision is not expected before early March.

A planning application has been submitted in January to convert the **White Horse, Chelmsford** into flats. A similar application was made for this pub last year, but permission was refused.

The **Blue Lion, Great Baddow** has now closed, with both its pub sign removed and website gone.

The **Golden Lion in Braintree** is now closed. There is a rumour that it may open later this year as an alehouse.

The **Compasses**, **Littley Green** hosts a monthly Knit and Natter group, meeting on the last Monday of every month. There is also a Folk Night the third Monday of every month.

For their 'Easter Steam Up' they will have eight real ales on the chalk board all over the weekend along with five real ciders. The Steam Up is from Friday 14th April through Sunday 16th April. There will be steam engines around for much of the weekend, along with some live music. Food will be available consisting of traditional Huffers and meals on the board.

Following last year's fantastic turn out the 'Ridley Round' will again take place on Saturday 17th June. Early warning to get your running shoes and drinking hats on. The route starting and finishing at the Compasses will be released in a few months time, consisting of a number of stops at old Ridley

pubs, and the £5 registration fee goes to Essex Air Ambulance. The event is timed, with bonus time deductions given at each pub when a pint is by Chris Harvey, purchased - most participants walk the course.

The Compasses' charity beer festival, Hopstock VIII, will take place this summer on 18th August, • In January we received the good news from with 50+ Real Ales and 20+ Real Ciders on offer. • Farleigh will be on-site raising much needed • money for the hospice with all proceeds from the commemorative glasses going to charity.

#### Pub Beer Festivals that we know about:

Wednesday 22nd March to Sunday 2nd April: All Wetherspoon pubs, 'The Spring Ale Festival'.

Thursday 13th to Sunday 16th April: Woolpack, Chelmsford.

Friday 14th to Monday 17th April: Red Beret, • Chelmsford.

Thursday 20th to Sunday 23rd April: White Hart, Witham.

Friday 26th to Sunday 28th May: Wheatsheaf, Hatfield Peverel.

Friday 26th to Monday 29th May: Bakers Arms, Danbury.

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## MALDON & DENGIE

## Chairman Maldon & Dengie CAMRA

Chelmsford City Council that our application to have the Bell, Woodham Ferrers nominated as an Asset of Community Value had been accepted. This means the historic pub in this hilltop village has been listed until 2022, which provides some protection against any future planning applications designed to change the building's use. The current owners are delighted that the pub has been listed, and the Maldon & Dengie Branch is holding a special evening in the pub to mark the occasion on Tuesday, 21st March.



We are not resting on our laurels, however. We are currently putting together a new ACV nomination for the Ferry Boat Inn, North Fambridge. The owners of the pub have announced it is closing at the end of February for an unspecified period, ostensibly to undertake some alterations and find a new tenant. We feel the time is right, to get the pub listed and are working with the Parish Council to achieve this.

The landlord of the Red Lion, Latchingdon Nigel Smee, is moving on in a few months. The pub owners, Enterprise Inns, are looking for new tenants, but again we think it is a good time to get the pub listed as an ACV. It is the only pub in a large village on the Dengie, and locals would have to travel long distances to go to a pub if the Red Lion were to close its doors for good in the future.

understand from the pub Hawthorn Leisure that contracts for the Mitre. Wickham Bishops were due to be exchanged in early February. It is not known who the purchasers are, but we await news with interest.

The Wibblers Brewery Tap Room and Kitchen was officially opened in late January with a highprofile reception attended by the local MP,

John Whittingdale, among others. We're pretty confident we are the only CAMRA branch in East Anglia that can boast four brewery tap rooms!

It's pleasing to report that the historic **Blue Boar Hotel in Maldon** has undergone a renaissance since the new owner, Katie Wilsden-Craddock, took over last year. There have been some sympathetic refurbishments carried out in the bar areas, including the addition of the "Blue Room", with a log fire in winter and comfortable sofas. The quality of the beers offered has improved markedly, too – there are usually at least five ales on offer, served straight from the cask, most of which come from the Maldon Brewing Company.

Richard King, owner of the King's Head, Bradwell-on-Sea has provided an update on the progress being made on rebuilding the fire-ravaged village pub, which makes for very encouraging reading: "The pub is slowly nearing completion and we hope it will open in the spring. The Victorian side is virtually finished with all the painting done and lights and heaters fitted, with just the kitchen and bathroom to do. The Tudor side is just having the very top roof structure finished and hopefully tiling will commence very soon. Mick, the landlord, is definitely planning to have a number of cask ales on offer when it reopens."

charvev23@gmail.com

#### **NORTH WEST ESSEX**

The Red Lion, Finchingfield, is now called the Finchingfield Lion. The Bluebell Inn, Hempstead, now has two guest ales to complement its range of Saffron beers. The Railway Arms, Saffron Walden is closed and up for sale. We are doing all we can to ensure this stays as a pub. The Green Man, Gosfield has a planning application to revert parts of the pub back to residential use, but retain the original public house. It is intended to provide a new car park and better located beer garden.

Kings Head, Ridgewell – planning application: The planning application for change of use from public house to private dwelling, has been rejected! We in the local branch are both pleased and relieved that the Kings Head will not be turned residential. However, the future for the Kings Head as a thriving village pub is still not secure. We will be engaging with locals to help in any way we can to bring back such a community asset.

Elmdon Dial, Elmdon – under threat: The planning officer is recommending to the council to accept the proposed change of use from public house to mixed use including licensed café, shop, delicatessen etc. for the Dial. We are still opposed, and will continue to make representations.

Contact: magazine@northwestessex.camra.org.uk

## **OBITUARY:** Sheila Tripp

## by Chris Rouse

It is with sadness and regret that North West Essex Branch announce the death of Sheila Tripp who died after a short illness. Sheila and her husband Phil joined CAMRA at the inaugural meeting of the North West Essex branch in 1973. They joined NWE as at the time Phil was a Justice of the Peace sitting on the licensing committee in their home area of Bishops Stortford; it was thought to be more politic if they weren't seen to be supporting and selecting pubs for the Good Beer Guide in the same area.

At one point in the branch's history Sheila and Phil comprised 50% of the active members and she therefore filled rather more positions in the branch than she wished; to that end they arranged a re-launch meeting at the Star in Thaxted and from that the resurgence of the branch began. Latterly Sheila acted as GBG co-ordinator, with all of the joys of numerous forms and the chivvying



of reporting members that entailed! Whenever the (mostly male) active members of the branch strayed toward treating things as a drinking club Sheila was there to remind us of our roles as members of a campaign. This chimed well with her strongly-held socialist values.

Sheila will be much missed by her family and all who knew her, in all of her different interests of which real ale was only one. RIP

## **MAD CAMRA MEMBERS POTTER**

## by Chris Harvey, Chairman Maldon & Dengie CAMRA

What's the first thing that springs to mind when someone mentions Peckham to you? It seems most people I know think of that classic comedy series of the 1980s and 90s, Only Fools and Horses, as it's where Del Boy and Rodney lived.

Well, Peckham could soon become equally renowned for its fast-growing number of good pubs and bars which serve a tremendous selection of real ales and keg craft beers.

On a dry and mild Saturday morning in late November, over 20 MAD CAMRA members set off on a 4½ mile one-way walk from Honor Oak Park railway station (an easy journey on the Overground from Stratford). Our aim was to visit six watering holes, all of which feature in the 2017 Good Beer Guide.

Shortly after leaving the station we had a strenuous climb up One Tree Hill in Honor Oak Park. It was certainly worth the effort to see the spectacular view of London's skyline



from the summit. All this energetic walking certainly made us work up a thirst before we reached our first stop, which was the lvy House in Stuart Road.

This classic 1930s pub was the first building in London to be granted Asset of Community Value status, and in 2013, became the first community-owned pub in London.

The former Truman's house now serves an excellent range of real ales, keg craft beers and ciders, usually sourced from nearby breweries. The food is excellent, too - we had a hearty lunch there.



End of walk - Queen's Rd Peckham station

18 Thirsty Times

## AROUND PUBS IN PECKHAM



We were almost reluctant to leave the lvy House, but we had lots more pubs to explore! After an atmospheric stroll through the wilderness of the huge Victorian cemetery in Nunhead, we found our next port of call – the Beer Shop London.

This friendly, small micropub at Nunhead Green had a good range of ales on, including one from the nearby Brockley Brewery. The best beer I sampled here was the bottled Beavertown Spresso Stout – it was divine!

After walking past Peckham Rye Common, we soon found the Flying Pig. This fashionable beer bar has a constantly changing selection of real ales and ciders on six hand-pumps, in addition to a large range of keg craft and bottled beers.

Gypsy Hill Brewery and Brockley Brewery beers were on when we visited. Onwards to the next pub, which was just "over the border" in East Dulwich. The locally-renowned East Dulwich Tavern was very busy when we called in. There were ten hand-pumps serving an unusual range of ales in this traditional pub, including several from the Volden Brewery in Croydon.

We then had a bit of stroll through quiet suburban streets until we reached the bustling, cosmopolitan Rye Lane, which is full of ethnic shops and restaurants.

Not far away was the Brick Brewery Tap Room, which can be found in a railway arch adjacent to Peckham Rye station; it is only open on Friday evenings and Saturdays. Everyone agreed this was one of the highlights of the walk – the three beers on tap were superb and the food cooked in the courtyard was very good, too.

One more stop to go – it was a fairly short walk to the Beer Rebellion, a keg craft beer-orientated bar with ten on tap at the time. There were also four real ales on handpump, including one from the Southwark Brewery.

The beer was very good quality, however the 'shabby chic' décor was not to everyone's taste.

As luck would have it, Queen's Road Peckham station was only a minute's walk away and we boarded the Overground train back to Stratford, and then home.

This was a walk full of surprises – Peckham is now a very gentrified part of south London, with some attractive streets and sights along the way. All the pubs and bars we visited had something to offer even the fussiest of beer drinkers. I'd highly recommend this walk.

charvey23@gmail.com

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## CHELMSFORD & MID-ESSEX BRANCH

Please note that for all trips in a minibus driven by our volunteer drivers the drop off is not a set route but we drop off our members close to their homes. This service is included in the fare quoted.

#### **MARCH**

## 3rd and 4th March Chappel Winter Beer Festival

At the EARM, Chappel and Wakes Colne Station, Chappel, Essex CO6 2DS. Open 11am to 11pm each day, members encouraged to attend and support this event fund raising for the East Anglian Railway Museum.

## Saturday 4th March Branch Cider POTY Judging trip

Free campaigning minibus, 16 spaces, members only, 11am opposite Chelmsford Station. All day event judging pubs selling more than one real cider or perry. This is a judging trip so those persons wishing to partake must be prepared to complete score sheets for each pub we visit. ETA back at Chelmsford 6.45pm for evening trip, next below.



## Saturday 4th March Evening trip to Chappel Winter Beer Festival

Minibus Opposite Chelmsford Station 7pm and 7.20pm for Witham pick up Outside Battesford Court. Cost £7.50 bus fare and drop off home afterwards.

## Saturday 11th March

Nethergate Brewery trip and Sudbury visit

By small coach opposite Chelmsford Station at 11am (pick up available in Braintree en route).

Visit to Nethergate Brewery, which includes a tour and drinks, followed by time in Sudbury exploring the best pubs, before we end the day with an evening visit to the Green Man Community pub and Pumphouse Microbrewery at Toppesfield. Cost £20 per person. (NB: Price may come down if we manage to attract a full coach of participants). ETA back to Chelmsford for 10pm.

## Wednesday 15th March Branch meeting, Woolpack, Chelmsford.

8pm for 8.30pm start. Free drink for first time attendees. Please make own arrangements to attend as no minibus to this event.

## Monday 20th March

**CAMRA** invitation for pre-festival tastings
Battesford Court, Witham CM8 1AH. 7.30pm

Battesford Court, Witham CM8 1AH. 7.30pm onwards

## Tuesday 21st March Totham and Tollesbury Runabout

By minibus opposite Chelmsford Station at 7pm. Plan to visit The Compasses Great Totham, The Swan Little Totham, Queens Head Tolleshunt D'Arcy and Kings Head Tollesbury. Cost £8 which includes drop home afterwards. Members only.

## Saturday 25th March Branch POTY Presentation.

Hop Beer Shop and Micropub, Moulsham St, Chelmsford CM2 0LD. 7pm onwards

## **APRIL**

## Saturday 1st April Essex Cider Pub of the Year Judging

Free campaigning minibus opposite Chelmsford Station, 11am departure. 16 spaces available for members only. Visiting and judging each of the Essex branches Cider POTY to determine the overall winner for the county. This is a judging trip so those persons wishing to partake must be prepared to complete score sheets for each pub we visit.

#### Friday 7th April to Monday 10th April CAMRA AGM and Members Weekend – Bournemouth

See main CAMRA website and feature by Colin Valentine in this issue, own arrangements for travel and accommodation.

## Wednesday 5th to Saturday 8th April Maldon Beer Festival

At Plume School, Maldon, Essex. Members encouraged to attend and support this event. NB: If anyone is interested in doing a walk from

NB: If anyone is interested in doing a walk from Chelmsford to Maldon on the Saturday, please contact the social secretary, so that a plan of action can be drawn up.

## Friday 14th April Annual Good Friday Pub Crawl

Walk along Springfield Road into the city centre, finishing at the Woolpack Pub Easter Beer and Cider Festival, visiting pubs along the way. Noon meet at the Endeavour Pub [note that, as per CME pub news, this will be under new management by this date – Ed].

#### Wednesday 19th April Branch Meeting, Walnut Tree, Broads Green CM3 1DT

Minibus opposite Chelmsford Station 7.45pm departure. Cost £7.50 with drop off home afterwards, members only. First time attendees get a free pint.

## Saturday 22nd April Essex Real Ale POTY Judging

Free Campaigning minibus, 16 spaces and members only. All day event visiting the Best pubs in the county as chosen by each Essex Branch.

This is a judging trip so those persons wishing to partake must be prepared to complete score sheets for each pub we visit. Depart from opposite Chelmsford Station 11am, with usual drop off afterwards.

## Friday 28th April-Monday 1st May German Trip to Dortmund, Dusseldorf Cologne

Friday afternoon flight Stansted to Dortmund FR1788 1–3.20pm. Overnight in Dortmund. Saturday train to Düsseldorf. Overnight in Düsseldorf. Sunday train to Cologne. Overnight in Cologne. Monday evening flight Cologne to Stansted FR2815 21:50–22:10. Trains and airport transfers in Germany 43 euro (£36).

You should book your own flights and rooms ASAP to secure cheapest rates and availability. For assistance and suggestions on hotels please see website. So we know how many are participating, please advise our secretary on

secretary@chelmsford.camra.org.uk after booking your flights and rooms.

#### MAY

## Saturday 13th May

Crawl of Chelmsford pubs serving Mild / Cider For CAMRA Mild Month and Cider Month. Meet at noon Hop Beer Shop, Moulsham Street. List of pubs and estimated times to be advised nearer to date

Monday 15th May

## Branch Meeting, Orange Tree, Chelmsford CM2 0AS

8pm for 8.30pm start, free drink for first time attendees. Please make own arrangements to attend as no minibus to this event.

#### Saturday 27th May

## Day visit to Brighton and Hove with optional excursion to National Cider Centre at Firle, Sussex

By minibus depart 9am opposite Chelmsford Station, £18 members only. Visiting the best and most recommended pubs and micropubs. NB: Probable stop at Dartford WMC on way home, to be confirmed.

### Tuesday 30th May

## Saturday 3rd June, Colchester Summer Beer Festival

Arts Centre, Colchester CO1 1NF. All members encouraged to attend and support this event.

#### JUNE

## Tuesday 6th June to Saturday 10th June Thurrock Beer Festival

Civic Hall, Thurrock RM16 2JU. All members encouraged to attend and support this event.



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#### Saturday 10th June

#### Full day visit to Harveys Brewery in Lewes

In conjunction with Maldon and Dengie Branch who have kindly arranged this, followed by evening stop in Tunbridge Wells. By coach, cost £25 per person, 9.30am departure from bus stop adjacent to All Saints Church, Maldon, then 10am pick up in Chelmsford, opposite Chelmsford Railway Station.

Visit to Harveys Victorian Tower Brewery in Lewes including a brewery tour and tastings, with opportunity to visit and explore this beautiful county town with the castle, museum, Anne of Cleaves house and of course many great pubs. Scheduled stop on the way home in Tunbridge Wells and the historic Pantiles before returning to drop off in Chelmsford and Maldon. MAD members will have priority, so please book early to avoid disappointment.

## Thursday 15th June Social trip to Writtle visiting Chequers and Wheatsheaf Pubs.

By taxibus from opposite Chelmsford Station or make your own way. Price and time to be confirmed.

## Thursday 15th to Saturday 17th June 13th Braintree Beer Festival

Hosted by Lions Club of Braintree and NW Essex CAMRA. Bocking Arts Theatre, Braintree CM7 9AE. All members encouraged to attend and support this event.

## Wednesday 21st June Branch Meeting, Battesford Court, Witham CM8 1AH

Minibus opposite Chelmsford Station departs 7.45pm, £7.50 per member or make your own way there, 8pm for 8.30pm start, first time attendees receive a free beer.

 For social bookings email socialsecretary@ chelmsford.camra.org.uk or contact Martin Joy on 07878 624443. Last minute arrivals may be accepted at some events but for most prebooking is suggested or compulsory. Please be advised that the social team have decided to use self-drive minibuses driven by CME members and volunteers where possible. With minibus hire we are only allowed to take CAMRA members on these trips. Spaces are limited to 16 per minibus. Non-members who wish to attend members-only trips are encouraged to consider joining CAMRA, especially at this year's winter and summer beer festivals where there will be special offers.

- On all minibus trips, you will be dropped off in reasonable walking distance to your home. Other coach trips will include the Chelmsford Circuit drop off on return to Chelmsford, http://www.chelmsford.camra.org.uk/viewnode.php?id=1538. We will still continue to use coach companies for our all day trips and also runabouts that are a little further afield and where we know demand for places will be high. Please note that for over-subscribed events we reserve the right to give priority to CME Branch members over members of other branches or non-members.
- Martin Joy socialsecretary@chelmsford.camra.org.uk / 07878 624 443

## **MALDON & DENGIE BRANCH**

#### **MARCH**

Monday 13th March Branch Meeting/AGM

8pm at New Welcome Sailor, Burnham-on-Crouch CM0 8HF

## Tuesday 21st March ACV Presentation Evening

The Bell, Woodham Ferrers CM3 8RF 7.30pm for 8pm, bring cheese etc. for nibbles.

#### **APRIL**

Saturday 1st April Spring Open Day

Wibblers Brewery and Tap Room

## Wednesday 5th April to Sat 8th April Maldon Beer and Cider Festival

Plume School, Fambridge Road, Maldon CM9 6AF. Join us for Scottish-themed beers!

Sat 15th April

Award-Winning Pubs in the Tothams Walk

22 Thirsty Times

Start 10.30am at the Compasses, Great Totham CM9 8BZ. Lunch at the Swan, Little Totham, CM9 8LB. Wear appropriate footwear and clothing for the conditions – 6.5 mile circular walk

Tuesday 25th April Branch Meeting and Beer Festival Debrief 8pm, Bonnie Blue Oak, Tiptree CO5 0NF

Friday 28th April to Mon 1st May Blue Boar Beer Festival Blue Boar, Maldon CM9 4QE. Informal social Friday evening.

## **MAY**

Thursday 11th May Bar Billiards Tournament

8pm, Chequers, Goldhanger CM9 8AS Come and challenge the champion for the trophy and the coveted fungus award!

Tuesday 16th May Branch Meeting 8pm, The Norton, CM3 6JB

Saturday 27th May to Mon 29th May Queen's Head Beer Festival Queen's Head, Burnham-on-Crouch CM0 8JU. Informal social Saturday pm.

## JUNE

Tuesday 30th May to Sat 3rd June Colchester Beer Festival Arts Centre, Colchester CO1 1NF

Saturday 10th June
Day Trip to Harveys Brewery with Chelmsford
and Mid-Essex Branch

Coach departs 9.30am, All Saints Church, Maldon. Cost £25 per person, contact Richard Atkinson to book a place.

Monday 12th June Branch Meeting 8pm, Blue Boar, Maldon CM9 4QE

Saturday 10th June to Sunday 18th June Swan Beer Festival Spring 2017 Swan, Little Totham CM9 8LB. Informal social Thursday evening

Friday 30th June to Sun 2nd July Hurdlemakers Arms Beer Festival

Hurdlemakers Arms, Woodham Mortimer, CM9 6ST. Informal social Saturday pm.

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

## NORTH WEST ESSEX BRANCH

Monday 6th March Branch meeting

8pm Kings Arms, 10 Market Hill, Saffron Walden CB10 1HQ.

Monday 3rd April Branch Meeting

8pm White Hart, High Street, Stebbing CM6 3SQ

Tuesday 2nd May Branch Meeting & AGM

8pm White Horse, Mill Road, Ridgewell CO9 4SG

Monday 5th June Branch Meeting

8pm Red Lion, 6 Church Hill, Finchingfield CM7 4NN

Thursday 15th to Saturday 17th June Braintree Real Ale Festival

Bocking Arts Theatre (formerly Braintree Institute), Bocking End, Braintree CM7 9AE

Monday 3rd July Branch Meeting

8pm White Horse Inn, Belmont Hill, Newport, CB11 3RF

 Social Secretary Chris Rouse contact@northwestessex.camra.org.uk 01799 531582 (h) / 07824 726108(m)

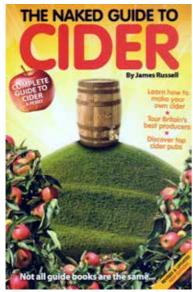
## CIDER PRESS

## By Claire Irons, CME Branch Cider Rep cider@chelmsford.camra.org.uk

Thank you to those who have told me how much they enjoy reading Thirsty Times and for requesting more cider information.

## THE NAKED GUIDE TO CIDER

by James Russell (Book Review)



I have thoroughly enjoyed reading this excellent book overflowing with information about everything to do with cider, the cider making process and the people.

Whether you are curious about the Magners Revolution, the history of perry and the Babycham effect; or would like to make your own cider or plant your own orchard you will find lots of interesting facts and advice to enlighten you. For research James Russell and his friend Richard Jones travelled around the UK visiting various cidermakers and have included features entitled My Cider Story from several producers.

Other sections on Apples and Orchards: Cider & Perry History as well as Cider Culture are amusing, absorbing and appealing. Having stimulated your taste buds the section on Places to Visit/Ciders to Try:

Cidermakers, Cider Houses, and Pubs and Museums may start you off on a quest to quench your thirst throughout Britain.

The listings are not intended to be comprehensive but do offer a broad selection of cider-related places to visit with useful websites. Having visited many of them personally I am keen to try others and to select the best products for future Chelmsford Beer & Cider Festivals.

Published in 2012 by Tangent Books, run by Richard Jones, which also published *The Naked Guide to Bristol* and *The Naked Guide to Bath* it has been revised and updated since the 2010 edition.

The results Of The East Anglian Cider Competition 2016 that took place at the Norwich Beer Festival in October were:

#### **CIDER**

1st: Burnard's Oakey Dokey (Norfolk) 2nd: S.O.Cider, Pigeon Scarer (Cambs) 3rd: Greenwoods, Orchard Medium (Norfolk)

The other finalists were (in alphabetical order):

All Day Brewing, Whisky Barrel Oak-Aged (Norfolk)

Cam Valley, Discovery (Cambs)
Downham, Jonagold (Norfolk)
Harding's, 3 Peace Sweet (Cambs)
Hubz's, 'Ang Over (Cambs)
Orwell, Miss Muffet, (Suffolk)
Spinney Abbey, Monk and Disorderly, (Cambs)

#### **PERRY**

1st: Harleston, Perry (Norfolk) 2nd: Apple Cottage, Fred's Perry (Hertfordshire)

3rd: Whin Hill, Perry (Norfolk) The other finalists were:

Berties, Galanthus Perry (Essex) Burnard's Stray Pear 2 (Norfolk)

Cambridge Cider Co. President's Perry (Cambs)

Potton Press, Pyder (Bedfordshire)

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## CIDER PRESS

The speciality round of East Anglian cider and perry judging is due to take place at Chelmsford Summer Beer & Cider Festival on Wednesday 5th July so come and try some of the best before it all goes!

## **MAY IS CIDER MONTH**

Everyone is welcome to join in the CME Branch annual Cider Safari and Mild Meander to pubs in Chelmsford selling real cider, perry and/or mild. We shall be having our annual pilgrimage to the National Cider & Perry Centre on 27th May. See the Social & Campaigning Calendar in the centre pages for details and to book your place.

Here are some award-winning cider pubs to explore –

The Ale House in Chelmsford has a great changing range of interesting ciders to suit all tastes.

The Compasses, Littley Green will have a wide selection of popular and unusual real ciders and perries available throughout May, celebrating these traditional tipples.

The Three Elms, Chignal St James is holding a real ale and cider festival over the Bank Holiday weekend 26th-29th May. However, with at least 15 changing ciders from around the UK available it is like a permanent cider festival.

Despite the name, **Hop Beer Shop**, **Chelmsford's micropub** has a changing range of three ciders and a perry with bottled cider to take away or drink in. Micropubs in general have real cider as well as real ale and real conversation.

You will also be spoilt for choice at three of the best cider pubs in the Maldon & Dengie branch area: **The Carpenter's Arms** (Carps) in Maldon, **The Compasses** at Great Totham, and **The Hurdlemakers Arms** in Woodham Mortimer.



In the quaint village of High Roding sits the beautiful Black Lion. The pub has occupied this spot since the 14th century, and it retains its historic charm while providing all of the modern luxuries you could want from a village pub. If you're feeling peckish, there are plenty of delicious options to choose from.

The venue also serves a variety of beverages, including real ales. There's a large beer garden to relax in during the warmer months, while winters can be spent snuggled up inside by the log fire. Whether young or old, part of a large party or after an intimate meal, all are welcome at The Black Lion.

The Street, High Roding, near Dunmow CM6 INT 0843 153 1294

Open: Mon-Thurs noon-3pm, 6pm-11pm; Fri-Sun noon-11pm.







## EARL SOHAM & CLIFF QUAY BREWERY

Brewers of Award Winning East Anglian Ales, Stouts & Porters

Our seasonal beer for March:



Our seasonal beer for April:



Brewed with malted wheat and Crystal Rye and hopped with English Target and Goldings plus American Cascade give a full flavoured and zesty with herbal undertones.

Brewed with extra pale malt, malted wheat and a hint of pale crystal give a great background to the hop flavours from target and centennial, from the UK and US.

#### Our range of permanent ales:

#### Cliff Quay

Classic Bitter • Dreadnought Tolly Roger • Tumblehome Seadog

#### Earl Soham

Gannet Mild • Victoria Bitter Sir Rogers Porter • Albert Ale Brandeston Gold

Also come and visit our brewery shop at: Unit 1A Meadow Works Business Park, Kenton Road, Debenham, IP14 6RP Tel: 01728 861213 Email: thebrewer@earlsohambrewery.co.uk

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## **MAY IS MILD MONTH**

#### by Claire Irons, **Publicity Officer CME Branch**

This year CAMRA is asking the active CAMRA branches and non-active members, to speak to their local licensees to encourage at least one pub in their area to stock at least one mild during May for local pub-goers to try.



Some pubs vary the choice throughout May, e.g. The Compasses in Littley Green and The Ale House in Chelmsford. The Compasses plan to beat their Mild May record of 26 milds so will publish the list of milds on their Facebook page and in the pub nearer the time.

See the social and campaigning calendars in the centre pages for branch trips to pubs which may have mild on for this annual campaign even if they do not usually have mild. Beer festivals are good events for trying mild too, to give ideas for what to recommend for pubs to stock.

#### What is mild?

Milds are black to dark brown to pale amber in colour and come in a variety of styles from warming roasty ales to light and refreshing. This is due to the use of substantial amounts of crystal and darker malts, although roasted 26

barley is occasionally used.

Malty and possibly sweet tones dominate the flavour profile but there may be a light hop flavour or aroma. Slight diacetyl (toffee/



butterscotch) flavours are not inappropriate. Alcohol levels are typically low.

Pale milds tend to have a lighter, fruitier aroma than bitter with gentle hoppiness and maltier character, such as Banks's Mild and Timothy Taylor's Golden Best, according to the Good Beer Guide 2017.

Dark milds may have a light roast malt or caramel character in aroma and taste.

Scottish cask beers may have mild characteristics with a dominance sweetness, smooth body and light bitterness. The oft-overlooked McEwans Sixty Shilling (or 60/-) is an example - Ed]

Original gravity: less than 1043

Typical alcohol by volume: less than 4.3%

Final gravity 1004 - 1010

Bitterness 14 – 28 EBU (European Bittering Units: the standard method of measuring the amount of bitterness in a given volume of beer).

Many of you will be familiar with Mighty Oak Oscar Wilde, a deep dark delicious mild, which won the Silver Award in the Mild Category in the 2016 Champion Beer of Britain competition, judged at GBBF in August.

If you have not tried it yet, have a half and find out for yourself what all the fuss is about. The other milds which were shortlisted for the competition were:

Acorn, Darkness

Church End, Gravedigger's Ale Facer's, Mountain Mild Nottingham, Rock Ale Mild Beer Prospect, Nutty Slack RCH, Hewish Mild Triple fff, Pressed Rat & Warthog

Williams, Black

Of course there are a lot more out there. so if you would like to write an article about 'Milds I Tried in May' for the next issue of Thirsty Times, please contact the editor, Tony Vernon. See Branch Contacts section.

publicity@chelmsford.camra.org.uk

Thirsty Times



# FANCY A TRIP TO THE RACES?



## MONDAY 13TH MARCH THURSDAY 16TH MARCH



Join us for Cheltenham Festival week and live floodlit racing!

> During racing on Monday, Derek 'Tommo' Thompson will be in the Sports Bar previewing the whole festival with special guests.

Then on Thursday, celebrate St Patrick's Day on the Friday! We're opening our gates early so you can watch the Festival on our screens. Added to that, the first 100 people through the door will be offered a free pint of Guinness!



## SATURDAY IST APRIL

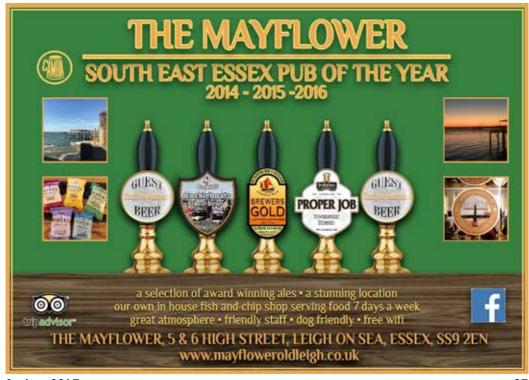


It's our Craft Beer Festival enjoy a selection of craft ales with the backdrop of racing!



BOOK NOW! 01245 360300 |

chelmsfordcityracecourse.com



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## **FALLEN ANGEL BREWERY**

# TASTING THE CHEEKY TWIST OF SPICE

## by Gillian Burgis-Smith

Last year Martin, a six foot two Scotsman bearing similarities to John Cleese and Billy Connelly, and I moved the Fallen Angel Brewery to the lovely community at Reeds Farm Estate, Writtle – I grew up in Essex.

Established in 2004 and owned by us in affiliation with Broxbourne Brewery, Fallen Angel has been hand-crafting small batches of unique real ales using traditional brew processes, some with a cheeky twist of spice!

We have found over the last 18 months that chillies have grown in popularity and people's tastes are getting hotter. Our **Fire** in the Hole, which is made with fresh green finger chillies, gives the flavour without the heat (Scoville units: 5,000-50,000). This was our best seller at the chilli festivals last year, being easy to drink with a great chilli taste. Our **Black Death** was also a favourite with the more extreme chilli fans and **Scotch Bonnet Cyder** for the subtle spiced refreshing taste.

Our last message received on our website from 2016 read.....

"Hi there, I bought your chilli beer the other day because it's my two favourites chilli and beer LOL. I just want to say how



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much I love it most people just take the time out to complain to a company but I just want to say thank you."

Award winning and with a cult following, we're always amazed at the diverse demographics the Black Death takes hold of. Made from Naga chilli it's fruity, spicy and great to cook with but many would say that's a waste! (Scoville Units: 855,000)

The brewer's favourite in the chilli range is the Scotch Bonnet Cyder. This is an alternative to fruit ciders and is refreshing with a very mild spice: great on its own and also as a compliment to meats and cheeses.

**Cowgirl Gold** is our golden ale without the chilli. But last year by accident we tweaked the recipe and created a smooth copper ale, Cowgirl, that has a fuller body, slightly fruity and is easy to drink. So easy in fact







that when it was launched at the Clerkenwell Design week it converted lager drinkers as they realised that with real ales they didn't get a hangover!

I love my cocktails and have become a bit of a mixologist: our Gardener's Delight prosecco-tasting cider with elderflower gin and our smooth Angry Ox Bitter with our versatile Smith's Smooth Alcoholic Ginger Beer for an old fashioned shandy. For Bacardi's new London office opening we introduced Bacardi to our Smith's Smooth Alcoholic Ginger Beer. This year we will be offering 330ml bottles in some ranges.

We continue to customise and create watch out for our new brew, so new in fact that it hasn't yet got a name - made by a Canadian and a Scot! Naming ideas are welcome @fallenangelbrew.

With our chilli beers holding their own and the rave reviews on Cowgirl, Ox and our new brew - we are going to start brewing some of Fallen Angel's old 'star brews' and some of our own through 2017. We will also be applying for a premises licence for direct public access with future plans to provide brewery tours.

As we have now settled into our new premises we are happy to provide a free delivery service to our local area in and around Chelmsford, although for large orders outside Chelmsford this distance can be reviewed depending on quantities.

gburgis@broxbournebrewery.co.uk





## NO! A SHORTAGE **OF MORRIS MEN**

by Celia Kemp, Bagman, Chelmsford Morris Morris dancing and beer go together like a pair of shoes. After 45 years of dancing outside and inside the pubs of mid-Essex, the men of



Chelmsford Morris are hoping to find two or three new recruits to save their side from going under.

Time and injuries are taking their toll and, despite having some very good dancers, and one new member, the current side may not be able to continue after next summer. Let's hope that the Chelmsford Morris men can gain a reprieve like Thirstv Times!

Essex would-be dancers should contact bagman@chelmsfordmorris.co.uk or visit www.chelmsfordmorris.co.uk.

cakemp@hotmail.com

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## THE KEY KEG CONUNDRUM

## by Steve Saldana

There is a new(ish) technology out in the beer world that could be considered a game changer now that CAMRA has officially condoned its use.

This new piece of tech is called a key keg and has proved to be quite divisive among the CAMRA crowd.

The lack of clear information to the consumer has led to confusion (the fact that the name contains the word 'keg' doesn't help the matter) and without any clear resources to help clear up the matter, will continue to do so. The following are some of the most frequently asked questions. These are not all inclusive and will not make you an expert on the subject. These will, however, help you understand a little bit more about the dispense system and help you make an informed decision if and when the time comes that you see them "out in the wild".

### What is a Key keg?

A key keg is a proprietary container that holds liquid (beer/cider/wine/etc). The container itself has two 'holding tanks': a rigid plastic outer shell and an inner bladder (or bag).

The inner bag is used to hold the liquid content, while the outer plastic is used to protect the bag as well as keep the inner bag under pressure. The contents of the inner bag are dispensed by filling the outer shell with gas which thereby compresses the inner bladder forcing the contents out.

The name has the word keg in it, so of course this can't be used for real ale, right? Actually it can! CAMRA has officially accepted the use of key kegs and has stated that it falls within their guidelines. The rationale behind this decision is based upon two major factors: that the beer has a secondary fermentation within the container (which also means that the beer cannot be filtered or pasteurised) and that extraneous gas never comes into contact with the product.

#### Is it always going to be fizzy and cold?

No. Very much like traditional cask beer, the condition of the beer is controlled by the brewery itself (although unlike traditional cask, the cellarman or landlord doesn't have the ability to change this).

If the beer is designed by the brewery to be fizzy, they can design the beer to have a larger secondary fermentation in order to have more CO2 within the container, likewise if the beer is meant to be more flat, they can design a smaller secondary fermentation.

As for the temperature, this is similar to traditional cask beer in that the temperature is dictated by whoever is dispensing it. Some places will serve it at cellar temperature,



Key Keg in action at Spa Valley Festival

others will use some method of chilling to bring the temperature down.

#### Is this 'craft beer'

Um, maybe. There is no real definition of what craft beer is in the UK. The term itself has no defined meaning within the industry and has therefore been twisted more into a marketing term. You will often see the words 'craft keg', this means nothing and only creates more confusion for the consumer.

#### Do I need to drink it?

Of course not! There are so many amazing traditional cask beers out there that there is no reason that you would need to drink these. That being said, if given the opportunity to try something from a key keg, it might be worth giving it a go. Many of the beers in key keg are more adventurous than traditional cask because the beer is more stable (based upon being in a closed environment) and brewers feel more confident that the consumer will be able to drink the beer as they intended.

## How do I know if it is a key keg or traditional keg?

Here lies the rub... you can't, at least without asking or seeing the actual key kegs themselves. The best course of action is to ask the server if the beer is key keg or not.

Unfortunately, many of them won't know either. This is one place where the industry needs to improve, so that concerned consumers have the ability to order confidently and know exactly what they are getting.

This article first appeared in the Aug/Sept 2016 issue of 'Beer around 'Ere' and is reproduced by kind permission of Peterborough and District CAMRA. Contact chairman@real-ale.org.uk





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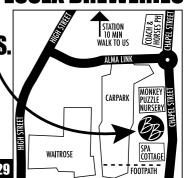
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## **ALL ABOUT ALE**

## by Paul Moorhouse and Kathy Hadfield-Moorhouse CBoB East Anglia Area Co-ordinators

The overall final judging for the Champion Beer of East Anglia awards has taken place at Colchester Winter Ale and Cider Festival. Below is the complete list of overall awards and category awards judged at East Anglia festivals over the past year:

Category	Gold	Silver	Bronze	
Overall Champion Beer of East Anglia	Adnams Old Ale	Cambridge Brew House Night Porter	Oakham Citra	
Milds	Winter's Mild Mild	Greene King XX	Mighty Oak Oscar Wilde	
Bitters	Adnams Southwold Bitter	Bishop Nick's Ridley's Rite	Grain Oak	
Best Bitters	Brentwood Best	Milton Sparta	Wells Youngs Special	
Strong Bitters	3 Brewers of St Albans Special English Ale	Leighton Buzzard Restoration Ale	Milton Cyclops	
Golden Ales	Oakham Citra	Grain 3.1.6	Oakham Bishop's Farewell	
Speciality Beers	Moonshine Chocolate Orange Stout	Green Jack Red Herring	Grain Blonde Ash Wheat Beer	
Old Ales/ Strong Milds	Adnams Old Ale	Wolf Woild Moild	Woodforde's Norfolk Nog	
Porters	Cambridge Brew House Night Porter	Grain Slate	Earl Soham's Sir Rodger's Porter	
Stouts	Milton Marcus Aurelius	Old Chimneys Black Rat Stout	Maldon Hotel Porter	
Barley Wines/ Strong Old Ales	Green Jack Ripper Tripel	Red Fox Ruby Red Mild	Humpty Dumpty Christmas Crack	

Congratulations to Adnams, Cambridge Brew House and Oakham!

paulmoorhouse@waitrose.com

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#### **BILLERICAY BREWERY**

#### Trevor writes

The end of 2016 was a very busy time for Billericay Brewing with lots of beers sold out and the shop and micropub packed in the run up to Christmas.

Early 2017 was spent building up our stock of core products and now we are looking at brewing some seasonal specials. Clevor Trever and Woody's Wag have made welcome reappearances, with Woody's

Bite (a lime and chilli version of Woody's Wag) brewed too. In addition we've brewed again with beer blogger Justin Mason – our black IPA Raisins to be Cheerful (part 2). Watch out for all these dark brews!

The brewery team has been



## BILLERICAY BREWING COMPANY EST. 2012

strengthened in the New Year with Mike, Rob and David all joining the team. Brewery tours (taking place the second and last Saturday of each month) and Brewer for The Day Experiences (taking place most Fridays) continue to be very popular with some glowing testimonials received. Despite dry January, the micropub has continued to grow its following.



The first beer festival of the year is now scheduled for 23rd to 26th March – with a bar in the micropub and the brewery featuring over 20 beers, ciders and perries from Billericay Brewing and other Essex breweries.

## **BISHOP NICK** Libby Ridley tells us

There is a whiff of spring in the air but it is still pretty parky here at Bishop Nick. We trust 'Dry January' is a thing of the past and that you'll all start frequenting your local hostelries again.



Proud to announce our most popular cask session beer Ridleys Rite (3.6%) has been awarded silver in the CAMRA Champion Beer of East Anglia in the Bitters Category.

Arise, our current limited edition is nearly sold out in cask (at time of printing). An amber ale at 3.9% packed full of home grown hops. Firstly Bramling Cross delivers a spicy blackcurrant jab, backed by Challenger to bring full-bodied refreshment. Goldings polishes things off, administering a smooth,

subtly sweet finale. Bishop Nick will see you through! Still available in 500ml bottle.

Next up is our first milk stout (name tbc) available in March and a new spring ale for April. Work in progress! Keep an eye out for those.

A date for your diary... Revelry Day - celebrate Father's Day at Bishop Nick. A family fun afternoon with real ale, hog roast and children's entertainment.



This annual open brewery event will take place from noon till 4pm on site in Braintree on Sunday 18th June 2017. Chappel Beer Festival 3rd & 4th March is the next CAMRA outing for our beers.

New stockists for our cask ale include: The Three Tuns in Great Abington, The Plough in Duxford, The Plough in Shepreth, The Black Horse in Chelmsford, The Vine in Black Notley, The Chequers in Roxwell and The Vine in Great Bardfield is taking our beer every week at the moment which is pleasing. It was also fun to be part of Love Food at the larder at Burwash Manor near Cambridge in February. They now stock our range of bottle conditioned ales.

All our outlets are listed on our website at www.bishopnick.com. Our brewery shop is open on site to the public, Mondays to Fridays 9am-4.30pm. We stock our range of bottle conditioned ales and

gifts including t-shirts, branded glasses and bottle presentation packs and a range of 8pt minicasks. Ample free parking and easy access to Braintree Freeport and the town centre.

A full product list is at www.bishopnick.com
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## BRENTWOOD BREWING COMPANY

Wendy Pike waxes lyrical

Brentwood Best is ... Best Best of East Anglia!

The brewery is proud and delighted to learn that Brentwood Best 4.2% ABV has scooped a

Gold medal in the prestigious CAMRA Champion Beer of East Anglia Awards in the Best Bitters category.



Following several rounds of blind tasting by a CAMRA panel, judging concluded at Colchester Winter Beer Festival where the announcement was made. It means Brentwood Best has a chance in CAMRA's Champion Beer of Britain competition which is held at the Great British Beer Festival at Olympia in August

[see Winter 2016 Thirsty Times for how CBoB works – Ed].

**Charity Beer:** The brewery's Team Fragile but Agile (Ethan, Holly, Hal and Ralph Kannor, along with friends) is tackling this year's Brighton Marathon in April. It's to raise awareness of Fragile X Syndrome, a genetic condition which is the most common inherited cause of learning disability. The run will also raise money for The Fragile X Society charity.

The brewery has produced Fragile X Ale (ABV 4.3%) to support the Essex-based national charity that helps children and families with the syndrome. For every bottle or pint sold The Fragile X Society will receive a 10p donation. It's a cause very close to the brewery's heart as Ethan and Holly's son Oakley has been diagnosed with Fragile X Syndrome.

St George's Beer Festival: Brentwood Brewery's first beer festival of the year is Saturday 22nd April 10.30am-5pm, at the brewery. A good range of Brentwood and Elephant School beers will be available. All beer £2 per pint. Hurrah for St George! Open Days: The next Brewery Open Days are Saturdays 4th and 18th March, 1st and 15th April and 6th May 10.30am-3.30pm. Brewery tours at £10, including a pint and free gift, start at 11am.

Beer & Cheese Tasting: Brentwood Brewery is hosting a beer and cheese tasting evening at Havering Museum, High Street, Romford on 23rd February 7-9pm. Tickets (£15 including beer and cheese) available from the museum: 01708 766 Spring 2017

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**Elephant School Brewing:** A new beer is on the horizon: Bullseye 6% ABV. Made with Archer and Target hops, it truly is an English IPA. "It should hit the right spot," said head brewer Ethan.

#### **CROUCH VALE BREWERY**

Colin says:

Business is OK, but there are now so many brewers in the market, many of whom are selling at unsustainably low prices, that there are bound to be casualties. This will be especially so among the new entrants.



Also, the circa 20% post-Brexit vote devaluation in the value of the UK pound has increased costs for the brewer dramatically – especially for those who use imported hops and other ingredients. Not only that, but there is a huge shortage of certain invogue hop varieties which has led to even further price increases and this in a market where there is, if anything, downward pressure on wholesale beer prices.

It's a potent and unhealthy cocktail for the brewers and does not augur well for the future. I'm afraid that, if beer quality is to be maintained, we are all going to have to pay more for our pints! Current seasonal offering Crough Vola is Spay.



from Crouch Vale is Snow Drop.

#### FELSTAR BREWERY

Franco writes to say

I haven't got much interesting news at present, particularly on the beers front, due to the partial rebuilding of the brewery pipework and the reorganisation of the fermenting vessels ready for a hopefully successful new brewing year and a few new brews. I'll be in touch again with a round-up



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as soon as I am up and running again. Meantime we look forward to seeing everyone as usual at the Chelmsford Summer beer festival!

## MIGHTY OAK Gill says:

#### Mighty Oak's News of the Brews

After the biggest Christmas on record for us, and having worked extra hard to meet demand from both pubs and retail customers, we have settled gently into the new year



and begun producing some extra special ales for 2017. For some time now our brewer, Dr Alex, has had an inkling to brew a strong IPA – nothing too silly mind you, we like to keep within the realms of sanity. Our single hop Cascade IPA at 6.2% abv will be in the pubs by the end of February. With an amazingly robust character and intense floral hop flavour from the indomitable Cascade hop, we hope this revved up IPA will soon become a firm favourite of stronger ale lovers.



As you may know, each year we have a bit of fun with new beers and we like to run 12 monthly specials based on a theme – this year the beers all have 'tree' names; March Larch 4.2% copper is one to look out

for, then Monkey Puzzle 4.5% ruby in April. We put a huge amount of thought into names for each year, and have been doing so since we began brewing back in the 90s. Our long-time friend and artist, Paul Lidbury, has given us some memorable artwork for the pump clips which have become very collectable – we've been surprised to find out that they sell on eBay from collectors around the globe!

#### Mighty Oak Tap Room

All our weird and wonderful specials will be available throughout the months alongside our permanent favourites such as Oscar Wilde 3.7% abv dark mild. And should you fancy a bit of light-hearted entertainment, the Goon Show is hard to beat; Dave Hawkes will be joined by some of our regular faces in the Tap Room for the performance; they will have you laughing into your beer – check out our facebook and website for dates. Hope to see you in there soon!

## MALDON BREWING COMPANY

Chris tells us

January saw the 'launch' of our monthly specials named after famous ships. 'Santa Maria' was the first - celebrating Columbus' journey to America in 1492. Of course we used the New World hop Columbus, along with five different malts to create a

4.1% best bitter. Santa Maria is still available in bottles at the Farmer's Yard bottle shop and micropub, and at the brewery. Santa Maria sold out so quickly we squeezed in another



special - Cutty Sark another best bitter, this time with floral notes.

February's beer is The Mathew, a luscious golden beer using the floral, spicy hop Phoenix combined with Aramis and Bramling Cross. John Cabot sailed from Bristol to America in 1497 in The Mathew. Some of you may have enjoyed this beer at the Chelmsford Beer Festival.

'Mutiny!' is planned for March – not strictly the name of a ship – but we couldn't get any coconut flavoured hops!! Later in the year, look out for 'Hotspur' a dark six per center, and a couple of other strong ones – 'Illustrious', 'Potemkin' and 'Dreadnaught'.



Martin Smith from our newest branch arrival writes to tell us: "The only news is that the company is losing the name Broxbourne Brewery and reverting back to the original Fallen Angel Brewery name, which is what we currently trade as. The Broxbourne Brewery has recently re-located to Writtle, near Chelmsford, where our award winning beers, ciders and alcoholic ginger beer will continue to be produced." [See the separate feature on Fallen Angel elsewhere in this issue – Ed.]

## **ROUND TOWER** Simon says:

It was lovely to see so many people visiting the brewery over December. We also enjoyed celebrating our 4th birthday at the Winter Beer & Cider Festival in February. Thanks for the support over the last few years.



We enjoyed making the new beers that we put into 330ml bottles, with particular favourites of ours being the Exp II and also the Braggot made with honey from Wildwing who are based in Lower Anchor Street. We have been continuing our small batch production and will be putting some more into 330ml bottles later on in the year.

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However, for the meantime, look out for single casks of our small batch beers popping up in and around Chelmsford over the next few months.

These will include a breakfast stout made with oats and locally roasted coffee from Mac & Me in Writtle and also a beer that can only be described as black forest gateaux in a glass!

We've got some lovely beers coming out in cask over the next few months so keep an eye out for them, including a 3.9% gold hopped with Summit. We are also working on a couple of surprises for the Summer Beer Festival. If you've got any requests then let us know.

## **WIBBLERS** Abby writes:

Wibblers are delighted to have had our Formal Grand Opening on 27th Jan. After 10 months of hard work we were able to cut the ribbon and have our local vicars bless the brewing kit, ingredients and beer.



It was a great day and wonderful to see many of the great people who helped us move the kit and those that supported our crowd funding campaign.

The taproom menu has been expanded to main meals as well as bar snacks. Friday night opening is now until 10pm, we are looking at opening more often and longer in the summer months.

On the brew side, we are very busy with our export products and are brewing four if not five times a week to keep up with demand. February will see Perma Frost 4.1% deep chestnut ale, New Dawn 3.8% coming later in the month.

We will hopefully get a brew of Genesis in for Easter to commemorate our first brew at Southminster last year. Open Days are planned for 1st April and 26th August, so come and look around the brewery and have a few pints.

Wibblers are pleased to announce that this year we have chosen J's Hospice as our charity. J's Hospice are based in Great Dunmow and support 16-40



year olds with life limiting conditions to support them and their families providing care and support, days out and respite care. We will be launching Dynamo's Gold shortly and Wibblers will donate \$5 per cask sold over the year.

brewerynews@chelmsford.camra.org.uk Spring 2017

#### **BREWERY NEWS – NW ESSEX**

#### by Chris Rouse

Saffron Brewery, Henham, has increased production to 4,000 litres a week. They have a new bottled beer Bob's Your Uncle. Their production is now approximately 50% bottles and 50% cask. Shalford Brewery, Shalford, will be moving soon, but there is no immediate intention to increase production. Nethergate Brewery, Pentlow, are still in the process of moving to Long Melford in Suffolk.

## SILKS BREWERY Sible Hedingham

From the brewery: With our first year under our belt and still smiling we are looking forward to a busy 2017. We are proud to supply Gray & Sons Ltd pubs from February, so hopefully coming to a few more pubs



near you soon. We have added two more regular ales to our core cask range as they have gone down very well. Molly's Jolly Mild 4% – a dark and delicious mild with lots of chocolate and coffee, and Ryeteous Rye Ale 4.2% – a sweet and spicey deep red rye ale with an earthy finish.

Molly's Jolly Mild has been added to our bottle range with Ryeteous Rye Ale coming soon. The brewery shop is open Monday-Friday, 9am-3pm throughout the year and will be open seven days in the summer (June to August).

#### magazine@northwestessex.camra.org.uk

## Podge's BELGIAN BEER TOURS

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- Watson's Brewery
- **Cheshire Ring Beer Cruise**
- **Articles about Beer in Krakow** and Maldon Pub Crawl

## THIRSTY TIMES

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